

ENTRÉES

WALDORF SALAD (GF)

Classic salad of green apple, celery, walnuts with mustard mayonnaise, grapes, baby rucola, julienne carrot, red radish, and lemon dressing

Suggested wines: Sauvignon blanc / Pinot gris

SEARED SCALLOP

Seared scallop served with sweet corn puree, orange bacon sauce, asparagus bacon bundle and spiced salt sprinkle

Suggested wines: Chardonnay / Viognier

SOY-BRAISED WAGYU

Australian wagyu beef braised with orange-infused soy sauce till moist and tender, slightly caramelised and served with lemon-potato puree and roasted button mushroom

Suggested wines: Pinot noir / Syrah



MAINS

SPINACH RAVIOLI (V)

House-made ricotta and spinach ravioli served on tomato cream sauce, rucola, micro herb salad and olive bruschetta

Suggested wines: Pinot gris / Chardonnay

CRUSTED ZUCCHINI BLOSSOMS (V, GF)

Crisp zucchini blossoms filled with Indian nut-spiced cauliflower, served with confit tomato, Indian curry cream, cashew hummus, spiced pumpkin and watercress

Suggested wines: Pinot noir / Rosé

THAI-INSPIRED BARRAMUNDI (GF, DB)

Pan-seared barramundi served with red-spiced butter sauce, shaved cuttlefish and herb salad, lontong (pressed rice), baby corn, braised carrot and toasted black sesame seeds

Suggested wine: Viognier

110

CHICKEN CAJUN (GF, DB)

Grilled chicken spiced with Cajun herbs, served with confit potato, sautéed vegetables, herbed leek, lemon pumpkin puree and green peppercorn sauce

Suggested wines: Pinot noir / Chardonnay

135

CRUSTED TENDERLOIN

Parmesan and sage-crusted beef tenderloin, wild mushroom polenta, edamame, green peas, roasted baby carrot, confit shallot and red wine jus

Suggested wines: Malbec / Syrah

140



BBQ SETS

MIXED GRILL

2 prawns, calamari, 2 chicken sate, tum babi, beef tenderloin, steamed vegetable, lontong

200

SEAFOOD

4 prawns, 2 fish sate, calamari, barramundi, grilled corn, green salad

180

MEAT LOVER

Chicken leg, pork rib, 3 beef sate, baked potato, grilled corn

160

VEGETARIAN

Vegetable patty, 2 veggie sate, vegetable curry, green salad with lemon dressing, grilled corn and lontong

150

SIDES

LONTONG

10

STEAMED RICE

10

GREEN SALAD WITH TRUFFLE DRESSING

25

STEAMED VEGETABLE OF THE DAY

25

HOME-MADE BÂTONNET SWEET POTATOES

25

BAKED POTATO WITH SOUR CREAM

25

AND CRISPY BACON

GRILLED SWEET CORN

15

V = Vegetarian GF = gluten free DB = diabetic friendly

Prices in Rupiah '000 | 10% tax and 10% service charge will be added to the final bill



DESSERTS

CHOCOLATE-ESPRESSO LAVA CAKE

Served with a light Cointreau cream mousse and vanilla gelato

70

OPERA MOUSSE

Vanilla, coffee, chocolate mousse and joconde biscuit served with salted caramel sauce, crushed pistachio nut and vanilla gelato

70

CHILLED SAMBUCA-POACHED PEAR

Served with tropical salad, peppermint-marshmallow, mango-coconut nectar, coconut sorbet and spiced walnut

70

CHURROS

Fried dough pastry served with warm chocolate and cinnamon dipping sauce

60

GELATO or SORBET of THE DAY

Please ask your server for selection of the day

55



WINE BY THE GLASS

WHITE WINE

GLASS HALF

SAUVIGNON BLANC,

75 40

Two Islands 2019, Bali (INA)

Gooseberry, green apple, crisp and dry

CHARDONNAY, Beringer Founders'

100 55

Estate 2017, California (USA)

Pineapple, vanilla, buttery, medium-dry

RED WINE

PINOT NOIR,

75 40

Two Islands 2019, Bali (INA)

Raspberry, sweet spices, silky, light-bodied

MALBEC, Kaiken Estate 2018,

100 55

Mendoza (ARG)

Plum, chocolate, rich, full-bodied

DESSERT WINE

ALPHONSE-LAVALLEE/BELGIA,

90 55

Hatten Pino de Bali N/V, Bali (INA)

Pear, apricot, walnut, medium-bodied, sweet

For more wines by the bottle, please request our full wine list

COCKTAILS

NEGRONI MARTINI

120

Dry gin, Campari, sweet vermouth

PASSION FRUIT MARGARITA

120

Passion fruit infused-tequila, orange liqueur, lemon juice, passion fruit syrup

LYCHEE SAKETINI

120

Vodka, lychee liqueur, sake, lychee fruit

GIN AND WATERMELON SPARKLE

120

Gin, basil, lemon, watermelon syrup, muddled fresh watermelon, tonic water

PINO DE BALI OLD FASHIONED

120

Bourbon flavoured with cinnamon, Pino de Bali sweet wine, palm sugar, orange peel, orange bitters

MANGO MOJITO

120

Dry mango infused-rum, mango purée, sugar, lime, mint, soda water

- GINGER AND LEMONGRASS MOJITO** 120
Lemongrass, ginger, mint, lime, spiced rum
- APRICOT SOUR** 120
Bourbon, apricot jam, lemon juice, sugar syrup, egg white, orange bitters
- BERRY ROSKA** 120
Strawberry infused-vodka shaken with raspberry purée, strawberry purée, lemon juice, sugar syrup and orange bitters
- MANGO DAIQUIRI (SHAKEN OR FROZEN)** 120
Dry mango infused-rum, orange liqueur, mango purée, lemon juice and simple syrup



- ARAK COCKTAILS**
- ARAK MARKISA** 70
Passion fruit infused-Arak Bali, brem Bali liqueur, orange liqueur, passion fruit juice, lemon juice, kaffir lime honey
- BUKIT CINTA** 70
Arak Bali, Aperol, brem Bali liqueur, cranberry juice, rose syrup, lemon juice
- PURPLE ANGEL** 70
Arak Bali coloured with butterfly pea flower, orange liqueur, homemade sweet sour mix, flower syrup, lemon juice, Sprite
- BALI COLADA** 70
Arak Bali, coconut liqueur, coconut cream, fresh pineapple, honey
- KOPI NEGRONI** 70
Arak Bali, brem Bali liqueur, coffee liqueur, cold brew coffee, Campari

- SANGRIAS**
- RED SANGRIA** 85
Hatten red wine, brandy, fresh fruits, spices, cranberry juice and ginger ale

- WHITE SANGRIA** 85
Hatten white wine, orange liqueur, fresh fruit, spices, lemon juice, orange juice and sprite

- LONG DRINKS**
- LONG ISLAND ICED TEA** 140
Vodka, dry gin, light rum, tequila, orange liqueur, lime juice, Coke

- CAMPARI ORANGE** 120
Campari and fresh orange juice

- WHISKY COLA** 95 / 120 / 150
Selection of Johnnie Walker Red Label, Jim Beam White / Jack Daniel's, Johnnie Walker Black Label / Chivas Regal 12 years old with Coke

- GIN & TONIC** 95 / 120 / 175
Selection of Gordon's Dry, KAJA craft gin / Tanqueray, Roku, Bombay Sapphire / Tanqueray No. 10, Hendrick's with tonic water

- VODKA SODA** 95 / 140 / 175
Selection of Absolut Original, Stolichnaya / Beluga, Ciroc / Grey Goose with soda water

- MOCKTAILS**
- GINGER WATERMELON AND BASIL SPARKLE** 35
Muddled fresh watermelon, lemon juice, watermelon syrup, basil leaves, fresh ginger, topped with ginger ale

- STRAWBERRY AND BLUEBERRY SMASH** 35
Strawberry and blueberry purée, fresh rosemary, kaffir lime-honey, lemon juice, soda water

- BEERS & CIDER**
- ALBENS CIDER 330 ML** 55
HEINEKEN 330 ML 45
SAN MIGUEL LIGHT 330 ML 45
BINTANG BALI 330 ML / 620 ML 30 / 55

- SOFT DRINKS & WATERS**
- AQUA STILL / SPARKLING** 25 / 45
380 ML / 750 ML
COKE, DIET COKE, SPRITE 330 ML 20
SODA, TONIC, GINGER ALE 330 ML 20