

STARFISH BLOO MENU

LUNCH

DINNER

DESSERT

DRINK LIST

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






W
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SEMINYAK

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SNACKS & GREEN

-  **Teriyaki Buddha Poke** 95
Charred broccoli, shredded carrot, bok choy, mushroom, red rice, avocado, pickled onions
-  **Crunchy Raw Kimchi Salad Wrappers** 90
Chinese cabbage, carrot, local pomelo, kimchi dip
-  **Blue Swimmer Crab Salad** 125
Candy beetroot, radishes, baby cress, mixed herb, horseradish dressing
-  **Thai Beef Steak & Greens** 120
Vermicelli, cucumber, crushed peanut, Thai herb
- Squid-Ink Tempura Prawns** 140
Yuzu espuma, pickled shimeji, nori dust
-  **Babi Guling Spring Roll** 130
Traditional Balinese suckling pig, base genep sauce



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


RAW BAR

	Deep Sea Flores Oysters	35/pc
	Japanese citrus & shallot dressing, tangerine, tobiko	
	Yellow Fin Tuna Crudo	155
	Yuzu ponzu, pickled belimbing wuluh, pickled chili	
 	Cold Smoked Golden Trevally	155
	Charred jalapeno, capers, preserved lemon, pomelo & nasturtium vinaigrette	
	Kanji Coral Trout	155
	Buttermilk vinaigrette, pickle Persian cucumber, grape, herb oil	

SUSHI & NIGIRI

	Starfish Bloo Platter	400
	Nigiri 6 pieces, sashimi 6 pieces, maki (one roll) of your choice	
	Nigiri	155
	Slice raw fish over hand – pressed rice	
	Sashimi	
	Akemi – yellowfin tuna	150
	Sake – salmon	160
	Mekajiki – swordfish	150
	Tai – red snapper	150
	Sushi roll – Maki	
	Modern Japanese roll	
	Prawn Tempura , peanut butter chili, cucumber, coriander, micro spinach	155
	Chicken Teriyaki , pickled onion, eggplant, kemangi	140
	Spicy Tuna , cucumber, avocado, sprouts, pickled jalapeno	150
	Unagi , crab stick, roasted zucchini, cream cheese, ikura	155
	Inari Tofu Roll , avocado, takuang, red cabbage, vegan mayo	100

LARGE PLATES

	Hokkaido Scallop & Pork Belly XO	175
	Shitake mushroom, broccoli pure, sweet corn	
	Miso Prawn Ramen	155
	Prawn tempura, kamaboko, soft egg, enoki, tofu, seaweed, sesame	
	Whole Grilled Barramundi 300 – 400 gr	255
	Charred tomato dabu dabu salsa, ginger flower, coconut crème	
	Lemongrass & Lobster Laksa	375
	Blistered tomatoes, torch ginger flower, egg noodle	
	Teriyaki Wagyu Oyster Blade 6+	350
	Fried cassava, sake infused cucumber and cauliflower, daikon puree, charred little gems	
	Lemongrass Steam Grouper	350
	Tamarind and spicy sauce, coriander, black bean, ginger flower, shimeji, kafir lime	
	Double baked sweet soy short rib	300
	Penang curry sauce, mango and papaya	



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SHARING

DELUXE SEAFOOD PLATTER FOR TWO

1,550


A chilled selection of the islands finest seafood, rock lobster (500g), king prawn (four), Papua mud crab (one), asari clams (500g), squid (200g), Norwegian salmon sashimi (40g), tuna sashimi (40g), Sumbawa oysters (10pc)

SOME LIKE IT HOT

1,750

Indonesian style rock lobster (500g), broiled king prawn (four), grilled Papua mud crab (one), asari clams (500g), charred squid (200g), fire roasted Norwegian salmon (40g), tuna tataki (40g), Asian bbq Sumbawa oysters (10pc)

SIDE

Organic red rice miso	50
Tabanan fragrant steam rice	35
Steamed togarashi edamame	60
Miso glazed shitake mushroom	65
Chinese charred kalia	65
Mix green Asian salad	65
 Green papaya & young mango salad	65



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SNACKS & GREEN

Spicy Grilled Octopus Gochujang aioli, sesame seeds, kimchi salsa	125
Blue Swimmer Crab Salad Candy beetroot, radishes, baby cress, mixed herb, horseradish dressing	125
Thai Beef Steak & Greens Vermicelli, cucumber, crushed peanut, Thai herb	120
Squid-Ink Tempura Prawns Yuzu espuma, pickled shimeji, nori dust	140
Japanese Chicken Yakitori Yakitori glazed, lemon-miso aioli	110
Babi Guling Spring Roll Traditional Balinese suckling pig, base genep sauce	90



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SIGNATURE HOT ROCKS

	Stockyard Wagyu Beef Hot Rock	220
	Thai salsa verde sauce, lettuce wrap	
	Tasmanian Salmon Hot Rock	180
	Sanbai zu sauce	
	Tofu Hot Rocks	120
	Miso and sugar sauce	



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CATCH OF THE DAY CHOOSE YOUR COOKING STYLE

Bringing you the spirit, flavors and seafood of small fishing villages dotting the coasts of Indonesia. Choose from our vast selection of sustainably sourced, daily delivered seafood and shellfish cooked to your liking. Take your pick from our three flavors and let our chefs do the rest, sit back, have a drink and enjoy the view.

Indonesian

All grilled in red chili paste, coriander and lime

Chinese

Shanghai sesame broth with chili and fish sauce

European

Steamed or grilled simply served with garlic butter and lemon

CATCH OF THE DAY

Whole baby Barramundi	60/100 G
Whole red snapper	60/100 G
Tiger prawn	90/100 G
Squid	80/100 G
Rock lobster	190/100 G
Asari clams	40/100 G

SIDE

Organic red rice miso	50
Tabanan fragrant steam rice	35
Steamed togarashi edamame	60
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SWEET

Novio Farms Carrot Cake Cinnamon glaze, walnut brittle, pickled raisins, pineapple sorbet	130
80% Pod Chocolate Tart Praline Caramel, hazelnut brittle, praline powder	135
Mad About Strawberry Bedugul strawberry at its best; strawberry mousse, micro sponge, salsa, sorbet	130
W Chocolate Bon Bon Melted dark chocolate, hazelnut paste, vanilla sauce	110
Lemon Creamy Cannelloni Toasted almond, seasonal exotic fruits	120
Raspberry Cheese Cake Crispy milk tuilles, crumble, raspberry sorbet	130

ICE CREAMS

40 / Scoop

Stracciatella Salted caramel & honeycomb
Crema vanilla & lemon zest Rum & raisin
Chocolate & hazelnut Tiramisu

SORBET

40 / Scoop

Strawberry Passionfruit
Pineapple Mango & mint



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STARFISH BLOO BEVERAGE LIST

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Balinese Flower Bath	145
Gin, magnolia/cempaka syrup, black pepper syrup, muddled ginger topped with ice and edible flower	
Up Side Down	165
Gin, aperol, rosso vermout, raspberry pure topped with prosecco and champagne air	
Earlgrey Citrus Sour	155
Citrus vodka, lemon juice, gomme and earlgrey tea foam	
The Legend Of Lychee Martini	165
Vanilla vodka, lychee fruit, lychee juice, splash of lime juice, gomme	
Citrus Martini	145
W-citrus infused vodka, orange liqueur, grapefruit juice, vanilla syrup served with kaffir lime foam	
Champagne & Strawberry Martini	155
Vodka, strawberry liqueur, fresh ripe strawberries served straight up with champagne	
Passion Fruit Mojito	145
Light rum, fresh passion fruit crushed with fresh lime wedges, fresh plucked mint balanced with honey, a touch of soda served along over crushed ice	
Sherbet Mojito	145
Light rum, W-made sherbet, fresh plucked mint, dash vanilla syrup, fresh pressed citrus, W-made ginger beer served along over cruched ice	
Kaffir Lime Colada	155
Dark rum, malibu, coconut milk, simple syrup, dry coconut and kaffir lime foam	
Strawberry Basil Margarita	145
Tequila, orange liqueur, fresh strawberry, W-made basil syrup, fresh squeezed lime juice served on the rock with salth rim	
Hold Me Strong	155
Whiskey, apple juice, homemade apple syrup, cardammon, fresh lemon juice topped with champagne	
Villa & The Beng	200
Bourbon whiskey, drambuie, coconut syrup, beng chocolate stick	
Liquid Toblerone	200
Absolut vodka, kahlua, baileys, frangelico, amaretto, milk, heavy chocolate	

SPIRITS

ANISEEDS & BITTERS

	Glass	Bottle
Ricard	120	2,500
Pernod	120	2,500
Campari	120	2,500
Sambuca	120	2,500

BRANDY

St. Remy Napoleon	120	2,500
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COGNAC

Martell VSOP	250	5,500
Martell 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
Malibu	120	2,500
Brugal 1888	170	3,700
Ron Zacapa 23 Years	300	6,000
Ron Zacapa XO		8,500

TEQUILA

Olmecca	120	2,500
Jose Cuervo Reposado	120	2,500
1800 Silver	150	3,300
1800 Reserva Reposado	150	3,300
1800 Coconut	175	3,850
1800 Reserva Anejo		3,850
Antique		3,850
Herradura Plata	120	2,650
Don Julio Blanco	150	3,300
Don Julio Anejo		3,700
Patrón Citrónge	150	3,300
Patrón Café	150	3,300
Patrón Reposado	170	3,600
Patrón Anejo		3,950
Gran Patrón Burdeos		22,500

VODKA

	Glass	Bottle
Skyy	120	2,500
Finlandia	120	2,500
Poliakov	120	2,500
Smirnoff	120	2,500

PREMIUM VODKA

Absolut Elyx	150	3,300
Belvedere	150	3,300
Grey Goose	150	3,300
Ciroc	150	3,300
Beluga	150	3,300

FLAVORED VODKA

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

WHISKEY

American

Jack Daniels	125	2,750
Gentlemen Jack	150	3,300

Bourbon

Jim Beam	120	2,500
Wild Turkey 10	150	3,300

SPIRITS

CANADIAN

	Glass	Bottle
Canadian Club	120	2,500

IRISH

Jameson	125	2,750
Bushmills Original	120	2,500
Bushmills Black Rush	150	3,300

JAPANESE

Mars Iway Whiskey	150	3,300
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BLENDED

Ballantine's	120	2,500
Ballantine's 21	12,000	
Chivas Regal 12 Years	170	3,600
Chivas Regal 18 Years	320	6,500
Chivas Regal 25 Years		25,000
Johnnie Walker		
Red Label	120	2,500
Johnnie Walker		
Black Label	135	2,950
Johnnie Walker		
Gold Label	200	4,400
Johnnie Walker		
Platinum Label	320	6,500
Johnnie Walker		
Blue Label		15,000
Famous Grouse	120	2,500
J & B Rare	120	2,500
Teacher's	120	2,500

SINGLE MALT HIGHLAND

The Glenlivet 12 Year	200	4,400
The Glenlivet 15 Year	250	5,500
The Glenlivet 18 Year		8,000
Glenmorangie Original	200	4,400
Glenmorangie Nectar	250	5,500
Glenmorangie		
Quinta Ruban	220	4,800
Glenmorangie 18 Year		8,400

SINGLE MALT ISLAY

	Glass	Bottle
Bowmore 12 years	250	5,500

SINGLE MALT SPEYSIDE

Singleton 12 Years	220	4,800
Glenfiddich 12 Years	180	3,950
Macallan 12 Years		
Fine Oak	330	6,900
Macallan 18 Years		18,500

LIQUEUR

Kahlua	120	2,500
Frangelico	120	2,500
Benedictine D. O. M.	120	2,500
Baileys	120	2,500
Drambuie	120	2,500
Jägermeister ice cold	120	2,500
Midori Melon	120	2,500
Hypnotic	120	2,500
Southern Comfort	120	2,500
Tia Maria	120	2,500
Galliano	120	2,500
Blue Curacao	120	2,500
Triple Sec	120	2,500

BEER

Bintang	65
Bintang Radler	65
Heineken	75
Carlsberg	70
San Miguel	70
San Miguel Light	70
Corona	95
Guinness	70

SOFT DRINKS

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

CHILLED COFFEES

Black Over Ice

60

Double espresso shaken with ice

Coffee Frappe

75

Blended homemade frappe powder Espresso, sugar syrup

Ice Chocolate

80

Homemade chocolate ganache fresh milk

Matcha Ice Latte

80

Green tea matcha powder, fresh milk, sugar syrup

