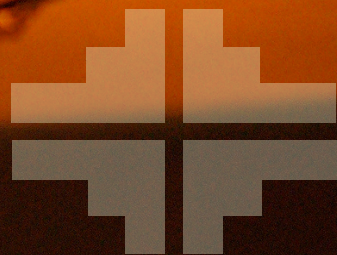
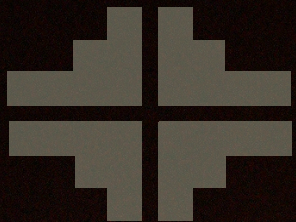


DINNER MENU

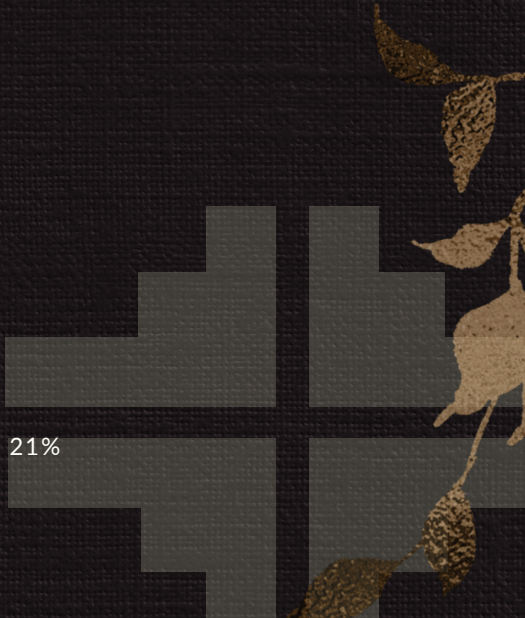

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APPETIZER

<i>Herb roasted pumpkin, beetroot hummus, chick peas, fried kale.</i>	75
<i>Pan seared shrimp, green lettuce, citrus beurre blanch sauce.</i>	120
<i>Butter glaze tuna loin, smoked paprika pure, gremolata, and pickle onion.</i>	90
<i>Grilled chicken, slice avocado, beetroot pickle, mix green with lemon vinaigrette citrus</i>	70
<i>Grilled slice beef, lettuce ,pickle beetroot, Chimichurri and tomato cherry confit</i>	125
<i>Pan seared tuna, mix seed, beetroot hummus, saffron beurre blanch and basil oil</i>	90



Prices are subject to government tax and service 21%





SOUP

*Caramelized onion soup ,white wine infuse, garlic bread and
parmesan toil.* 80

Bottom mushroom thick soup, crispy mushroom and garlic bread, 80

Balinese styles jack fruit soup with oxtail 80



Prices are subject to government tax and service 21%

MAINCOURSE

Baked marination beef with herb, urabsayur, sambal ijo and steam rice.	220
Pan seared herb marinated red snapper, potato, burn rosemary, baby romaine and spicy lemon butter.	185
Marinated chicken leg with peppercorn, sauteed kailan, babaganoush with chili coriander sauce.	125
Pan-seared duck breast, mashed potato, sauteed kailan and honey lemon butter.	170
Grilled barramundi, asparagus, fried kale, roasted pumpkin and honey lemon butter sauce.	160
Grilled prawn, squid, octopus, softshell crab, mix green with peanut dressing and sambal.	250
Slow roasted beef sort ribs, steam bock coy, Sunkist and barbeque sauce	180
Deep fried crispy duck, urabsayur, steam rice, and sambal.	150
Chicken satay coating with burn coconut sauce, plecingkangkung and rice cake.	120
Lamb satay, plecingkangkung served with rice cake, peanut and palm sugar sauce.	140
Spice butter marination prawn, sauteed baby corn, fried green chili and sambal.	250
Duck fried rice Bumbu Bali, kemangi, crispy duck, melinjo crackers, fried egg and sambal ijo.	120
Fried eggplant, mix mushroom, scanble tofu with balsamic reduction (V/VG).	100

Prices are subject to government tax and service 21%



CREATE YOUR OWN STEAK

Tuna Steak	200
T Bone	300
Rib Eye	295
Tenderloin	300

SIDE

Sauteed Bock Coy
Sauteed Kailan
Sauteed Vegetables
Mix Green
Onion Rings

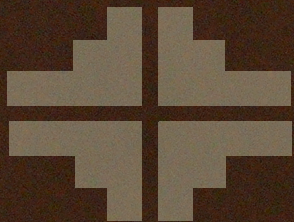
CARBO

Potato Wedges
Mashed Potato
Hummush
Steam Rice
Potato Gnocchi

SAUCE

Red Whine Reduction
Creamy Kecombrang Infused
Black Pepper Sauce
Chimicurry
Creamy Mushroom

Prices are subject to government tax and service 21%





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