

the edge

A space as unique as you are

the edge

A chic Bistro & Bar to chill out

the edge

with friends

over a glass of wine

the edge

take in the skyline with some simple yet

soul satisfying cuisine

the edge

or to hold your very own

exclusive event or private party

the edge

You choose

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APPETIZER

Total Tomato <i>Skinless tomato salad with fresh veggie and fruit, with honey mustard dressing</i>	54
Thai Beef Salad <i>Pan seared Angus beef, cilantro, cucumber, glass noodles</i>	83
Ocean Freshener <i>Mixed seafood, watercress, orange families in mango dressing</i>	74
Angus Carpaccio <i>Crisp crouton, mesclun, truss tomato, beet, asparagus</i>	66
Asian Caesar <i>With Smoked salmon or grilled chicken, crisp crouton, cilantro, truss tomato, and quail egg</i>	62

MAIN COURSE

Country T- Bone Steak <i>With roasted veggies , greens and wedges</i>	153
160 gr Char grilled certified Australian Angus <i>With Candied garlic, mashed, mushrooms, and organic asparagus</i>	146
Rib Eye Rolled Cilantro <i>With potato risolles, asparagus tips, rosemary infusion</i>	135
Bebek Taliwang <i>Duck Taliwang served with red spinach, and rice</i>	92
Honey Caramelized Chicken <i>With corn cake, baby bok choy, carrot fondant, teriyaki jus</i>	83
Ayam Sambel Matah <i>Balinese sambal matah with blanched fern tips, and peanut crackers</i>	75
Escargots Bourguignon <i>Snails cooked in a delectable garlic-butter sauce</i>	110

All prices are in '000 Rupiah and
subject to a 21% government tax and service charge

MAIN COURSE

Pan Seared Salmon <i>With orange Peach reduction, fennel mashed, and virgin ratatouille</i>	94
Salmon no karai kaisen sarada <i>Salmon sashimi with spicy Japanese seaweed salad</i>	93
Seared Red Snapper <i>With green herbs crust, chunky veggie, red spinach ginger infusion</i>	75
Fettucinne, Spaghetti, Penne, Bow Tie <i>All pasta cooked on request in Arabiata, Carbonara, Napolitan, Pesto, Olive , Primavera, Bolognese, Marinara or Tomato Cream Sauce.</i>	63
Leave me alone <i>Black spaghetti, tiger prawn, tossed in onion olio</i>	74
Mushroom Risotto <i>With portobello, fresh white button, organic asparagus, grana padano parmesan</i>	85
Mushroom Cannelonni <i>With sour cream, Basil pesto, Tomato reduction</i>	65
Ciabatta Burger <i>Succulent Angus, organic tomatoes, organic mesclun, and extra virgin olive oil</i>	135
Open Steak Sandwich <i>Baguette, Rib eye, mesclun, wedges</i>	85
Fish and Chips <i>Snapper, homemade wedges, cilantro calypso tartar</i>	82
Nasi Goreng <i>Jakarta fried rice with sunny side up, prawn, and Angus beef satay</i>	77
Nasi Kuning <i>Turmeric coconut rice with shrimp, organic chicken, duck egg, and vegetables</i>	65

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DESSERT

Banana Crepes <i>With orange and Raspberry infusion</i>	42
Coconut Crème Brulle <i>With mixed berry, biscotti</i>	55
Tropical Fruit sandwich <i>with honey mint coulis</i>	45
Fresh herbal sorbet <i>Ginger, green tea and lemon grass</i>	43
Guava Fondue <i>With mango, jelly and chocolate praline</i>	62
Strawberry Tartlet <i>In honey mint glaze</i>	50
Cheese cake <i>Mix berry cocktail on the side</i>	55
Apple Galette <i>Pistachio Biscotti</i>	55

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SMALL BITE

Soy marinated tofu <i>Wrapped in spinach leaves and bonito flakes</i>	45
Mini veggie rissoles <i>Potato, carrot, broccoli, bead sprout, and leak</i>	45
Finger Salmon <i>Flavored with mint, garlic, galangal, and coriander</i>	45
F & P <i>Fish and pineapple fritter</i>	45
Mini Salmon Blinis <i>With mango and raspberry coulis</i>	45
Fish cake <i>Chopped red snapper with egg, herbs, spices and cheese</i>	45
Calamari <i>Calamari Crisp Ring</i>	45
Napolitan Brushetta <i>With tomato relish</i>	45

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