

STARTER

SEAFOOD COCODA Prawn, Barramundi, chili, coriander, coconut	40K
BEEF TATAKI Wagyu beef rump, ponzu, seaweed salad, braised daikon	60K
BEEF TARTARE Shallot, fried garlic, tartare dressing, walnut & raisin bread	60K
ZA'ATAR OCTOPUS SALAD Compress watermelon, frisée, watercress, pork pancetta	70K
ROASTED PUMPKIN SALAD Caramelize onion, arugula, preserved lemon and raisin, duck pancetta	50K
BAKED EGG SHAKSHUKA Chorizo, capsicum, cumin, cilantro, feta cheese, sourdough	60K
GRILLED SOURDOUGH Butter, ham marmalade	30K
HOUSE MADE PROSCIUTTO Prune & raisin relish, olive, pickles, whipped butter	70K
BAKED BURRATA CHEESE Tomato tart, pork pancetta, honey comb, balsamic	90K

WOOD FIRE GRILL

35 DAYS DRY AGED STOCKYARD TOMAHAWK 1.2 KG	1200K
30 DAYS DRY AGED STOCKYARD T – BONE 550 GR	850K
30 DAYS DRY AGED STOCKYARD OP RIB 1 KG	1000K
<i>All steak served with hand cut chips, chimi churri, garlic aioli, beans, romaine salad</i>	
21 DAYS DRY AGED KILCOY CUBE ROLL 250GR	370K
28 DAYS DRY AGED KILCOY STRIPLOIN 280GR	300K
OBE TENDERLOIN 200 GR	250K

All steak served with hand cut chips, chimi churri, garlic aioli, romaine lettuce

MAIN

CHICKEN SCALLOP Breaded chicken breast, raita, radish, pickled cucumber	60K
BEEF MILANESA DE RES Garlic mashed potato, caramelized onion, mushroom sauce	60K
GRILLED MAHI MAHI Cauliflower cous cous, burnt capsicum, carrot Jacqueline sauce, micro herb salad	120K
FLAMED GRILLED MORROCAN CHICKEN BREAST Quinoa, mushroom sauce, roasted vegetable, pickles	80K
LIGHT SMOKED 7 DAYS CURE DUCK BREAST Green puree, baked butternut, gastric jus	120K

PASTA

CHOICE OF PASTA Pappardelle / Spaghetti / Fettuccine / macaroni	80K
CHOICE OF SAUCE Creamy bacon & ham / Bolognese / Seafood Marinara	

SIDE DISH

HAND CUT CHIPS	55K
GARLIC MASHED POTATO	55K
SAUTED BROCCOLI AND CHORIZO	65K
MIXED MUSHROOM	65K

DESSERT

BURNT PINEAPPLE	65K
24 HOURS COOKED LEMON	70K
CHOCOLATE BOMB	85K
ESPRESSO PANNACOTA	65K



SPECIALTY

FLAME GRILLED WHOLE BABY CHICKEN Mushroom sauce, roasted vegetable, pickled radish (GF)	160
CRISPY PORK HOCK Thai sweet chili, shaved carrot & cucumber pickle	160
HOT SMOKED PORK CHEECK Barley, fruit vinegar, mushroom capers sauce	160
GRILLED MAHI - MAHI Pineapple & lychee salad, laksa cream, potato rosti (GF) (LF)	170
WOOD FIRED BBQ PORK RIBS Homemade barbeque sauce, parsley aioli, hand cut chips (GF) (LF)	175
ROASTED BARRAMUNDI Garlic purée, macadamia verjuice butter, salsa vierge (GF)	180
FLAME GRILLED GIANT PRAWN Burnt orange, smoked mentaiko aioli, garlic butter macadamia sauce, grilled sour dough (GFO) (LFO)	225
KOJI LAMB CUTLETS Grilled asparagus, mustard aioli, chermoula, lamb glazed, sumac	265

PASTA

RIGATONI HAM & PEAS Cream sauce, house cured salami, Parmesan	95
SPAGHETTI CLAM AILE VONGOLLE Beef bacon, Chili flake, garlic, Parmesan, olive oil, parsley	95
PAPPARDELLE BEEF RAGOUT Gremolata, Parmesan, mushroom	105

INTERNATIONAL

PIG ME UP Pork croquette, black truffle paste, soba noodle, poached egg, chive, edamame, shimeji mushroom, chili oil (LF) (VO)	95
BAO BUN Chicken poppers or crispy pork hock Add beef bacon / pork bacon	75 +20
SATAY CAMPUR Beef, chicken, fish, peanut butter, steamed rice (LF)	120
BIG BANG BURGER Dry aged beef patty, Beetroot, pineapple, beef bacon, sunny side up, caramelized onion, cheese	125
PEKING ROAST DUCK Crepe, cucumber, chive, hoisin sauce	135
MASAMAN LAMB SHANK CASSEROLE Masaman curry, mashed potato, crushed peanut, fried shallot, coriander (GF) (LF)	185



WOOD FIRE BRICK OVEN

VEGAN AVO PIZZA Smashed avocado, coconut feta, tomato confit, watercress, dukkah (VG) (LF)	85
CHEESE MUSKETEER PIZZA Tomato sauce, Mozzarella, smoked ricotta, tallegio, black truffle pated (V)	85
BACON & MUSHROOM PIZZA Tomato sauce, Mozzarella, Pork or beef bacon, onion, red pepper, green pepper, Mushroom, barbeque sauce	95
HOUSE CURED HAM Tomato sauce, mozzarella, prune & raisin relish, roasted red pepper, baby arugula, balsamic reduction	95
SMOKED NORWEGIAN SALMON PIZZA Tomato sauce, house made ricotta, lemon confit, pickled red onion, pop capers, dill	115
Add selections from our curing chamber: Parma ham/duck prociutto/bresaola/ coppa ham/pork or beef bacon	+20

DESSERT

FRIX AIR HOMEMADE ICE-CREAM Salazon timtam	60
BURNT PINEAPPLE Caramel, marshmallow, mint, burnt pineapple ice cream (GF)	70
24 HOUR COOKED LEMON filled with lemon sorbet, lemon curd, whipped cream (GF)	75
ICE DROP VERINE KLAPPERTART Rum pastry cream, young coconut, raisin, almond, cinnamon ice cream cookies	80
BAKED BOMBE ALASKA Chocolate cake, smoked ice cream, whiskey, meringue	85
ARTMOUSSESPHERE Mocha mousse, lemon sorbet, mix berries (GF)	90



Safazon

WOODFIRE GRILL

SALAD

Choose your favorite salad from the counter

2kinds = 65 / 3kinds = 85 / 4kinds = 95

BABY POTATO AND BURNT CARROT SALAD 65

Whole grain mustard aioli, tarragon, chive, capers, dukka (GF) (VGO)

CRISPY TEMPE WITH MIX GREEN 65

Butter head, arugula, watercress, mix radish, carrot, seeds, purple cabbage, avocado, dried cranberry, caraway seed, yuzu dressing (GF) (VG)

CURRIED CAULIFLOWER SALAD 65

Yogurt, puffed quinoa, peas, mint, parsley, coriander leaf, almond flake (GF) (V)

ROASTED BEETROOT AND QUINOA 65

Burnt orange dressing, spring onion, coconut feta (GF) (VG)

SEEDS AND GRAINS 65

Quinoa, barley, couscous, cucumber, capsicum, onion, celery, tomato, shimeji mushroom (VG)

CHARD BROCCOLI SALAD 65

Preserved lemon, raisin, roasted nuts (GF) (VG)

SESAME TOFU 65

Teriyaki glazed roasted zucchini, spring onion, cashew nut

GRILLED HALOUMI 85

Carrot spaghetti, raisin, orange supreme, sunflower seed, fennel, scallion, curmin orange dressing (GF) (V)

SPECIALTY

CLASSIC BIG BREAKFAST 85

Your style of eggs, ham, bacon, breakfast sausage, mushroom, potato hash brown, beans, toast, jam

CRISPY PORK CHEEK SALAD 85

WITH POACHED EGG

On sour dough, Baby potato, shitake mushroom, béchame, truffle oil, watercress, curly endive, yuzu vinaigrette

SMOKED SALMON SPRING MAKI 85

Rice paper, ricotta cheese, lemon confit, avocado, market vegetable, pumpkin seed, gomaè dressing, scramble egg, baby potatoes

WOOD FIRE BAKED EGG SHAKSHUKA 85

Roasted bone marrow, beef bacon, grmolata, sourdough

BREAKFAST TUNA TARTAR 95

AND QUINOA POKE BOWL

Tuna tartar, red quinoa, barley, zucchini, avocado, cherry tomato, scrambled egg, fres herbs, honey & wasabi dressing

PIG ME UP 95

Pork tail croquette, black truffle paste, soba noodle, onsen egg, chive, edamame, shitake & shimeji mushroom, chili oil

STEAK & EGGS 145

Bonanza sirloin steak 150 gr, hazelnut butter fried egg, chim churri, potato hash brown

WOOD FIRE BAKE EGG BURRATA PIZZA 85

Thin crust, tomato sauce, eggs, basil, tomato cherry, burrata cheese

ON THE SIDE

HAND CUT CHIP 35 **PARMA HAM** 35

COLD SMOKED SALMON 35 **BEAN** 35

BREAKFAST SAUSAGE 35 **BACON** 35

BAKED

HOME MADE BUTTER CROISSANT & JAM 35

ALMOND CROISSANT 45

almond pasted, almond flaxes

VEGETABLE EN CROÛTE 55

capsicum, eggplant, zucchini, mushroom, spinach, potato, cheddar cheese, mozzarella, boiled egg (V)

FRITTATA 55

potato, spinach, onion, capsicums, mushroom, Taleggio cheese, parsley, truffle oil

TOMATO TART 60

burata cheese, confit cherry tomato, basil, balsamic reduction

QUICHE LORRAINE 65

leek, tomato, ham, mushroom, cheddar cheese

MOUSAKA 65

eggplant, ground beef, tomato sauce, béchamel

***Add your favorite salad from the counter** +20

TOASTIE

TOAST & JAM 40

Buttery brioche, whipped butter, burnt pineapple jam

PANCAKE 55

Small berries compote, cream Chantilly, maple syrup

SMASHED AVOCADO 75

Sour dough, coconut feta, preserved lemon, watercress, dukka (V)

BENEDICT SALMON or BACON 85/75

Baby arugula, Tomatoes confit, hollandaise, sour dough

PANINI 75

Choice of parma ham / duck prociutto / bresaola/coppa ham +20

Roasted capsicum, grilled eggplant, burnt fennel, red onion

mozzarella, balsamic reduction, fermented chili salsa

CHICKEN POPPERS CROFFLE 75

Croissant waffle, Sweet Thai sauce, poached egg, mix salad, chimichurri

BREAKFAST SHAWARMA 75

Grilled chicken, Avocado, tabboueh, ricotta, scramble egg,

pickled radish, roasted red pepper hummus

OPEN-FACE QUAIL EGG 85

& BEEF BELLY BANH-MI BREAKFAST

8 hours roasted beef belly, sour dough, pork rillettes,

sriracha mayo, butter head lettuce, vegetable pickled,

quail egg sunny side up, nam-jim sauce

BIG BANG BURGER 125

Beetroot, pineapple, beef bacon, sunny side up, caramelized onion, cheese

SWEET TOOTH

TROPICAL POWER BOWL 70

Mango coco organic chia seed pudding, pomelo, banana, strawberry, lemon sorbet, apricot granola, lemon confit, mint

SMALL BERRY SMOOTHIE BOWL 75

Frozen mix berry, banana, almond milk, dragon fruit, mango, flax seed, almond & coconut granola, honeycomb (VGO)

BUCKWHEAT CREPE KLAPERTART 75

Rum pastry cream, young coconut, raisin, almond, cinnamon powder, cinnamon ice cream, meringue

DOUBLE APPLE FRENCH TOAST 75

CRUSTED CHEDDAR CHEESE

Apple compote Stuffed sour dough bread, julienne apple, yogurt sorbet, salted caramé

SALAZÓN

WOODFIRE GRILL

COCKTAIL

COFFEE WOOD NEGRONI ★★★

Designed as the perfect aperitif. Balanced, simple and smoked with coffee wood.
**bitter & smoky*

PASSION FRUIT BELLINI ★★★

Citrus twist on the world famous classic. Fresh orange juice, passion fruit and topped up with sparkling wine.
**refreshing & sparkling*

MR. SEMINYAK ★★

Our signature Gin & Tonic with rosemary, lemon, and Tonic water.
**bitter & cool*

GRAPEFRUIT MARGARITA ★★

This Margarita will cool you off from a hot day at beach. On the Rocks!
**refreshing & sour*

BIRD OF PARADISE

Tomato, celery bitter, fresh lemon, vodka, dry vermouth mixed into a new style of refreshing martini.
**savory & refreshing*

BURNT LEMON DAIQUIRI

Inspired by the Chef's woodfire cooking style. Made with lemons from scotch oven.
**sweet & sour*

THE MOSCOW MULE

Spicy Ginger, rosemary leaf, and fresh lemon, making this drink one the most popular drinks on the island.
**spicy & sour*

ESPRESSO MARTINI

Espresso martini was a combination of vodka, fresh espresso, coffee liqueur and sugar, shaken into a frothy mix bittersweet addiction.
**till bitter sweet & black*

MOCKTAIL

MANGO MULE

Mango, honey, ginger ale, lime

ROSEMARY MIX BERRY SMASH

Mix Berry, rosemary, honey, lime

VIRGIN MOJITO

Mint, lime, sweet and sour, soda

MIX BERRY MOJITO

Mix berry, mint, lime, soda

CUCUMBER COOLER

Cucumber, lemon, elderflower, tonic

PINEAPPLE GINGER BEER

Pineapple, lime, ginger ale

BEER

150	BINTANG *SMALL BOTTLE	39
	HEINEKEN	65
	CARLSBERG	65
150	SAN MIGUEL LIGHT	65
	SAN MIGUEL CERVEZA NEGRA	65
	STRONGBOW APPLE CIDER	75



WATER & SOFTDRINK

130	COKE, COKE LIGHT, SPRITE, GINGER ALE, SODA WATER, TONIC WATER, POKKA GREEN TEA	35
130	EQUIL NATURAL / SPARKLING 380 ml	45
	FEVER TREE TONIC, RED BULL	50
	EQUIL NATURAL / SPARKLING 760 ml	80

PREMIUM LOOSE-LEAF TEA

*Hot or Cold

55	LEMONGRASS GREEN TEA	35
	MORROCAN MINT TEA	35
	LAVENDER CHAMOMILE TEA	35
55	PURE CAMOMILE TEA	35
	BLUE PARADISE TEA	35
	BLACK TEA	35

COFFEE

55	ESPRESSO	35
	MACCHIATO	35
55	DOUBLE ESPRESSO	40
	LONG BLACK	42
	CAPPUCCINO	42
	LATTE	42
	FLAT WHITE	42

SALAZÓN

WOODFIRE GRILL

JUICE & SMOOTHIES

JUICE

Orange, watermelon, papaya, pineapple, apple, avocado, pear, mango, banana.

MIX JUICE VIOLET

Mixed berries, orange, banana, pear.

MARMALADE

Papaya, pear, pineapple, lime.

SMOOTHIES

BANANA

Banana, milk, honey, yoghurt.

BERRY

Mixed berries, milk, honey, yoghurt.

PEANUT BUTTER

Peanut butter, banana, milk, honey, coconut, yoghurt.

AVOCADO

Avocado, milk, honey, yoghurt, chia seeds.

MANGO

Mango, milk, honey, yoghurt.

SPIRITS

VODKA

Belvedere
Grey Goose
Ciroc

Glass/Bottle

160/2,500
160/2,650
190/2,900

TEQUILA

Sierra Reposado
1800 Reposado
1800 Reposado Blanco
Jose Cuervo Reposado
Patron XO Cafe
Don Julio Blanco
Don Julio Reposado

Glass/Bottle

120/1,500
130/2,000
130/2,000
140/2,100
140/2,100
150/2,400
170/2,700

BLENDED SCOTCH

JW. Blue Label
Chivas Regal 12
Chivas Regal 18

Glass/Bottle

450/6,000
140/2,400
250/3,200

COGNAC & BRANDY

Martell VSOP
Martell XO
Martell Cordon Bleu
Hennessy VSOP
Hennessy XO

Glass/Bottle

250/3,300
8,000
6,500
250/3,750
450/

GIN

Bombay Sapphire
Hendrick's Gin
Gin Mare
Tanqueray No.10

Glass/Bottle

130/1,950
160/2,500
200/3,000
215/3,250

AMERICAN WHISKEY

Bulleit Bourbon
Bulleit Rye
Jack Daniel's No.7
Woodford Reserve

Glass/Bottle

130/2,000
130/
125/1,900
160/2,500

BLENDED MALT SCOTCH

Monkey Shoulder

Glass/Bottle

140/2,100

SINGLE GRAIN SCOTCH

Haig Club

Glass/Bottle

150/2,400

PORT, SHERRY, & GRAPPA

Cockburns Special Reserve
Tio Pepe Fino Sherry
Alexander Grappa Amarone

Glass/Bottle

120/
120/
120/

RUM

Myers's Dark
Mount Gay Black Barrel
Ron Zacapa 23
Sagatiba Cachaca
Bacardi Carta Blanca

Glass/Bottle

120/1,500
130/2,000
190/2,900
120/1,500
130/1,950

JAPANESE WHISKY

Yamazaki 12 YO
Hibiki Harmony
Hibiki 17 YO

Glass/Bottle

500/8,000
350/4,500
15,000

SINGLE MALT SCOTCH

Singleton 12 YO
Macallan 12 YO
Oban 14 YO
Glenfiddich 18 YO
Macallan 18 YO
Singleton 18 YO

Glass/Bottle

225/3,450
265/4,200
260/4,000
/7,500
450/
450/6,500

IRISH WHISKY

John Jameson

Glass/Bottle

120/2,100

APERITIF

Aperol
Campari

Glass/Bottle

120/
120/

LIQUEUR

Baileys
Kahlua
Bottega Limoncino

Glass/Bottle

120/
120/
120/

HOUSE WINE

			Glass	/	Bottle
Red Wine					
2018	Trapiche Malbec	Argentina	125	/	512
2017	Rothbury Estate Cabernet Merlot	Australia	125	/	512
2016	Banrock Station Shiraz	Australia Murray River	150	/	625
White Wine					
2018	Rothbury Estate Semilion Sauvignon Blanc	Australia	125	/	512
2017	Luis Felipe Edwards Sauvignon Blanc	Chile	125	/	512

BIN END LIST

2017	Kaiken Estate Malbec	Argentina Mendoza			615
2011	Domaine Schlumberger Grand Cru Kessler Riesling	France Alsace			1.350
2009	Pio Cesare Barolo Ornato Nebiolò	Italy Piedmont			5.000

FROM THE CELLAR - RED

Cabernet Sauvignon

2016	Banrock Station Cabernet Sauvignon	Australia Murray River			625
2015	The Elements Cabernet Sauvignon	South Africa Western Cape			665
2015	Montes Classic Cabernet Sauvignon	Chile			750

Shiraz

2015	Rothbury Estate Shiraz Carbanet	Australia			560
2014	Cape Mentelle Shiraz	Australia Margaret River			1.550

Merlot

2013	Casa Lapostolle Merlot	Chile			945
2015	Ventisquero Grey Merlot	Australia Murray River			950
2015	Montes Alpha Merlot	South Africa Western Cape			1.025

Pinot Noir

			Bottle
2014	Boggle Pinot Noir	USA California	765
2015	Ventisquero Reserve Pinot Noir	Chile Colchagua Valley	950

Others

2016	Castello Banfi Col di Sasso Sangiovese	Italy	800
2010	La Capittelle du Domaine de Baron'Arquez Limoux	France Languedoc-Roussillon	1.595
2012	Chateau Grand Village	France Bordeaux	1.700
2013	John's Blend No.39	Australia	2.075
2014	Cullen Diana Madeline	Australia Margaret River	2.900
2008	Chateau Dassault Saint Emillion	France Bordeaux	3.550
2003	Chateau Cheval Blanc 'Le Petite Cheval'	France Bordeaux	8.000

FROM THE CELLAR - WHITE

Sauvignon Blanc

2017	Moven Stone Sauvignon Blanc	New Zealand	675
2017	Banrock Sauvignon Blanc	Australia Murray River	625
2016	Ventisquero Sauvignon Blanc	Chile Valle de Casablanca	950
2017	Ventisquero Quelat Sauvignon Blanc	Chile Valle de Leyda	950
2017	Cloudy Bay Sauvignon Blanc	New Zealand Marlborough	2.425

Chardonnay

2016	Solar Viejo Chardonnay	Spain Rioja	775
2014	Ventisquero Chardonnay	Chile Valle de Casablanca	950
2014	Simonnet Febvre Chablis Chardonnay	France Burgundy	1.400

CHAMPAGNE, SPARKLING, & SAKE

Sparkling

NV	Jacqueline Brut	France	Glass / Bottle	125 / 595
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Brut & Rose

NV	De Bortoli Sacred Hill Rose	Australia	625
NV	Chandon Brut	Australia, Yarra Valley	1.150
NV	Lanson Ivory Label Demi-Sec	France, Champagne	2.450
NV	Lanson Rose Label Brut Rose	France, Champagne	2.500
NV	Moet Chandon Imperial Brut	France, Reims	2.550
NV	Bollinger Special Cuvée Brut	France, Champagne	3.325
NV	Veuve Clicquot Ponsardin Brut	France, Reims	3.750

Prestige & Magnum

2006	Dom Perignon Brut	France, Champagne	5.350
2009	Louis Roederer Cristal Brut	France, Reims	5.550
NV	Krug Grand Cuvée	France, Reims	8.750

Sake

NV	Gekkeikan Sake Traditional 300 ML	Japan	Carafe 330
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