

IN-VILLA BBQ

650

INTERNATIONAL

COCONUT GRILL

Whole marron shellfish butter

Baby barramundi mushroom, XO sauce

Butterflied chicken béarnaise, split jus

Chermoula lamb rump shaved fennel, lemon

SALADS

Roasted potato prosciutto, egg, garlic aioli

Salt baked beetroot & carrot burrata, dukkah

Bedugul garden leaves citrus vinaigrette

Your choice of steamed red or white rice
Cucumber raita, roasted garlic aioli, mustards

House baked sourdough cultured butter

DESSERT

Ungasan coconut meringue pie

INDONESIAN

COCONUT GRILL

Jimbaran prawn sambal, ginger, turmeric

Fish in banana leaf cucumber, basil

Grilled chicken chilli, sweet soy

BBQ beef ribs turmeric sauce

SALADS

Gado Gado vegetables, peanut sauce, egg

Lawar pork, snake beans, coconut, chilli

Kangkung ginger, garlic

Your choice of steamed red or white rice
Sambal, acar pickle, emping crackers

House made canai roti cultured butter

DESSERT

Black sticky rice fresh mango, coconut cream

Menus are inspired by the produce grown and gathered throughout
Bali and Indonesia.

My food philosophy is driven by quality, technique, locality and ingredient.

Developing this relationship we create unique and delicious food that
has a strong connection to place.

JOSH TYLER

