

KARL'S ENTRÉES

**Salad of Grilled Octopus, Avocado, Chorizo, Truss Tomatoes,
Black Olives, Lemon Garlic & Herb Dressing**

25

Lobster Bisque with Cognac Espuma

20

Carpaccio of Hokkaido Sea Scallop and Ikura, Yuzu Dressing, Herb Mesclun

25

Sautéed Chanterelles Tartlet with Soft Hen's Egg & Crispy Serrano Ham

24

Homemade Gnocchi Stuffed with Ricotta, Pesto & Roasted Italian Tomatoes

22

Sautéed French Bouchot Mussels in White Wine, Tomato, Garlic, Chilli

24

EUGENIA'S ENTRÉES

Char-Grilled Seafood with Black Shrimp Sambal, Mesclun Salad & Kaffir Lime

24

Chilli Crab Pot Pie with Fried Mantou

24

**Ceviche of Reef Fish with Manado Spices, Fresh Coconut,
Kaffir Lime, Lemon Basil & Chilli**

22

Char-Grilled Iberico Pork Neck Sate with Sweet & Spicy Sauce, Pickled Acar

19

**'Tahu Telur' Crispy Tofu Omelette with Sweet-Spicy Peanut Dressing,
Bean Sprouts, Julienne of Carrots, Cucumber & Crackers**

16

HOUSE SPECIALTIES

Traditional Balinese Babi Guling Platter

(Only available 2 days in advance order with minimum of 8 sets at \$38 per person)

EUGENIA'S MAINS

**'Pepes' Fillet of Black Cod, Char-Grilled in Banana Leaf,
Salad of 'Urap Urap' & Roasted Garlic Rice**

34

**'Nasi Kuning' Authentic Indonesian Yellow Rice Platter of Wagyu Oxtail Rendang,
Fried Balado Fish, Chicken Sate, Anchovy & Pickled Acar**

36

**'Ayam Tuteuraga' Slow-Cooked Chicken in Manado Spices, Lemon Basil,
Coconut Milk & Kaffir Lime, Steamed Jasmine Rice**

30

**Slow-Braised Wagyu Oxtail Rendang served with
Shallot-Jasmine Rice & Acar Vegetables**

40

**'Kambing Bakar Kecap' Char-Grilled NZ Lamb Cutlets with
Salad of 'Urap Urap' & Steamed Corn Rice**

40

KARL'S MAINS

Sea Urchin Capellini with Iwate Ikura & Crispy Seaweed

42

**Crispy Skin Fillet of Red Emperor, Truffle Cauliflower Mash,
Glazed Baby Greens, Scampi Jus**

38

**Crispy Roasted Suckling Pig with Smoked Bacon Sauerkraut,
Rosemary Potatoes & Star Anise Jus**

38

**Viennese Breaded Milk-Fed Veal Schnitzel with Parsley Potatoes,
Lemon & Cranberry Jam**

38

**Roasted Rack of NZ Maori Spring Lamb, Potato & Comte Cheese Gratin,
Eggplant Caponata, Fine Beans, Rosemary Jus**

46

**Char-Grilled Wagyu Hanging Tender Steak with
Sautéed Girolle Mushrooms, Truffle Mash & Shallot Confit**

50

SIDE DISHES

Crisp Garden Mesclun Salad

14

Assorted Fresh Forrest Mushrooms

14

Butter-whipped Mash Potatoes

12

Truffle Fries

12

Glazed Spring Vegetables

12

Bowl of Yellow Ginger Rice

4

CHEESE

**Assorted French Farmhouse Cheeses Served with
Port Roasted Grapes, Wafer Biscuits**

22

DESSERTS

Crispy Strawberry Mille-feuille, Mascarpone Cream, Strawberry Sorbet

16

Sticky Date Pudding with Butter Scotch, French Vanilla Ice Cream

15

**Frozen Pineapple and Gula Java Parfait, Pineapple & Chilli Salsa,
Orange Caramel Crisp**

14*

Baked 70% Guanaja Chocolate Soufflé with Whisky Chocolate Cigar

16

Plum & Almond Tart with Salted Caramel Anglaise & French Vanilla Ice Cream

15

Homemade Kaya & Caramelised Banana Crumble, Young Coconut Ice Cream

15