











## VILLA DINING

All items are available for service in your villa from 12-10pm, unless noted as 24 hours service 





### SMALL PLATES

<b>baja taco</b> (2) 	100
crisp snapper fillets, cabbage, radish, onion, coriander, roast salsa verde, lime mayo	
<b>mac &amp; cheese balls</b> (3)	80
macaroni, triple cheese, truffle aioli	
<b>soft shell crab</b> 	100
jicama, pineapple, cucumber, coriander, sweet chilli	
<b>scallop &amp; prawn fritters</b> (3)	80
scallop, prawn, roasted cauliflower, pork crackling, lime mayo	
<b>smoky eggplant dip</b> 	80
eggplant dip, flatbread	
<b>tuna ceviche</b>  	100
yellowfin tuna 'ceviche', chilli, kaffir lime, lemon basil, cold-pressed coconut oil	
<b>prawn cocktail</b> 	100
poached prawns, iceberg lettuce & sauce marie rose	
<b>bao</b> (2)	120
steamed buns, roast duck, scallop, cucumber pickle, spring onion, xo sauce	
<b>cheeseburger sliders</b> (2)	110
wagyu beef, cheese, tomato relish, toasted brioche	

### SALADS

<b>caesar</b> 	140
chicken, crispy bacon, cos lettuce, poached egg, crouton, parmesan, caesar dressing	
<b>niçoise</b> 	150
yellow fin tuna, lettuce, olive, baby beans, potato, tomato, soft egg, mustard vinaigrette	
<b>quinoa salad</b>  	150
quinoa, broccoli, avocado, sunflower seeds, beetroot, cabbage, sweet potato, chickpea & tahini	
<b>gado gado</b>	140
steamed vegetable, rice cake, boiled egg, crackers, peanut sauce	









### PASTA

<b>capelli d'angelo</b> 	190
angel hair pasta, prawn, scallops, squid, tomato & basil	
<b>tagliatelle al ragu</b> 	180
tomato, braised beef, red wine, herbs	
<b>tortellini di zucca</b>  	160
butternut pumpkin tortellini, goats cheese, sage burnt butter, walnuts, aged balsamic	






Chefs recommendation  Vegetarian  Gluten-free  Contains Pork  Available 24hrs 

All prices are in thousands of Indonesian Rupiah and are subject to 21% tax and service charge








## BURGERS

<b>the edge burger</b>   	190
150g wagyu beef, foie gras, bacon, cheese, onion, pickle, relish, secret sauce + loaded fries	
<b>tropical burger</b>  	185
150g wagyu beef, candied bacon, pineapple, lettuce, onion ring, relish, mayo + loaded fries	
<b>los pollos burger</b> 	160
crispy chicken, chilli sauce, shredded lettuce, avocado, salsa, sour cream + loaded fries	
<b>veggie burger</b>  	150
mushroom, baby leaves, tempeh, beetroot, walnut, hazelnut dressing, aioli + loaded fries	









## GRILL

<b>baby snapper</b>	180
baby snapper fillet, fennel, orange, pine nut, wild rocket	
<b>giant papuan prawns</b> 	295
butterflied giant prawns, kemangi butter, sambal tomat, steamed vegetable, white rice	
<b>local lobster</b>  	550
500g whole lobster, tarragon butter, bisque foam, salmon roe, steamed vegetable, baby potato	
<b>steak frites</b>  	335
dry-aged australian ribeye, red wine jus, café de paris butter, fries	

## BBQ + FRIED

<b>seafood basket</b>	180
beer-battered snapper, calamari rings, tartare sauce, mushy peas, burnt lemon, fries	
<b>korean fried chicken</b>	160
chicken wings, garlic & chilli glaze, kimchi, asian slaw	
<b>baby back ribs</b>  	170
bbq pork ribs, spicy bbq sauce, coleslaw, jalapeno & cheddar biscuits + rosemary & honey butter	
<b>bbq corn (1)</b>  	50
spiced butter, chilli sea salt	
<b>parmesan fries</b>   	60
fries, parmesan, amed sea salt, tomato ketchup, aioli	


## PIZZA

<b>margarita</b>  	140
fresh mozzarella, tomato & basil	
<b>quattro funghi</b>  	160
fresh mozzarella, four mushrooms, truffle oil, rocket	
<b>gamberi</b>  	190
fresh mozzarella, prawns, chilli, garlic, cherry tomato, rocket	
<b>bbq</b>  	170
fresh mozzarella, pulled chicken, bbq pork, red pepper, onion	

## WARUNG

<b>nasi or mie goreng kampoeng</b> 	120
fried chicken, fried egg, fried rice or noodles, spices & sweet soy	
<b>nasi or mie goreng nelayan</b>	160
fresh seafood, egg net, fried rice or noodles, spices & sweet soy	
<b>bebek taliwang</b> 	185
grilled duck, smoked chilli, water spinach, steamed white rice	
<b>ikan sambal mangga</b> 	130
soy-glazed coral trout, fern tip & bean sprout salad, green mango sambal, steamed white rice	
<b>mie ayam jakarta</b> 	125
fresh egg noodles, fragrant chicken broth, bok choy, chicken ball, crispy wonton	
<b>bebek / ayam goreng</b>	130
traditional Indonesian dish of fried duck or chicken, raw vegetables, fresh sambal, steamed white rice	
<b>sop buntut</b> 	130
Javanese oxtail soup, with spicy green sambal, rice & melinjo crackers	
<b>cap cay</b>  	90
mixed vegetable, tofu skin, soy, steamed white rice	
steamed organic white rice 	20

## SWEET

<b>valrhona chocolate tart</b>	80
chocolate tart, vanilla cream	
<b>lemon meringue pie</b>	80
lemon curd, short crust, burnt meringue	
<b>banana churros</b> 	70
cinnamon sugar, chocolate fudge, salted caramel	
<b>tropical fruit platter</b> 	60
sliced seasonal tropical fruits served with fresh mint & lime	
<b>ice-cream</b> <i>per scoop</i>	40
ask your butler for today's flavours	