

# Seasoned

## **White Truffle Honey Baked Brie**

Apricot star anise chutney, roasted garlic & grilled local bread  
Balsamic cardamom reduction

**50**

## **Poached Local Lobster Croquettes**

Roasted corn, organic watercress salad, smoked tomato wasabi coulis

**55**

## **Salmon & Prawn Wonton Soup**

Spring onion, sesame oil, miso ginger soy broth

**60**

## **Ubud Organic Greens Salad**

Pumpkin seeds, beetroot, shredded carrot, pea shoots, mixed greens  
Apple, champagne vinegar lemon herb vinaigrette

**50**

Add:

## **8 oz Local Grilled Ribeye Steak**

Truffled cafe de Paris butter

**100**

## **Lemongrass Tamarind Black Butte Porter Braised Beef Short Ribs**

Bacon roast garlic mashed potato, organic local vegetable  
Micro green micro salad

**115**

## **Fresh Mahi-Mahi 'Pepes Ikan'**

Marinated banana leaf steamed mahi-mahi, organic local vegetables  
Coconut tandoori masala sauce, zucchini & tomato sweet soy chutney

**100**

## **Yam & Local Goat Cheese Gnocchi**

Pastachio aragula pesto, grilled organic vegetable  
Granna podana pramesan, fresh basil

**85**

## **Seasoned Organic Lamb Burger**

Gorgonzola blue cheese, caramelized onion, indian spiced pickles, roasted garlic  
Mustard aioli, home made brioche bun

(Served with french fries & organic salad)

**80**

## **Dessert**

### **Ginger Creme Brulee**

With fresh fruit

**50**

### **Classic Italian Tiramisu**

Kahlua mascarpone, lady fingers & love

**60**

**Tax & service included**