


DUGONG


## Dinner Menu

### SEAFOOD


King Papua Prawns  360  
Choose your way :  
Thermidor style or Steam Garlic style


Seafood in Spicy Coconut Soup 240  
Laksa spices, coconut,  
Lime Pure, Rice

Asian Style Crab 270  
Whole Crabs, Tomato,  
Asian Spices, Rice

Thai Green Fish Curry  225  
Round Eggplant, Coconut Cream,  
Long Bean, Rice

Sautéed Barramundi 240  
Bacon, Broccoli,  
Confit Garlic, Squash

Today's Catch from  240  
Jimbaran Fish Market  
Confit lemon, Tomato Compote,  
Potato Cream  
(ask your server what type of fish)

Marinated Fish in Bamboo  240  
Marinated Fish in Betutu Paste,  
Served With Rice

Malam Ashari Clams 210  
Clams, Creamy White Wine,  
chop Parsley

### Sides

Steamed Bali Organic Red and White Rice 30  
Steam Quinoa and Red Rice 50  
Creamy Mashed Potato 60  
Sautéed Asian Greens with Garlic,  
Ginger, Kecap Manis 50  
Green Salad with House Dressing 50  
Potato Masala 50

### POULTRY

Crispy Mango Chicken  240  
Young Mango, Sweet Chili,  
Lemongrass, Rice


Chicken korma  240  
Mild Indian Curry, Raita,  
Coriander, Rice

Marinated Chicken in Bamboo  240  
Marinated Chicken in  
Betutu Paste, Served With Rice


Roasted Duck Asian Spices 260  
Asian Spices, Hoisin Sauce,  
Red Capsicum Pure



### MEAT

Braised Pork Shoulder 260  
Sweet Purple Potato Mash,  
Grill Asparagus, Bongkot Pure,  
Pork Juice

Pan Seared Lamb Chop  260  
Baked Sweet Yellow Potato,  
Baked Carrot, Shimeji Mushroom,  
Caramelized Red Cabbage,  
Lamb Juice



### VEGETARIAN

Eggplant with Tofu Roll  185  
Eggplant Puree, Shitake Mushroom,  
Miso Sake Sauce

Broccoli Edamame   180  
Roasted Coconut Oil, Cucumber,  
Broccoli, Coconut

### Chef's Signature Dinner

4 course 600  
5 course 700  
6 course 750

 Vegetarian  
 Chef Signature