

TO START

paired with a sauvignon blanc

INDONESIAN LUMPIA

rice paper rolls with garden vegetables & herbs, peanut sauce (v) (gf)

CURRIED PUMPKIN

coconut milk fresh cilantro, pumpkin seed (gf) (df)

MAINS

SEARED BARRAMUNDI

caponata, lemon foam dressing

paired with a chardonnay

OR

BEBEK BETUTU

balinese spiced roasted duck leg, rice, vegetables, sambal (gf)

paired with a merlot

OR

HAND ROLLED PASTA

kale, oyster mushroom, parmesan

paired with a pinot grigio

SIDES

ARROW LEAF SPINACH & TOASTED PECAN

sliced apple, seaweed, melba toast, caramelised onion dressing (v) (gf)

GARDEN GREENS

pine nut, radish, watercress emulsion, lemon dressing

BALINESE STEAMED RICE

DESSERT

paired with a riesling

CHOCOLATE CRUNCH

peanut butter ice cream, olive oil

OR

TRES LECHES

cashew nut cream, almond crumble

COFFEE OR TEA



copper
Kitchen • Bar • Rooftop

ROMANTIC
DINNER

RP 1,300,000
nett per couple without pairing

RP 2,100,000
nett per couple with pairing (includes a
welcome glass of sparkling wine)