



RAW BAR & SUSHI ROLLS

TUNA TARTARE

sesame oil, tamarind consomme, garlic chips, apple, coriander

99K

DRAGON ROLL

tempura prawns, cucumber, dynamite sauce

99K

LOMBOK OYSTERS

1/2 dozen freshly shucked, served on ice with sambal matah & shoyu ponzu

160K

SPICY TUNA ROLL

tuna, chili sauce, avocado, japanese mayo

90K

SALMON POKE BOWL

avocado, cucumber, cherry tomatoes, edamame, carrot, red cabbage, nori, wasabi-avocado puree, tamarind shoyu drizzle

125K

RAINBOW ROLL

tuna, salmon, avocado, tobiko, japanese mayo, tempura crunch

99K

TRUFFLED TUNA FLATBREAD

tuna and thin silver of mushrooms topped on a crunchy unleavened bread and our special truffle pepper sauce

90K

SALMON ROLL

avocado, red capsicum, furikake, orange tobiko, dynamite sauce

99K

PRAWN COCKTAIL

slowly poached and chilled, sriracha chive dressing

135K

SPIDER ROLL

tempura softshell crab, furikake, avocado, cucumber, dynamite sauce

95K

VEGETARIAN CALIFORNOAA ROLL

steamed quinoa, avocado, zucchini, cucumber, red capsicum, dynamite sauce, shoyu caviar

85K

TANDOORI CHICKEN ROLL

black rice, coriander, red paprika, white truffle oil

80K

NOAA SEAFOOD FEAST

6 lombok oysters, 6 jumbo prawns, tuna poke, rainbow roll, crackers, variety of sauces, lemon

450K

STARTERS

EDAMAME

in our special home made sichuan spice mix

59K

SICHUAN PEPPER TEMPURA SQUID

chili, lemongrass-ginger aioli, coriander

95K

ASIAN AVOCADO FLATBREAD

thinly sliced avocado and peppers smothered with a spiced tangy dynamite sauce

70K

GRILLED OCTOPUS

roasted peppers, baby leeks, pickled banana blossom, sambal hijau

105K

JAPANESE CAESAR SALAD

baby romain, miso-mushroom dressing, quail eggs, nori crisps, pickled onion

75K

NASI GORENG ARANCINI

Tabanan red rice fritters, sambal terasi, spring onion sauce

75K

• add chicken yakitori

35K

SATE LILIT

Balinese pork sate, sayur urap, sambal matah, emping crackers

85K

CAULIFLOWER- MATCHA BISQUE

grilled leek, crouton, miso, togarashi

70K

MIXED GREEN SALAD

edamame, radish, apples, aged cheddar, dill, cashews, chinese vinegar

70K

• add chicken breast

35K

• add grilled prawns

55K

DUMPLINGS

WILD MUSHROOM

activated charcoal crystal, asian aromatics, tamarind dressing

55K

CHICKEN SHUMAI

spring onion, sesame oil, ginger, soto broth

60K

PRAWN HAR GOW

crystal dumpling, red curry sauce

70K

 Vegan  Vegetarian  Gluten Free

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



PIZZAS

MARGHERITA vine rippened tomatoes, fresh basil and mozzarella	110K	WOK SMOKED SIRLOIN Australian sirloin beef, shitake mushrooms, sauce bianca, mozzarella, rocket	140K
ASIAN MUSHROOM marinated wild mushrooms, sauce bianca, mozzarella, rocket	115K	BBQ CHICKEN hoisin BBQ sauce, mozzarella, roasted peppers, spring onions	120K
SAUSAGE sichuan pepper pork sausage, sauce bianca, baby bok choy, roasted peppers, mushrooms, mozzarella	125K	GRILLED PRAWNS X.O. sauce bianca, leeks, mozzarella, X.O. chili sauce, rocket	145K
PORK BELLY sauce bianca, mozzarella, mustard greens, sambal matah	130K	KALE miso mushroom sauce, mozzarella, yellow squash, caramelized onions	110K

CURRIES, NOODLES & RICE

SICHUAN CHICKEN, EGG FRIED RICE a classic soul food combo with wok fried chicken and fragrant chinese egg fried rice	135K	PAD THAI, SOFT SHELL CRAB traditional thai flat rice noodles, juliennes of veggies, tamarind, chilli, lime	145K
THAI RED CHICKEN CURRY local seasonal vegetables, fresh herbs, toasted spices, coconut cream, succulent chicken thigh, served with nasi putih	120K	SINGAPORE SEAFOOD LAKSA prawns, octopus, squid, fish cakes, curry broth, wheat noodles	195K
CARBONARA X.O. PORK BELLY RISOTTO Tabanan red rice, slow braised pork belly, chilli, egg yolk, parmesan, micro herbs	160K	SICHUAN PEPPER SPAGHETTINI ALIO OLIO slice garlic, sichuan peppercorns, shitake mushrooms, chili oil, spring onion • add chicken 35K • add prawns 55K	110K
NASI CAMPUR red rice nasi goreng, dory with sambal matah, sayur urab, sate ayam, Jimbaran prawns, crackers, acar	185K	MASSAMAN LAMB CURRY braised Australian lamb shoulder, spices, coconut milk, shrimp paste, dates, yoghurt, coriander	185K
THAI SPICED GREEN CURRIED VEGETABLES local seasonal vegetables & fresh herbs, toasted spices and aromatics, coconut cream, served with nasi putih	110K	MIE GORENG BEBEK handmade egg noodles, duck confit, duck egg, sambal terasi, sayur hijau, truffle oil	135K

MAINS

PAN SEARED TUNA blistered cherry tomatoes, long bean, shimeji mushrooms, fresh turmeric sauce	165K	SALMON shiitake mushrooms, baby bok choy, garlic scapes, cashews, hot bean garlic sauce	195K
THAI ROASTED HALF CHICKEN radish-kholrabi som tam salad, coriander, lime, tamarind-peanut sauce	155K	BRAISED PORK BELLY purple potato puree, gai lan, kale, fruit chutney, pickled vegetables, tamarind sauce	160K
GRILLED SIRLOIN STEAK 200 gram Sichuan pepper crusted Australian sirloin, potato wedges, soy-ginger au jus, spring onion relish	275K	AUSTRALIAN BEEF SHORT RIB BURGER aged cheddar, miso-mustard aioli, onion, tomato, lettuce, potato wedges, slaw salad • add bacon 25K	135K
ASIAN FISH N CHIPS marinated dory, asian tartar sauce, french fries	125K	TEMPURA SHIMEJI MUSHROOMS edamame, snow peas, zucchini, mint, coconut gel, curried squash puree	130K
CHICKEN BURGER chili marinated chicken thigh, coriander pesto, pickled vegetables, sriracha mayo, potato wedges, slaw salad	115K	NOAA MIX MEAT PLATTER Sichuan pepper crusted sirloin steak, seared pork belly, 1/2 roasted chicken, smoked pork sausage, served with red rice nasi goreng, asian greens and a variety of sauces & condiments (serves 2-3 people)	695K

SIDES

RICE steamed Balinese white rice	30K	GRILLED VEGETABLES zucchini, yellow squash, eggplant, paprika, lemon, basil	45K
ASIAN GREENS baby bok choy, gai lan, Chinese kale, fried garlic	45K	ROSEMARY POTATO WEDGES garlic aioli	40K

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