

Small Bites

SPICY EDAMAME 🌶️	65
Chili, Garlic, Miso	
FRENCH FRIES 🌿🌶️	65
Ketchup, Chili Sauce, Togarashi Powder	
KARAAGE 🌿🍳	120
Fried Marinated Chicken served with Aioli	
STUFFED CHICKEN WINGS 🍳	125
Grounded Chicken, Lemon, Garlic, Thyme, Rosemary, Chili Mayo	
PANKO FRIED SHRIMP 🌿🍳	135
Wasabi Mayonnaise, Scallion And Ginger Relish	
BREADED FRIED CALAMARI 🌿🍳	135
Fried Calamari Served with Aioli	
MARI'S CLASSIC SHRIMP	145
Cocktail Sauce, Chives, Red Onion, Frisée	
TUNA TARTARE 🍷🌿🍳	145
Cucumber, Daikon, Ponzu Mayo, Jalapeno, Red Pickled Onion, Miso Powder	
BURRATA CHEESE 🍷🌿🐷	175
Focaccia, Parma Ham, Basil	

Salads & Poke bowls

CAESAR 🍷🌿🍳	140
ADD CHICKEN 55 OR ADD SHRIMP 95	
Romaine Lettuce, Semi Dried Cherry Tomatoes, Miso Crostini, Pickled Onion, Parmesan	
THAI BEEF SALAD 🌶️	150
Onion, Cucumber, Mint Leaf, Coriander Leaf, Tomato Cherry, Garlic, Romaine, Peanut, Thai Chili Sauce	
VEGAN POKE BOWL	150
Fried Tempe, Sushi Rice, Lettuce, Cucumber, Daikon, Avocado, Edamame, Pickled Carrot, Vegan Aioli, Watercress, Peanut Sauce, Crushed Peanuts	
TUNA POKE BOWL 🍳🌶️	175
Sushi Rice, Lettuce, Cucumber, Avocado, Edamame, Pickled Carrot, Sriracha Mayonnaise, Sesame Seeds	
SALMON POKE BOWL 🍳🌶️	185
Sushi Rice, Lettuce, Cucumber, Avocado, Edamame, Pickled Carrot, Sriracha Mayonnaise, Sesame Seeds	
DELUXE POKE 🍳🌶️	195
Salmon, Tuna, Fried Shrimp, Sushi Rice, Lettuce, Cucumber, Avocado, Edamame, Pickled Carrot, Sriracha Mayonnaise, Tare Mayonnaise, Togarashi	

Mains

FRIED CHICKEN BURGER 🍷🌿🍳🌶️	175
Breaded Chicken Thigh, Cheddar Cheese, Cucumber Pickle, Mayonaise, Lettuce, Fries	
SMASH BURGER 🍷🌿🍳	185
ADD EXTRA PATTY 45K	
Double Patty, Cheddar Cheese, Caramelized Onions, Pickle, Yellow Mustard, Mayonnaise, Ketchup & Fries	
LOBSTER THERMIDOR 🍷🌿🍳	445
Gratinated Lobster, Fried Baby Potatoes, Salad, Aioli, Lemon	

Sushi

SUSHI HAND ROLLS (TEMAKI SUSHI)	
- Crab, Ikura, Scallions 🍳	75
- Salmon, Avocado, Lettuce, Togarashi 🌶️	85
- Tuna, Cucumber, Tare Sauce 🌿🍳	85
SUSHI ROLLS (MAKI SUSHI)	
- Avocado, Cucumber, Vegan Sriracha Mayonnaise, Sesame Seeds 🌶️	120
- Fried Shrimp, Mayonnaise, Shiso, Cucumber and Togarashi 🌿🍳	145
- Salmon, Cream Cheese, Chives, Okaka 🍷	170
SASHIMI PLATTER	350
Salmon, Tuna, Scallops & Ponzu	

 Contains eggs	 Contains pork	 Little bit spicy
 Contains gluten	 Contains lactose	 Spicy

mari
BEACH CLUB

Food Menu



Sharing

CHORIZO TACOS 3 pcs 🍷🌿🌶️🐷	140
Homemade tortilla, Pickled Tomatoes, Avocado Cream, Shallots, Frozen Feta Cheese	
FISH TACOS 3 pcs 🍷🌿🍳🌶️	155
Homemade Tortilla, Deep Fried Kingfish, Coriander Sauce, Mango Salsa, Cucumber And Jalapeno	
BREADS, SPREADS & CRUDITES 🍷🌿🍳	175
Pita Breads, Garlic Read, Tzatsiki, Mojo Rojo, Pesto	
MARGARITA FLATBREAD 🍷🌿	175
Tomato Sauce, Fresh Tomato, Onion, Red Capsicum, Green Capsicum, Basil	
BOLOGNESE FLATBREAD 🌶️🍷🌿	210
Beef Bolognese Sauce, Bocconcini, Parmesan, Chili Oil, Basil	
SAUSAGE AND CARAMELIZED ONION FLATBREAD 🍷🌿🐷	210
Tomato Sauce, Pork Sausage, Caramelized Onions, Fermented Chili, Watercress, Pesto	
SALMON AND TRUFFLE FLATBREAD 🍷🌿	250
Salmon, Truffle Creme Fraiche, Parmesan, Frisée Salad, Pickled Red Onion, Ikura	
SHARING PLATTER 🍷🌿🍳	295
Stuffed Chicken Wings, Breaded Fried Calamari, Pan Con Tomato, Karaage, Panko Fried Shrimp	
GRILLED SEAFOOD PLATTER	1.900
1 Lobster, 1 Crab, 6 Scallops, 6 Shrimps, 200g Clams Served With Garlic butter, Aioli, Cocktails Sauce and Fries	

Nusantara

NASI PUTIH	35
Steamed White Rice	
NASI GORENG KAMPUNG 🌶️🍳	
CHICKEN - 95 SEAFOOD - 115 PORK - 110	
Fried Egg Sunny Side Up, Onion Crackers, Pickle, Vegetable	
CHICKEN SATAY 🌶️	125
Boneless Chicken Thigh Pieces on Skewers, Peanut Sauce, Pickle, Fried Shallots	
BALINESE VEGAN CURRY 🌶️	150
Baby Potato, Carrot, Zucchini, Green & Red Capsicum, Coconut Milk, Lemongrass, Lime Leaves	
BEEF RENDANG 🌿🌶️	165
Braised Beef in Coconut Milk, Fresh Grated Coconut & Sumatran Spices, Crispy Sweet Potato, Fried Shallots	
BALINESE CHICKEN CURRY 🌶️	180
Chicken Thigh, Coconut Milk, Lemongrass, Lime Leaves, Baby Potato	
IGA BAKAR BABI 🌶️🐷	210
Grilled Pork Ribs, Mari Special Sambal	
SAM SAM GULING 🌶️🐷	220
Roasted Pork Belly with Bumbu Bali, Sambal Mbe Khas Bali, & Vegetable Urab	

Dessert

HOMEMADE SORBET & ICE CREAM 🍷🍳	65
3 Scoops, Ask Your Waiter for Today's Flavors	
FRUIT PLATTER	85
Today's Selection	
CHOCOLATE CHIP COOKIE 🍷🌿🍳	110
Vanilla Ice Cream	
ETON MESS 🍷🍳	110
Ricotta and Vanilla Cream, Strawberries, Meringue	
PAVLOVA 🍷🍳	110
Lemon Curd, Passion Fruit Sorbet, Mango Coulis	



<i>Vodka</i>	<i>btl</i>	<i>glass</i>
Sky Vodka	2.100	120
Belvedere	3.100	160
Grey Goose	3.100	160
Belvedere Magnum 1.75 L	7.600	

<i>Gin</i>	<i>btl</i>	<i>glass</i>
Bombay Sapphire	2.600	140
Tanqueray	3.200	195
Roku	3.200	195
Hendrick's	3.300	210

<i>Rum</i>	<i>btl</i>	<i>glass</i>
Bacardi Carta Blanca/Spiced	1.900	110
Myers's Dark Rum	2.400	120
Diplomatico Reserva	3.400	200

<i>Tequila</i>	<i>btl</i>	<i>glass</i>
Jose Cuervo Reposado	2.300	130
Patrón Añejo	4.000	210
Clase Azul Reposado	12.000	
Clase Azul Añejo	35.000	
Clase Azul Ultra	99.000	

<i>American Whiskey</i>	<i>btl</i>	<i>glass</i>
Jim Beam White	2.400	130
Jack Daniel's	2.500	135

<i>Irish Whiskey</i>	<i>btl</i>	<i>glass</i>
Jameson	2.400	130

<i>Japanese Whiskey</i>	<i>btl</i>	<i>glass</i>
Yamazaki Distiller's Reserve	12.000	
Hibiki 17	42.000	

<i>Scotch Blended</i>	<i>btl</i>	<i>glass</i>
Chivas Regal 12	2.800	150
Monkey Shoulder	2.500	140
Johnnie Walker Black	2.900	220
Johnnie Walker Blue	9.000	

<i>Scotch Single Malt</i>	<i>btl</i>	<i>glass</i>
Glenfiddich 12	2.950	160
Singleton 12	3.800	180
Glenfiddich 12 1L	4.500	
Glenlivet 15	4.800	
Macallan 12	7.000	
Macallan 18	17.000	

<i>Cognac</i>	<i>btl</i>	<i>glass</i>
Hennessy VSOP	4.350	225
Martell VSOP	4.400	225
Hennessy XO	12.000	

<i>Champagne & Sparkling</i>	<i>btl</i>	<i>glass</i>
Fashion Prosecco, Italy	650	150
Flumen Prosecco Brut, Italy	700	
Möet & Chandon Impérial Brut NV, France	3.650	
Möet & Chandon Impérial Rosé NV, France	4.000	
Veuve Clicquot Ponsardin Yellow Label Brut NV, France	4.000	
Möet & Chandon Impérial Brut Magnum NV, France	7.950	
Dom Pérignon Brut 2010, France	12.000	

<i>White Wine</i>	<i>btl</i>	<i>glass</i>
Isola White Bianco, Bali/Indonesia	550	130
Gold Tress Chardonnay, Australia	1.000	
Jacob Greek Classic Chardonnay, Australia	1.100	
Domaine Tariquet Sauvignon Blanc, France	1.200	

<i>Rosé Wine</i>	<i>btl</i>	<i>glass</i>
Isola Rosato, Bali/Indonesia	550	130
La La Land Rosé, Australia	1.200	
Fantini Calalenta Rosé, Italy	1.800	

<i>Red Wine</i>	<i>btl</i>	<i>glass</i>
Isola Red, Bali/Indonesia	550	130
Gold Tress Shiraz, Australia	1.000	
Jacob Greek Merlot, Australia	1.100	
Valdivieso Cabernet Sauvignon, Chile	1.100	
Château Smith Haut Lafitte Cabernet Merlot, France	4.200	

Cocktails 135

Potent craft cocktails showcasing native and locally sourced ingredients from Bali

SLAKA AND SPICE

Spiced rum, Balinese arak, falernum, lime, mint, kaffir lime leaf, bitters. muddle and served over crushed ice mojito style

PURPLE-PEA FIZZ

Butterfly pea-infused gin, orange shrub, yuzu. shaken and served over ice carbonated with bar-made ginger beer, grated citrus and viola flower

PERFECT COLADA

White rum, coconut liqueur, bar-made coconut mix, coconut water, pineapple juice, gomme. shaken and served over ice with coconut gel and dehydrated pineapple

BERRY SUNSHINE

Gin, house-made falernum, orgeat, Bedugul strawberries, citrus, shaken and served over ice, with sparkling wine and mint

LEMO DIABLO

Kafir lime leaf-infused tequila, orange marmalade, salted elderflower, citrus, orange bitters. shaken and served with bar-made ginger beer, dried ginger and baby's-breath flower

CAMOMELLOW

Vodka, dill-infused bianco vermouth, spiced pineapple jam, citrus, honey syrup, orange bitter. shaken and crowned with bar-made chamomile foam, dill and grated citrus

SUN-DRIED PALOMA

Tequila, pineapple lime cordial, grapefruit passion mix. built over ice with carbonated water, orange peel and citrus salt

ESPRESSO D'MARI

Cacao nibs-infused vodka, cold brew coffee liqueur, espresso, palm sugar. shaken and served straight, crowned with bar-made cheese vanilla foam, three lucky beans and chocolate powder

PARADISE SPRITZ

Chamomile-infused Aperol, pineapple-infused gin, tamarillo passion fruit cordial. Built over ice with sparkling wine, tamarillo and baby's-breath flower

Love to Share 600

Share your happiness with loved ones.

PEACHY PASSIONITO

Light rum, passion fruit, mint leaves, peach, bitters, soda water

ISLAND SANGRIA

Gin, Cabernet Sauvignon, Kintamani orange juice, coconut syrup, tropical fruits, lemon soda

TIPSY ISLAND

Vodka, gin, spiced rum, tequila, orange liqueur, cranberry, red bull

Mocktails 70

All the flavour none of the buzz

LYCHEE BUBBLE

Black tea, lychee, citrus, vanilla, soda water. fruity and refreshing

BANANA MAMA

Caramelized banana, peach, orange, coconut mix, vanilla, citrus. creamy and tropical

MADE IN BALI

Tropical mango tea, cucumber, orange marmalade, salted elderflower, soda water. tropical and refreshing

GINGER PASSION TEA

Passion fruit, ginger, black tea, orange. fruity and refreshing with ginger notes

COCO PASSION

Passion fruit, coconut syrup, mint, lime, tonic. fruity and refreshing

Health Conscious 70

Potions to boost the immune system and rejuvenate the body

ENERGY CHARGER

Carrot, orange, pineapple, celery, honey citrus.

POWER BOOSTER

Green apple, beetroot, pear, ginger

GREEN REMEDY

Cucumber, green apple, parsley, celery, honey

Beers

Bintang Pilsener	60
Bintang Crystal	65
Heineken	75
San Miguel Light	75
Kura Kura Lager	70
Kura Kura Island Ale	80

Soft Drinks

Sodas	40
Pokka Green Tea	45
Red Bull	60

Water

Natural/Sparkling 330ml	35
Natural/Sparkling 750ml	70
Fresh Coconut	55

Classic cocktails are available upon request starting from 135k