

## GRAZING PLATES

<b>Chilled Asian Avocado Flatbread</b> <i>thinly sliced avocado and peppers smothered with a spiced tangy dynamite sauce</i>	70K
<b>Stir Fried Hot Garlic Edamame</b> <i>in our special home made sichuan spice mix</i>	55K
<b>Nasi Goreng "Arancini"</b> <i>tabanan red rice fritters, sambal terasi, spring onion sauce</i>	70K
<b>The NOAA Medi Platter</b> <i>variety of mediterranean dips, mixed olives, sundried tomatoes, tabbouleh, warm flatbread</i> <i>*add minced australian lamb</i>	145K
<b>Wild Mushroom Tea</b> <i>shiitake, shimeji &amp; oyster mushrooms, chilly and asian herbs, tom yum style</i>	70K
<b>Chargrilled Saté Ayam</b> <i>pickled veggies, traditional sauce kacang</i>	85K
<b>Asian Prawn Cocktail</b> <i>butter poached and chilled, chive sriracha dressing</i>	145K
<b>Tuna Tartare, Shoyu Drizzle</b> <i>quail egg yolk, pears, roasted cashews and taro chips</i>	85K
<b>Ceviche of Red Snapper, Leche De Tigre</b> <i>peruvian tigers milk, lime and coriander, sweet potato and lavache crisps</i>	95K
<b>Truffled Maguro and Mushroom Flatbread</b> <i>maguro and thin slivers of mushrooms topped on a crunchy unleavened bread, and our special truffle pepper sauce</i>	90K
<b>Half A Dozen Natural Lombok Oysters</b> <i>freshly shucked, served on ice with sambal matah &amp; tamarind shoyu</i> <i>single serve</i>	160K
<b>Balinese Soto Ayam</b> <i>traditional indonesian chicken soup, rice noodles, hard boiled quail eggs</i>	75K
<b>Javanese 'Asari' Clams Mariniere</b> <i>steamed in white wine and garlic cream, crusty baguette</i>	130K
<b>Seared Lemongrass and Paprika Prawns</b> <i>creamy white wine velouté, spring onions</i>	145K
<b>Beef Tenderloin Carpaccio, Charcoal Lavash</b> <i>usda choice grade beef, shaved parmesan, ruccola, red onion, truffle oil</i>	145K
<b>Bacon Wrapped Mushrooms, Tropical Fruit Chutney</b> <i>tamarind glazed, beetroot mustard</i>	80K

## DIMSOMS

<b>Wild Mushroom</b> <i>activated charcoal crystal, tamarind sauce</i>	55K
<b>Baby Bok Choy</b> <i>chinese broccoli, bamboo shoot with makhani sauce</i>	55K
<b>Peppered Chicken Shumai</b> <i>sesame oil, spring onion, soto broth</i>	60K
<b>Crystal Prawn Curry</b> <i>water chestnut, chilly, lemongrass</i>	70K

## SUSHI

<b>Vegetarian CaliforNoaa Rolls</b> <i>steamed quinoa, avocado, zucchini, cucumber, red capsicum, dynamite sauce, shoyu caviar</i>	85K
<b>"Noaavocado"</b> <i>wasabi spiked, spicy tuna stone</i>	65K
<b>Salmon "Sliders"</b> <i>thinly sliced pink salmon and cucumber, dynamite sauce</i>	95K
<b>Truffled Tandoori Chicken Roll</b> <i>made with asian black rice, white truffle oil</i>	80K
<b>Crunchy Dragon Rolls</b> <i>tempura prawns, cucumber, dynamite sauce</i>	85K
<b>Spicy Tuna Rolls</b> <i>tuna, chilly sauce, avocado, japanese mayo</i>	85K

## HAND TOSSED PIZZAS

<b>Margherita</b> <i>vine ripened tomatoes, fresh basil and mozzarella</i>	90K
<b>Asian Mushroom</b> <i>marinated wild mushrooms, sauce bianco, mozzarella, micro greens</i>	100K
<b>Chorizo</b> <i>spanish chorizo, roasted red capsicum, kalamata olives, capers, feta, mozzarella, rocket</i>	105K
<b>Barbequed Chicken</b> <i>house made smoked barbeque sauce, grilled chicken, roasted red capsicum, mozzarella, spring onions</i>	115K
<b>Wok Smoked Tenderloin</b> <i>usda choice beef tenderloin, shiitake mushrooms, sauce bianco, mozzarella, rocket</i>	145K

## HOME MADE BURGERS

*all burgers are served with roasted potato wedges and slaw salad*

<b>Portobello</b> <i>whole chargrilled portobellos, onion jam, sundried tomatoes</i>	95K
<b>Chicken</b> <i>chilly marinated chicken thigh, coriander pesto, pickled vegetables, sriracha mayo</i>	115K
<b>Australian Lamb</b> <i>hickory smoked mince, whole grain mustard sauce, aioli, feta</i>	155K
<b>Australian Beef Shortrib</b> <i>fontina cheese, caramelized onions, sundried tomatoes, aioli, baby romaine</i>	145K

 Vegan  Vegetarian \* Non-Vegetarian additions

10% Government taxes are applicable. We levy 10% service charge.

## SALAD

	<b>Japanese Caesar Salad</b> baby romain, miso-mushroom dressing, quail eggs, nori crisps, pickled onion *add chicken yakitori *add prawns yakitori	80K 35K 55K
	<b>Pickled Beetroot Carpaccio</b> tofu "croutons", dragon fruit, spiced cashews, orange, red curry dressing	90K
	<b>Quinoa Tabbouleh</b> cherry tomatoes, marinated strawberries, kalamata olive tapenade, cow's milk feta	90K
	<b>Duck and Water Chestnut</b> slow braised duck legs, mixed asian herbs, tamarind soy dressing, seasonal fruits, puffed rice and crispy dahl	110K



## GUERIDON SPECIALS

	<b>Medium Rare Salmon Steak on Wasabi Fried Rice</b> aromatic asian purple rice and local greens, green curry	325K
	<b>Medium Rare Filet Mignon</b> 180 grams usda prime, classic sauce diane, potatoes and seasonal vegetables	425K



## LARGE PLATES

	<b>Pan Seared Cottage Cheese Steak</b> flash fried eggplant, ratatouille, eggplant moutabel, red pimento coulis	120K
	<b>Swiss Roesti Potato Gateau</b> seared king trumpet mushrooms, chinese kale, roasted red capsicum, parmesan thyme cream	115K
	<b>Sichuan Chicken, Egg Fried Rice</b> a classic soul food combo with wok fried chicken and fragrant chinese egg fried rice	135K
	<b>Thai Red Chicken Curry</b> local seasonal vegetables, fresh herbs, toasted spices, coconut cream, succulent chicken thigh, served with nasi putih	120K
	<b>Pulled Tandoori Chicken Leg, Robust Smoked Makhni Sauce</b> bali rice risotto, kuchumber, house made yoghurt	145K
	<b>Nasi Campur A La Noaa</b> nasi goreng, dory with sambal matah, lawar bali, satay ayam, jimbaran prawns, crackers, pickle	185K
	<b>Traditional Burmese Khao Suey</b> yellow coconut curry broth, buckwheat noodles, seasonal vegetables, traditional accompaniments *add chicken *add prawns	115K 35K 55K
	<b>Bintang Battered Fish and Chips</b> marinated dory, asian tartare sauce, french fries	125K
	<b>Pan Seared Barramundi A La Kunyit</b> blistered cherry tomatoes, long bean, shimeji mushrooms, fresh turmeric sauce	165K
	<b>Whole Fresh Jimbaran King Prawns</b> creamed chana dahl, pea tendrils, cherry tomatoes, spicy squid ink sauce	210K
	<b>Grilled Lombok Lobster Laksa</b> half a lobster tail, fishcakes and prawns, on a veggie soba noodle broth	290K

	<b>Slow Braised Pork Belly</b> purple potato puree, tamarind glaze, asian herb salad, fried shallots & garlic	160K
	<b>Braised Australian Lamb Shanks</b> snow peas, risotto, orange zest, fresh mint	280K
	<b>Wok Tossed Asian Shiitake Tenderloin</b> shredded usda choice grade tenderloin, oyster & king trumpet mushrooms, sweet potato puree, demi glaze	225K
	<b>Surf 'N' Turf</b> half a bima lobster tail and a 120 grams usda filet mignon, baby chat potatoes, snow peas and leeks, red wine jus, pea and wasabi foam	450K
	<b>Carbonara Inspired XO Smoked Pork Belly Riso</b> tabanan red rice, slow braised pork belly, chilly, egg yolk, parmesan, micro herbs	160K

	<b>Spaghettini Aglio Olio E Sichuan Peperoncino</b> sliced garlic, sichuan peppercorns, shiitake mushrooms, chilly oil, spring onion *sliced usda beef tenderloin *chicken tenders	110K 80K 35K
	<b>Roasted Vegetable Bucatini</b> lightly braised in kale pesto, parmesan, roasted flax and sunflower seeds	115K
	<b>Pad Thai, Tempura of Soft Shell Crab</b> traditional thai flat rice noodles, juliennes of veggies, tamarind, chilly, lime	145K
	<b>Broccoli Mushroom Hot Bean</b> tofu, tempeh, market vegetables, hot & sour black bean sauce, served with nasi putih	100K
	<b>Thai Spiced Green Curried Veggies</b> local seasonal vegetables & fresh herbs, toasted spices and aromatics, coconut cream, served with nasi putih	110K



## ACCOMPANIMENTS

	<b>Rosemary Potato Wedges, Aioli</b>	40K
	<b>Olive Oil Mashed Purple Potatoes, Spring Onions</b>	60K
	<b>Sauteed Asian Greens</b>	50K
	<b>Grilled Seasonal Vegetables</b>	55K
	<b>Stir Fried Garlic Mushrooms</b>	55K



## DESSERT

	<b>"Rojak"</b> seasonal fruit, candied chilly, coconut passion fruit sorbet	60K
	<b>Warm Chocolate Fondant</b> chocolate soil, rum and vanilla gelato	70K
	<b>Vanilla Pannacotta</b> coconut cream, bali black rice pudding	70K
	<b>Chilled Passion Fruit Cheesecake</b> strawberry gel, torched meringue	80K
	<b>Matcha-Misu</b> matcha vodka, dehydrated meringue shards	90K
	<b>Viennese Sachertorte, Dragon Fruit</b> apricot jam, chocolate crumbs	90K

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