

**SFB
LUNCH
MENU**



STARFISH BLOO RESTAURANT IS A MODERN INTERPRETATION OF SOUTHEAST ASIAN FLAVORS IN A CONTEMPORARY BEACHFRONT ATMOSPHERE SAVOUR AND MIX UP BY ORDERING SEVERAL DISHES TO SHARE

OUR RECOMMENDATION IS 5 DISHES FOR 2 PEOPLE

APPS & STUFF

- Lombok Oysters**
Ginger & sesame soy vinaigrette
- ★ **Yellow Fin Tuna Taco**
Tomato, red chili, torch ginger - per piece
- Peking Duck Rice Paper Rolls**
House-made hoisin, coriander, bean sprouts - 2 pieces
- Vegetable Dumplings**
Sesame and ginger-soy dressing
- Vine Ripened Tomato Carpaccio**
Crispy tofu, local herb salad, miso & rice wine vinegar
- Prawn Siu Mai**
Chili soy vinegar, truffle oil, onion powder
- Swordfish Sashimi**
Japanese citrus & shallot dressing, compressed watermelon crispy nori

CRISPY THINGS

- ★ **Slipper Lobster Tempura**
Japanese citrus espuma - per piece
- Karaage Chicken Bites**
Andaliman pepper, tamarind & palm sugar dipping sauce
- Barramundi Fillet**
Crispy battered barramundi fillets, curry salt tartare sauce
- ★ **Balinese Spring Rolls**
Traditional Balinese suckling pig, sambal Bangkok
- Crispy Thai Pork Ribs**
Crushed peanuts, coriander, sesame
- Prawn Popcorn**
Sriracha & yuzu

SASHIMI & SUSHI PLATTER

Starfish Bloo Platter
Sashimi x6, Nigiri x6, Maki x1 of your choice

MAKI

Modern Japanese roll with Takaokaya seaweed

- Chicken Katsu** Red cabbage coleslaw
- Swordfish** Roasted garlic aioli, wakame
- Salmon** Avocado, tanuki, kewpie
- Prawn Tempura** Korean chili, cucumber
- Tuna** Yuzu, sesame, coriander

NIGIRI

Sliced raw fish over hand-pressed rice

- Prawn** King prawn
- Sake** Norwegian salmon
- Akami** Yellow fin tuna
- Mekajiki** Swordfish
- Foie gras** Teriyaki sauce

150

SASHIMI

Sliced raw fish

- Kanji** Coral trout
- Sake** Norwegian salmon
- Akami** Yellow fin tuna
- Sake Toro** Salmon belly
- Mekajiki** Swordfish

190

30/pc

55

60

95

120

125

135

90

100

110

125

140

160

395

155

145

LUNCH WITH A VIEW

330

Monday - Saturday, 12PM - 3PM

Who loves a scrumptious lunch with a spectacular view of the ocean? not enough? We are throwing in a special promotion for lunch at Starfish Bloo everyday Monday to Saturday. Choose from our 3-course set menu and receive a complimentary white wine, Heineken or free flow of ice tea

CURRIES & STIR FRIES

- ★ **Kung Pao Chicken Noodles** 150
Hong Kong yellow noodles, green peppers, sesame
- Stir-Fried Pepper Beef** 195
Cauliflowers, shimeji mushrooms, green peppercorns
- Thai Green Curry** 150
King prawns, baby eggplants, green beans, kaffir lime
- ★ **Seafood Laksa** 160
Bamboo shoot, torch ginger flower, udon noodles
- Masala Chick Peas** 130
Garam masala, tomatoes, spinach, flat bread
- Kimchi Soup** 120
Pork belly, prawn, squid, silken tofu

SIGNATURE HOT ROCKS

Served & Seared Table Side

- Stockyards Wagyu Beef Hot Rock** 220
Wasabi mayonaise
- GF Lamb Loin Hot Rock** 200
Eggplant relish with chili and basil
- Norwegian Salmon Hot Rock** 180
Teriyaki sauce and roasted lemon
- Miso Marinated Tofu Hot Rock** 120
Ponzu dressing, green chili

BAHN MI & BUNS

- Lobster Bahn Mi** 190
Garlic & turmeric dressing, arugula, french fries
- ★ **Wagyu Brisket Buns** 240
Sumatran beef rendang, coconut & pickles
- Pork Buns** 150
Slow cooked pork neck, sweet soy, pickled cucumber
- Crispy Chicken Bánh Mi** 160
Vietnamese coleslaw, tonkatsu sauce, cheddar
- Barramundi Bun** 140
Toasted seaweed bun, tempura barramundi lemongrass sambal, tartare sauce

BY MY SIDE

- GF** Steamed jasmine rice 35
- GF** Green leaf salad, ginger soy 35
- GF** Biryani basmati rice 65
- GF** Baby potatoes, cumin & curry leaf 65
- GF** Green papaya & mango salad 65
- GF** French fries, sea salt 65
- GF** Steamed edamame 65
- GF** Tempura vegetable, ponzu 65



INDICATES SIGNATURE



HEALTHY



CONTAINS



GLUTEN FREE



VEGETARIAN

Any food allergies or intolerance? please inform us

All prices are quoted in thousands Indonesian rupiah and subject to 10% service charge and 11% prevailing government tax

**ALA
CARTE
DINNER**






Starfish Bloo Restaurant is a modern interpretation of southeast Asian flavors in a contemporary beachfront atmosphere. Savour and mix up by ordering several dishes to share

OUR RECOMMENDATION IS 5 DISHES FOR 2 PEOPLE





RAW, RARE & NAKED

-  **Lombok Oysters** 30
Ginger & sesame soy vinigarette
-   **Yellowfin Tuna Taco** 55
Tomato, red chili, torch ginger - per piece
-  **Peking Duck Rice Paper Rolls** 60
House-made hoisin, coriander, bean sprouts - 2 pieces
-  **Vine Ripened Tomato Carpaccio** 120
Crispy tofu, local herb salad, miso & rice wine vinegar
-  **Swordfish Sashimi** 135
Japanese citrus & shallot dressing, compressed watermelon, crispy nori
-  **Sesame Crusted Tuna Tataki** 160
Garlic emulsion, tempura asparagus, pickled green chili

CRISPY THINGS

-  **Slipper Lobster Tempura** 90
Japanese citrus espuma - per piece
- Braised Beef Croquettes** 95
Javanese spices, green chili sambal, parmesan
- Karaage Chicken Bites** 100
Andaliman pepper, tamarind & palm sugar dipping sauce
-   **Balinese Spring Rolls** 125
Traditional Balinese suckling pig, sambal Bangkok
- Prawn & Snapper Wonton Basket** 160
Sambal ulek, pickled vegetables

SMALL PLATES

-  **Vegetable Dumplings** 95
Sesame and ginger-soy dressing
- Cantonese Crab & Sweetcorn Soup** 130
Crispy fried soft shell crab
-  **Prawn Siu Mai** 125
Chili soy vinegar, truffle oil, onion powder
-   **Oysters "SFB" Kilpatrick** 155
Smoked bacon, red chili sambal, tabasco - 6 pieces
- Honey & Soy Lamb Ribs** 180
Casava leaf, smoked potatoes, cauliflower & mint

DELUXE SEAFOOD PLATTER FOR 2 1,300

A chilled selection of the islands finest seafood,
Rock lobster (400-500g) king prawn (4) Papua mud crab (1)
Asari clams (500g) Squid (200g) Norwegian salmon sashimi (40g)
Tuna sashimi (40g), Sumbawa oysters (10pc)
ALSO TRY OUR "TASTE OF INDONESIA" HOT SEAFOOD PLATTER



Indicates Signature Dish



Healthy



Contains Pork



Gluten Free





Vegetarian

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OUR RECOMMENDATION IS 5 DISHES FOR 2 PEOPLE





CURRIES

-  **Chick Pea Masala** 130
Garam masala, tomatoes, spinach, flat bread
- Javanese Yellow Curry** 150
Whole baby chicken, turmeric potatoes, local pumpkin
-  **Thai Green Curry** 160
King prawns, baby eggplant, green beans, kaffir lime
- Seafood Laksa** 160
Bamboo shoot, torch ginger flower, udon noodles
- Beef Penang** 220
Slow cooked beef, red chilis, coconut & lemongrass

SIGNATURE HOT ROCKS

- Stockyard Wagyu Beef Hot Rock** 220
Wasabi mayonnaise
-  **Lamb Loin Hot Rock** 200
Eggplant relish with chili and basil
-  **Norwegian Salmon Hot Rock** 180
Teriyaki sauce & grilled lemon
-  **Miso Marinated Tofu Hot Rock** 120
Ponzu dressing, green chili

ASIAN CLASSIC

-  **Kung Pao Chicken Noodles** 150
Hong Kong yellow noodles, green pepper, sesame
- Masala Grilled Chicken** 140
Whole wheat flatbread wraps, cucumber yogurt, coriander chutney
-  **Black Pepper Pork Belly** 160
Asari clams, Chinese greens & ginger
-  **Whole Steamed Grouper** 350
Burnt shallot, red chili, & lime dressing, vermiceli noodles
- Caramelized Wagyu Brisket** 240
Steamed buns, rendang sauce, coconut powder, pickles
-  **Kimchi Soup** 120
Pork belly, prawn, squid, silken tofu

BY MY SIDE

-   Steamed jasmine rice 35
-   Green leaf salad, ginger soy 35
-   Biryani basmati rice 65
-  Vegetable tempura, ponzu 65
-    Green papaya & mango salad 65
-   French fries, sea salt 65
-    Steamed edamame 65



Indicates Signature Dish



Healthy



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**LUNCH
WITH A
VIEW**

LUNCH WITH A VIEW

3 COURSES INCLUDING
FREE FLOW OF ICE TEA

OR

GLASS OF WHITE WINE

OR

HEINEKEN BEER

TO START

 **Peking Duck Rice Paper Rolls**

House-made hoisin, coriander, bean sprouts

or

 **Vegetable Dumplings**

Sesame and ginger-soy dressing

or

Yellowfin Tuna Taco

Tomato, red chili, torch ginger

MAIN ATTRACTION

★ **Stockyards Wagyu Beef Hot Rock**

Wasabi mayonaise and green leaf salad

or

 **Pork Bun**

Slow cooked pork neck, sweet soy, pickled cucumber

or

★ **Kung Pao Chicken Noodles**

Hong Kong yellow noodles, green pepers, sesame

SWEET SIDE

Granny Smith Apple Tart

Flores vanilla bean ice cream, almond cream

or

Pistachio Pannacotta

Cardamon gastrique, salted caramel popcorn, candied orange

or

 **Seasonal Sliced Fruits**

Local Balinese fruits

330



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SUSHI

RAW

NAKED

SASHIMI & SUSHI PLATTER

-  **Lombok Oysters** 30/oyster
Natural or lemon turmeric dressing
tobiko roe
-  **Starfish Bloo Platter** 395
Sashimi x6, Nigiri x6, Maki x1 of your choice

MAKI ROLL

Modern Japanese roll with Takaokaya seaweed

- Chicken Katsu** 155
Red cabbage coleslaw
- Swordfish** 155
Roasted garlic aioli, wakame
- Salmon** 155
Avocado, tanuki, kewpie mayo
- Prawn Tempura** 155
Korean chili, cucumber
- Tuna** 155
Yuzu, sesame coriander

NIGIRI

Sliced raw fish over hand-pressed rice

- Prawn** 150
King prawn
- Sake** 150
Norwegian salmon
- Akemi** 150
Yellowfin tuna
- Mekajiki** 150
Swordfish
- Foie Gras** 190
Teriyaki sauce

SASHIMI

Sliced raw fish

- Mekajiki** 145
Swordfish
- Sake** 145
Norwegian salmon
- Akemi** 145
Yellowfin tuna
- Sake Toro** 145
Salmon belly
- Sangomasu** 145
Coral trout



Indicates Signature Dish



Healthy



Contains Pork



Gluten Free



Vegetarian

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**CATCH
OF
THE DAY**

Bringing you the spirit, flavors and seafood of small fishing villages dotting the coasts of Indonesia.

Choose from our vast selection of sustainably sourced, daily delivered seafood and shellfish cooked to your liking.

Take your pick from our three flavors and let our chefs do the rest, sit back, have a drink and enjoy the view.

CATCH OF THE DAY

| | |
|----------------------|----------|
| Canadian Lobsters | 1,050 |
| Live Sumbawa Lobster | 190/100G |
| Slipper Lobster | 90/100G |
| Irian King Crab | 95/100G |
| King Prawn | 90/100G |
| Squid | 80/100G |
| Snapper | 60/100G |
| Barramundi | 60/100G |
| Asari Clams | 40/100G |

CHOOSE YOUR COOKING STYLE

Indonesian

All grilled in red chili paste, coriander and lime

Chinese

Shanghai sesame broth with chili and fish sauce

European

Steamed or grilled

simply served with garlic butter and lemon

All served with steamed rice

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SEAFOOD MARKET

SEAFOOD MARKET

SOMETHING TO BITE

Norwegian Salmon Maki Roll

Avocado & kewpie mayonaise

Yellow Fin Tuna Maki Roll

Yuzu, sesame & coriander

Mixed Nigiri

Swordfish, salmon, yellow fin tuna (3 pcs)

Mixed Sashimi

Swordfish, salmon, tuna (3 pcs)

Swordfish Hot Rock

Teriyaki sauce, grilled lemon

Lombok Oysters (3 pcs)

Natural or lemon turmeric dressing, tobiko roe

Yellow Fin Tuna Taco (1 pcs)

Tomato, red chili, torch ginger

Swordfish

Shallot & rice wine dressing, palm hearts daikon, crispy wonton

Slipper Lobster Tempura

Japanese citrus espuma

Prawn & Snapper Dumplings (3 pcs)

Chili soy vinegar, Chinese celery

Balinese Spiced Cauliflower

Chicory, cashew nuts, crème fraiche

Green Papaya Mango Salad

Cashews, mint, Thai basil, curry grastique, tomatoes

Green Leaf Salad

Seaweed & sesame, soy ginger dressing

Baby Potatoes

Cumin & curry leaf

Steamed Jasmine Rice

Crispy shallots

French Fries

Sea salt

Tempura Onion Rings

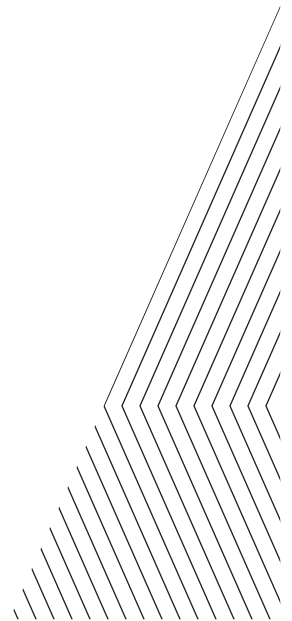
Sea salt, togarashi

Biryani Basmati Rice

Rujak Salad

Pineapple, jicama, tamarind

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**INSPIRED
DINING BY
CHEF
ASHLEY**



*Inspired Dining
by Chef Ashley*

We have created this menu to express my culinary journey through this most amazing country and to celebrate the flavors of not only Bali but remote villages and seaside kampungs of Indonesia.

With a keen eye on sustainability, it is our mission to support and build relationships with local farmers and fishermen using the best local products available in Indonesia.

With modern, innovative twists and a menu full of surprises, we have taken the road less travelled and together my team has created a delicious and Indonesian inspired menu we are all proud of.

Memories from the seafood markets to the rice fields, to my wife's village in Java are woven throughout the next nine courses you will enjoy.

W Bali - Seminyak
Jl. Petitenget, Kerobokan,
Seminyak, Bali 80361, Indonesia

wbaliseminyak.com
(62) 361 4738 106

1st

Tuna

Sambal olek - ginger flower

2nd

Braised Beef

Croquette - Javanese spices

3rd

BBQ Quail

Rice husks - bumbu paste

4th

Rawan "Tea"

Lobster - glass noodles - herbs

5th

Crispy Prawn

Yuzu - sriracha

6th

Salmon

Crab - sweet corn - dumpling

7th

Duck Breast

Red curry - cauliflower - coconut milk

8th

Passion Fruit

Mango - coconut

9th

Bali Chocolate

Smoked orange - liquid nitrogen