

## **KARL'S ENTRÉES**

Salad of Grilled Octopus, Avocado, Chorizo, Roasted Peppers,  
Black Olives, Lemon Garlic & Herb Dressing

**25**

House-smoked Ocean Trout, Fennel, Rocket, Cucumber Salad  
Fresh Wasabi & White Balsamic Dressing

**20**

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

**25**

Twice-baked Vacherin Mont D`or Soufflé with White Wine Truffle Sauce

**24**

Tart Tatin of Roasted Roma Tomatoes, Pesto, Rocket & Burrata

**22**

Chilled Pigs Head Terrine with Vegetable, Chive & Shallot Vinaigrette,  
62 Degree-Cooked Free Range Egg

**18**

## **EUGENIA'S ENTRÉES**

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

**24**

Traditional Javanese Oxtail 'Rawon' Soup in 'Buah Keluak' with  
Fried Tofu & Tempe, Sambal Belachan and Prawn Crackers

**18**

Ceviche of 'Menado' Style Reef Fish in 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 and 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' & Garlic Rice

**34**

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

**36**

'Opor Ayam' Char-grilled & Braised Sakura Chicken Leg with Egg,  
Winter Melon, Sambal, Steamed Jasmine Rice

**30**

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

**40**

Tender-Braised Baby Pork Back Ribs & Pork Belly in Tangy Red 'Menado' Sauce,  
Steamed Jasmine Rice

**38**

## **KARL'S MAINS**

Capellini in Sea Urchin Sauce topped with Ikura & Crispy Seaweed

**36**

Char-grilled Hamachi Fillet, Seaweed & Asparagus Salad,  
Grilled Jerusalem Artichoke, Light Sesame Glaze

**44**

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 Portobello Mushrooms, Truffle Mash & Shallot Confit

**48**

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

**38**

Slow-Braised Veal Osso Buco in Vegetable & Tomato Jus,  
Saffron & Porcini Risotto, Broccolini

**42**

## **SIDE DISHES**

Crisp Garden Mesclun Salad

**14**

Assorted Fresh Forest 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 Pear & Almond Feuilleté, Poire William Anglaise,  
French Vanilla Bean Ice Cream

**16**

Sticky Date Pudding with Butter Scotch,  
French Vanilla Bean Ice Cream

**15**

Frozen Manuka Honey Yogurt with Marinated Forest Berries & Raspberry Coulis,  
Fine Orange Wafer

**16**

Baked 70% Guanaja Chocolate Soufflé with French Vanilla Bean Ice Cream

**16**

Chilled Jackfruit Panna Cotta with Jackfruit, Attap Chee Salad

**14**

Homemade Kaya & Caramelised Banana Crumble,  
Young Coconut Ice Cream

**15**