

# POTATO HEAD

## BRUNCH

<b>Fresh Seasonal Cold Fruit Plate</b>	<b>80</b>
Bali's finest fruit, mango gel & lime	
<b>Whole Meal English Muffin</b>	<b>120</b>
Poached eggs, crushed avocado, heirloom tomato, shaved ham, hollandaise & Lombok chili flakes	
<b>Skillet Omelette</b>	<b>160</b>
Blue swimmer crab, Leek, dill, asparagus, charcoal grilled sour dough, watercress & pomelo	
<b>Mushroom's on Toast</b>	<b>130</b>
Forest mushrooms, scrambled eggs, watercress, sauce vierge & Bali elm ricotta cheese	
<b>Kopi luwak Pancakes</b>	<b>120</b>
Caramelised banana, cocoa fudge sauce, whipped cream, honey & nutmeg ice cream	
<b>Bubble &amp; Squeak</b>	<b>140</b>
Crushed Potato, pea's, cabbage, fried duck egg, thick smoked bacon & tomato ketchup	

## STARTERS

<b>Organic Mixed leaves</b>	<b>70</b>
Shaved asparagus, fennel, radish, dill & pomelo vinaigrette	
<b>Balinese Eggplant Salad</b>	<b>90</b>
Smoked, roasted & grilled eggplant, cherry tomatoes, feta cheese & organic rocket	
<b>Plaga Farm Heirloom Tomato Bruschetta</b>	<b>90</b>
Local churned burrata, Bedugul flowers, shallots & farm herbs	
<b>Sumbawa Crayfish</b>	<b>145</b>
Baby romaine hearts, radish & Arak cocktail sauce	
<b>Jimbaran Market Fish Ceviche</b>	<b>110</b>
Iced tiger de leche, red onion & tomato	
<b>Crunchy Soft Shell Crab Sliders</b>	<b>145</b>
Balinese snake bean remoulade, pea tendrils, seaweed salt & homemade old bay seasoning	

## MAIN

<b>Kale &amp; Romaine Salad</b>	<b>160</b>
Sumatran Jamu chicken, Arak cured bacon, quail eggs & parmesan cheese	
<b>Pita Pockets</b>	<b>110</b>
Green pea falafel, vegetables, smoked eggplant, cumin yoghurt & zucchini fries	
<b>Seared Tuna Nicoise Salad</b>	<b>140</b>
Green beans, organic egg, baby potatoes, cherry tomato, olives, butter lettuce & lemon dressing	
<b>Slipper Lobster &amp; Crab Open Sandwich</b>	<b>220</b>
Smashed avocado, Thousand Island dressing, lemon, dill & kettle chips	
<b>Grilled Mahi Mahi</b>	<b>175</b>
Roasted pumpkin, lemon, green chili, Banten macadamia nuts & herbs	
<b>Roasted Forest Mushroom, Stark Dark Beer Flat Bread</b>	<b>170</b>
Caramelised onion, burrata cheese, slow roasted tomatoes, quail eggs, radish & tarragon	
<b>Grilled Sumatran Spring Chicken</b>	<b>180</b>
Baby potatoes, garlic, smoked bacon, east Bali cashew granola & chicken jus	
<b>El hombre Wagyu Beef burger</b>	<b>180</b>
Triple roasted jalapeno cheese, pickles, coco ketchup, mole mayonnaise & demi brioche bun	
<b>Kopi Luwak Rubbed Waygu Flank Steak</b>	<b>280</b>
Hand cut fries, watercress, béarnaise, mustard & jus	

## SIDES

Potato and chive puree	<b>50</b>
Roasted cauliflower, turmeric, sultanas, pine nuts and sesame	<b>60</b>
Heirloom carrots, local honey & sesame seeds	<b>60</b>
Stir fried green vegetables, ginger, soy & lemongrass	<b>60</b>
Hand cut fat fries, homemade ketchup	<b>50</b>

ALL PRODUCE IS SOURCED PRIMARILY WITHIN INDONESIA, WORKING WITH LOCAL ORGANIC FARMS, FISHERMAN & ARTISANS.  
Prices are in thousands of Rupiah. Prices are subject to 8% Service Charge & 10% Government Tax.

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### STARTERS

<b>Mixed Smoked Olives</b> Olive oil, black pepper, lime & kemangi	<b>60</b>
<b>Plaga Farm Heirloom Tomato Salad</b> Local churned burrata, Bedugul flowers, shallots & farm herbs	<b>160</b>
<b>Tuna Tartare Cornetto</b> Plantain cones, spring onion, coriander, lime & ginger	<b>135</b>
<b>Balinese Eggplant Salad</b> Smoked, roasted & grilled eggplant, cherry tomatoes, feta cheese & organic rocket	<b>90</b>
<b>Sumbawa Crayfish</b> Baby romaine hearts, radish & Arak cocktail sauce	<b>145</b>
<b>Jimbaran Market Fish Ceviche</b> Iced Tigre de leche, red onion & tomato	<b>110</b>
<b>Kale &amp; Romaine Salad</b> Sumatran Jamu chicken, Arak cured bacon, quail eggs & parmesan cheese	<b>120</b>
<b>Tempura Market Catch</b> Grilled shitake mushrooms, pickled cucumber, daikon & wasabi	<b>120</b>

### MAIN

<b>Potato Gnocchi</b> Roasted pumpkin, sage brown butter, candied pine nuts, Amaretto & black pepper parmesan	<b>120</b>
<b>Linguine Nero</b> Tiger prawns, cuttlefish, fern tips, tarragon, shellfish bisque & grilled crayfish	<b>200</b>
<b>Grilled Mahi Mahi</b> Roasted pumpkin, green chili, Banten macadamia nuts & herbs	<b>175</b>
<b>Pan fried Makassar Red Snapper</b> Confit tomato, wild ocean prawns & basil	<b>180</b>
<b>Roasted Forest Mushroom Flat Bread</b> Caramelised onion, burrata cheese, slow roasted tomatoes, quail eggs, radish & tarragon	<b>170</b>
<b>Grilled Sumatran Spring Chicken</b> Baby potatoes, garlic, smoked bacon, east Bali cashew granola & chicken jus	<b>180</b>
<b>Kopi Luwak Rubbed Tokusen Wagyu Flank</b> Hand cut fries, watercress, béarnaise, horseradish & mustard sauce	<b>280</b>

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