

SNACKS & SHARED PLATES

Braised Pork Belly Bao Bun . 70K 🌶️👨🍳
Nam jim, Asian slaw, crushed peanuts

Shrimp Tostadas . 50K 👨🍳
Balinese salsa, guacamole, purple cabbage

Pork Satay (6 skewers) . 60K
Bali pork shoulder satay, peanut sauce, sambal embe

Meatballs Al Forno . 60K
Roasted tomato sauce, crema, mint, parmesan, toasted sourdough

Mixed Vegetables Fritters (V) . 50K
Romesco sauce

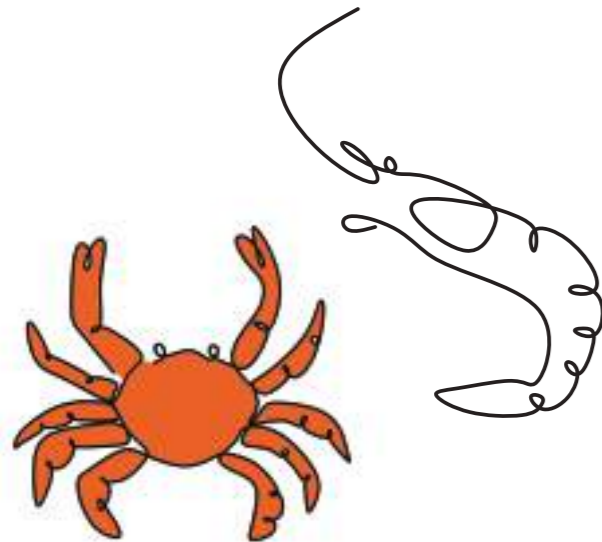
Quinoa & Roasted Butternut Squash Bowl (V) . 70K
Cucumber, sumac, maple glazed baby carrots, lime vinaigrette, feta

Parmesan Fries . 50K
Tallow mist, grated parmesan

PIZZA

Pizza Margherita (V) . 70K
Mozzarella, tomato, basil

Fennel Sausage, Panna & Scallions Pizza . 70K
Housemade fennel sausage, alfredo sauce, mozzarella



(V) : Vegetarian

👨🍳 : Chef Recommendation

🌶️ : Hot Level

Prices are nett.

BOWLS

Thai Spiced Grilled Chicken Bowl . 60K 🌶️
Steamed pulen rice, chilli lime glaze, edamame, purple cabbage, carrot

Teriyaki Beef Bowl . 60K 👨🍳
Steamed pulen rice, roasted sesame dressing, edamame, purple cabbage, carrot

Korean Spiced Grilled Chicken Bowl . 60K 🌶️
Steamed pulen rice, edamame, purple cabbage, carrot

Tofu Bowl (V) . 60K
Steamed pulen rice, crispy panko breaded Japanese tofu, edamame, purple cabbage, carrot. Choice of sauce: Korean gochujang or roasted sesame

LARGER PLATES

Beef Rendang . 90K 🌶️
Kaffir lime leaf, cucumber, pineapple & carrot pickle, fragrant embe fried rice

Balinese Ayam Bakar . 70K
Bumbu merah, steam rice, kerupuk

Pesan Be Pasih . 100K 👨🍳🌶️🌶️
Grilled silver snapper fillet, sambal goreng, mint pineapple & cucumber salsa, fragrant embe fried rice

Beer Battered Fish & Chips . 90K
Silver snapper, housemade lime tartar, crispy capers, fries

Sambal Bajak Grilled Prawns . 120K 👨🍳🌶️
Asian soft green herb harissa, cashew butter, sourdough toast



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👨🍳 : Chef Recommendation

🌶️ : Hot Level

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Beef Burger . 100K
Double beef patty, cheddar cheese, onion jam, house relish mayo, fries

Soft Shell Chilli Crab Burger . 100K
Chilli crab sauce, charcoal bun, Asian slaw, fries

Pasta Romesco (V) . 70K 👨🍳
Rigatoni, sweet baby peas, feta

Nasi Goreng Embe . 80K 👨🍳🌶️
Balinese pork satay, kerupuk, sambal embe

Flying Zaru Soba . 80K
Mentsuyu, ramen, quail egg, nori, tobiko

DESSERTS

Panna Cotta . 60K 👨🍳
Bali vanilla, butter crumble, raspberry and strawberry compote

Ricotta & Mascapone Hotcakes (V) . 70K
Whipped butter, maple syrup, seasonal berries

Banana Fritters (V) . 50K 👨🍳
Seasonal gelato, cashew crumble, palm sugar gel

COFFEE

100% Balinese coffee beans and roasted to Opeum's specifications

HOT

Espresso (Single/Double) . 24K/45K

Long Black . 45K

Cappuccino . 50K

Caffè Latte . 50K

Hazelnut Latte . 50K

ICED

Affogato . 55K

Boba Caffè . 55K

Hazelnut Frappe . 55K

Blue Pea Latte . 55K

Thai Iced Coffee . 55K

Coconut Latte . 55K

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TEA

HOT . 25K
English Breakfast

Jasmine

Sencha

Moroccan Mint

Chamomile

ICED . 39K

Lemongrass

Strawberry

Lychee

Peach

Masala Chai

Matcha Latte

SMOOTHIES . 59K

Melon & Mint

Watermelon, lychee, mint, lychee syrup

Green Hornet

Apple, kiwi juice, vanilla ice-cream, cinnamon syrup

Red Dragon

Dragon fruit, vanilla ice-cream, strawberry

Matcha Tick Shake

Matcha, vanilla ice-cream, fresh milk

Coconut Ice Blend

Coconut water, coconut milk

Avocado

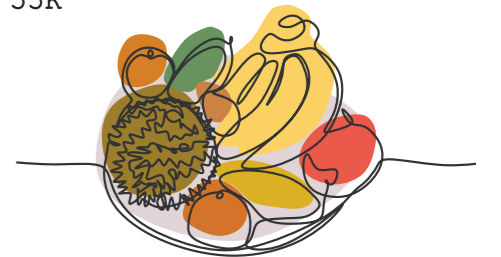
Avocado, fresh milk, palm sugar

FRUIT JUICE

Honeydew Melon/Orange/Pineapple/Watermelon . 37K

Avocado/Mango/Strawberry . 45K

Blend Your Own Juice . 55K
(choice of 3 fruits)



SOFT DRINKS

Coca Cola . 20K

Sprite . 20K

Soda Water . 25K

Tonic Water . 25K

Ginger Ale . 25K

Mineral Water (600ml) . 15K

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👨🍳 : Chef Recommendation

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SIGNATURE COCKTAILS

Pear Margarita . 130K

Cointreau, tequila, pear, agave syrup

Havana Sunset . 130K

Dark rum, light rum, falernum, pineapple juice, orange juice

Elderflower Memories . 130K

Vodka, elderflower liqueur, pink grapefruit syrup, tonic water

Very Berry Martini . 100K

Vodka, triple sec, cranberry juice, strawberry, lemon juice

Cork & Screw . 100K

House whisky, red wine, peach schnapps, lemon juice

Balinese Batida . 100K

Rum, passion fruit syrup, lime juice, coconut milk

CLASSIC COCKTAILS

Classic Mojito . 100K

White rum, cane sugar, soda, lime, mint leaves

Strawberry Daiquiri (Classic/Frozen) . 100K

White rum, lemon juice, sugar syrup, strawberry

Espresso Martini . 130K

Vodka, single espresso, coffee liqueur

Strawberry Caipirosca . 100K

Vodka, lime, castered sugar, brown sugar, lemon juice

Long Island . 130K

Vodka, rum, gin, tequila, triple sec, lime juice, cola

Pinacolada . 100K

Light rum, triple sec, pineapple juice, coconut milk



Prices are nett.

MOCKTAILS

Watermelon Raspberry Cooler . 55K

Watermelon, raspberry, lemonade, ginger, falernum, passion fruit syrup

Strawberry Crush . 55K

Strawberry, lime chunks, brown sugar, soda water, sugar syrup, mint leaves

Summer Punch . 55K

Pineapple, orange juice, lemon juice, honey, grenadine, cilantro

Apple Virgin Mojito . 55K

Apple, apple juice, lime juice, soda, sugar syrup, mint leaves

Peachy Peach . 55K

Peach, peach syrup, lemon juice

Blue Pea Blossom . 55K

Blue pea tea, lemon juice, orange juice

Coco Pinacolada . 55K

Coco water, blue pea tea, lemon juice, cinnamon syrup

BEER

Bintang . 39K

Bintang Radler . 39K

Prost . 39K

Heineken . 69K

Corona . 105K



WINE

South Australian grapes, vinified in Bali

Two Island - Chardonnay

Hatten - Bali (Red Wine)

Two Island - Shiraz

Hatten - Bali (White Wine)

Tunjung

Hatten - Bali (Sparkling Wine)

Rose

Plaga

Glass Bottle

70K 300K

70K 300K

400K

70K 300K

Prices are nett.

DIUPPER . 290K/PAX

Dinner & Supper | 8:30pm - 11pm

24 hours advance booking required

STARTER

Lobster Slider

Papua wild caught lobster, brioche, chips

or

Tuna Takaki

Makasar yellow fin tuna, kaffir lime ponzu, Bulung seaweed salad, herbs aioli

MAIN

36 Hours Sousvide Confit Duck Leg

Citrus carrot puree, apple fennel, quinoa, chimmichuri

or

Twice Cooked Bumbu Bali Chicken Leg

Jackfruit, local baby potato, long beans salad

DESSERT

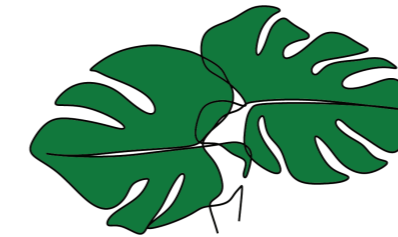
Poached Pear in Balinese Moscato

Sumbawa white flower honey, vegan acai gelato, lili nuts crumble

or

Panna Cotta

Bali vanilla, butter crumble, red berry compote



VEGAN DIUPPER . 200K/PAX

Dinner & Supper | 8:30pm - 11pm

24 hours advance booking required

STARTER

Fried Green Tomatoes with Romesco Sauce

MAIN

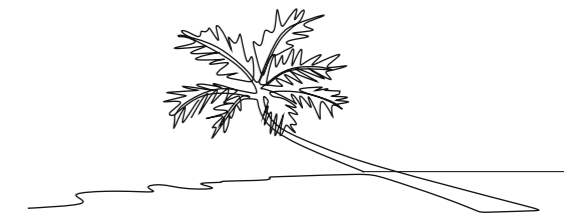
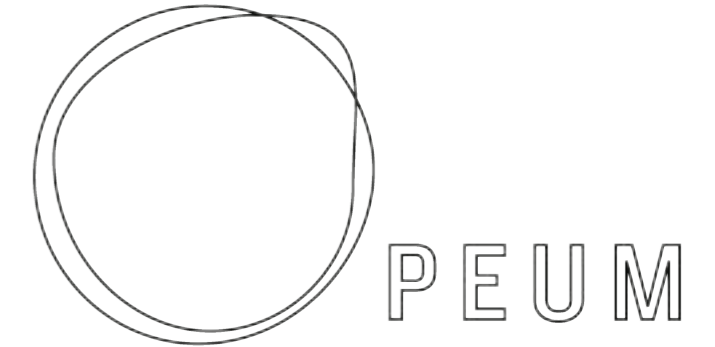
Quinoa Crusted 'Fish' Steak with Green Goddess Salad

DESSERT

Poached Pear in Balinese Rose

Sumbawa white flower honey, seasonal vegan gelato

Prices are nett.



"AN ADDICTIVE TASTE OF HERITAGE"

Helmed by MasterChef Singapore Finalist Sharon Gonzago, and assisted by local Balinese chef, Awa Hermawan, Opeum Bistro serves contemporary interpretation of international heritage cuisine to satisfy the modern palate.

A witty wordplay of 'opium', diners are in for a deliciously addictive menu inspired by local ingredients and the tropics of Bali.



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