



# INFINITY BEACH CLUB

## PIZZA

*Our Pizzas are available in gluten-free banana flour*

**GRILLED HONEY CHICKEN** 135K  
With caramelized red onion, black olives and tarragon

**SEASIDE DELIGHT** 155K  
Mahi-mahi, calamari and prawns with parsley, garlic and chili

**MEAT LOVERS** 155K  
Salami, chorizo, mama's meatballs, bacon and BBQ sauce

**QUATRO FORMAGIO** 145K  
Danish blue, brie, mozzarella and emmental, all nicely melted upon seasoned hand stretched crust

**MARGARITA** 125K  
The classic with vine ripened tomato, basil, olive oil and mozzarella

**VEGGIE VEGGIE** 135K  
Spiced pumpkin, baby spinach, feta cheese, red onion and basil pesto

## LIGHT BITES

**FRENCH FRIES** 46K  
With lemon aioli

**POOLSIDE GUACAMOLE** 72K  
Avocado, tomato salsa, peppers & fire roasted corn with tortilla crisp

**FISH TACO** 95K  
Fried fresh fish, salsa de salade & fresh coriander

**BEEF TACO** 95K  
Organic beef, salsa de salade & fresh coriander

**CRISPY BABY SQUID** 85K  
Lime aioli, garlic chips and rocket

## POOL SIDE BOWLS

**CAESAR BOWL** 65K  
Classic Caesar salad bowl with cos lettuce, creamy dressing, parmesan, prosciutto & pickled anchovies

**TERIYAKI PRAWN BOWL** 95K  
Grilled prawn, edamame, red cabbage, nori over sushi rice with teriyaki dressing

**QUINOA BOWL** 75K  
Red & white quinoa, toasted seeds, roasted pumpkin, cherry tomato, roasted peppers, avocado & feta cheese

## BREADS & BUNS

*ALL ITEM SERVED 2 PCS*

**BACON & EGG SLIDER** 75K  
With tomato relish, aioli & baby spinach

**VEGE SLIDER** 58K  
Tempe mushroom patty, miso emulsion, red cabbage, pickles & served with sambal matah

**CUBANO** 105K  
Smoked ham, yellow mustard, pickles, emmental and cheddar cheese on lightly toasted "Cubano" bread

**BEEF SLIDER** 75K  
Char-grilled beef with cheddar, pickles, lettuce & our secret sauce on a house baked bun

## TROPICAL FROZEN

**STRAWBERRY & MANGO  
PASSION FRUIT & MELON  
PINEAPPLE & DRAGON FRUIT  
COCONUT & COFFEE** 50K

## FRESH COCONUT

**BY THE GLASS** 30K  
**WHOLE GREEN COCONUT** 50K

## SOFT DRINKS

**COCA-COLA, DIET COKE,  
SPRITE, GINGER ALE, TONIC  
WATER, SODA WATER** 45K

## H2O SELECTIONS

**BALIAN NATURAL/SPARKLING** 35K  
330 ML

**BALIAN NATURAL/SPARKLING** 70K  
750 ML

**AQUA PANNA STILL** 75K  
500 ML

**SAN PELLEGRINO SPARKLING** 75K  
500 ML

## FROM THE BREWERY

**BINTANG** 50K

**SINGARAJA** 50K

**PROST** 50K

**STARK IPA** 70K

**STARK 1945** 70K

**CORONA** 90K

**SAN MIGUEL LIGHT** 65K

**HEINEKEN** 70K

## ARCHIPELAGO INSPIRED COCKTAILS 135K

### OCEAN

Gin, peach, clarified aromatic ginger cordial and blue tincture

### BABOON

Vodka infused cardamon, honeydew liqueur, banana and ginger beer

### SAILOR LOVE LETTER

Bourbon, dark beer reduction, red ginger nectar and spiced syrup

### KOI

Japanese gin, Crème de Cassis, clarified calamansi and tonic water

### WAVE & SILK

Gin, lychee liqueur, spice gomme, egg white and blue tincture

### TURTLE

Ginger beer, spiced rum, lemongrass shrub and pomegranate

### FISH POND

Red wine reductions, pineapple curcuma fizz, dark rum and calamansi

### PURPLE DUSK

Dark rum, honeydew liqueur, banana and ginger beer

### RED & WHITE SANGRIA

Wine reduction, rum, pineapple juice, blue velvet cordial and spiced bitter

## WINE BY THE GLASS

**MONNA LISA VINO BIANCO** ITA 100K

**MONNA LISA VINO ROSSO** ITA 100K

*Our Chef will be pleased to assist you if you have dietary restrictions or allergies*

Contains pork 🐷 Vegetarian 🌿 Gluten free 🚫 Spicy 🌶️ Vegan 🌱

The above prices are in thousand rupiah and subject to 11% government tax and 10% service charge



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## SALADS & STARTERS

<b>INDIVIDUAL CAESAR SALAD</b> 🍷	85K
Baby romaine lettuce, zesty dressing, finely shaved parmesan, crispy prosciutto and white anchovy	
<i>Add Grilled Prawn/Chicken</i>	50K
<b>MYKONOS SALAD</b> 🌱 🍷	85K
Selection of assorted peppers, marinated feta, cucumber, red onion and fresh oregano	
<b>ANTIPASTI</b>	168K
Assorted imported cold cut or Assorted cheese	
<b>JIMBARAN CALAMARI</b>	95K
Crispy salt pepper calamari with wild rocket, Italian parsley and lime aioli	
<b>SATAY</b>	80K
Chicken skewers grilled over coconut charcoal with hand crushed peanut sauce	
<b>BBQ KING PRAWNS</b>	128K
Sizzling tiger prawns with a salad of quinoa, cabbage, almond, cranberries, artichoke & preserved lemon	
<b>PIZZA</b>	
<i>Our Pizzas are available in gluten-free banana flour (Please note that family size is not available in gluten-free)</i>	
CHOICE OF REGULAR OR FAMILY SIZE (60CM)	
<b>GRILLED HONEY CHICKEN</b>	135K/333K
With caramelized red onion, black olives and tarragon	
<b>SEASIDE DELIGHT</b> 🌱	155K/333K
Mahi-mahi, calamari and prawns with parsley, garlic and chili	
<b>MEAT LOVERS</b> 🍷	155K/333K
Salami, chorizo, mama's meatballs, bacon and BBQ sauce	
<b>QUATRO FORMAGIO</b>	145K/333K
Danish blue, brie, mozzarella and emmental all nicely melted upon seasoned hand stretched crust	
<b>MARGARITA</b> 🍷	125K/333K
The classic with vine ripened tomato, basil, olive oil and mozzarella	
<b>VEGGIE VEGGIE</b>	110K/330K
Spiced pumpkin, baby spinach, feta cheese, red onion and basil pesto	

## MAIN COURSE

<b>BBQ'D SNAPPER FILLET</b> 🍷	185K
Served atop crushed baby potato, French beans and topped with warm caper salsa verde	
<b>GREEK FISH &amp; CHIPS</b>	165K
Market fish lightly battered and served with feta rosemary fries, house made tartare, lemon and zesty salad	
<b>TUSCAN TUNA STEAK</b> 🍷	195K
Herb crusted tuna steak atop Mediterranean braised eggplants, chickpea, tomato and herbs	
<b>CHARGRILLED ANGUS RIB EYE</b> 🍷	225K
With gratinated potatoes, selected mustard, Cafe de Paris butter and mixed leaves	
<b>HALF SPRING CHICKEN</b> 🍷	160K
Roasted with lemon and thyme, served with baby potato, sauteed carrots and garlic green beans	
<b>BEEF MASSAMAN</b> 🍷	175K
Thai braised beef curry with baby potato, roasted peanuts and steamed rice	
<b>NASI GORENG AYAM</b>	155K
Indonesian fried rice with chicken, seasonal vegetables, fried egg and sambal	
<b>MIE GORENG AYAM</b>	155K
Indonesian fried noodles with chicken seasonal vegetables, fried egg and sambal	
<b>PASTA</b>	
<b>SPAGHETTI AGLIO OLIO</b>	135K
Sautéed garlic, chilli and roasted tomato, with olive oil, parsley and lemon zest	
<i>Add Grilled Prawn/Chicken</i>	50K
<b>GNOCCHI</b>	165K
With tomato, white wine and basil	
<b>TAGLIATELLE AL SALMONE</b>	175K
Tagliatelle tossed with house smoked salmon, saffron, tomato and a dash of cream	
<b>TAGLIATELLE/ PAPPARDELLE</b>	160K
<b>BOLOGNESE</b>	
Minced beef ragout, fresh tomato and demi glace	

## TROPICAL FROZEN

<b>STRAWBERRY &amp; MANGO</b>	50K
<b>PASSION FRUIT &amp; MELON</b>	
<b>PINEAPPLE &amp; DRAGON FRUIT</b>	
<b>COCONUT &amp; COFFEE</b>	
<b>FRESH COCONUT BY THE GLASS</b>	30K
<b>WHOLE GREEN COCONUT</b>	50K
<b>SOFT DRINKS</b>	45K
COCA-COLA, DIET COKE, SPRITE, GINGER ALE, TONIC WATER, SODA WATER	

## H2O SELECTIONS

<b>BALIAN NATURAL/SPARKLING 330 ML</b>	35K
<b>BALIAN NATURAL/SPARKLING 750 ML</b>	70K
<b>AQUA PANNA STILL 500 ML</b>	75K
<b>SAN PELLEGRINO SPARKLING 500 ML</b>	75K

## BLACK & BREW COFFEE/TEAS

<b>BALI COFFEE</b>	35K
<b>CAFE LATTE</b>	50K
<b>CAPPUCCINO</b>	50K
<b>ESPRESSO/ AMERICANO</b>	35K
<b>SELECTION OF TWG TEAS</b>	45K

## ICY COLD

<b>ICED COFFEE</b>	50K
<b>FRAPPUCCINO</b>	50K
<b>ICE ALMOND MOCCA</b>	50K

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## WINE BY THE GLASS

<b>MONNA LISA VINO BIANCO</b>	ITA	100K
<b>MONNA LISA VINO ROSSO</b>	ITA	100K

## FROM THE BREWERY

<b>BINTANG</b>	50K
<b>SINGARAJA</b>	50K
<b>PROST</b>	50K
<b>STARK IPA</b>	70K
<b>STARK 1945</b>	70K
<b>CORONA</b>	90K
<b>SAN MIGUEL LIGHT</b>	65K
<b>HEINEKEN</b>	70K

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**INFINITY  
BEACH CLUB**

**SPARKS & BUBBLES**

MONTAUBRET BLUE LABEL BRUT N/V	FRA	1.250
DE BORTOLI BRUT CUVÉE N/V	AUS	610
FREIXENET GORDON NEGRO CAVA N/V	SPA	785
FREIXENET CARTA NEVADA CAVA N/V	SPA	630
VEUVE DU VERNAY ICE WINE N/V	FRA	865

**WHITE WINES**

LE VIEGNIER DE LA CHAPELLE 2016	FRA	742
MATUA SAUVIGNON BLANC 2018	NZL	730
CASA SUBERCASEAUX SAUVIGNON BLANC 2019	CHL	531
MONNA LISA VINO BIANCO	ITA	450

**RED WINES**

CHATEAU DE MONRECUEIL BORDEAUX 2015	FRA	940
MATUA PINOT NOIR 2018	NZL	730
MONNA LISA VINO ROSSO	ITA	450
I MURI PUGLIA NEGRAMARO 2018	ITA	905
CASA SUBERCASEAUX CAB SAUVIGNON 2019	FRA	531
FEUDI I TRATTURIA PRIMITIVO	ITA	855
CLARENDELLE BORDEAUX 2014	FRA	1060

**WINE BY THE GLASS**

**SPARKS & BUBBLES**

FREIXENET CARTA NEVADA CAVA N/V	SPA	126
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**WHITE WINES**

MONNA LISA VINO BIANCO	ITA	100
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**RED WINES**

MONNA LISA VINO ROSSO	ITA	100
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