

First

Beet Salad (V, GF)	180
Baked beetroot, crumbled feta cheese, wild rucolla, pistachio balsamic reduction <i>Wine suggestion, Wolf Blass Bilyara Sparkling Brut NV, Australia</i>	
Burrata Cheese (V, GF)	180
Marinated heirloom tomatoes, basil, wild rucola salad & aged balsamic vinegar <i>Wine suggestion, Montes Classic Series Sauvignon Blanc 2019, Chile</i>	
Caesar Salad 🐷	190
Baby cos, pork pancetta, coddled egg, anchovy dressing, grana padano & crouton	
with chicken	220
with prawn	240
<i>Wine suggestion, Grant Burge Benchmark Pinot Grigio 2019, South Australia</i>	
Tuna & Salmon Sashimi (GF)	220
Pickled ginger, daikon oroshi, traditional condiments <i>Wine suggestion, Montes Classic Series Sauvignon Blanc 2019, Chile</i>	
Tuna, Yuzu & Soba Noodles	190
Pan seared Tuna, soba, soy yuzu vinegraitte, edamame, cherry tomato <i>Wine suggestion, Hunter's Chardonnay 2020, Marlborough - New Zealand</i>	

Liquids

Lobster Bisque	160
Crab meat & prawns, crab puff, sour cream <i>Wine suggestion, Hunter's Chardonnay 2020, Marlborough New Zealand</i>	
Creamy Mushroom Soup (V)	160
Garlic crouton, sour cream & chives <i>Wine suggestion, Lindeman's Bin 35 Rose 2021, Australia</i>	
Soto Ayam (GF)	140
Turmeric infused chicken broth, shredded chicken, glass noodles, diced vegetable <i>Wine suggestion, Montes Classic Series Sauvignon Blanc 2019, Chile</i>	



V : Vegetarian VG : Vegan GF: Gluten free 🐷: pork /contains pork
 moderate spicy  spicy  extra spicy

All prices are subject to 11% government tax and 10% service charge.
 Prices are in thousands of rupiah.

Pasta

Spaghetti & Crab	280
Crab meat, chili, parsley & Olive <i>Wine suggestion, Cloudy bay Sauvignon Blanc 2017, Marlborough NZ</i>	
Linguini Al Gamberi	280
Tiger prawns, aglio olio & white wine sauce, chilli flakes <i>Wine suggestion, Zonin Pinot Grigio 2021, Friuli Famiglia - Italia</i>	
Wild Mushroom Risotto (V, GF)	220
Wilted spinach, porcini, parmesan & pistachio <i>Wine suggestion, Domain Chandon Brut NV, Australia</i>	
Spaghetti Carbonara 🐷	210
Pork bacon, mushroom, egg, cream sauce, parmesan <i>Wine suggestion, Zonin Pinot Grigio 2021, Friuli Famiglia - Italia</i>	
<i>(Gluten free pasta is available, please ask your server)</i>	<i>additional 30</i>

Asian

"Megibung" Balinese Seafood Platter (for 2 - 4 guests) 🌶️🌶️	1600
Balinese rock lobster, prawns, fish of the day, squids, clams, minced satay, steamed rice, seafood soup. Selection of homemade sambals. <i>Wine suggestion, Naked Range Sauvignon Blanc 2017, Australia</i>	
Chicken & Prawn XO Sauce	230
Garlic rice, peanut crackers, pok choy, fried shallots <i>Wine suggestion, MoUToN Cadet Baron Philippe De Rothschild Rouge 2021, Bordeaux – France</i>	
Sambal Udang (GF) 🌶️🌶️	280
Kalimantan Jumbo prawns, potatoes, carrots, chilli lime sauce, kemangi & pickles <i>Wine suggestion, Grant Burge Benchmark Pinot Grigio 2019, South Australia</i>	
Vegetables Curry (V, GF) 🌶️	190
Steamed rice & traditional condiments <i>Wine suggestion, Robert Mondavi Woodbridge Sauvignon Blanc 2018, California</i>	
Bebek Goreng 🌶️🌶️	230
Half Balinese crispy duck in turmeric spices, long beans salad, steamed rice & soup <i>Wine suggestion, De Bortoli The Estate Vineyard Pinot Noir 2018, Australia</i>	
Rendang Sapi 🌶️🌶️	280
Braised beef in Sumatera rendang spices, spinach & beansprout, steamed rice, emping crackers <i>Wine suggestion, Luis Felipe Edwards Merlot 2021, Chile</i>	

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Seafood, Poultry & Meat

Seafood Paella 🍖 (GF)	350
Saffron scented rice with tiger prawn, scallops, clams & chorizo <i>Wine suggestion, Robert Mondavi Woodbridge Sauvignon Blanc 2018, California</i>	
Oven Baked Atlantic Salmon	360
Tagliatelle, tomato, coconut lemongrass sauce <i>Wine suggestion, Freemark Abbey Chardonnay 2019, Napa Valley USA</i>	
400gr Barbequed Pork Baby Ribs 🍖	360
French fries & greens <i>Wine suggestion, Antigal Uno Malbec 2019, Mendoza – Argentina</i>	
Slow Cooked Organic Lamb Shank	450
Couscous, chickpeas, yoghurt <i>Wine suggestion, Baron De Ley Finca Monasterio (Tempranillo) 2017, Rioja - Spain</i>	
200gr Australian Lamb Rack (GF)	450
Truffle pomme puree, creamed spinach, salad, red wine sauce <i>Wine suggestion, La Mascota Cabernet Sauvignon 2019, Mendoza – Argentina</i>	
250gr "200days Stockyard" Beef Striploin	780
French fries, creamed spinach, salad, red wine sauce <i>Wine suggestion, Elderton Cabernet Sauvignon 2016, Barossa – Australia</i>	
220gr "Stockyard" Beef Tenderloin (GF)	850
Truffle pomme puree, cream spinach, salad, red wine sauce <i>Wine suggestion, Baron Philippe De Rothschild Escudo Rojo Gran Reserva 2020, Chile</i>	
250gr "Stockyard" Wagyu Sirloin Mb-5	990
French fries, asparagus, salad, pepper corn sauce <i>Wine suggestion, Standish Single Vineyard Shiraz 2005, Barossa Valley – Australia</i>	
500gr US Prime Rib Eye (GF)	1150
Truffle pomme puree, creamed spinach, salad, red wine sauce <i>Wine suggestion, Clos De Los Siete By Michel Rolland 2013, Mendoza – Argentina</i>	

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Martinis

Dry Martini

The Goddess of all cocktails.

Ours is served very dry with gin and a touch of dry Italian vermouth

Apple Martini

A short, fresh and refreshing combination of vodka, apple liqueur, crushed green apple and freshly pressed lemon juice

Espresso Martini

Fresh espresso combined with pure vodka and coffee flavored liqueur from Mexico

Citrus Cosmopolitan

A modern classic, citrus vodka, orange liqueur & cranberry juice with a hint of fresh orange

Cucumber Martini

Pure vodka and orange liqueur sharpened with citrus & crushed with fresh cucumber

Mediterranean Martini

Fragrant basil leaves pressed with local grapes, fresh lemon juice and combined with the botanicals of dry gin

Classic Cocktails

Daiquiri

Jennings Cox's classic Cuban recipe served with white rum, orange liqueur, freshly squeezed lemon juice & homemade sugar syrup

Margarita

Carlos Herrera's Tijuana classic; Cuervo tequila, orange liqueur and freshly pressed lemon juice

Negroni

Created in Florence's Casoni Bar by Count Camillo Negroni; Campari & Italian rosso vermouth strengthened with London dry gin

Between The Sheet

Created by Harry MacElhone in 1930's Paris. A beautifully balanced combination of rum and VSOP brandy shaken with orange liqueur & fresh lemon juice

Pina Colada

The definitive tropical cocktail created in Puerto Rico. Ours is made with light, dark rums and coconut, fresh pineapple juice and coconut cream

Mai Tai

Mai Tai Roe Ae!" Our version of the 'out of this world' Tiki classic arguably created by Victor Bergeron at the original Trader Vic's bar in California

Red Sangria

165

The Red Wine base cocktail combined with Brandy and versatile tropical fruit options, make it appropriate for cooler days

Mojitos

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The original and classic combination of white rum, fresh lemon juice & mint leaves finished with a splash of soda water

Citrus & Almond Mojito

Aged white rum and fresh mint leaves soured with freshly pressed citrus and sweetened with almond syrup

English Garden Mojito

An English twist on a Cuban classic. Gordon dry gin and fresh cucumber crushed with fresh mint & lemon and finished with tonic water

Pineapple & Ginger Mojito

Fresh pineapple and root ginger smashed with aged white rum, freshly squeezed lemon juice and mint leaves

Spiced Strawberry Mojito

Spiced rum, fresh mint, lemon and strawberry with just a hint of cracked black pepper

Mango & Lychee Mojito

Sweet local mangoes & lychee churned with mint leaves, freshly squeezed lemon juice and light rum

Frozen Cocktails

Frozen Margarita

Jose Cuervo tequila, orange liqueur and fresh lemon, frozen with crushed ice and your choice of: strawberry, mango or lychee

Frozen Daiquiri

Light rum, orange liqueur and fresh lime juice, frozen with crushed ice and your choice of: strawberry, mango or lychee

Something Different

Tropical Delight

Light rum and Grand Marnier with Angostura Bitters, fresh citrus, homemade spiced nectar and ginger ale.

Red Lips

Aromatic touch with combination of gin, blackcurrant liqueur and raspberry

Seminyak Sour

Gordon dry gin combined with aromatic jasmine and kaffir lime leaves, fresh lemon and finished with a float of orange liqueur.

The Red Down

Coconut rum and gold tequila blended with homemade lemongrass and ginger nectar, fresh dragon fruit, mango and lime.

Beers & Ciders

Bintang/Radler Lemon

San Miguel Light

Heineken

Corona

Albens Fine Apple Cider

Aperitif

Campari/Pernod/Pimm's No. 1/Richard

Martini Bianco/Rosso/Extra Dry

Gin

Gordon Dry

Bombay Sapphire

Bulldog

Hendrick's

Vodka

Absolut Blue

Grey Goose

Belvedere

Ciroc

Rum

Havana Club Anejo

Bacardi Gold/Bacardi Light/Bacardi Limon

Myer's Dark Rum

Plantation Original Dark

Tequila

Jose Cuervo

Don Julio Reposado

Patron Silver

Whiskies

John Jameson/Johnnie Walker Red

Canadian Club/J & B Rare

Jack Daniel/Jim Beam

Chivas Regal/Johnnie Walker Black

Glenfiddich 12 years

Macallan Double Cash 12 Years

Cognac

Martel VSOP / Remy Martin VSOP

Hennessy XO

Alcohol Free Refreshers

Franzipan

Our signature non-alcoholic mojito. Fresh lemon and mint leaves drenched in sprite and finished with home-made lassi

Gentle Breeze

Sweet cranberries and sour grapefruit smoothed with sparkling lemon & lime

Almond Citrus Squeeze

Pink grapefruit, orange & lemon sweetened with almond and sparkled with soda water

Lychee Lemonade

Lychee & freshly squeezed lemon juice sweetened with soda water

Tropical Breeze

Tropical pineapples and ruby grapefruit finished with tonic water

Signature Mocktails

Pandan Harum

Aromatic pandan leaf flavor with coconut milk and lemongrass

Bloodbes

Fizzy bubble, very refreshing with combination of mint, mix berry and splash of soda water

Dancing Queen

Local red dragon fruit blended with basil, pineapple, orange and yogurt

Golden Waves

Cool alcohol free drink with tamarind, combined with homemade turmeric and pandan leaf nectar

Fruit Yoghurt Smoothies

An alcohol free blend of yoghurt & fruit with your choice of: Strawberry, Pineapple, Banana or Mango (seasonal)

Milk Shakes

Blend your choice of ice cream with milk:

Vanilla/Chocolate/Strawberry/Banana

Fresh Juices

Orange/Pineapple/Watermelon/Strawberry, Mango (Seasonal)

Young Coconut

Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite, Strawberry Fanta, Tonic Water, Soda Water, Ginger Ale

Mineral Waters

Equil Sparkling 760ml

Equil Natural 760ml

WHITE WINES

Chevalier Alexis Lichine Chardonnay, France, 2017

Lindeman's Bin 85 Pinot Grigio, Australia, 2018

Two Rivers Sauvignon Blanc, Marlborough - New Zealand, 2018

Dragonfly Moscato, Bali – Indonesia, 2019

RED WINES

Torres Coronas Tempranillo, Spain, 2015

Penfold Koonunga Hill Shiraz, Australia, 2017

Cono Sur Reserva Bicicleta Cabernet Sauvignon, Chile, 2017

Durvillea Pinot Noir, Marlborough - New Zealand, 2017

Robert Mondavi Woodbridge Merlot, California – USA, 2016

Dragonfly Cabernet Shiraz (Sweet Red Wine), Bali – Indonesia, 2018

(gls/btl)

(gls/btl)

CHAMPAGNE:

Moet & Chandon Dom Perignon 2009, Epernay – France

Veuve Clicquot Pansardin Yellow Label NV, Reims - France 91/100 WS

Moet & Chandon Brut Imperial NV, Epernay - France 91/100 WS

SPARKLING WINES:

Beringer Vibrant White Zinfandel Sparkling NV, (rose& slightly sweet)

Leonardo Prosecco Extra Dry NV, Italy

Tanjung Brut NV, Bali – Indonesia

Martini Brut NV, Italy

ROSE WINE

The Beach House Rose, South Africa 2017

(btl)

(gls/btl)

(gls/btl)

— Please ask your waiter/waitress for our master wine list —

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