

Salads

Salad Nicoise	180
Lettuce, seared tuna, green beans, potatoes, anchovies, olives, red pepper, 63deg poached egg	
Burrata cheese (V, GF)	180
Marinated heirloom tomatoes, basil, wild rucola salad & aged balsamic vinegar	
Shoyu ahi tuna poke	150
Asian mix lettuce, fresh chopped tuna, sesame seaweed, edamame, wasabi mayonnaise	
Gado-gado (V)	100
Indonesian vegetable salad, tofu, tempe, emping crackers & cashew nut sauce	
Fresh Lombok Oysters :	
Tomato Butter & Herbs Baked Oysters (6)	140
Oyster on Iced with 3 kind condiments (6)	120

Pizzas

Margherita (tomato sauce, mozzarella, cheddar, basil, olive oil) (V)	160
Pepperoni (tomato sauce, mozzarella, pepperoni)	180
Chicken Satay (peanut sauce, spiced chicken, mozzarella, cheddar)	160

V : Vegetarian VG : Vegan GF: Gluten free 🐷: pork /contains pork
Please ask your server if you require gluten free bread

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

Sandwiches

Beef Burger	170
180 gr beef burger, cheddar, brioche bun, caramelized onions, pickles, ketchup, mayonnaise, French fries	
Fried Chicken Burger	160
Crispy fried chicken, brioche bun, butter lettuce, avocado, tomato salsa, spicy wasabi mayonnaise, French Fries	
Tripple Decker Club Sandwich 🐷	160
White toast, chicken, pork bacon, lettuce, tomato, egg, mayonnaise, French fries	
Fish & Chips	160
Tartar sauce, French Fries	
Chicken Tortilla Wraps	140
Grilled chicken, shredded iceberg, red cabbage, guacamole, smoked tomato sauce, French fries	
Fried Eggplant & Avocado Sandwich	140
Parmesan crumbed eggplant, sliced avocado, roma tomato, toasted country bread with mushroom and greens & aged Balsamic	

Pasta

Spaghetti or Rigatoni	
<i>(we also provide gluten free pasta, please ask server for availability)</i>	
	add 30
Choice of:	
Beef bolognese (tomato sauce, minced beef, basil)	180
Carbonnara (pork bacon, mushroom, egg, cream sauce, parmesan) 🐷	210
Al Gamberi (prawns, olive oil, garlic, chili)	280

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Mains

Gyudon & Onsen egg,	210
Australian striploin in soy sauce, garlic rice, edamame, green vegetables, ginger pickles & sesame seeds	
Pork Belly Sambal Matah	190
Steamed Rice, saute water spinach & squash clear soup.	
Ikan sambal dabu dabu (GF)	190
Pan-seared daily fish fillet, steamed rice, fresh chilli lime salsa, traditional condiments	
Catch of the day – whole or fillet (GF)	250
Pan-seared, mixed salad, lemon garlic butter	
220gr Prime Meat & fries	850
Angus Tenderloin, French fries, Red Wine sauce, Dijon mustard	

Dessert

Chocolate Brownies	95
Coffee cream, raspberry coulis	
Strawberry Cheesecake (GF)	95
Almond butter crumble, cream cheese	
Fresh fruit platter	70
Ice-cream	per scoop 30
Chocolate	
Strawberry	
Vanilla bean	
Berry	
Green tea	
Sorbets (GF)	per scoop 30
Lychee	
Orange	
Passion fruit	
Pink guava	
Lemongrass	
Lemon	

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From The Bar

Cocktails

Aperol Spritz

An aperitif cocktail consisting of dry sparkling wine & aperol.

Classic Mojito

The original and classic combination of white rum, freshly pressed lemon juice and mint leaves finished with a splash of soda water.

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.

Citrus & Almond Mojito

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

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

Daiquiri (classic or frozen)

White rum, orange liqueur and fresh lemon juice.

Frozen daiquiri with crushed ice and your choice of: Strawberry / Mango / Lychee.

Margarita (classic or frozen)

Jose Cuervo tequila, orange liqueur and fresh lemon.

Frozen Margarita with crushed ice and your choice of: Strawberry / Mango / Lychee.

Pina Colada

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

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.

Mocktails

Franzipan

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

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.

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

Golden Waves

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

Fresh Juices

Orange / Pineapple / Mango

Young Coconut

Soft Drinks

Coke / Diet Coke / Coke Zero / Sprite / Ginger Ale

Tonic Water / Soda Water / Strawberry Fanta

Mineral Waters

Equil Natural 760 ml

Equil Sparkling 760 ml

Beers

Bintang

San Miguel Light / San Miguel Dark

Heineken

Corona

Cider

Albens Fine Cider