



A R W A N A

M E N U

CHILLED FROM THE SEA

SUMBERKIMA OYSTERS

citrus soy | dried tuna | salmon roe | lime
half 820 | dozen 1,600

SEAFOOD ON ICE

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

yuzu | avocado smashed | bonito | nori crackers
188

PRAWN TEMPURA ROLL

avocado | spicy Japanese mayonnaise | togarashi | Ikura
182

SUSHI MORIAWASE

salmon | yellow fin tuna | unagi | prawn | tamago | avocado
260

APPETIZERS

PICKLED BEET HUMMUS

heirloom beetroot | crumbled feta | pistachio | pine nuts | grilled whole-wheat pita
220

VEGAN "ROJAK" SALAD

organic mixed lettuce | tempe | roasted peanut pomelo | sweet plum dressing
128

BURRATA CHEESE

Heirloom tomato jam | tomato gazpacho | Parma ham crisp | crumbled ham
228

PACIFIC SCALLOPS

pan seared | roasted cauliflower & potato puree | pepper fondue | chimichurri
280



SIGNATURE DISH



VEGETARIAN



NUTS



AVAILABLE 30 DAY DRY AGE

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

LOCAL

SOP BUNTUT

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

220

BALINESE CHICKEN CURRY

country chicken | spices | coconut cream | steamed jasmine rice

168

SHORT RIB RENDANG

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

480

NASI BALI

chicken betutu | Balinese satay | grilled shrimps | sweet soy braised pork |
Balinese grilled fish | steamed jasmine rice

198

SATAY CAMPUR

grilled beef satay | chicken bamboo skewers | steamed rice cake | peanut soy sauce

198

NASI GORENG | Indonesian fried rice

MIE GORENG | Indonesian street style yellow noodle

chicken satay | chili sambal | local achar | free range fried egg

chicken 160 | seafood 198



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HOT

BASQUE GRILLED SPRING CHICKEN

caramelized leek | shallot jus
188

LAMB "CHAR SIEW"

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

DRY RUB PORK RIBS

smoked BBQ sauce | apple slaw salad
298

CHILI TIGER PRAWN LINGUINE

chili | garlic butter | arugula
338

PACCHERI ARRABBIATA

handmade pasta | spicy tomato garlic sauce
188

BASQUE GRILLS

SEA

BASQUE FIRED BARRAMUNDI FILLET

confit potato | sambal matah
388

GRILLED TASMANIAN SALMON

edamame beans puree | chives beurre blanc | lemon
488

JUMBO TIGER PRAWNS

seaweed butter | edamame | yuzu
428

KARANGASEM BALI LOBSTER

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

LOBSTER THERMIDOR

white wine cream sauce | gruyere & 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 | 988

RIBEYE 280G | 762

STRIPLOIN 280G | 788

WAGYU RIBEYE M9+ 280G | 1,400 | 1,600 

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

YAKINIKU

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

BEEF TENDERLOIN 200G | 968

STRIPLOIN 200G | 878

SAUCES

TRUFFLE SOY VINAIGRETTE | PORT MUSHROOM JUS | BLACK PEPPERCORN
CHIMICHURRI | SAMBAL M'BEH BUTTER | BERNAISE

SIDES

GRILLED ASPARAGUS | bonito flake | sesame | miso | 98

SAUTÉED BROCCOLI | seaweed butter | chili | 88 

CREAMED SPINACH | parmesan | fried egg | 110

TEMPURA ONION RINGS | sea salt | 60 

ROASTED MUSHROOMS | brown butter | herbs | 110

BLACK TRUFFLE POTATO PUREE | chives | crisp garlic | 120 

STEAK FRIES | chicken salt | aioli | 78



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DESSERTS

PASSION BRULEE

passion fruit creme Brulé | micro sponge | lychee sorbet
168

COCONUT PARFAIT

young coconut shavings | kafir lime | meringue | coconut sorbet & granite
168

HOT LAVA

dark chocolate lava cake | Tanamera coffee ice cream
168

ICE CREAM

vanilla | chocolate | strawberry | coconut
45 per scoop

SORBET

raspberry | passion fruit | mango
45 per scoop



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