



Gooseberry

RESTAURANT

Visual Menu



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BREAKFAST, LUNCH & DINNER

Gooseberry Restaurant is an ingredient-driven, locally sourced, restaurant featuring western cuisine with a French influence. We believe in taste, diversity, uniqueness and comfort.

ENJOY A POOLSIDE DINING EXPERIENCE

We support local and organic farming

Breakfast 8:00 -17:00 | Lunch 11:30 -17:00 | Dinner 17:00 - 21:00

Please alert your server to any allergies or dietary restrictions | Corkage is 150K per bottle
All prices shown are in thousand rupiah and are subject to 10% government tax & 6% service

BREAKFAST

SAVORY

FRIED POACHED EGGS

85

Green seasonal leaves, herbs, parmesan, bacon, tomato on sourdough

FRENCH OMELETTE SOUFFLÉ

80

Choose 3: bacon, mushrooms, confit cherry tomato, parmesan, spinach. Sourdough or gf bread

EGGS ANY STYLE

70

Two eggs your way, choose 3: bacon, mushrooms, cherry tomato, parmesan, spinach. Sourdough or gf bread

B.L.A.T

75

Bacon, lettuce, avocado, tomato, sriracha mayo, sunny side up egg. On sourdough or gf bread

SMASHED AVOCADO (VG)

65

Smashed avocado, cherry tomatoes, topped with watercress. On sourdough or gf bread. Add cured salmon +40 | Egg +10

POTATO WAFFLE

65

Topped with watercress, confit cherry tomatoes, scrambled or poached eggs, bacon (switch with cured salmon +30)

SWEET POTATO SHAKSHUKA

85

Baked eggs in a tomato, pepper and sweet potato spiced stew, flatbread or gf bread

SWEET

FRENCH CROISSANT RICOTTA CLOUDS

75

French croissant filled with house-made whipped ricotta, raspberries, lemon zest, honey.

SOUFFLÉ PANCAKES

65

Honey, vanilla ice cream or whipped cream, almonds, lemon zest

FRENCH TOAST (GF)

65

Housemade compote, vanilla ice cream or whipped cream, Italian meringue

BELGIAN WAFFLES

65

Housemade compote, vanilla ice cream or whipped cream, Italian meringue

MIXED SEASONAL FRUIT (GF)

55

With a side of yoghurt

FRENCH CREPES

65

With vanilla ice cream or whipped cream, housemade compote, almonds

FRENCH CROISSANT OR PAIN AU CHOCOLAT

35

Croissant with house-made compote & butter (allow 15 min)
Pain au chocolat with butter (allow 15 min)

SMOOTHIE BOWLS (VG)

BLUE MOOD

95

Banana, blue spirulina, peanut butter, almond milk, house granola, fresh fruit, coconut flakes

MY GREEN

75

Banana, green spirulina, peanut butter, almond milk, mango, chia seeds, house granola, fresh fruit, coconut flakes

GOOD VIBES

75

Banana, cacao, dates, peanut butter, almond milk, house granola, fresh fruit, coconut flakes and a bliss ball

PURPLE LOVE

110

Brazilian Acai locally grown, banana, mixed berries, cinnamon, coconut water, dragon fruit, house granola, fresh fruit, coconut flakes

BRUNCH - LUNCH

CLASSICS

SOUP OF THE DAY - OUR CHEF'S INSPIRATION

55

Check availability with your waitress

MAC AND CHEESE

80

Pasta, cream, butter, parmesan, mozzarella

OVEN POLENTA (GF)

60

Roasted mushrooms, parmesan cream, finely grated garlic, poached egg on top. Add Bacon +15 | add Salmon +40

GNOCCHI TARTUFO

85

Housemade gnocchi, sage cream sauce, truffle oil, grated parmesan

FISH AND CHIPS *(fried dish)*

95

200gr Beer battered Dory fillet, garlic pea puree, fresh herbs, tartar sauce, lime. Served with hand-cut French fries or mix leaves salad

VEGAN ITALIAN TOMATO MEATBALL (VG & GF)

95

Spiced black bean and quinoa meatballs simmered in house-made marinara sauce, topped with fresh herbs and served with hand-cut French fries or mix leaves salad

BURGERS *(served with hand-cut French fries or salad)*

GRILLED CHICKEN

95

Charred mustardy chicken thighs, fennel slaw, lettuce, tomato, house made Caesar mayonnaise

FISH AND CHIPS *(fried dish)*

105

Battered Dory fillet, mashed peas, vinegar chips, house made tartar sauce

GRILLED BEEF BURGER *(check our Kamado menu)*

ON TOAST & TOASTIE *(Breakfast & Lunch)*

HOUSE CURED NORWEGIAN SALMON

95

Cured salmon - grilled asparagus, scrambled **or** poached egg, hollandaise sauce served on sourdough **or** gf bread

HOUSE CURED TUNA

85

House cured tuna, scrambled eggs, asian sauteed spinach, sesame and nori served on sourdough **or** gf bread

TUNA SANDWICH

80

Chunky canned tuna, mayonnaise, onion, tomato, hardboiled egg, lettuce. On sourdough **or** gf bread

CLUB SANDWICH

85

House White loaf, chicken, bacon, hard boiled egg, lettuce, tomato, aioli mayo, hand-cut french fries

MOZZARELLA TOASTIE

70

House White loaf filled with mozzarella, creamed spinach, garlic. Add bacon +15

PEANUT BUTTER BANANA TOASTIE

55

House White loaf filled with natural nut butter, sliced banana, house made compote

BOWLS & NACHOS

TUNA POKE

85

Spicy raw tuna on poke rice with avocado, edamame, radish, broccoli, cucumber, nori, ginger

SMOKED BEAN POKE (VG & GF)

85

Smoked Bean steak on poke rice, grilled vegetables, tomato sauce, pesto - prepared on our Kamado BBQ

TUNA NACHOS

75

Raw tuna, sriracha, sesame, crispy tortilla crackers, spicy mayo, nori

HAPPY HOURS

2 for 1 Rosé wine 80k from 12pm to 09pm • Cocktails 80k from 5pm to 7pm
2 for 1 Kura Kura draft beer from 5pm to 7pm

KAMADO BARBECUE

A LA CARTE BBQ MEATS, GRILLED STEAK & SMOKED FISH

WOOD-SMOKED CHICKEN ROTISSERIE

Free range chicken roasted & smoked

By Half 145 / Full chicken 245

GRILLED AUSTRALIAN RIBEYE STEAK

250gr Prime Ribeye, Chimichurri and herb butter.

195

STICKY GLAZED PORK RIBS *(weekends only)*

We recommend 1/2 rack per pp

By the Half Rack 220 / Full Rack 395

WOOD-SMOKED CRISPY PORK BELLY

Smoked & roasted pork belly served with pickles.

140

WOOD-SMOKED BEAN STEAK (VG & GF)

Smoked Bean steak on pesto sauce served with grilled vegetable, tomato sauce

95

WOOD-SMOKED NORWEGIAN SALMON

Salmon fillet (150gr) on creamy spinach, hollandaise sauce

195

FISH SKEWERS

Minced Mahi-mahi (160 gr) skewers with crispy rice, beans and coconut salad

85

GRILLED BEEF SKEWERS

Turkish-style minced spiced beef (240gr) skewers with tzatziki

95

CHIPOTLE CHICKEN SKEWERS

Mexican-style grilled minced chicken (270 gr) skewers, coriander leaves, smashed avocado.

85

GRILLED BEEF BURGER

160gr minced beef, slow cooked onions, lettuce, cheddar, tomato

90

CHOOSE YOUR SIDE

Try one of these with your main course to elevate dinner tonight

Hand-cut French fries 35, Mac N cheese 45, Creamy truffle polenta 35, Mixed leaf salad 15, Creamy spinach 35, Roasted cauliflower 35, Asparagus 35

CHOICE OF ONE SAUCE INCLUDED

Mayonnaise, tomato, chimichurri, hollandaise, creamy mushroom, truffle butter, herbs butter

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DINNER

APPETIZERS

HOUSEMADE MARINATED OLIVES	45	HALLOUMI WITH CHILI	85
Lemon, rosemary, olive oil infused with fresh herbs (GF + VG)		Halloumi, fresh chili, crushed chili flakes, olive oil, housemade flatbread or gf bread	
TOMATO CARPACCIO	45	TUNA TATAKI	70
Tomato, cherry tomatoes, olive oil, olive crumbs, basil (GF + VG)		Rare-seared tuna, wasabi mayo, ponzu glaze, pickled chili, cucumber	
MAHI MAHI CORN DOG <i>(fried dish)</i>	75	SPICY TUNA TARTARE ON CRISPY RICE	75
Fried mahi-mahi on a stick, pickled radish, green leaves and caesar dressing		Raw tuna, sriracha, sushi rice, nori, ponzu glaze	
FRIED COCONUT PRAWNS <i>(fried dish)</i>	75	TUNA NACHOS	75
Breadcrumbs, coconut flakes, house-made tartare sauce, lime		Raw tuna, sriracha, sesame, crispy tortilla crackers, spicy mayo, nori	

MAINS

ROASTED CHICKEN BREAST	90	SPAGHETTI TOMATO MEATBALL	140
270gr chicken breast, creamy mushroom sauce		Minced pork in Marinara tomato stew	
KNIFE-CUT BEEF TARTARE	135	CREAMY LEMON SHRIMP PASTA	140
200gr raw beef, egg yolk, capers, shallots, gherkins, mayonnaise		Linguine topped with spicy prawns, olive crumbs, parmesan and Italian parsley	
SEARED TUNA	125	GNOCCHI TARTUFO	85
200gr rare-seared tuna, asparagus, hollandaise sauce		Panfried Gnocchi, sage cream sauce, truffle oil, parmesan	
FISH AND CHIPS <i>(fried dish)</i>	95	RIGATONI CAULIFLOWER BOLOGNESE	85
200gr Beer battered Dory fillet, mint pea puree, tartar sauce, lime served with French fries		Mushrooms, cauliflower & tomato ragù, lemon, parmesan	

CHOOSE YOUR SIDES *(Try one of these with your main course to elevate dinner tonight)*

HAND-CUT FRENCH FRIES	35	ROASTED CAULIFLOWER	35
Housemade seasoning, tomato sauce (GF, VG)		Italian parsley (GF)	
CREAMY SPINACH	35	CHARRED GREEN ASPARAGUS	35
Cream, garlic, parmesan (GF)		Olive oil, salt flakes (GF)	
MAC AND CHEESE	45 / 80	MIXED LEAF SALAD	15
Pasta, cream, butter, parmesan, mozzarella		Olive oil, citrus, garlic (GF, VG)	
CREAMY TRUFFLE POLENTA	35		
Olive oil, citrus, garlic (GF, VG)			

CHOICE OF ONE SAUCE INCLUDED

Mayonnaise, tomato, chimichurri, hollandaise, creamy mushroom, truffle butter, herbs butter

DRINKS

NON-ALCOHOLIC

COCONUT WATER	35
500ml of fresh coconut water served in a bottle with ice, lime	
PURPLE PEA LEMONADE	40
Purple pea powder, lime, filtered water, mint leaves	
FILTERED WATER	12
Still mineral 1 liter	
GLASS TAP WATER	00
Using a water filtration and UV sterilization system	
BALIAN SPARKLING	55
750ml bottle	
HOUSE SPARKLING WATER	25
1/2 liter of house sparkling water	
SOFT DRINKS	25
Coke, diet coke, sprite	
HOUSE MADE GINGER BEER	25
Fresh ginger, filtered water, sugar	
HAPPY KOMBUCHA	60
Joy berry, sour ginger, mojito, or pink chia lemonade (250ml)	

FRESH PRESS JUICES

TROPIC	40
Tangerine, pineapple, lime, ginger, turmeric	
HEAVEN	40
Strawberry, tangerine, pineapple	
REFRESH	40
Tangerine, lime, pineapple, cucumber, coconut water	
GODDESS	40
Cucumber, apple, kale, basil, lime	

COCKTAILS

MOSCOW MULE	120
Vodka, ginger beer, lime juice (Absolut +40)	
ESPRESSO MARTINI	120
Espresso, kahlua, vodka	
MOJITO	120
Rum, sugar, lime, soda, mint	
CLASSIC MARGARITA	120
Tequila, lime juice, triple sec	
APEROL SPRITZ	140
Aperol, prosecco, soda	

BEERS (DRAFT & BOTTLES)

NEW! KURA KURA BREWED IN BALI	70
DRAFT ISLAND ALE - A slow-drinking pale ale. It's packed with fruity hop aromas and goes down super easy.	
DRAFT LAGER - A bright pilsner. You'll find hints of bread and honey — with a crisp and dry finish.	70
BINTANG	35
bottle 330ml	

WINE

HOUSE WINE RED & WHITE (IMPORT)	90	420
SABABAY RED, WHITE & ROSE	80	390
PINOT NOIR RED	135	690
MERLOT RED	110	560
SAUVIGNON BLANC WHITE	135	690
PINOT GRIS WHITE	135	690
PROCESCO	135	690
LOUIS ROEDERER BRUT		2000
MOET CHANDON BRUT		2200

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COFFEE - DESSERTS & SMOOTHIES

COFFEE HOT OR ICED

ESPRESSO SINGLE DOUBLE +5	30
LONG BLACK	35
LATTE FLAT WHITE CAPPUCCINO	35
PICCOLO	35
EXTRA SHOT ESPRESSO	15
ADD ALMOND MILK <i>with a hint of cinnamon</i>	15

TEA HOT OR ICED

LOOSE LEAF TEA	35
Earl grey, spring green, lemongrass	
MATCHA LATTE	40
Premium Matcha powder, milk	
TURMERIC LATTE	35
Turmeric juice, milk	

SMOOTHIES (UNTIL 5 PM)

TROPICANA	55	THE GLAM	55
Papaya, banana, pineapple, ginger, turmeric, lime		Banana, almond milk, dates, cacao, peanut butter, cinnamon	
BERRY KISS	65	GREEN OASIS	60
Berries, cinnamon, banana, coconut water, dragon fruit		Banana, mango, avocado, lime, chlorophyll, almond milk	

MILKSHAKES (UNTIL 5 PM)

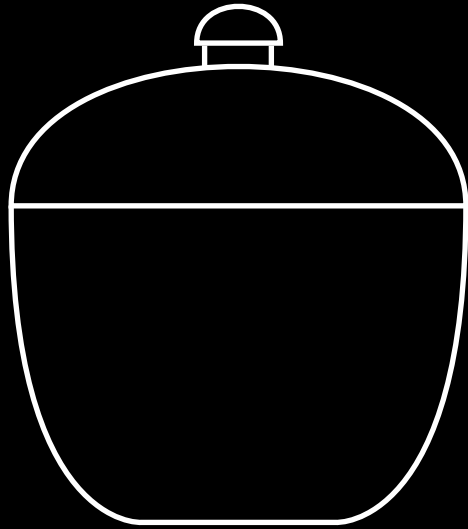
STRAWBERRY MILKSHAKE	65	OREO VANILLA MILKSHAKE	65
Strawberry ice cream, strawberries, milk, whipped cream, toppings		Vanilla ice cream, Oreos, milk, chocolate sauce, whipped cream, toppings	

DESSERTS

COCONUT AFFOGATO	45	MATCHA PANNA COTTA	55
<i>A scoop of coconut ice cream drowned in a shot of espresso (GF)</i>		<i>Topped with poached strawberries, house made honeycomb, meringue and white chocolate soil (GF)</i>	
BELGIAN WAFFLES	65	COCONUT PANNA COTTA	55
<i>With house made compote, vanilla ice cream or whipped cream, Italian meringue</i>		<i>With toasted coconut flakes, fresh peppermint leaves (VG, GF)</i>	
CHOCOLATE CHIP COOKIE DOUGH	55	CHOCOLATE & SALTED CARAMEL POT	45
<i>house made compote, vanilla ice cream on chocolate soil</i>		<i>Dark chocolate cream layered on top of a sweet, date caramel, topped with sea salt (VG, GF)</i>	
CHOCOLATE & ALMOND BROWNIE	55	VEGAN CASHEW CHEESE PLATTER	95
<i>House made butterscotch sauce and honeycomb, strawberries and chocolate soil, vanilla ice cream</i>		<i>Served with gluten free bread (VG, GF)</i>	

GELATO & SORBET PER SCOOP

DARK CHOCOLATE, COCONUT, CARAMEL, MANGO (VG), STRAWBERRY (VG), LIME (VG)	25
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The Kamado grill smoker.

The egg-shaped, Japanese-style ceramic charcoal grill that is loved by Michelin chefs, food aficionados and barbecue-heads at Gooseberry Cafe.

We introduce you to a grilling experience like no other. We prepare mind-blowing, mouth-watering meat & poultry, fish and bread. Cooked on 100% organic charcoal, wood chips & coconut shells using barbecue, smoking and rotisserie techniques.

