



SOUPS

Vegan Bakso , mushroom based, glass noodles, tofu, bok choy & mushroom (VE)	115
Chicken Green Curry by Chef Golf , Thai green curry with chicken, eggplant & sweet basil	175
Tom Yam , prawn, squid, fish, mushroom, chili, coriander, galangal, kaffir lime leaves & lemongrass (GF) (L)	185
Pho Bo , rice noodles, Wagyu beef bolar blade, sprouts, mixed greens & lime (GF)	195
Sop Buntut , beef oxtail, potato, carrot, tomato, sambal & lime (GF) (N)	265

SMALL PLATES

Lumpia Semarang , prawn & chicken, spring onion, fermented bean sauce, pickled cucumber	85
Vegan Satay , mushroom based, spicy soy sauce, shallot & chili (VE)	80
Fish Satay , Nyonya Yasa recipe, kaffir lime leaves, sambal matah & lemo (N)	95
Chicken Satay , coconut gravy, basil oil, crispy shallot (N)	100
Larb Gai , minced chicken, iceberg, mint leaves, Thai basil, house-made sweet chili (GF)	115
Pork Bao Bun , pork belly glazed, lawar kacang, spring onion & sambal matah (N)	145
Crispy Soft-Shell Crab , green mango, chili dressing, crispy garlic	160
Summer Rolls Prawn , rice paper, cucumber, coriander, mint, spring onion	160
Shrimp Balls by Chef Golf , Fried shrimp ball, sweet & sour sauce	165
Pomelo Salad with Fresh Shrimp by Chef Golf , Spicy pomelo salad, shrimp & crispy shrimp	165
Wagyu Thai Beef Salad , picanha, mint, coriander, cucumber, shallot, Thai basil, roasted peanut,	185

LARGE PLATES

Pad Thai with Tofu , beansprouts, tamarind sauce & lime (N) (GF)	100
Chicken 160 Prawn 180	
Green Veggie Curry , tofu, eggplant, bamboo shoots, long bean, Thai basil, fried shallot (GF)	110
Nasi Goreng Kampung , Indonesian style of wok fried rice, grilled chicken, egg & pickles	160
Vegan Stir-Fried , mushroom based, soy sauce, black vinegar, chili & onion (N) (VE)	160
Ayam Bakar , 500 gr boneless baby chicken, pumpkin shoot, sambal (N)	185
Seafood Laksa , tofu, okra, boiled egg, prawn, rice noodles & bamboo shoots (GF) (N)	195
Hokkien Noodles , beansprouts, spring onion, egg & pickles	100
Chicken 160 Seafood 185	
Lamb Tongsenng , local lamb shoulder, coconut gravy, cabbage & tomato (N)	190
Ikan Bakar , Jimbaran style marinated fish, kemangi & dabu dabu sauce (GF) (N)	215
Beef rendang , Wagyu beef shin, Sumatran coconut curry sauce, sambal ijo (N)	220
Crispy Pork Ribs , mango salad, prawn toast, nam jim dip	220
Wagyu Beef Dendeng Balado , Indonesian style beef jerky, balado sauce, kemangi & lemo	250
Sweet and Sour Fish , fried whole catch of the day, longan, lemongrass, pineapple & curry leaves (GF) (N)	270
400 gr Lamb Shank , Solo style braised lamb, sweet soy sauce, shallot, chili & tomato (N)	300

ADDITIONAL

Jasmine Steamed Rice (V) (GF)	25
Coconut Aromatic Rice (V) (GF)	30
Thai Style Stir Fried Water Spinach	60
Broccoli , oyster sauce, shiitake, tofu	85
Baby Green Bean , minced chicken & Thai basil (GF)	80
Winged Bean with Minced Beef & Egg (GF)	85

DESSERTS

Es Teler , homemade pandan granita with avocado, jackfruit, coconut, cincau & sago pearl (GF)	75
Kolak Pisang , palm sugar crumble, kolak pisang, sweet potato, coconut elastic, palm sugar ice cream jackfruit, salted hot coconut sauce (L)	75
Exotic Sundae , coconut mousse, exotic compote, micro sponge, coconut nougatine, passion curd & coconut sorbet (L)	75
Green Tea Tiramisu , green tea infused mascarpone cheese with cookie crumb & Bali coffee espresso (L)	75