A LA CARTE

STARTERS

Scallops
Grilled American Scallops, Shiitake Mimosa, Celeriac Sour Cream, Pickled Shimeji, Dashi Gel, Calamansi Yoghurt Pearls

Caviar
20g Oscietra Caviar, Blini, Chopped Hard Boiled Egg White and Egg Yolk, Shallots, Sour Cream

Prawns
Seared King Prawns, Caramelised Onion, Rosemary, Candied Tomato, Wonton, Infused Red Bell Pepper Emulsion

Octopus
Marinated Grilled Octopus, Cauliflower Textures, Marinated Fennel, Caramelised Sesame Seeds

Tuna
Raw Yellow Fin Tuna Ceviche, Homemade Coconut Milk, Calamansi, Pineapple, Cucumber, Roasted Almonds

Salmon
Cured Lemon Dill Tasmanian Salmon Gravlax, Daikon Cress, Radish, Pickled Cucumber, Wasabi Cream, Seaweed Sand

Kakap Merah
Pan Fried Bumbu Bali Spiced Red Snapper, Marinated Baby Vegetable Salad, Bumbu Crème, Seroendeng

Seared Foie Gras
Pan Seared French Duck Liver, Pear Shallot Chutney, Carambola Coulis, Daikon Strings

Foie Gras Terrine
French Foie Gras Terrine, Balinese Rujak Salad, Pain d'epices Crumble, Toasted Brioche, Pineapple Chili Espuma

Duck
Duck Breast and Foie Gras Cannelloni, Truffle, Micro Green Salad, Mushroom Duxelle, Almond Nut Oil, Red Wine Reduction

Beef
Belgian Style Raw Beef Tartare, Confit Onion, Baby Potato, Quail Egg, Mustard Worcestershire Mayonnaise

Tomato
Marinated Cherry Tomatoes, Beetroot Basil Crème, Lavender Oil, Yellow Watermelon, Parmesan Crisps, Basil Sorbet

Gado Gado
Balinese Vegetable Salad, Quail Eggs, Tofu, Tempe, Krupuk, Cherry Tomatoes, Cabbage, Green Beans, Peanut Sauce

Barley
Wheat Grains, Marinated Spinach, Baby Rucola Leaves, Organic Pumpkin, Feta Cheese, Chickpeas, Parmesan Shavings

SOUPS

Lobster
French Style Lobster Bisque, Cognac Flambé Pacific Rock Lobster, Lobster Crème

Duck
Star Anise Infused Duck Consommé, Confit Duck Leg Dumpling, Leek Oil Drops

Bobor
Spinach and Young Coconut Soup, Salam Leaf, Lesser Galangal, Coriander Espuma, Lime

MAINS

Lobster
Court Bouillon Poached Fresh Canadian Lobster, Beetroots, Dashi Beurre Blanc, Kombu Kroepoek (Grilled Option Available)

Dover Sole
Lemon Butter Sautéed Dover Sole, Mushroom Parsley, Mash Potato, Rucola, Beurre Blanc Emulsion

Salmon
Seared Tasmanian Salmon, Baby Fennel, Marjoram, Purple Carrot, Baby Corn, Corn Fritter, Dill Emulsion, Cilantro Crème

Barramundi
Crispy Skinned Asian Sea Bass, Grated Egg Yolk, Bumbu Mash Potato, Spinach Coconut Sauce, Coriander Basil Espuma

Tuna
Teriyaki Grilled Tuna, Yuzu Cremeux, Angel hair Seaweed, Kemangi Sorbet, Horse Radish Potato, Tarragon Crème

Ikan Panggang
Grilled Market Fish of the Day, Young Mango Salsa Rice Paper Rolls, Sautéed Garlic Basmati Rice, Garden Herbs

Laut Campur
Grilled Fish Pepes, Squid, Rock Lobster, King Prawn, Steamed Vegetables, Traditional Indonesian Curry Sauce

Duck
Seared Duck Breast, Roasted Pumpkin, Beetroot, Dauphine Potato, Wrapped Salad, Sambal Brambang Dressing

Bebek Bersih
Balinese-spiced Confit Duck Leg, Long Bean and Coconut-Ginger Urab, Black Garlic, Yellow Rice, Sambals

Pork
Grilled Glazed American Pork Belly, Black Garlic, Roasted Celeriac, Kale, Vadouvan Mousseline

Lamb
Roasted New Zealand Lamb Rack, Mediterranean Vegetables, Mint Polenta, Bell Pepper Crème, Mint Rosemary Foam

Gule Kambing
Cardamom Ginger Spiced Lamb Stew, Sweet Corn Perkedel, Crispy and Steamed Yellow Rice, Green Chilli Sambal

Beef Wellington (2 portions)
Roast Beef in Puff Pastry, Truffle, Foie Gras, Mushroom Duxelle, Jerusalem Artichoke, Baby Potato

Beef
200g Australian Black Angus Gold Tenderloin / 400g Nebraska Prime Grade Rib Eye
Chargrilled Beef, Truffle Dauphine Potato, Hummus, Confit Onion, Shiitake Mushroom, Baby Carrot, Red Wine Sauce

Rendang Sapi
Braised Beef Cheek in Sumatran Rendang Sauce, White Cabbage, Sweet Corn Perkedel, Green Chilli Sambal, Yellow Rice

Veal
Pan Seared Australian Veal Tenderloin, Baba Ganoush, Smoked Mirza Ghassemi, Truffle Bitterbal, Pino De Bali Sauce

Quinoa
Red Aztec Quinoa Salad, Roasted Beetroots, Feta, Mint Foam, Sautéed Green Vegetables

Couscous
Beetroot Infused Couscous, Spinach, Mint Flavoured Hang-up Yoghurt, Feta Cheese

= Indonesian
= Vegetarian
* = Vegetarian Optional

Our kitchen is happy to cater any special requests and dietary requirements, please ask our waiter to see special halal and gluten free menus

INDONESIAN DEGUSTATION

Carefully selected from the freshest and highest quality produce, our degustation menu highlights our love of world class dining fused with a unique selection of Indonesian dishes.

Enjoy this fulfilling culinary experience set atop Bali's Valley of the Kings, delighting in the delicacies of Indonesia.

Gado Gado
Organic Vegetable Salad, Cucumber, Carrot, Green Beans,
Soft Boiled Quail Egg, Peanut Sauce

Cumi Kukus
Grilled Bumbu Spiced Baby Squid, Confit Papaya,
Sweet Potato, Sesame Seeds, Kemangi Sauce

*** Kakap Merah ***
Pan Fried Bumbu Bali Spiced Red Snapper,
Marinated Baby Vegetables, Bumbu Crème, Seroendeng

Sop Bobor
Spinach and Young Coconut Soup, Chicken Bakso,
Salam Leaf, Lesser Galangal, Coriander Espuma

*** Bebek Brem ***
Brem Bali Duck Breast, Jackfruit Long Bean Coconut Spinach Urab,
Pickled Butternut, Sambal Ulek

Perut Babi
Balinese Spiced Pork Belly, Pork Kroepoek,
Sambal Ulek, Chilli Pumpkin Tamarind Sauce

Rendang Sapi
Braised Beef Cheek, Sumatran Rendang Sauce,
Corn Perkedel, Chilli Sambal, Steamed Yellow Rice

Balinese Forest
Balinese Coffee Mousse, Pandan Sponge, Meringue, Rucola Dust,
Hibiscus Granita, Chocolate Rocks

* = Excluded from 6 Course Menu

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EUROPEAN DEGUSTATION

Displaying a marriage of freshest and highest quality ingredients, the Cascades European Degustation has been carefully crafted with our Belgian chef's culinary sophistication, in order to present you with a world class dining experience.

Seduce your taste buds with this collection of dishes and enjoy the tranquillity of the emerald green valley setting.

Beef
Belgian Style Raw Beef Tartare, Confit Onion, Baby Potato,
Quail Egg, Mustard Worcestershire Mayonnaise

Goat Cheese
Pickled Beetroot Goats Cheese Cannelloni,
Smoked Dutch Eel, Sourdough Bread, Microgreens

Octopus
Marinated Grilled Octopus, Cauliflower Textures,
Marinated Fennel, Caramelised Sesame Seeds

*** Dover Sole ***
Grilled Cover Sole, Scallop, Black Mussel, Burnt Leek,
Crustacean Emulsion, Oscietra Caviar

*** Duck ***
Star Anise Infused Duck Consommé,
Confit Duck Leg Dumpling, Leek Oil Drops

Quail and Foie Gras
Seared Quail and French Foie Gras, Kale,
Jerusalem Artichoke Crème

Lamb
Roasted Lamb Rack, Mint Rosemary Dukkah,
Hummus, Ratatouille, Carrot, Potato, Mint Yoghurt

Strawberry Chocolate
Chocolate Aero Cubes, Beetroot Sponge,
Red Bell Pepper Sorbet, Berry Beetroot Sauce

* = Excluded from 6 Course Menu

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DESSERT

DESSERTS

Chocolate Fondant
Chocolate Pudding with Melted Valrhona Dark Ganache Chocolate Centre, Vanilla Ice Cream

Mango Madness
Grilled Mango, Pickled Lime, Coconut Gel, Palm Sugar Cake, Passion Fruit Caviar, Tamarind Sorbet

Grand Marnier Soufflé
Grand Marnier Soufflé, Chocolate Foam, Orange Ice Cream

Lemongrass Brûlée
Lemongrass Infused Cream Custard, Crispy Caramelised Layer

Lemon Tart
Deconstructed Lemon Mojito Tart Chocolate, Citrus Crumble Meringue

After Eight
Guanaja Chocolate Textures, Chocolate Crumble and Chips, Ganache Espuma, Chocolate Sponge, Mint Jelly

Homemade Sorbet
Lime, Passion fruit, Raspberry, Coconut, Tamarind

Homemade Ice Cream
Chocolate, Hazelnut, Vanilla, Snickers, Orange, Sweet Corn

COFFEES & CHOCOLATE

Espresso, Cappuccino, Long Black, Café Latte, Flat White
Macchiato, Double Espresso, Pot of Plunger Bali Coffee, Hot Chocolate

IMPORTED TEAS

English Breakfast, Darjeeling, Earl Grey, Green Tea
Green Tea Mint Green Tea Jasmine, Peppermint, Camomile, Lemon Ginger

COFFEE LIQUORS

Espresso Martini with Kahlua, Vodka
Mint Chocolate Martini with Vodka, Cacao Brown, Mint
Cascades Irish Coffee with Irish Whisky, Cream
Cafe Royal with Galliano
French Coffee with Cointreau
French Amaretto