



The Garden

APERITIVI

Refined Cheeses| 3 for 140, 5 for 200

Cured Meats.....| 3 for 180, 5 for 300

*Ask your server for our current selection.

STARTER

Bean Salad with Avocado.....| 90
Mix with Balinese aromatics; tamarind, ginger flower, chili and lemongrass.

Cauliflower Salad.....| 90
Steamed with brown butter bread crumbs and chives.

Ceviche a la Bali.....| 150
Served with kombucha leche de tigre and black rice cakes.

Papas Bravas.....| 55
Triple-cooked potatoes.

Cachapas.....| 60
Fresh, sweet corn cakes with homemade cheese smeared inside.

Eggplant Escalivada| 60
Fire-roasted eggplant and vegetable toast.

SNACKS

MAIN

Grilled Fish Escabeche.....| 190
Smoky, sour, sweet and tangy tomato-based sauce with fried potato gnocchi.

Beef Shank.....| 210
Cooked in red wine and served with baby carrots and fresh greens.

SANDWICH

Fried Chicken| 110
A customer-favorite that will live forever. Southern-fried chicken with chili aioli, sambal ijo, pickled radishes and homemade focaccia.

DESSERT

Plat du Jour

Brioche french toast, yoghurt, eggplant, white chocolate, coffee.

Crème Brulée

“Bubur injin”, “tape ketan”, lime bitter, salt.

Chocobubbles

Mom’s cookies, kluwak, warm mousse, “nibs” nougatine.

A la carte 120

Price is in thousand Rupiah and does not include 21% government tax and service charge