

## APPETIZERS

### Tuna Carpaccio with Italian Herbs Dressing

Parmesan crackers / garlic chips / curly leaves 78

### Minute-marinated Sea Scallop on Frozen Stone

Cucumber spaghetti / candied tomato / citrus dressing 150

### Duo of Parma ham & Italian Coppa

Traditional board / farmer bread / grissini / condiments 160

### Hand-cut Beef Tartare

Diced beef / onions / capers / tarragon / crispy baguette 95

### 'Sea & Earth' – Shiny stuffed stones

Stir-fried potato in seaweed crust / filled with tuna tartar and Balinese chicken 'Betutu' / salmon eggs 80



At Herbs & Stones we are proud to promote local produce and cook with fresh ingredients. We are inspired by healthy & tasty food.

*"Let food be thy medicine and medicine be thy food." - Hippocrates*

## SALADS

### Revisited Yakizime 'Niçoise'

Black sesame tuna / potato / greens / candied tomato 90

### Classic Greek Salad

Feta / tomato / cucumber / tomato / onion / olives 85

### Chicken Caesar Salad

Romaine / chicken / parmesan / garlic / bacon / anchovies 78

### Italian Burrata on Avocado Carpaccio

Fresh Burrata cheese / tomato tartare / balsamic 98

## SOUPS

### Chilled Cucumber Soup

Salmon tartare / daikon 65

### Mushroom Cappuccino

Roasted enoki / cream / chives / cocoa 68

### 'Break-the-crust' Buntut

Indonesian oxtail soup 78

### Roasted Pumpkin Velouté

Herbal wedges / crispy tempura 75

## ENTRÉES

### 'Garden Eden' – Prawn Ballotine on Lobster Bisque

Steamed prawn mousse with green melting heart / lobster bisque / star anise / angel hair 90

### Black Ink Pasta

Linguini / yellow capsicum coulis / roasted prawn skewer 95

### Creamy Mushroom Risotto

Pilaf rice / forest mushrooms / crispy parmesan / mixed herbs 85

### Smoked Salmon on Suisse Rösti 'Bernois'

Suisse style large potato fritter / Norwegian smoked salmon / sour cream / dill / parsley 100

## MAINS

### Australian Angus Tenderloin

Pan-seared filet mignon / candid paprika / market vegetables / potato mousseline 210

... add a slice of pan-seared duck liver and get a '*Rossini*' +95

### Classic Beef Stroganoff

Juicy beef strips in savoury paprika cream sauce / mushrooms / onion / steamed rice 150

### Spring Pork Filet 'Navarin'

Slow-cooked pork filet in white wine demi-glace sauce / seasonal garden vegetables 160

### Chicken Galantine '*Old Fashioned Blanquette*'

Poached chicken roll / carrot / mushroom / glazed shallots / white wine sauce / mushroom pilaf rice 145

### Chicken Katsu on Mango Curry

Rich vegetable curry with mango and coriander / crumbed chicken escalope / steamed rice 120

### Crispy Duck Leg Confit

White bean salad / black olive bread crumbs / basil tempura / tarragon dash / mustard mousseline 165

### Nasi Goreng

Fried rice / vegetables / pan-seared chicken / fried egg sunny side up 110

### Mie Goreng "Herbs & Stones"

Wok-fried egg noodles / kemangi / chicken satay 110

## From the Ocean

### Barramundi Filet on Basil Sauce

Parisian potato / carrots / zucchini / crispy parmesan wafer 155

### Minute-smoked Butterfish Escalope

Garden medley of root vegetables / olive oil citrus dressing / pink peppercorn 168

### Balinese Seafood Curry

Market-fresh catch of the day / prawn / squid / vegetables / white rice 148

## Vegetarian

### White Turnip Tagliatelle

in fresh, creamy herbs juice 88

### Vegetable Curry with Mango

Flower bouquet of vegetables / fresh mango / coriander / steamed rice 95

### Baked Tofu Sandwich

Caramelized onion / pesto / shallots / red capsicum compote 110

### Stuffed Roasted Eggplant

with cumin carrot mousse / vegetable salpicon in Sauce Creole 90

