
















LOUNGE MENU


Snacks

Shrimp Rolls 	75
Soft bread rolls, chopped chives and citrus mayo	
Crispy Chicken Basket	125
House-made pickled green chilli, ljen hot sauce and cabbage slaw	
Spicy Roasted Nuts   	45
Roasted Indonesian mixed nuts	
Pork Bao 	55
Milk bao, Balinese spiced pork shoulder, hoisin sauce and pickled cucumber	
Garlic Bread 3 pcs  /  option available	35
Toasted sourdough, roasted garlic spread and rosemary oil	





Small Plates

Roasted Vegetables  	95
Organic baby vegetables with house vinegar, spiced beetroot and spirulina hummus	
Organic Black Pork Ribs 	110
Smoked low-and-slow, sticky BBQ sauce, lime and cabbage slaw	
Tuna Salad 	145
Torched sesame tuna, soft boiled potato, shaved zucchini, red radish, cherry tomatoes, quail eggs and parsley dressing	
Zucchini and Ricotta Ravioli 	140
Bali-Alm ricotta, zucchini, spinach, nutmeg and house-made tomato sauce	
Cauliflower, Smoked Beetroot and Haloumi Salad   	125
Marinated Bali-Alm haloumi, pickled cherry tomato, smoked beetroot, toasted almonds, strawberries, mint leaves and jeruk vinegar	








Large Plates








Stark Beer-Battered Market Fish	175
Rustic potato fries, remoulade sauce, smoked tomato relish, burnt lemon and chives	
Steamed Clams 	135
Aromatic lime and coconut broth, tomato, chili, lemongrass, ginger, bean sprouts and coriander	
Rib Eye Steak	450
Wagyu rib eye, coffee spice rub and pommery jus With choices of: fries or green salad	
Pappardelle Pasta	170
Homemade Wagyu beef ragout, oyster mushrooms, Parmesan cheese, basil and enoki crisp	






Sandwiches






Pita Pocket 	115
Green pea falafel, smoked eggplant, cumin yoghurt, vegetables and zucchini fries	
Tempe Burger 	105
Crispy tempe patty, beef tomato, coriander mayo, avocado mash and fries	
Honky Tonk Burger	165
Soya-milk fried chicken, coleslaw, lettuce, hot sauce, den miso mayo and fries	
Peri-peri Chicken Wrap /  option available	150
Josper grilled organic chicken, chickpea crisp, cucumber and tomato salsa, hummus, dill yogurt in an open flat-bread with coriander	
Pulled Jackfruit / for  option	75





Sweets








Fruit Plate  	85
Bali seasonal fruit, fruit jellies and coconut-lime yoghurt	
Apple Crumble 	55
Malang apple and lemon marmalade with vanilla ice cream	
Dragonfruit Smoothie Bowl  	95
Dragon fruit, local honey, banana, coconut yoghurt, strawberries, fresh coconut and seed granola	
Bali Chocolate 	65
Mousse, coconut sable, mirror chocolate glaze with mango passion coulis	
Doughnuts 	40
Vanilla sugar and strawberry jam	

Sweet Potato Fries  	65
Charcoal salt, roasted capsicum sauce and house-made crème fraîche	
Dirty Nachos  option available	135
Pulled beef ribs on corn tortilla, pico de gallo, pickled green chilli, sour cream, smashed avocado and melted cheddar cheese	
Pulled Jackfruit for  option	105
Tomato Bruschetta  /   option available	65
Mixed heirlooms with burrata cheese, umeboshi plum, coconut husk-aged balsamic, shallot rings, baguette and kemangi	

Fried Calamari 	120
Amed salt, comet pepper, house-made sweet chili and lime, iceberg lettuce and coriander	
Chilled Roasted Broccoli 	115
Bedugul broccoli, spiced bulgur and grilled dates with lemon dressing	
Jamu Chicken Salad	115
Chilled poached chicken breast, kale, romaine lettuce, smoked coconut, mung-bean wafer, coconut yogurt, kampung egg and jamu dressing	
Daily Jimbaran Bay Market Ceviche 	110
Fresh from the boats at Jimbaran Bay, marinated with leche de tigre, red onions, chili, coconut water and coriander	
Garlic King Prawns  	195
Pan-roasted, toasted kenari nuts, romaine lettuce and cherry tomatoes	

Creamed Chicken Skillet 	140
Sun-dried tomatoes, spinach, garlic and mushroom sauce	
Eggplant Lasagna 	115
Layered eggplant, tomato sauce, mozzarella and pecorino cheese and Parmesan fondue	
Picnic Board 	375
Selection of cured meats, Bali-Alm cheese, pickled and raw vegetables, kampung egg with bread basket and dips	
Vegetable option available	240
Iced Seafood Selection  	475
Six fresh Flores oysters, salt-water poached king prawns, pickled clams and cocktail sauce and lemon	

Baby Huey Burger /  option available	165
145g prime beef patty, cheese, ketchup, pickles, spiced mayo and fries	
Piggie Smalls Burger  /  option available	175
145g prime beef patty, twice-cooked pork belly, BBQ sauce, Three Buns mayo, smoked cheese, crispy onions and fries	
Steak Sandwich	195
Homemade Turkish bread, charcoal grilled rib eye beef, smoked cheese, onion jam, pickled green chilli, wild rucola, beef tomato, duck-egg hollandaise sauce and fries	
Grilled Cheese 	95
Triple smoked cheese, pickle chilli, roasted capsicum and tomatoes	

Ice Cream Sandwich  	50
Royaltine crunch, vanilla custard With choices of: peanut butter, chocolate or strawberry ice cream	
Rolled Cinnamon Cones 	75
Cinnamon puff pastry, creme patissiere, mango and blueberry jam	
Poached Pear and Yoghurt  	55
Spiced poached pear and fennel, dragon fruit compote and toasted kenari nuts	
Gelato Selection	50 per large scoop
Pineapple Mint  / Passion Fruit  / Mango Yoghurt / Bedugul Vanilla Chocolate Mint / Honeycomb	