

STARFISH BLOO MENU

BREAKFAST

LUNCH

DINNER

VEGETARIAN

DRINK LIST

DESSERT

STARFISH BLOO BREAKFAST MENU




W Bali - Seminyak
Jl. Petitenget, Kerobokan,
Seminyak, Bali 80361, Indonesia
wbaliseminyak.com
(62) 361 3000 106
bf.wbali@whotels.com




STARFISH BLOO SIGNATURE EGGS

Smoked Salmon Benny 115
Poached egg, mini seeded bagel, sambal ulek hollandaise

 **Classic Eggs Benedict** 110
Smoked ham leg, English muffin, hollandaise

   **Avocado Egg White Omelet** 100
Roasted tomatoes, Thai basil, smashed avocado, aged parmesan

 **Babi Guling Omelet** 105
Suckling pig, green sambal, watercress

EGGS ANY WAY

Comes with hash browns, bacon and baked beans


   **Omelet, Scrambled, Fried, Poached, Boiled** 120

Choose your own filling:


Mushroom, cheese, tomato, onion, spinach, mix capsicum, chili, spring onion, ham, chicken

NUSANTARA FLAVOR

Balinese Moringa Rice Porridge 95
Shredded chicken betutu, fish satay lilit, base genep broth

 **Nasi or Mie Goreng** 110
Rice or egg noodles, carrot, bean sprout, tofu

Soto Ayam 110
Shredded chicken, glass noodle, boiled egg, potato, tomato, cabbage, spring onion, soto broth, crackers

 **Lontong Sayur** 95
Rice cake, curry broth, chayote, carrot, green bean, fried shallot, crackers

Nasi Jinggo 95
chicken, egg, mie goreng, sambal, serundeng, peanut, crackers



Healthy



Contains
Pork



Vegetarian



Gluten
Free










Any food allergies or intolerance? Please inform us

All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

CHEF SPECIALS

- Southern Style Fried Chicken & Waffles** 110
Chili-sage honey, fried chicken, Belgian waffle
-  **Breakfast Croissant** 100
Truffle scrambles, maple-bacon, aged parmesan
-  **Sunny Steak & Mushroom** 115
100+ days beef rump steak, fried egg, sautéed mushroom, natural juice
- Teriyaki Marinated Beef Noodle Soup** 110
Udon noodle, bok choy
- Miso Soup** 95
Japanese soup, tofu, spring onion, wakame
- Crispy Wagyu Congee** 95
Rice congee, crispy beef strands, fried garlic, hard boiled egg, chili oil

HEALTHY

-   **Breakfast Banana Split** 90
Toasted muesli, longan, berries, greek yoghurt, peanut butter-honey sauce
-  **Ahi Tuna Poke Bowl** 110
Mix seeds rice, carrot, edamame, avocado, coriander, citrus ponzu
- Overnight Coconut Chia Seeds Pudding** 95
Charcoal cashew granola, fresh berries, shaved coconut chips
-    **Balinese Fresh Fruit Bowl** 90
Yoghurt gel, local fruit, fresh berries
-    **Enter the Dragon** 95
Dragon fruit yoghurt smoothie, banana, watermelon, coconut & chia



Healthy



Contains
Pork



Vegetarian









Gluten
Free

Any food allergies or intolerance? Please inform us







All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

VEGGIE

Can be made vegan

-   **Smashed Avo on Toast** **100**
Multigrain, cherry tomatoes, feta, nuts and seeds
-   **Scrambled Tofu Muffin** **100**
Grilled tempeh bacem, baby romain, scallion, crumbled
- Vegetable Upma** **100**
 Southern Indian dry porridge
- Nasi or Mie Goreng** **110**
 Rice or egg noodles, carrot, bean sprout, tofu

SWEET

-   **Bedugul Berries Pancakes** **95**
Berries compote, whipped creamed yoghurt, almond crumble
-   **Tiramisu Croffel** **95**
Mascarpone creamed yoghurt, coffee jelly, cocoa powder
-   **Apple Pie Cinnamon French Toast** **95**
Manalagi apple compote, Bali east cashew, dulce de leche
-   **Bircher Muesli** **90**
Almond, hazelnut, berry, caramelized banana
-   **Peanut Butter & Banana Bagel** **80**
Caramelized banana, toasted bagel, honey, pumpkin seeds



Healthy



Contains
Pork



Vegetarian


















Gluten
Free

Any food allergies or intolerance? Please inform us

All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax













ON THE SIDE

45

-  Pork bacon
-   Baked beans
-   Potato hash browns
-   Grilled tomato
-    Sauted mushroom
- House smoked salmon
-   Mixed salad
- Chicken or Beef Sausage
-  Pork Sausage
-   Smashed Avocado

YOGHURT & PARFAIT

75

-    Plain yoghurt
-    Low fat yoghurt
-    Fruit yoghurt; strawberry/banana/mango
-    Blueberry parfait

FOR THE LITTLE ONES

75

-  **Mini Pancakes**
Maple syrup, strawberries, whipped cream
-  **Toasted Waffles**
Caramel sauce, vanilla ice cream, mint
-  **Mini Ham and Cheddar Omelet**
- Veggie Fried Rice**
Prawn crackers



Healthy



Contains
Pork



Vegetarian



Gluten
Free

Any food allergies or intolerance? Please inform us
All prices are quoted in thousands of Indonesian rupiah &
subject to 10% service charge and prevailing 11% government tax

COLD CEREAL

55


-   Corn Flakes
-  Coco Pops
-  Froot Loops
-   All-Bran
-   Gluten Free Granola
-  Plain Muesli

With your love of:

Skimmed or Whole Milk
Almond or Soy milk

HOT CEREAL

80


-   **Oatmeal Porridge**
- Almonds and raisins

BREADS & PASTRIES







45

White Toast
Wheat Toast
Brown Toast
Sourdough Bread
Multigrain Bread
French Baguette
Muffin
Croissant
Danish
Chocolatine
Donut Selections

PURE FROM THE BEGINNING _____ 45

-   Orange juice
-   Watermelon juice
-   Papaya juice
-   Coconut juice
-   Pineapple juice
-   Veggie juice

PROBIOTIC SMOOTHIES _____ 85

-   Banana, date, cinnamon, honey, yogurt
-   Mango, passion fruit, honey, yogurt
-   Papaya, tamarillo, honey, yogurt

FIX

All coffee selections are available in decaf

Espresso	55	Long black	55
Macchiato	55	Flat white	55
Latte	60	Cappuccino	60
Affogato	60		
Hot and cold chocolate	60		

Add your favorite flavor to your coffee

Mocha, Vanilla, Cinnamon, Caramel



Healthy



Contains
Pork



Vegetarian



Gluten
Free

Any food allergies or intolerance? Please inform us

All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

Black Tea

English breakfast
Earl grey
Oolong prestige

Green Tea

Grand jasmine
Moroccan mint
Waterfruit green tea

Aromatic Tea

Chamomile

Red Tea

Vanilla bourbon

Decaffeinated Tea

Rooibos South African Herb

Provides more antioxidants to prevent cancer, reduce headaches, strengthen bones and many more health benefits



Healthy



Contains
Pork



Vegetarian



Gluten
Free

Any food allergies or intolerance? Please inform us

All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

STARFISH BLOO LUNCH MENU

W Bali - Seminyak
Jl. Petitenget, Kerobokan,
Seminyak, Bali 80361, Indonesia
wbaliseminyak.com
(62) 361 3000 106
bf.wbali@whotels.com



STARFISH BLOO'S SENSATION

POKE

Teriyaki Buddha Poke	95
Charred broccoli, shredded carrot, bok choy, mushroom, red rice, avocado	
Grilled Organic Chicken & Quinoa Poke	115
Glazed crispy tempeh, avocado, kale, red bean	
Chirashi Bowl	210
Ahi tuna, Norwegian salmon, vegetables soba, fish roe, crispy nori, yuzu-ponzu	

RAW BAR

Deep Sea Flores Oysters	35/piece
Japanese citrus & shallot dressing, pomelo, tobiko	
Spicy Gohu Cakalang	155
Ternate style fish ceviche, shallot, kaffir lime, kemangi, squid ink cracker	
Kanji Koral Trout	155
buttermilk, pickled cuca melon, herbs oil	
SASHIMI:	
Akemi - Yellowfin tuna	150
Sake - Salmon	160
Mekajiki - Swordfish	150
Saba - Tenggiri	150

SUSHI ROLLS – MAKI

Modern Japanese roll

Prawn Tempura , Korean chili, cucumber	155
Chicken Teriyaki , Red cabbage, kemangi, pickled chili	140
Spicy Tuna , Cucumber, avocado, sprouts, jalapeno	155
Unagi , crab stick, roasted zucchini, pickled ginger, ikura	165



Healthy



Contains
Pork



Vegetarian



Gluten
Free

Any food allergies or intolerance? Please inform us

All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

SNACK, APPETIZER AND SALAD

Black Angus Steak Tartar Taco Smoked tomato relish, horseradish aioli, crispy capers	65/piece
Novios Tomato Salad Burrata, green goddess, cucumber, balsamic	115
Asinan Smoked-cured opaka fish, pickled cuca melon, kol, peanuts, asinan sauce, squid ink cracker	115
Coconut and Corn Chowder Baby potato, mixed vegetables, lemongrass	95

PASTA

 Trio of Cheese Pansotti Toasted sweet corn, herbs crumb, smoked paprika, beurre noisette	115
Tuna Fettuccini Aglio Olio Tuna confit, chili, garlic, semi dried tomato, olive oil, grana padano	125
Low & Slow Chicken Tortellini White bean cassoulet, grill mushroom, burnt onion, mushroom froth	125
 Spinach Casarecce Burrata cheese, toasted almond, green pesto-cream sauce	125
 Classic Carbonara Spaghetti, streaky bacon, champignon, soft yolk, aged parmesan	125



Healthy



Contains
Pork



Vegetarian



Gluten
Free

Any food allergies or intolerance? Please inform us
All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

EAST AND WEST

Nasi Goreng

Lobster 185

Grilled slipper lobster, sambal, sunny side egg, acar, prawn crackers

Sambal Kecombrang 100

Aromatic ginger flower paste, shredded chicken, kemangi, sunny side egg, prawn crackers

Spicy Chicken Dan Dan Noodles 160

Aromatic fried minced chicken, hand cut noodles, bok choy, spicy sesame sauce, Sichuan chili oil

Sumatran Beef Rendang 210

Prime beef braised with Indonesian spices, coconut milk, prawn crackers, rice

Seared Tuna and Grains 195

Miso sesame glazed sweet potato, turmeric, charred onion, snow pea, grilled portobello, avocado, flax seed

Steamed Wild Barramundi 250

Asian greens, soy-ginger, and lemongrass broth

Kung Pao Chicken 160

Hong Kong yellow noodles, green peppers, toasted sesame

BURGERS AND SANDOS

Pepper Crusted Fish Sando 210

Wild arugula, remoulade, ciabatta

The Falafel Wrap 135

Crispy chickpea fritters, sesame yogurt, crumbled feta, tomato, onion, fresh parsley

Grilled Wagyu 9+ Burger 235

Truffle aioli, crispy Parma ham, sunny-side egg, tomato jam, double cheese

Buffalo Chicken Wrap 160

Chicken schnitzel, buffalo sauce, buttermilk aioli, bacon, tomatoes



Healthy



Contains
Pork



Vegetarian



Gluten
Free

Any food allergies or intolerance? Please inform us

All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

FIRE SIGNATURE AGED STEAKS

From the best Australia has to offer, we have sourced the finest beef available on the market. All our beef is hand selected and aged a minimum of 21 days before being expertly grilled by our FIRE chefs.

Pinnacle 100 Days Grass-Fed Tenderloin	200g	480
Stockyard Black Angus 200+ Days Striploin grass-fed	250g	560
Stockyard Silver Label Wagyu 8+ Top sirloin grass-fed	300g	830
Thomas Food Black Angus 200 days Cube roll grass-fed Mb 3	300gr	900
Kiwami Pure bred Wagyu Striploin 9+ Pure blood wagyu grain-fed 400+ days	200g	1,300
Fire Signature Dry Aged Black Angus Tomahawk (two - three people) Stockyard Black Angus Tomahawk beef rib dry aged for 21 days		1,800

(Please allow 30-45 minutes for cooking & resting)

SUMATRA SERIES

From the finest hand selected locally sourced premium grain-fed Wagyu beef

Wagyu Striploin Grain-fed Mb 6-7	250gr	840
Wagyu Cube Roll Grain-fed Mb 6-7	250gr	850
Wagyu Picanha Grain-fed Mb 6-7	250gr	700
Wagyu Hanging Tender Grain-fed Mb 4-5	300gr	500



Healthy



Contains
Pork



Vegetarian



Gluten
Free

Any food allergies or intolerance? Please inform us

All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

FRESH FROM THE OCEAN

All grilled fish are served with your choice of Fire signature sauce

Gold Band Snapper		195
Grilled King Prawns	(4 pieces)	250
Yellowfin Tuna (cooked rare)		220
Tasmanian Salmon		250

ON THE SIDE

Crispy polenta chips, thousand island	75
Crispy onion rings, house chili salt	70
Truffle French fries, parmesan, parsley	75
Harissa scented carrots, Greek yogurt, cashews	70
Truffle potato purée, French butter	65



Healthy



Contains
Pork



Vegetarian



Gluten
Free

Any food allergies or intolerance? Please inform us

All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

STARFISH BLOO DINNER MENU

W Bali - Seminyak
Jl. Petitenget, Kerobokan,
Seminyak, Bali 80361, Indonesia
wbaliseminyak.com
(62) 361 3000 106
bf.wbali@whotels.com



STARFISH BLOO'S SENSATION

RAW BAR

Deep Sea Flores Oysters	35/piece
Japanese citrus & shallot dressing, pomelo, tobiko	
Spicy Gohu Cakalang	155
Ternate style fish ceviche, shallot, kaffir lime, kemangi, squid ink cracker	
Kanji Koral Trout	155
buttermilk, pickled cuca melon, herbs oil	

SASHIMI:

Akemi - Yellowfin tuna	150
Sake - Salmon	160
Mekajiki - Swordfish	150
Saba - Tenggiri	150

SUSHI ROLLS - MAKI

Modern Japanese roll

Prawn Tempura , Korean chili, cucumber	155
Chicken Teriyaki , Red cabbage, kemangi, pickled chili	140
Spicy Tuna , Cucumber, avocado, sprouts, jalapeno	155
Unagi , crab stick, roasted zucchini, pickled ginger, ikura	165

SIGNATURE HOT ROCKS

Wagyu Beef Hot Rock	220
Wasabi mayonnaise, yuzu ponzu	
Norwegian Salmon Hot Rock	180
Teriyaki sauce & grilled lemon	
Miso Marinated Tofu Hot Rock	120
Yuzu ponzu dressing, den miso	



Any food allergies or intolerance? Please inform us
All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

FIRE'S FEAST

SNACK, APPETIZER AND SALAD

Black Angus Steak Tartar Taco Smoked tomato relish, horseradish aioli, crispy capers	65/piece
Novios Tomato Salad Burrata, green goddess, cucumber, balsamic	115
Asinan Smoked-cured opaka fish, pickled cuca melon, kol, peanuts, asinan sauce, squid ink cracker	115
Coconut and Corn Chowder Baby potato, mixed vegetables, lemongrass	95

FIRE SIGNATURE AGED STEAKS

From the best Australia has to offer, we have sourced the finest beef available on the market. All our beef is hand selected and aged a minimum of 21 days before being expertly grilled by our FIRE chefs.

Pinnacle 100 Days Grass-Fed Tenderloin	200g 480
Stockyard Black Angus 200+ Days Striploin grass-fed	250g 560
Stockyard Silver Label Wagyu 8+ Top sirloin grass-fed	300g 830
Thomas Food Black Angus 200 days Cube roll grass-fed Mb 3	300gr 900
Kiwami Pure bred Wagyu Striploin 9+ Pure blood wagyu grain-fed 400+ days	200g 1,300
Fire Signature Dry Aged Black Angus Tomahawk (two - three people) Stockyard Black Angus Tomahawk beef rib dry aged for 21 days	1,800

(Please allow 30-45 minutes for cooking & resting)



Any food allergies or intolerance? Please inform us
All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

SUMATRA SERIES

From the finest hand selected locally sourced premium grain-fed Wagyu beef

Wagyu Striploin Grain-fed Mb 6-7	250gr	840
Wagyu Cube Roll Grain-fed Mb 6-7	250gr	850
Wagyu Picanha Grain-fed Mb 6-7	250gr	700
Wagyu Hanging Tender Grain-fed Mb 4-5	300gr	500

FRESH FROM THE OCEAN

All grilled fish are served with your choice of Fire signature sauce

Gold Band Snapper		195
Grilled King Prawns	(4 pieces)	250
Yellowfin Tuna (cooked rare)		220
Tasmanian Salmon		250

FIRE SIGNATURE SAUCE

LAND

Béarnaise sauce
Mushroom sauce
Peppercorn sauce
Beef jus

SEA

Citrus ponzu
Café de Paris butter
Salsa verde
Chimichurri

SAUCE SELECTION

Porcini mushroom
Green peppercorn
Cabernet jus
Béarnaise
Salsa verde
Chimichurri



Any food allergies or intolerance? Please inform us
All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

MORE THAN A SIDE

Charred Kabocha Squash	80
Roasted pears, pickled squash, pumpkin seed, squash vinaigrette	
Hand Crafted Potato Gnocchi	90
Italian basil, parmesan toasted pumpkin seeds, cognac emulsion	
"Fully Loaded"	70
Potato gratin, bacon, chives, crème fraiche, cheddar cheese	

CLASSICS & CARBS

Creamed spinach, roasted garlic, parmesan cream	65
Harissa scented carrots, Greek yogurt, cashews	70
Chipotle Creamed Corn	75
Double smoked bacon, lime, tarragon	
Truffle potato purée, French butter	65
Crispy polenta chips, thousand island	75
Baked mac and cheese, herb crumbs	75
Tabanan Steamed Red Rice, crispy shallots	40
Crispy onion rings, house chili salt	70

LAND & SEA

Moringa Crusted Snapper	315
Heirloom squash mosaic, charred tomatoes, Thai eggplant, local shellfish & chili broth	
Quinoa Crusted Yellowfin Tuna	275
Black garlic sabayon, edamame falafel, squash vinaigrette, eggplant ravioli	
Braised Beef Short Rib	320
Sweet, sour & savory glaze, roasted garlic, crispy beef, gremolata	



Any food allergies or intolerance? Please inform us
All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

TASTE OF NUSANTARA

Nasi Goreng

Lobster **185**

Grilled slipper lobster, sambal, sunny side egg, acar, prawn crackers

Sambal Kecombrang **95**

Aromatic ginger flower paste, shredded chicken, kemangi, sunny side egg, prawn crackers

Sop Buntut **180**

Indonesian style oxtail soup, sambal ijo, lime, steamed rice, melinjo crackers

Javanese Yellow Curry of Snapper, Prawns & Squid **240**

Indonesian basil, cherry tomatoes, rice noodles, savory coconut curry sauce

Sumatran Beef Rendang **210**

Prime beef braised with Indonesian spices, coconut milk, vegetable urab, rice

Udang Bakar **65/piece**

Jimbaran style grill jumbo prawns, sambal matah, long bean and coconut salad

Kung Pao Chicken **160**

Turmeric noodles, green peppers, toasted sesame



Any food allergies or intolerance? Please inform us
All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

STARFISH BLOO VEGETARIAN MENU

W Bali - Seminyak
Jl. Petitenget, Kerobokan,
Seminyak, Bali 80361, Indonesia
wbaliseminyak.com
(62) 361 3000 106
bf.wbali@whotels.com



VEGETARIAN

- Novio's Summer Tomatoes Salad** 145
Stratiachella cheese, pickled shaved fennel, watercress, aged balsamic gel
- Baby Arugula and Roasted Squash Salad** 115
Roasted pumpkin seeds, dried fruit, balsamic
- Smashed Chickpeas Toasted Bagel** 135
Semi-dried tomato, marinated olives, capers, preserved lemon skin, Italian herbs, roasted honey-taro
- Tempeh & Mushroom Burger** 145
Tomato relish, avocado, jalapeno, watercress, cheddar, sour dough bun
- Bali Breeze** 140
Meaty pulled jack fruit, long bean, crunchy sprout, coconut chips, fried corn fritters, base genep dressing

VEGAN

- Baby Arugula and Roasted Squash Salad** 115
Roasted pumpkin seeds, dried fruit, balsamic
- Baked Spicy Buffalo Cauliflower Wings (V)** 100
Crushed toasted almonds, parsley, cashew ranch sauce
- Smashed Chickpeas Toasted Bagel** 135
Semi-dried tomato, marinated olives, capers, preserved lemon skin, Italian herbs, roasted honey-taro
- Tempeh & Mushroom Burger** 145
tomato relish, avocado, jalapeno, watercress, vegan cheese sauce, sour dough bun
- Bali Breeze** 140
Meaty pulled jack fruit, long bean, crunchy sprout, coconut chips, fried corn fritters, base genep dressing



Any food allergies or intolerance? Please inform us
All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

STARFISH BLOO BEVERAGE LIST

W Bali - Seminyak
Jl. Petitenget, Kerobokan,
Seminyak, Bali 80361, Indonesia
wbaliseminyak.com
(62) 361 3000 106
bf.wbali@whotels.com



DARING, INTERESTING & SIGNATURE

FIRE RITUAL 200

A little fire ritual on the table. Delicious as a hot drink or as a liquid dessert. With the fire ritual we caramelize the honey, infuse the flavors of the tamarillo and let all the flavors come together. This is a special one, keep it for a beautiful moment.

Bourbon // Honey // Balinese Tamarillo Fruit // Pineapple Honey Orange Peel

UNCLE SMOKEY 155

The soft taste of the apple with the fresh, dry taste of the Chardonnay, lemon and gin blending with the smokey aroma from burned rosemary.

Beefeater Gin // Fresh Apple Juice // Chardonnay Wine Honey // Fresh Lemon Juice

LIQUID OF FIRE 145

A fruity & fresh cocktail with a base of W-made berry infused vodka shaken with crushed dates, fresh sage, a little spice of the chili pepper and squeezed lemon.

Berry Infused Vodka // Dates // Chili Syrup Fresh Sage // Lemon Juice

GREEN APPLE BLOSSOM 145

Taste of fresh green apple. Fresh, light & fruity. Combined with sourness of the lemon & an after taste of light rum.

Light Rum // Homemade Green Apple Syrup Fresh Lemon Juice // Apple Blossom

RED & YELLOW 155

Sweet, sour & spicy. Asian flavor with a little bit of Asian spice. Please tell the waitress if you like it spicy medium or soft. The bartenders can prepare it to your wishes.

Vodka // Fresh Watermelon Juice // Chili Syrup Fresh Lemon Juice

LIQUID SHOW

RECONSTRUCT CLASSICS

LYCHEE GINGER MARGARITA 145

The sharp taste of the ginger combined with the fresh & sour of margarita.

Tequila // Lychee Liqueur

Homemade Ginger Syrup // Fresh Lemon Juice

CHOCOLATE MOJITO 145

A chocolaty twist on the classic Mojito, with different elements of chocolate, white chocolate, fresh chocolate mint leaves and cacao nibs. A delicious combination of fresh mint, lemon juice, and light rum.

Light Rum // White Chocolate // Homemade Cocoa Nibs Mint Syrup // Mint Leaves // Lime Wedges

KIWI WHISKEY SOUR 155

A variation on the classic cocktail, made with one fresh kiwi. Fresh and sour, with a little bite from the whiskey.

Irish Whiskey // Fresh Kiwi Fruit // Fresh Lemon Juice

ORIENTAL SPICE G&T 145

It's more than just two ingredients in a glass. With it's warm, earthy and exotic spices, this G&T has a special taste, finished off by a pleasant bitterness.

Spice gin // Camomile & chili bitter // Dried chili

Kafir lime // Black paper // Lemon tonic water

XO NEGRONI 185

Try this classic-gentleman drink along with XO coffee and the chocolate popcorn to enjoy the fun twist!

Gin // Campari // Nusantara Cold Brew Coffee //

W-made Kintamani chocolate liqueur

COSMO MAGAZINE 145

Vodka // Orange liqueur // Cranberry juice //

Peach jam // lime

SPIRITS

ANISEEDS & BITTERS

	Glass	Bottle
Richard	120	2,500
Pernod	120	2,500
Campari	120	2,500
Aperol	120	2,500
Sambuca	120	2,500

COGNAC

Martell VSOP	250	5,500
Martel Cordon Bleu		16,500
Martell XO		18,500
Hennessy VSOP	250	5,500
Remy Martin VSOP	320	6,500
Hennessy XO		18,500
Hennessy Paradise Extra		35,000

RUM

Nusa Cana	120	2,500
Bacardi Light	120	2,500
Bacardi Gold	120	2,500
Myers' Original Dark	120	2,500
Kraken Black Spice	150	3,300
Brugal 1888	170	3,700
Ron Zacapa 23 years	300	6,000
Ron Zacapa XO		8,500
Malibu	120	2,500

TEQUILA

Olmecca	120	2,500
Pepe Lopez	120	2,500
Jose Cuervo Reposado	120	2,500
Herradura Plata	125	2,750
Espolon Blanco	150	3,300
Don Julio Blanco	150	3,300
Milagro Silver	150	3,300
Milagro Reposado	150	3,300
Patrón Silver	150	3,300
Patrón Citrónge	150	3,300
Patrón Café	150	3,300
Patrón Reposado	170	3,600
Patrón Anejo		3,950
Gran Patrón Burdeos		22,500
1800 Reserva Anejo Antique		3,850

VODKA

	Glass	Bottle
Skyy	120	2,500
Finlandia	120	2,500
Poliakov	120	2,500
Seagram's	120	2,500
Absolut Elyx	150	3,300
Belvedere	150	3,300
Grey Goose	150	3,300
Ciroc	150	3,300

FLAVORED VODKA

Absolut Vanilla	120	2,500
Absolut Citron	120	2,500
Absolut Raspberry	120	2,500

GIN

Beefeater	120	2,500
Monkey 47	210	3,300
Tanqueray	120	2,500
Bombay Sapphire	120	2,500
Grenalls	120	2,500
Tanqueray No. 10	150	3,300
Hendrick's	150	3,300
Sipsmith	150	3,300
Boodles	150	3,300
Opihr	150	3,300
Mom	150	3,300
Bloom	150	3,300
Roku Japanese Craft	150	3,300
Komasa Japanese Craft	150	3,300

SPIRITS

WHISKEY	Glass Bottle		Single Malt Islay	Glass Bottle	
			Bowmore 12 years	250	5,500
American			Single Malt Speyside		
Jack Daniels	125	2,750	Glenfiddich 12 Years	180	3,950
Gentlemen Jack	150	3,300	Glenfiddich 15 Years	220	4,800
Bourbon			Macallan 12 Years	330	6,900
Jim Beam	120	2,500	Macallan 18 Years		18,500
Wild Turkey 101	150	3,300			
Canadian			LIQUEUR		
Canadian Club	120	2,500	Kahlua	120	2,500
Irish			Frangelico	120	2,500
Jameson	120	2,500	Baileys	120	2,500
Bushmills Original	120	2,500	Drambuie	120	2,500
Bushmills Black Rush	125	2,750	Jägermeister ice cold	120	2,500
Blended			Midori Melon	120	2,500
Ballantine's	120	2,500	Hypnotic	120	2,500
Chivas Regal 12 Years	170	3,600	Southern Comfort	120	2,500
Chivas Regal 18 Years	320	6,500	Tia Maria	120	2,500
Chivas Regal 25 Years		25,000			
Naked Grouse	135	2,950	BEER		
monkey shoulder	150	3,300	Bintang		65
J & B Rare	120	2,500	Bintang Radler		65
Johnnie Walker			Heineken		75
Red Label	120	2,500	San Miguel		70
Johnnie Walker			San Miguel Light		70
Black Label	135	2,950	Corona		120
Johnnie Walker			Prost Pilsener		50
Blue Label		15,000	Prost Lager		50
Single Malt Highland			Kaltenberg		60
The Glenlivet 12 Year	200	4,400	Konig Ludwig Weissbier		60
The Glenlivet 15 Year	250	5,500	Guinness		70
The Glenlivet 18 Year		8,000	Guinness Smooth		60
Glenmorangie Nectar	250	5,500			
Glenmorangie					
Quinta Ruban	220	4,800			
Glenmorangie 18 Year		8,400			

SOFT DRINKS

Coca Cola	50
Diet Coke	50
Sprite	50
Ginger Ale	50
Tonic Water	50
Red Bull	70

WATER STILL

AQUA Reflections 380ml	50
AQUA Reflections 750 ml	80
Aqua Panna 750 ml	95

SPARKLING

AQUA Reflections 380ml	50
AQUA Reflections 750 ml	80
San Pellegrino 750 ml	90

FRESHLY CRUSHED NON TOXIC

85

LOL

Fresh lime, orange, lychee, topped up with lemonade

GINGER COOLER

W-made ginger beer with soda and lemonade

BEAT THE HEAT SLUSH

Fresh mint leave, lemon juice, W-made chocolate syrup,
serve frozen

WHOLE COCONUT

80

SMOOTHIES

85

Banana, date, cinnamon, honey, yogurt & ice

Mango, passion fruit, honey, yogurt & ice

Papaya, tamarello, honey, yogurt & ice

CHILLED TEAS

80

Peach Strawberry

English breakfast tea, crushed peaches and fresh strawberries

Lychee Mint

English breakfast tea, crushed lychee and fresh mint leaves

TWIG TEA

50

Black Tea

English breakfast

Earl grey

Green Tea

Grand jasmine

Moroccan mint

Waterfruit green tea

Aromatic Tea

Chamomile

Red Tea

Vanilla bourbon

COFFEES

Espresso

55

Americano

55

Decaffeinated Coffee

55

Cappuccino

60

Latte

60

Flat White

60

Affogato

60

Green Tea latte

60

CHILLED COFFEES

Black Over Ice Double espresso shaken with ice	60
Coffee Frappe Blended homemade frappe powder Espresso, sugar syrup	75
Ice Chocolate Homemade chocolate ganache fresh milk	80
Matcha Ice Latte Green tea matcha powder, fresh milk, sugar syrup	80

SPIRIT COFFEES

HOT	145
Irish Coffee Irish whiskey, double espresso, brown sugar, whipped cream	
CHILLED	155
Baileys Frappe Baileys liqueur, frappe powder, espresso	
Jamaican frappe Myer's dark rum, frappe powder, espresso	
Espresso Mapple Martini Vanilla vodka, coffee liqueur, espresso, maple foam	



STARFISH BLOO DESSERT MENU

W Bali - Seminyak
Jl. Petitenget, Kerobokan,
Seminyak, Bali 80361, Indonesia
wbaliseminyak.com
(62) 361 3000 106
bf.wbali@whotels.com



TREAT YOURSELF

Novio Farms Carrot Cake	130
Cinnamon glaze, walnut brittle, pickled raisins, pineapple sorbet	
80% Pod Chocolate Tart	135
Praline Caramel, hazelnut brittle, praline powder, Ettore salted caramel	
Mad About Strawberry	130
Bedugul strawberry at its best; strawberry mousse, micro sponge, salsa, sorbet	
W Chocolate Bon Bon	110
Melted dark chocolate, hazelnut paste, vanilla sauce	
GF Lemon Creamy Cannelloni	120
Toasted almond, seasonal exotic fruits	
GF Raspberry Cheesecake	130
Crispy milk tuille, crumble, raspberry sorbet	
Pisang Goreng	100
Indonesian banana fritter, vanilla cream, caramel sauce	
Dessert pairing specially crafted by our mixologist:	
Spiced espresso macchiato martini	100

CHEESE PLEASE

Go local with our Swiss & Italian made artisan cheese selection hand crafted with organic milk in Bali by Kristoph and Ilios, a master cheese maker, grilled bread, fruit mostarda, grapes

Choice of three	250
Tasting of all five	420

Got a favorite? Ask your waiter!

ICE CREAMS	40 / Scoop	SORBET	40 / Scoop
GF Stracciatella		GF Strawberry	
GF Salted caramel & honeycomb		GF Passionfruit	
GF Crema vanilla & lemon zest		GF Pineapple	
GF Rum & raisin		GF Mango & mint	
GF Chocolate & hazelnut			
GF Tiramisu			



Any food allergies or intolerance? Please inform us

All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax