

## Nose-to-Tail & Between

At Hilton Bali Resort, we believe that every element of our menu is worth celebrating. That's why we take such pride in using local sustainable MSC-graded seafood, farm-to-table ingredients. No element of the seafood we use is wasted, making sure that every piece of fish is used to create stunning dishes you won't find anywhere else. All of our salt, vegetable & sea garden items are locally farmed and customed to our menu below.

To Calm Dry aged tuna tartar, kimchi crème, seaweed chips	150
To Sooth "House Charcoal" snapper, crushed baby potato, pickled kohlrabi, snapper jus, skin paper	240
To Treat Pineapple carpaccio, oyster floss, coconut gelato, coconut textures, ginger dressing	95

In our effort to fulfill your expectation, please inform our team should you have any special dietary requirements, allergies, intolerances. All prices are subject to 21% service charge and applicable government taxes.



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Set Menu (6pm onwards) Additional 150 per person for "Private The Shore roof top dining" 300/person

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