



epistula
COMMUNICATIONS



3 COURSE DINNER AT STARFISH BLOO - W BALI

DINE

STARTER

Blue Crab Taco

House-made "Tobasco", avocado

MAIN COURSE

Sesame Steamed Barramundi

Chili-soy vinegar, sesame oil, chinese selery

DESSERT

Starfish Bloo Dessert Samplers

(4 kinds of dessert of the day, may consists of cake, sorbet, mousse)

WINE

WHITE WINE

Beringer Chardonnay

RED WINE

Beringer Cabernet Sauvignon

Please inform us (email : info@epistulabali.com)
if you have special dietary needs / condition or
require further information about the menu.

