

### FRESH CROISSANT

Homemade croissant with cultured butter & home made raspberry jam

40 K

### TOAST & SPREADS

Choice of wholegrain, sourdough or gluten free with cultured butter & raspberry jam

40 K with Lemon Curd

40 K with Peanut Butter

### COCONUT & MIXED SEEDS MUESLI

Poached apple, chia seed, organic yoghurt & fresh milk

55 K

### TROPICAL FRUIT GRANITA

Coconut bavarian cream & coconut lime granita

45 K

### ACAI BERRY BOWL

Blended frozen wild blueberry, banana & fresh milk topped with forest honey, cocoa nibs & mixed seed granola

40 K

### TRIO STACKS OF PANCAKE

Berry compote, vanilla ice cream & maple syrup

50 K

### BRIOCHE FRENCH TOAST

Strawberry & banana, dulce de leche topped with whipping cream and forest honey

50 K

### SWEET CORN FRITTERS

Poached eggs & creole chutney with chorizo & coriander cream

55 K

### SMASHED AVOCADO

Demi-dried tomato, popped capers & feta with sea salt on wholegrain toast

45 K (add egg 10 K)





**EGG BENEDICT**

Poached eggs, hollandaise, red pepper pesto & sourdough with choice of beef bacon or manuka smoked salmon

45 K with Sauteed Spinach & Mushroom

60 K with Beef Bacon

75 K with Manuka Smoked Salmon

**LOPODO BIG BREAKFAST**

Eggs your way with beef bacon, sauteed mushroom, roast tomato & spinach on toasted sourdough

65 K



**CHICKEN SCHNITTY SANDWICH**

Creole tomato & chili chutney, cabbage coleslaw, roasted tomato & wholegrain mustard mayo

55 K

**MEDITERRANEAN LAMB WRAP**

Bay leaf & fennel seed confit lamb slider, served with tabouli, humus, preserved lemon tzatziki & baby cos lettuce

85 K



**MEATBALL & FRESH MOZZARELLA**

Sub tuscan rocket & red onion salad

65 K

**STEAK & FRIES**

Char grilled beef tenderloin 180 gr served with beef bacon, grilled asparagus and truffle au jus & organic watercrass salad

125 K

**BALINESE RICE RISOTTO**

With spinach served with grilled king prawn & steamed bedugul veggie, and light creamy sauce

125 K



### GRUMPY CHEF BURGER

Beef patty or chicken or chickpeas, smoked cheddar, caramelized onion, mustard aioli & tomato salsa

85 K Grilled Aging Tenderloin Beef 160 gr

75 K Grilled Tender Chicken 160 gr

75 K Chickpeas with Tzatziki

### PAN SEARED NORWEGIAN SALMON FILLET (150 gr)

Sauted organic vegetable, potato mousseline, fennel confit served with butter emulsion sauce

130 K

### RAVIOLI SPINACH & RICCOTTA CHEESE

Roasted garlic, fresh tomato & combination cream sauce and basil pesto sauce

65 K

### BEEF RENDANG SLIDERS SANDWICH

Homemade beef rendang with humus cabbage coleslaw & chili jam served with mini brioche bread

65 K

### THE CLASSIC FISH & CHIPS

Beer battered fish & chips served with tartar sauce

55 K

### CHINESE CHICKEN BLACK PEPPER

Our chef style cooking with love, served with jasmine rice

55 K

### HOME MADE CHICKEN TORTELLINI

With roasted garlic, mushroom, beef bacon, aromatic herb served with light cream sauce

70 K

### FUJIYAMA FRIED RICE

Capsicum, onion, shitake mushroom, egg fried rice and tempura

60 K with Shrimp Tempura

60 K with Mushroom Tempura

### CHEF'S STYLE NOODLE

Classic Hokkien egg noodle in dark sauce

45 K Chicken

55 K Seafood (Prawn, Calamari & Fish)

40 K Vegetarian

## SALAD

### ASIAN BEEF SALAD

Char-grilled beef tenderloin, organic mixed lettuce, ginger pickle, fried shallot, carrot pickle, shallot pickle, served with kikoman honey & carrot vinaigrette dressing

65 K

### CLASSIC CAESAR SALAD

Soft boiled quail egg, beef bacon, parmesan wafer, garlic croutons & anchovies dressing

55 K Plain

65 K with Grilled Chicken

70 K with Grilled Prawn

### WATERMELON & TOMATO SALAD

Organic mixed lettuce, fresh ginger, basil, onion, sherry vinegar, balsamic reduction served with feta cheese sorbet

55 K

### POMELO SEAFOOD SALAD

Poached tuna, prawn, calamari, fresh orange, chilli, coriander leaf, served with sweet & chilli dressing

70 K

## LITE BITES

### POLENTA FRIES

Fried cornmeal mush with truffle aioli & parmesan

40 K

### FRENCH FRIES

With house aioli

25 K

### CASSAVA FRIES

Sweet purple cassava with truffle oil

25 K

## DESSERT

### SAMBUCA VANILLA PANNA COTTA

With strawberry sauce & coconut sorbet

45 K

### FRUIT PLATTER

Fresh seasonal tropical fruits

35 K

(Add ice cream +15K)

### BANANA SPLIT

Bali banana with 3 kinds of ice cream & whipping cream

35 K

### ICE CREAM (PER SCOOP)

With whipped cream, Vanilla / Strawberry / Chocolate

25 K

## KIDS MENU

### HOT DOG

Served with tomato sauce and French fries

45 K

### MINI CHICKEN OR BEEF BURGER

Served with tomato sauce and French fries

45 K

### FISH & CHIPS

Served with mayonnaise

45 K

### CHICKEN NUGGETS

Served with tomato sauce and French fries

45 K

### SPAGHETTI MEATBALLS

Served with cheese on top

45 K

### MACARONI & CHEESE

Served with light cream sauce & shaved parmesan

45 K



## SIDE DISH

### SMASHED AVOCADO

With feta & lime salt

30 K

### POTATO MOUSSELIN

Creamy mashed potato with truffle oil

25 K

### BEEF BACON

25 K

### GRILLED ASPARAGUS

25 K

### GRILLED TOMATO

15 K

### SAUTEED MUSHROOM

25 K

### SMOKED SALMON

30 K

### SAUTEED CREAMY SPINACH

25 K



## FRESH SQUEEZED JUICES

- |   |      |
|---|------|
| <b>GREEN BOOSTER</b>   | 38 K |
| English spinach, banana, yoghurt & mango juice  |      |
| <b>ABC LOPODO</b>      | 38 K |
| Apple, betroot, ginger with lime  |      |
| <b>IMMUNE BOOSTER</b>  | 38 K |
| Carrot, orange, ginger, apple   |      |
| <b>YOUNG COCONUT</b>   | 23 K |



## SMOOTHIES

- |  |      |
|--|------|
| <b>AVOCADO DELIGHT</b>  | 50 K |
| Avocado with scoop of vanilla ice cream & granola  |      |
| <b>BANANA</b>  | 40 K |
| <b>STRAWBERRY</b>  | 40 K |
| <b>PINEAPPLE</b>   | 40 K |
| <b>MANGO</b>   | 40 K |



## JUICES

- |                                |      |
|--------------------------------|------|
| <b>FRESH WATERMELON</b>        | 33 K |
| <b>FRESH PINEAPPLE</b>         | 33 K |
| <b>FRESH MANGO</b>             | 33 K |
| <b>FRESH BANANA</b>            | 35 K |
| <b>SUNKIST JUICE</b>           | 46 K |
| <b>FRESH AVOCADO</b>           | 40 K |
| <b>FRESH PAPAYA &amp; LIME</b> | 35 K |

## COFFEE

Our coffee is fresh brewed and mix blended from Toraja Sulotco, Java Malabar, Flores 75% Arabica & 25% Robusta

	HOT	ICED	FLOAT
<b>GINGER BREAD COFFEE</b> 	39 K		
Espresso, gingerbread syrup, fresh milk, coconut milk			
<b>CAPPUCCINO</b>	29 K	34 K	39 K
<b>LATTE</b>	29 K	34 K	39 K
<b>MOCHACCINO</b>	28 K	38 K	45 K
<b>LONG BLACK</b>	27 K	29 K	
<b>AMERICANO</b>	27 K		
<b>FLAT WHITE</b>	29 K	34 K	
<b>SINGLE ESPRESSO</b>	20 K		
<b>DOUBLE ESPRESSO</b>	22 K		
<b>HOUSE BLEND</b> (Balinese Coffee in Plunger)	29 K		



## TEA

Sipping on your royal high tea produced by LIPTON BRAND

	HOT	ICED
<b>ENGLISH BREAKFAST</b>	27 K	
<b>EARL GREY</b>	27 K	
<b>CHAMOMILE</b>	27 K	
<b>PEPPERMINT</b>	27 K	
<b>LEMON TEA</b>	27 K	23 K
<b>REGULAR TEA</b>	20 K	22 K

## MILKSHAKE

<b>VANILLA</b>	38 K
<b>STRAWBERRY</b>	38 K
<b>CHOCOLATE</b>	38 K



## BOTTLED WATER

<b>LOPODO REFRESHING INFUSED WATER</b>	8 K
<b>MINERAL WATER (NATURAL)</b>	12 K



## BEER

SMALL BINTANG BEER	25 K
SMALL PROST BEER	25 K
SMALL PROST ALSTER	22 K



## HOUSE WINE

SABABAY BLACK VELVET		
BY THE GLASS		60 K
BY BOTTLE		225 K

SABABAY WHITE VELVET		
BY THE GLASS		60 K
BY BOTTLE		225 K



## SOFT DRINK

ORIGINAL COKE	20 K
DIET COKE	25 K
SPRITE	25 K
FANTA	25 K
SODA WATER SCHWEPPE	20 K

