



A R W A N A

M E N U

CHILLED FROM THE SEA

SUMBERKIMA OYSTERS (GF, LF, SS)

Citrus soy | dried tuna | salmon roe | lime
half 854 | dozen 1,652

SEAFOOD ON ICE (GF, SS, LF)

3 Sumberkima oysters | 1 Bali Karangasem lobster | 3 tiger prawns | 3 pacific scallops |
market fish ceviche | salmon sashimi | mignonette | cocktail sauce citrus soy | lemon
1,200

YELLOW FIN TUNA CRUDO (SS)

Yuzu | avocado smashed | bonito | nori crackers
188

PRAWN TEMPURA ROLL (SS)

Avocado | spicy Japanese mayonnaise | togarashi | Ikura
188

SUSHI MORIAWASE (GF, SS)

Salmon | yellow fin tuna | unagi | prawn | tamago | avocado
272

APPETIZERS

PICKLED BEET HUMMUS (V, N, LF)

Heirloom beetroot | crumbled feta | pistachio | pine nuts | grilled whole-wheat pita
230

VEGAN "ROJAK" SALAD (V, N, LF)


Organic mixed lettuce | tempe | roasted peanut pomelo | sweet plum dressing
138

BURRATA CHEESE (P)

Heirloom tomato jam | tomato gazpacho | Parma ham crisp | crumbled ham
238

PACIFIC SCALLOPS (SS, N)

Pan seared | roasted cauliflower & potato purée | pepper fondue | chimichurri
292

 SIGNATURE DISH (P) PORK (V) VEGETARIAN (N) NUTS (SS) SUSTAINBLE SEAFOOD (GF) GLUTEN FREE (LF) LACTOSE-FREE

Please let us know if you have any allergies before you order. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, but we cannot guarantee that our food will be allergen free.

PRICES ARE IN '000 AND SUBJECT TO 11% GOVERNMENT TAX & 10% SERVICE CHARGE

HOT

BASQUE GRILLED SPRING CHICKEN (LF)

Caramelized leek | shallot jus
196

LAMB "CHAR SIEW" (GF, LF)

Cantonese style barbecued rack of lamb | wok fried bok choy
560

DRY RUB PORK RIBS (P, GF, LF)

Smoked BBQ sauce | apple slaw salad
312

CHILI TIGER PRAWN LINGUINE (SS, LF)

Chili | garlic butter | arugula
358

PACCHERI ARRABBIATA (V, LF)

Paccheri pasta | spicy tomato garlic sauce
196

BASQUE GRILLS

SEA

BASQUE FIRED BARRAMUNDI FILLET (SS, LF, GF)

Confit potato | sambal matah | green aioli
408

GRILLED TASMANIAN SALMON (SS, GF)

Edamame beans purée | chives beurre blanc | lemon
510

JUMBO TIGER PRAWNS (SS, GF)


Seaweed butter | edamame beans puree | yuzu
446

KARANGASEM BALI LOBSTER (SS)

Brown butter sauce | crab custard | salmon roe | aioli | lemon
1,400

LOBSTER THERMIDOR (SS)

White wine cream sauce | parmesan cheese | mushrooms | shallots | mustard | lemon
1,400

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BASQUE GRILLS

BEEF

All our steaks are certified Australian Angus beef

BEEF TENDERLOIN 200G (GF, LF) | 998

RIBEYE 280G (GF, LF) | 798

STRIPLOIN 280G (GF, LF) | 798

WAGYU RIBEYE M9+ 280G (GF, LF) | 1,400 | 1,600

 **TOMAHAWK (SERVES 2-3) (GF, LF) | 2,100 | 2,400**

YAKINIKU

Cubed beef | microgreens salad | Kale kimchi | garlic flakes | miso sauce

BEEF TENDERLOIN 200G (GF, LF) | 988

STRIPLOIN 200G (GF, LF) | 906

SAUCES

Truffle soy vinaigrette | port mushroom jus | black peppercorn (GF)
chimichurri | sambal m'beh butter | bernaise

SIDES

GRILLED ASPARAGUS (V, GF, LF) | bonito flake | sesame | miso | 102

SAUTÉED BROCCOLI (V, GF, LF) | seaweed butter | chili | 92


CREAMED SPINACH (V, GF) | parmesan | fried egg | 110

TEMPURA ONION RINGS (V, LF) | sea salt | 72

ROASTED MUSHROOMS (LF) | brown butter | herbs | 118

BLACK TRUFFLE POTATO PUREE (V) | chives | crisp garlic | 128

STEAK FRIES (GF, LF) | chicken salt | aioli | 88

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LOCAL

SOP BUNTUT

Braised Australian beef oxtail | root vegetables | crispy shallot | melinjo crackers |
green chili sambal | steamed jasmine rice

232

BALINESE CHICKEN CURRY

Country chicken | spices | coconut cream | steamed jasmine rice

178

❁ SHORT RIB RENDANG

Australian beef short rib | spicy coconut sauce | steamed jasmine rice

498

❁ NASI BALI (P, N)

Chicken betutu | Balinese fish satay | grilled shrimps | sweet soy braised pork |
Balinese steam fish "pepes" | steamed jasmine rice

208

SATAY CAMPUR (N)

Grilled beef satay | chicken bamboo skewers | steamed rice cake |
sambal matah | peanut soy sauce

208

NASI GORENG (N) | Indonesian fried rice

MIE GORENG (N) | Indonesian street style yellow noodle
chicken satay | chili sambal | local achar | free range fried egg
chicken 170 | seafood 198

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DESSERTS

PASSION BRULEE (V)

Passion fruit creme brûlée | micro sponge | lychee sorbet
178

COCONUT PARFAIT (GF, V)

Young coconut shavings | kafir lime | meringue | coconut sorbet & granite
178

HOT LAVA (V)


Dark chocolate lava cake | Tanamera coffee ice cream
178

ICE CREAM (V, LF)

Vanilla | chocolate | strawberry | coconut
48 per scoop

SORBET (V, GF, LF)

Raspberry | passion fruit | mango
48 per scoop

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