



MANO

BEACH HOUSE

· slow living experience ·

At Mano we focus on slow foods - fresh local ingredients that are nourishing to our bodies and spirits. Living in paradise allows us to source the freshest produce, more than ever we are inspired to connect with Mother Nature and partner with artisans and farmers that support our focus of co-existing with our beautiful island home.



MANOBALI.COM

## NON-ALCOHOLIC

### TRADITIONAL JAMU

*Natural & hand crafted in house*

#### BERAS KENCUR 55

Rice, aromatic ginger, tamarind, sea salt, palm sugar

#### TURMERIC GINGER 55

Turmeric, curcuma, red ginger, tamarind, palm sugar, sea salt, black pepper

### KOMBUCHA

*Natural & hand crafted in house*

ORIGINAL / LEMON GRASS GINGER / TROPICAL FRUIT 60

### MIXED JUICE

#### IMMUNE POWER 50

Apple, lime, ginger

#### SUPER GREEN 50

Cucumber, apple, lime, spinach, mints

#### A BOOSTER 50

Strawberry, mango, pineapple

#### GOOD FEELING 50

Watermelon, orange, ginger and mints

#### DETOX 50

Apple, carrot, orange, ginger, lime

#### WHOLE COCONUT 40

### SMOOTHIES

#### WAKE ME UP! 60

Strawberry, mango, coconut milk, passion fruit

#### TROPICANO 60

Pineapple, banana, coconut yoghurt, coconut milk, spiced honey

#### KICK STARTER 60

Coffee, banana, peanut butter, coconut milk, cacao

#### GOOD TIME 60

Banana, date, peanut butter, almond milk

### COFFEE

*By our local partner Expat. Roaster*

#### ESPRESSO 30

#### DOUBLE ESPRESSO 35

#### LONG BLACK 38

#### LARGE CAPPUCCINO 40

#### LARGE LATTE 40

#### LARGE FLAT WHITE 40

#### MACCHIATO 35

add almond milk 10

### ICED

#### AFFOGATO 60

#### ICED CAPPUCCINO 50

#### ICED TEA 40

#### ICED LEMON TEA 45

### MILKSHAKES

VANILLA / CHOCOLATE / 55

STRAWBERRY

### TEA

ENGLISH BREAKFAST / EARL GREY / 35

CHAMOMILE / MINT BREEZE /

GRAND JASMINE / TROPICAL MANGO

### WATER & SOFTIES

COKE / SPRITE / SODA / TONIC 30

#### BALIAN STILL WATER 35/65

330 ml / 750 ml

#### BALIAN SPARKLING WATER 40/70

330 ml / 750 ml

## COCKTAILS

### THE ISLAND'S FAVORITE

<b>HUGO SPRITZ</b> Sparkling wine, elderflower, mint, lime	120	<b>LOST BEACH HOUSE</b> Citrus vodka, bianco, passion fruit, orange juice, white wine cordial	115
<b>THE NUSANTARA</b> Nusantara cold brew, spiced strawberry, rosemary, ginger	115	<b>RASPBERRY LEMONADE</b> Kurant vodka, raspberrry, elderflower, citrus, soda water	120
<b>TROPICANA</b> Vodka, coconut liqueur, spiced vanilla, tropical jam, passion purée, lime	115	<b>MARGARITA À LA MANO</b> Tequila, lime, spiced watermelon syrup	120
<b>ESPRESSO MARTINI</b> Vodka, Expat coffee, salted caramel	115	<b>EAST SIDE</b> Gin, mint, cucumber, elderflower	115

### SOMETHING TO SHARE

<b>RED SANGRIA</b> Infused red wine, cinnamon cordial, vodka, grape fruit, mixed tropical fruits	Gls. Jug 115 550	<b>HONEY PALOMA 1.0</b> Tequila, grapefruit, spiced honey, soda water	Gls. Jug 115 550
<b>WHITE SANGRIA</b> Chenin blanc, gin, elderflower, pineapple juice, mixed tropical fruits, soda water	115 550	<b>LONG ISLAND ICE TEA</b> Vodka, gin, light rum, tequila, orange liqueur, lime, coke	115 550
<b>MOJITO</b> Spiced rum, lime, mint, sugar, soda water	115 550		

### LONG TIME CLASSIC

<b>APEROL SPRITZER</b> Aperol, sparkling wine, soda water	115	<b>FROZEN DAIQUIRY</b> Light rum, lime, orange liqueur (mango or strawberry)	115
<b>MIMOSA</b> Orange liqueur, orange juice, sparkling wine	115	<b>MANHATTAN</b> Bourbon, sweet vermouth, aromatic bitter	120
<b>PIÑA COLADA</b> Light rum, coconut rum, pineapple, pressed coconut milk	110	<b>NEGRONI</b> Gin, sweet vermouth, campari	125
<b>MAI TAI</b> Dark rum, orange liqueur, orange, lime, grenadine syrup	110		

## BEER

<b>BINTANG</b>	45 205	<b>SAN MIGUEL</b>	50 225
<b>BINTANG RADLER</b>	45 205	<b>SAN MIGUEL LIGHT</b>	50 225
<b>HEINEKEN</b>	50 225	<b>CORONA</b>	85 400
<b>GUINNESS SMOOTH</b>	50 230	<b>KURA KURA</b> Island Ale 330 ml	80 390
		<b>ALBENS CIDER</b> Strawberry/apple/mango	65 305

## TO START

<b>DIPS</b> <b>DF V</b>	85	<b>CRISPY RAZOR CLAMS</b> <b>GF</b>	95
Hummus, home pickles, babaganoush, grilled sourdough		East java razor clams, chilli lime salt, fermented chilli aioli, spring chilli & lime leaf	
<b>YAKITORI TAKO</b> <b>GF</b>	75	<b>KALAMANSI PEPPER CHICKEN WING</b> <b>DF</b>	85
Grilled octopus, andaliman sichimi, lime crema		House pickle, house sauce	
<b>IT'S NOT TACO</b> <b>DF GF</b>	65 ea	<b>SCALLOP TARTARE</b> <b>GF DF</b>	110
Pan seared scallop, two island shiraz pearl, tamarillo salsa, jack seed purée, betel leaf		Hot & sour dressing, belimbing wuluh, two island shiraz pearl	
<b>POTATO CROQUETTE</b>	70	<b>AMBERJACK CEVICHE</b> <b>GF DF</b>	85
Parmesan, aioli, pickled onion		Andaliman pepper, sunflower seed, kemangi oil, mango dressing	
<b>GUACAMOLE &amp; HOME TARO CHIPS</b>	70	<b>BEEF TARTARE</b> <b>GF</b>	100
Gremolata, kemangi oil, herbs		Grain fed aus beef tenderloin, shoyu, pecorino, quail yolk, house crackers	
<b>PRAWN-BACON DUMPLING</b> <b>DF</b>	80		
Xo, chilli oil			

## THE LAND

<b>PALMITO</b> <b>V VG</b>	85	<b>GRILLED OCTOPUS SALAD</b> <b>DF</b>	100
Seared palm heart, spice seed, cherry tomato, house pickle, pimenton hummus		Cherry tomato, pickle onion, wild rucolla, Compressed watermelon, spice citrus dressing	
<b>CALABAZA</b> <b>DF V VG</b>	80	<b>GRILLED ROMAINE CAESAR SALAD</b>	90
Chilli roasted pumpkin, spice seed, undis hummus, tofu mayo		Baby romaine, quail egg, crouton, crumble bacon, shaved parmesan, caesar dressing	
<b>MOROCCAN SALAD</b>	90		
Hummus, ganoush, roasted pumpkin, couscous, kale, carrot, pumpkin, cherry tomato, black olive, cashew sour cream.			

## TO SHARE

<b>CHEESE BOARD</b>	255	<b>LOADED FRIES</b>	95
Cold cut, nuts, fruits, crackers, cheese, house pickle, house jam		House spice, kemangi aioli, yoghurt cream, pickle green chilli	
		Add chicken tarragon / pulled beef	30/50

## BREAD & BUNS

<b>PALM PO' BOY</b>	100	<b>PULPO DE LA COSTA</b>	110
Soft roll, crispy palm heart, gochujang sauce, smoked paprika, banana blossom jam, fries		Smoked octopus, kyuri, thai mayo, crispy banana blossom, mustard, fries	
<b>THE OCEAN</b>	100	<b>NORWEGIAN SMOKED SALMON BAGEL</b>	130
Mahi-mahi, banana blossom jam, mushroom, gochujang sauce, chilli pickles, fries		Hummus, pickle, capers brown butter, banana blossom jam, yoghurt cream, fries	
<b>AVOCADO ON TOAST &amp; POACHED EGG</b>	90	<b>DOUBLE CHEESE BURGER</b>	155
Gremolata, house riccota, dukkah, kemangi oil, sourdough		Double wagyu beef patty, bacon, banana blossom jam, cheddar, fermented chilli aioli, mustard, fries	

## THE MAIN HAUL

<b>GRAIN-FED BLACK ANGUS STRIPLOIN 300GR</b> DF	375	<b>BEEF RENDANG</b> GF	130
Parsley vinaigrette, sea salt, house spice		Steamed rice, crispy cassava leaves, padang spice, sambal ijo	
<b>PAN SEARED SCALLOP</b> DF	180	<b>PAN-SEARED BARRAMUNDI</b> GF	140
Jack seed purée, two island shiraz pear, kale citrus		Green peas, wild herbs, capers brown butter	
<b>SMOKED OCTOPUS</b> GF	160	<b>SEAFOOD NASI GORENG</b>	130
Pimenton potato purée, chilli jam, koya spice		Thai style fried rice, bok choy, egg, Beansprout, grilled prawn	
<b>ZA'ATAR TUNA TATAKI</b> GF	155		
Fennel salad, lemon basil vinaigrette			
<b>POTATO GNOCCHI &amp; CHORIZO</b>	105		
Homemade pasta, mushroom, bacon, parmesan			
<b>ROASTED 1/2 CHICKEN</b> GF	155		
Grilled cabbage, braised leek, Green peas, lemon, butter gravy			

## SIDE ON YOU

<b>BROCCOLI</b> v	60
Kenyan bean, almond, lemon	
<b>FRENCH FRIES</b> v	50
Rosemary salt	
<b>GLUTEN FREE BREAD</b>	35
<b>SOURDOUGH BREAD</b> v	35
<b>STEAMED RICE</b>	35

## SWEET

<b>AMARETTO CRÈME BRULÉE</b>	80
Amaretto liquer	
<b>CHOCOLATE MOUSSE</b>	65
Salted caramel ice cream, candied pumpkin seeds	
<b>LEMON TART</b>	65
Chantilly, basil oil	
<b>SEASONAL FRUIT</b>	55
<b>Raspberry sorbet</b>	
<b>GELATO BY SCOOP</b>	30
Please ask our staff what is available!	

GF : Gluten Free / DF : Dairy Free / V : Vegan

All prices are subject to 10% government tax and 7% service charge

## BUBBLE

	Gls.	Btl.		Gls.	Btl.
<b>TWO ISLAND</b> CHARDONNAY BRUT	105	510	<b>LOUIS PERDRIER</b> Brut / France - NV		700
<b>SACRED HILL BRUT CUVÉE</b> Australia - NV		550	<b>MOËT &amp; CHANDON IMPERIAL BRUT</b> France - NV		2.300
<b>CHANDON</b> Brut / Australia - NV		1.000	<b>VEUVE CLICQUOT YELLOW LABEL</b> France - NV		2.400

## WINE

### WHITE

	Gls.	Btl.
<b>TWO ISLAND</b> 2019 - Sauvignon Blanc - Aus	95	450
<b>YELLOW TAIL</b> 2019 - Semillion Sauvignon Blanc - Aus	105	500
<b>VENTISQUERO CLÁSICO</b> 2019 - Sauvignon Blanc - Chile	100	480
<b>SACRED HILL</b> 2018 - Chardonnay - Aus	105	500
<b>TWO ISLAND RESERVE</b> 2016 - Chardonnay - South Aus		550
<b>WHITE MONKEY</b> 2020 - Sauvignon Blanc - New Zealand		600
<b>DEETLEFS</b> 2019 - Chenin Blanc - South Africa		570
<b>DANZANTE</b> 2018 - Pinot Grigio - Italy		680
<b>ANDREW PEACE</b> 2019 - Pinot Grigio - Aus		600
<b>ROCHE MAZET</b> 2020 - Muscat Medium Sweet - France		650
<b>WOVEN STONE</b> 2018 - Sauvignon Blanc - New Zealand		750

### RED

	Gls.	Btl.
<b>TWO ISLAND</b> 2019 - Shiraz - Aus	95	450
<b>YELLOW TAIL</b> 2019 - Pinot Noir - Aus	105	500
<b>THE ELEMENTS</b> 2018 - Cabernet Sauvignon - South Africa	105	500
<b>YELLOW TAIL</b> 2020 - Shiraz - Aus	105	500
<b>ROCHE MAZET</b> 2016 - Merlot - France	125	600
<b>LINDEMAN'S BIN 40</b> 2018 - Merlot - Aus		600
<b>TWO ISLAND RESERVE</b> 2017 - Cabernet Sauvignon - South Aus		550
<b>WHITE MONKEY</b> 2020 - Pinot Noir - New Zealand		650
<b>SACRED HILL</b> 2018 - Shiraz Cabernet - Aus		600
<b>KAIKEN RESERVA</b> 2018 - Malbec - Argentina		600
<b>CHANSON BOURGOGNE</b> 2019 - Pinot Noir - France		1.200

## ROSÉ

	Gls.	Btl.		Gls.	Btl.
<b>TWO ISLAND</b> 2019 - Aus	95	450	<b>TALL HORSE</b> 2020 - South Africa	600	
			<b>ATTEMS</b> 2017 - Pinot Grigio Ramato - Italy		700

## SPIRIT

### VODKA

	Gls. 45ml.	Btl.
<b>SMIRNOFF</b>	100	1.200
<b>BELVEDERE</b>	130	1.950
<b>GREY GOOSE</b>	130	1.950
<b>CÎROC</b>	150	2.200

### GIN

	Gls. 45ml.	Btl.
<b>GORDON'S</b>	110	1.650
<b>BOMBAY SAPPHIRE</b>	130	1.950
<b>LONDON NO.1</b>	135	2.000
<b>TANQUERAY</b>	135	2.000
<b>OPIHR, ORIENTAL SPICE</b>	150	2.250
<b>HENDRICK'S</b>	160	2.400
<b>TANQUERAY NO. 10</b>	200	3.000
<b>MOM, QUEEN OF THE GIN</b>	135	2.000
<b>GIN MARE</b>	170	2.550
<b>BULLDOG</b>	120	1.800
<b>ROKU SUNTORY</b>	140	2.100

### RUM

	Gls. 45ml.	Btl.
<b>CAPTAIN MORGAN</b>	100	1.200
<b>SPICED CAPTAIN MORGAN</b>	100	1.200
<b>BRUGAL AÑEJO</b>	120	1.800
<b>MYERS'S DARK RUM</b>	120	1.800
<b>MALIBU</b>	130	1.950
<b>RON ZACAPA 23 Y.O</b>	300	4.500

### TEQUILA

	Gls. 45ml.	Btl.
<b>JOSE CUERVO REPOSADO</b>	115	1.700
<b>EL JIMADOR REPOSADO</b>	120	1.800
<b>PATRÓN XO CAFE</b>	140	2.000
<b>DON JULIO REPOSADO</b>	160	2.400
<b>HERRADURA AÑEJO</b>	160	2.400
<b>PATRÓN SILVER</b>	170	2.550

### WHISKEY

	Gls. 45ml.	Btl.
<b>AMERICAN</b>		
<b>JIM BEAM</b> <i>Bourbon</i>	110	1.500
<b>PENNY PACKER</b> <i>Bourbon</i>	110	1.500
<b>JACK DANIEL'S</b> <i>Tennessee</i>	120	1.800
<b>JACK DANIEL'S HONEY</b>	120	1.800
<b>MAKER'S MARK</b> <i>Bourbon</i>	130	1.900
<b>WILD TURKEY</b> <i>Bourbon</i>	150	2.250

### IRISH

<b>JAMESON</b>	120	1.800
<b>BUSHMILLS</b>	120	1.800

### BLENDED

<b>JOHNNIE WALKER RED LABEL</b>	110	1.500
<b>JOHNNIE WALKER BLACK LABEL</b>	130	1.850
<b>CHIVAS REGAL 12YR</b>	150	2.250

### SINGLE MALT

<b>MACALLAN 12 YR</b>	240	3.550
<b>GLENLIVET 12 YR</b>	180	2.700

### COGNAC

	Gls. 45ml.	Btl.
<b>MARTELL V.S.O.P</b>	160	2.400

### APERITIF

	Gls. 45ml.	Btl.
<b>AMARO</b>	120	1.800
<b>APEROL</b>	120	1.800
<b>CAMPARI</b>	120	1.800

### LIQUEUR

	Gls. 45ml.	Btl.
<b>BAILEYS</b>	110	1.650
<b>KAHLÚA</b>	110	1.650
<b>NUSANTARA</b>	110	1.650
<b>DISARONNO</b>	110	1.650