

Starter

Warmed shrimp dumpling in his iced green sauce, shredded crab meat in salad, lemon jelly, salmon roe

Quenelle de gambas dans sa sauce verte glacée, Effiloché de crabe en salade, oeufs de saumon

190.

Gindara fish carpaccio, lemon dressing, pickle fennel and wakame tuile

Carpaccio de poisson gindara badigeonné de vinaigrette au citron,
pickle de fenouil et dentelle de wakame

190.

**Creamy baby potato soup with stuffed chlorophyll morels mushrooms, chicken liver beatilles,
microgreen, toasted black sesame seed**

Soupe crémeuse de pommes grenailles aux morilles, béatilles de foie de volaille XO
jeune pousse parsemée de sésame noir torréfié

210.

Frog leg mousseline and his crispy version, watercress juice

Mousseline de grenouille et sa version croustillante, jus de cresson des fontaines

210.

Pan seared duck liver in saffron juice, grilled artichoke heart, gingered peach chutney, toasted brioche

Foie gras poêlé au jus safrané et son cœur d'artichaut grillé, chutney de pêche relevé au gingembre,
brioche toastée

230.

**Cherry wooden smoked slow cooked lobsters, purple flower of peas, sturia caviar,
delicate creamy pear coulis, honeydew melon jelly, green young asparagus in tempura**

Langouste pochée sous vide et fumée au bois de cerise, fleur violette de pois, caviar d'Aquitaine,
compote de poire crémée, gelée de melon, asperge verte en tempura

300.

**Locally sourced poached oyster on basil jelly, tomato sherbet basil touch,
mint and spices mango caviar, shallot pickles on crispy sourdough, seaweed in iced steam**

Huitre pochée sur une gelée au basilic, lit d'algues, vapeur glacée sorbet tomate basilic,
caviar de mangue à la menthe épicée, pain au levain avec ses pickles d'échalote

150. (3pcs) / 300. (6pcs)



Main Course

Forest mushroom tortelli truffles, truffles emulsion, and tempe crumble

Poêlée de tortelli aux champignons des sous-bois, émulsion à la truffe, crumble de soja fermenté

220.

Pan seared back of gindara black cod, duck juice reduction, and grilled vegetables tartlet

Dos de cabillaud black cod, jus de canard corsé, fine tartelette de légumes grillés

320.

Crispy lamb fillet and forest mushroom on five spices sweet and sour sauce, candied heirloom tomatoes

Filet d'agneau rôti en croûte légère aux champignons des bois, sauce douce aux cinq épices
tomate cœur de bœuf confite

350.

Free style of Balinese pork belly, babi guling inspiration, lawar purée, caillette of flavored minced pork

"Babi guling" Balinaise inspiration, purée de lawar au froid et caillette Balinaise

350.

SALMON TWO WAYS

**Salmon roulade sous vide, crustacean, lemon and truffle infused sauce
seared salmon escalope on spinach potato puree, prosciutto "beurre blanc"**

SAUMON EN DEUX FAÇONS

Roulade de saumon au crustacé cuite sous vide, sauce infusée de citron et truffe
saumon poêle et sa purée à l'épinard, beurre blanc au jambon cru

380.

**Haeberlin specialty; roasted pigeon stuffed dordogne duck liver in Bali kale, truffle juice,
mousseline of baby potatoes, and caramelized baby fane**

Pigeon de la maison Haeberlin farci au foie gras de dordogne et chou vert en crépinette
jus de truffe, pomme mousseline, carotte fane caramélisée à l'orange

390.

Imported roasted duck breast, sweet and sour sauce, braised cabbage, and three variations of pomelo

Poitrine de canard et sa sauce aigre douce, choux braisés et trilogie de pomélo

400.



Dessert

Black rice pudding flambé rum, kumquat relish

Riz gluant noir vapeur et meringue de crème de coco flambé au rhum, compote de kumquat

140.

Jeruk muntis panacotta, liquorice yogurt sherbet, joconde cake, and almond tuille

Panna cotta de mandarine et son sorbet de yaourt à la réglisse sur un biscuit Joconde, tuile aux amandes

180.

Espresso cheese mousse and his craquelin, salted caramel, short crust, and mixed nuts

Mousse expresso/ fromage et son craquelin, caramel beurre salé

190.

Lemon yuzu on his kaffir lime crumble, ginger raspberry compote, and lime meringue

Citron yuzu sur son crumble kaffir, compote de framboise, gingembre et copeaux de meringue au citron vert

190.

Blackcurrant stuffed chocolate dome, choco truffle, blackcurrant sherbet

Dôme de chocolat fourré cassis, truffe de chocolat noir, sorbet cassis

190.



Gluten Free items are available upon request

Vegetables are mostly produced in our 2,000sqm permaculture

Prices are in Thousand Indonesian Rupiah and subject to 21% government tax and service charge



Menu Gourmet 1

3 COURSES

1 Appetizer

1 Main Course

1 Dessert

700.

add Wine Pairing

310.

Menu Gourmet 2

4 COURSES

2 Appetizers

1 Main Course

1 Dessert

950.

add Wine Pairing

410.

Menu Gourmet 3

6 COURSES

2 Appetizers

Follower of the Day

1 Main Course

1 Dessert

The Dessert Inspiration

1300.

add Wine Pairing

600.



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Five Elements

Fire

Spiced Rum, Dark Rum, Over proof Alcohol, Orgeat, Fresh Lemon, Passion fruit, Angostura Bitter, Campari

Water

Butterfly and Lemongrass Gin, Lime Juice, Fresh Milk, Lychee Liqueur, Cinnamon Syrup

Space

Peppermint and Ginger Whisky, Honey Syrup, Citric Solution, Orange Bitter, Peychaud's Bitter, Dried Citrus Smoke

Earth

Sherry, Up cycle Wine, Oleo Saccharum, Orange Bitter, Up cycle Coffee Tincture and Perfume

Air

Nutmeg Vodka, Cocoa Bitter, Cochi Americano, Citric Solution, Sesame Oil

180.

Beverage Menu

TEA HOT OR COLD

Black Tea

English Breakfast, Earl Grey or Darjeeling Tea

Green Tea

Green Tea Natural, Jasmine Green Tea, Moroccan Mint Tea or Sencha Green Tea

Fresh Fruit Tea

Lemon or Lime Tea

Herbal Tea

Camomile, Peppermint or Fresh Ginger Tea

Flavoured Tea

Lychee, Peach or Strawberry Tea

65.

COFFEE HOT OR COLD

Organic Farms Coffee Bali produces high-quality specialty coffees. Our coffees are 100% organically grown, with no pesticides used in and around the farms. Our goal is to bring the exceptional quality of Bali coffee to the world, put Bali coffee on the map, and bring local organic farms the recognition they deserve.

Long Black, Cappuccino, Cafe Latte, Double Espresso, Chocolate

65.

Single Espresso, Macchiato, Americano

50.

Squash

Lime, Orange, Lemon

65.

Mineral and Sparkling Water

Perrier Sparkling Mineral Water 330ml

95.

Balian Natural Mineral Water Small or Large

Balian Sparkling Mineral Water Small or Large

50. / 85.

Soft Drinks

Coke, Coke Zero, Sprite, Tonic Water, Soda Water

55.

Red Bull

95.



MOCKTAILS

Kappa Passion Sunrise

Passion Fruit, Orange Fruit, Apple and Orange Juice, Dropped with Strawberry and Passion Fruit Syrup

Lemon Lime Bitter

Lemon Fruit, Lime Fruit, Little Splash of Angostura Bitter and Topped with Sprite

75.

COCKTAILS

Caipiroska

Vodka, Muddled Limes and Sugar

110.

Chocolate Martini

Vodka, Chocolate Liquor and Baileys Irish Cream

120.

Vodka Martini

A Classic Cocktail Made with Vodka and Dry Vermouth, Served in a Chilled Martini Glass, Garnished with Olives

130.

Lychee Martini

Mix Vodka, Lychee Liqueur and Lime Juice

135.

Cosmopolitan

Made with Vodka, Triple Sec, Cranberry Juice and Freshly Squeezed Lime Juice

135.

Kappa Irish Coffee

Hot Coffee, Irish Whiskey, Sugar, Ginger Powder and Whipped Cream, Garnished with Chocolate Powder and Star Anise

135.

Mai Tai

Rum, Curaçao Liqueur, Orgeat Syrup and Lime Juice

135.

Toblerone

Made with Frangelico, Kahlua, Baileys, Fresh Milk and Honey

135.

Espresso Martini

Made with Espresso, Coffee Liqueur, and Vodka

135.

Tequila Sunrise

Tequila, Orange Juice and Grenadine Syrup

160.

Illusion

Made with Gin, Vodka, Rum, Tropical Coconut Liqueur, Melon Liqueur, Blue Curacao, Lime and Pineapple Juices

160.



FRUITY COCKTAILS

Peach Temptation

Peach Liqueur, Rum, Banana Fruit, Mango and Orange Juices

130.

Coco Berry

Vodka, Coconut Liqueur, Strawberry Fruit, Lemon Juice and Drops of Honey

135.

RED BULL COCTAILS

Red Bull Mojito

Refreshing and Energizing Cocktail Made with Rum, Lime Fruit, Mint Leaves, Lemon Juice and Topped with Red Bull

HOUSE INFUSED LOCALLY DISTILLED "ARAK" SERVED ON THE ROCK, FRAPPE OR STRAIGHT

Arak Tok

Original Pure "Arak" Bali

Arak Jahe

Original Infusion "Arak" with Fresh Ginger

Arak Madu

Original "Arak" with Fresh Honey

Arak Leci

Original Infusion "Arak" with Fresh Lychee Fruit

Arak Strawberry

Original Infusion "Arak" with Fresh Strawberry Fruit

85.

HOUSE LOCAL COFFEE LIQUEUR BY KAPPA

Very attempting Local House made of Coffee Liqueur that served on the rock, Frappe or Straight

110.

BEERS

Bintang Small

85.

Smirnoff Ice Green Apple

110.

Heineken

130.

Smirnoff Ice Red Raspberry

110.

Corona

150.

Smirnoff Ice Lemon

110.

SPIRIT AND LIQUEUR

RUM

Captain Morgan White	<u>120.</u>
Captain Morgan Spice	<u>130.</u>
Havana Club 3 YO Light	<u>150.</u>
Havana Club 7 YO	<u>165.</u>

GIN

Gordon Gin	<u>110.</u>
Tanqueray	<u>130.</u>
Hendricks	<u>165.</u>
Ophir Oriental Spiced	<u>250.</u>

APERITIF

Fernet Branca	<u>130.</u>
Jägermeister	<u>135.</u>
St Remy Authentic V.S.O P	<u>135.</u>

TEQUILA

Sierra Tequila Reposado	<u>130.</u>
Jose Cuervo Especial	<u>135.</u>
Jose Cuervo Traditional Reposado	<u>135.</u>

VODKA

Smirnoff	<u>110.</u>
Stolichnaya	<u>110.</u>
Absolut	<u>135.</u>
Grey Goose	<u>170.</u>

WHISKEY

Jameson	<u>120.</u>
Johnnie Walker Red	<u>130.</u>
Jack Daniels	<u>130.</u>
Drambuie	<u>130.</u>
Chivas Regal	<u>130.</u>
Jim Beam	<u>135.</u>
Jack Daniels Fire	<u>145.</u>

Ballantine's Finest	<u>145.</u>
Johnnie Walker Black	<u>210.</u>
Maker's Mark	<u>210.</u>
Bulleit Rye	<u>210.</u>
The Glenlivet 12 YO	<u>310.</u>
Lagavulin	<u>310.</u>
Oban	<u>310.</u>