LUNCH
12 NOON - 4:00 PM

DINNER
6:00 PM - 11:00 PM
**SOMETHING TO START WITH**

<table>
<thead>
<tr>
<th><strong>Arwana’s Cold Seafood Tower</strong> <em>(share for 2)</em></th>
<th>IDR 750,000</th>
</tr>
</thead>
<tbody>
<tr>
<td>River jumbo prawns, mud crabs, ocean prawns, Bali clams, scallops served with homemade cocktail sauce, mignonette sauce and sweet chili – cilantro</td>
<td></td>
</tr>
</tbody>
</table>

**Add Bali Live Lobster**  
+/- 500 gr  
IDR 1,550,000

<table>
<thead>
<tr>
<th><strong>Bali Lobster &amp; Avocado Tatar</strong></th>
<th>IDR 220,000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poached lobster tail, avocado, sweet corn, citrus vinaigrette cherry tomato, lemon wedge, beetroot salt</td>
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</tbody>
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<table>
<thead>
<tr>
<th><strong>Calamansi Citrus Cured Hokkaido Scallops</strong></th>
<th>IDR 180,000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggplant caviar, cucumber – pistachio puree, avruga caviar</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Local Butterfish Carpaccio</strong></th>
<th>IDR 165,000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thin sliced butterfish, sambal matah, passion fruit, wasabi mayonnaise, seasonal greens</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Bali Red Mullet</strong></th>
<th>IDR 165,000</th>
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</thead>
<tbody>
<tr>
<td>Dara clams, asparagus, kemangi, woku carambola emulsion</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th><strong>Pan-Seared Foie Gras</strong></th>
<th>IDR 220,000</th>
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</thead>
<tbody>
<tr>
<td>Lemongrass muffin, cilantro – mango relish, lemon balsamic reduction</td>
<td></td>
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</tbody>
</table>

**SOUP**

<table>
<thead>
<tr>
<th><strong>Creamy Seafood Coconut Bisque</strong></th>
<th>IDR 165,000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mushroom tian, poached ocean prawn, seared scallop</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Oxtail Beef Consommé</strong></th>
<th>IDR 165,000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade oxtail beef tortellini’s, oxtail ragu, carrot, potato, leek</td>
<td></td>
</tr>
</tbody>
</table>

(P) PORK  (S) SPICY  (N) CONTAIN NUTS

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SALADS

The Arwana Ceasar Salad (P)
Baby cos lettuce, crispy bacon, quail eggs, mini crouton, anjovis, spring onion, shaved Parmesan cheese

Add Char-Grilled Chicken
Add Sauteed Prawns
Add Poached River Jumbo Prawns

Bali Pomelo
Cold marinated sweet pawns, cherry tomatoes, sesame emulsion, fresh mints leaves

SUSHI & SASHIMI

Lobster Dragon Roll (S)  (8 pcs)
Lobster tempura, cucumber, tuna floss, chili mayonnaise, grilled unagi, teriyaki glaze

Sushi & Sashimi Collection
Yellowfin tuna, butterfish, sweet prawns, salmon nigiri, spicy tuna-roll

Sushi Moriawase
Salmon, yellowfin tuna, unagi, prawn, tamago nigiri avocado, salmon rolls

Philadelphia Roll (8 pcs)
Smoked salmon, cucumber, avocado, cream cheese, apple salsa, wasabi mayonnaise

Soft Shell Crab Tempura (S)  (8 pcs)
Soft shell crab tempura, avocado, cucumber, tuna floss, chili mayonnaise

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FROM THE OCEAN

<table>
<thead>
<tr>
<th>Meal Description</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arwana Grilled Seafood Platter (share for 2)</td>
<td>IDR 950,000</td>
</tr>
<tr>
<td>Jumbo prawns, baby squid, Bali clams, barramundi fillet, mussels, minced seafood skewer, served with three kind of Balinese sambal, lemon butter sauce, steamed rice</td>
<td></td>
</tr>
<tr>
<td>Bali Whole Live Lobster</td>
<td>+/- 500 gr IDR 800,000</td>
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<tr>
<td>Flame grilled or steamed with your choice of: Café de Paris butter, chili and lime dressing, thermidor</td>
<td></td>
</tr>
<tr>
<td>Flame- Grilled Jumbo Prawns</td>
<td>IDR 280,000</td>
</tr>
<tr>
<td>Parsley potatoes, vegetable fondue, lemon wedge</td>
<td></td>
</tr>
<tr>
<td>Pan Seared Salmon</td>
<td>IDR 280,000</td>
</tr>
<tr>
<td>Spinach gnocchi, mushroom, young vegetables, warm crustacean broth, microgreens</td>
<td></td>
</tr>
<tr>
<td>Daily Seafood Market</td>
<td>Market price</td>
</tr>
<tr>
<td>Enjoy a wide selection of Arwana’s daily seafood market your choice of cooking style: flame-grilled, steamed, baked Selection of sauces: Café de Paris butter, garlic butter, barbecue</td>
<td></td>
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FROM THE LAND

Grass-Fed New Zealand Lamb Chops
Thyme crusted, kumera rosti, green asparagus tips, baked cherry tomatoes, natural meat jus
IDR 440,000

Wagyu Beef Cheek Bourguinon
Housemade buttered noodles, mushrooms, glazed noodles
IDR 380,000

Grilled Chicken Breast
Pumkin purée, risotto balls, baby root vegetables, morel mushrooms
beetroot salt, tarragon jus
IDR 240,000

FROM THE GRILL

Australian Black Angus Tomahawk 1,200 gr
IDR 1,200,000

Australian Black Angus Tenderloin 250 gr / 350 gr
IDR 450,000 / IDR 600,000

Australian Black Angus Rib Eye 250 gr / 350 gr
IDR 400,000 / IDR 500,000

20-hour Slow Smoked Pork Spare-Ribs 300 gr / 600 gr
IDR 280,000 / IDR 500,000

Pork Tomahawk 500 gr
IDR 280,000

Selection of sauces
Red wine shallot reduction, black peppercorn, béarnaise, creamy horseradish, Dijon mustard, Café de Paris butter, mint jelly

SIDES

Roasted Baby Carrots
IDR 45,000

Grilled or Steamed Green Asparagus
IDR 60,000

Sautéed Broccoli
IDR 45,000

Green Garden Salad
IDR 45,000

Baked Potatoes
IDR 45,000

Creamy Truffle Mashed Potato
IDR 45,000

Cajun Spiced French Fries
IDR 45,000

Steamed Rice
IDR 45,000

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FROM THE FIELDS

VEGGIES TO START

- **Balinese Roll (N)**
  Balinese vegetable “lawar”, rice paper, mild coconut curry sauce
  IDR 85,000

- **Avocado & Cucumber Maki**
  Japanese soy sauce, wasabi, pink pickle ginger
  IDR 95,000

- **Pumpkin Tortellini**
  Truffle flavored tomato sauce, basil leaves
  IDR 85,000

- **Beetroot & Quinoa Salad (N)**
  Organic lettuce & micro greens, roasted cashews, ponzu dressing
  IDR 85,000

- **Clear Vegetable Soup**
  Freshly daily vegetable simmered in onion broth
  IDR 85,000

VEGETARIAN MAINS

- **Indonesian Vegetable Curry “Lontong Sayur”**
  Seasonal vegetables, tofu, shallot flakes, double boiled rice cake
  IDR 160,000

- **Indonesian “Opor Tempe”**
  Braised “Tempe”, broccoli, potatoes, coconut coriander broth
  IDR 160,000

- **Savory Java Tofu**
  Tomato, young leek, bell peppers, pineapple, mushrooms, onions, fresh coriander leaves, steamed rice
  IDR 160,000

- **Baked Purple Eggplant “Balado”**
  Fresh tomato-chili relish, crispy shallots, soya sauce, steamed rice
  IDR 160,000

- **Mushroom Risotto**
  Sundried tomatoes, spring onions, parmesan cheese
  IDR 160,000

- **Vegetable Fettuccini**
  Asparagus, mushrooms, broccoli, carrots, coconut cream, fresh basil
  IDR 160,000

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SWEET ENDINGS

**Grand Chocolate Dome**
Crunchy coco maltin, bitter chocolate mousse, tamarillo sorbet, warm chocolate couilis

**Bitter Chocolate Parfait**
Blood orange sorbet, orange jelly, soft dark cocoa micro spong, Oreo crumble

**Mixed Berry Mille Feuille**
crispy layered puff pastry, raspberry cream, mixed berries, strawberry sorbet

**Warm Apple Crumble**
Homemade apple crumble, salty caramel ice cream

**Arwana Tiramisu**
Coffee mascarpone cream, Gailiano & rum liquorm, raspberry ice cream

**Ice cream**
Vanilla, Chocolate, Coconut or Salty Caramel

**Sorbet**
Raspberry, Passion fruit, Mango, Soursop

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THE LAGUNA
A LUXURY COLLECTION RESORT & SPA, NUSA DUA, BALI
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