



GRAIN

Gluten Free Dinner Items

Grilled prawn and watermelon (80)

With tofu, cucumber, radish and nam jim dressing. (g)

Persian Brown rice salad (69)

With feta, almonds, raisins, Spanish onion, red peppers, pomegranate and parsley. (g*)

Garlic prawns (80)

In a parsley, chilli and white wine sauce, served with crusty bread. (g*)

Nachos (90)

With beef chilli bean, guacamole and melted cheddar cheese (vegetarian option available). (g)

Chargrilled miso glazed eggplant (79)

Served with roasted cauliflower florets, chargrilled green beans, pickled kangkung and rocket, with sesame seeds and fried nori roll. (g)

Salmon Tartare (88)

Served on avocado mousse, thinly slice cucumber, fresh picked dill, edible flowers. (g)

Pan fried swordfish (155)

With sweet potato, fennel, and angur hijau melee, caper dressing. (g)

Twice Cooked Pork belly (168)

Cauliflower puree, roasted baby root vegetables, shaved fennel salad, Vietnamese dressing. (g)

Spice rubbed duck breast (185)

Served with a melee of sautéed baby potatoes, bacon, dried fig and rosemary, with roasted cauliflower and shimeji mushrooms and finished an orange and cinnamon sauce. (g*)

Thai style chili and basil beef (158)

With sesame bok choy, and nasi uduk. (g*)

Thyme and garlic marinated chicken thigh (168)

With zucchini and corn fritter, pickled ginger salad and mango sauce. (g)

Beer battered Swordfish (125)

Chips, green salad, lemon and tartare sauce. (g*)

Pan roasted Atlantic salmon (168)

With zucchini and corn fritter, pickled ginger salad and mango sauce. (g)

Tuscan vegetable stack (105)

Sautéed mushrooms,grilled Swiss cheese, Bedugul spinach, salsa verde. (v)(g)

Lamb Pot Pie (119)

Chunky lamb cubes, rosemary, garlic, mushrooms, mashed potato, topped with a crispy puff pastry lid and served with a side of Greek salad. (g)

Lamb Rogan Josh (155)

Roasted eggplant, apple,and fig cous-cous, toasted pita bread and a mini mango lassi. (g)