

RAW BAR

HAMACHI HINAVA (AMBERJACK FISH) 🐟 🌶️	110K
Lemon and ginger dressing, chili, shallots, coriander, pickled melon	
CURED SOY SKIPJACK TUNA 🐟	110K
Tamari sesame sauce, spring onions, avocado hash, cucumber, flying fish roe	
JAVA DE-CLAIRE OYSTERS (3PCS) 🦪	110K
SELECTION OF SAUCES:	
Pickled seaweed and ponzu dressing 🌿	
Beef bacon nibs and saffron thermidor 🍷 🐷	
Spinach and shallots in red wine vinegar 🌿	
DRY-AGED RED SNAPPER CRUDO 🐟	135K
Coconut citrus dressing, poached pear, Campari pickled onions, green oil, fermented fennel	

FRIED FINESSE

MORINAGA TOFU 🍷	85K
Deep fried crispy Morinaga tofu, gomadari mushroom puree, sunomono, furikake, crispy rice crackers	
ROUND-CUT FRIED CUTTLEFISH 🦑 🍷	95K
Nori powder, sesame aioli, pickled kyuri	
SOF FISH AND POTATO 🐟 🍷 🍷	100K
Coral trout, house-made tartare sauce, steamed truffle potato salad	
SAFFRON GARLIC BUTTER SHRIMP 🦐 🍷 🍷	100K
Tomato marmalade, seaside shrimp, shaved parmesan, garlic nori bread	

SALADS

GARDEN CRUDITES 🌿	70K
Fresh cut vegetables served with hummus, zesty kemangi pesto, sun-dried tomato dip	
7-DAY-SOAKED CHERRY TOMATOES 🌿	95K
Coriander seeds, apple cider vinegar, baby lettuce, kaffir lime crackers	
TOKYO GINZA SALAD 🌿	95K
Mixed lettuce, tomato, onions, garlic balsamic dressing	
WHITE KYOTO HUMMUS 🌿	100K
Red radish, carrots, cobs, celery, cucumber, cumin chickpea hummus	
BEETROOT AND BOCCONCINI 🍷 🥜	100K
Wood-roasted beetroot, balsamic reduction, basil pesto, confit bocconcini	
BUTTERNUT & BURRATA SALAD 🍷	140K
Roasted butternut, peppery arugula, burrata cheese, served with toasted gluten-free bread	

CONTAINS: 🍷 DAIRY, 🍷 GLUTEN, 🥜 NUTS, 🥚 EGGS, 🐟 FISH, 🦪 SHELLFISH, 🐷 PORK, 🌿 VEGETARIAN, 🌶️ SPICY

ALL PRICES ARE IN THOUSANDS OF RUPIAH & SUBJECT TO 21% GOVERNMENT TAX & SERVICE CHARGE.

MAIN COURSE

ROASTED ROOTS NOURISH BOWL 🌱	100K
Roasted beetroot, sweet and purple potato with carrot hummus, cabbage sauerkraut, served with gluten-free bread	
TOFUFA BOUNTY BOWL 🌱	100K
Organic mixed greens with turmeric, tofu, pomelo, guacamole, cherry tomato, beetroot, broccoli, carrots, cucumber, and honey plum sauce	
THE ULTIMATE IMMUNE BOOSTER 🥚	140K
Edamame hummus, roasted cauliflower, cabbage kimchi, poached egg, served with corn chips	
VEGAN MEDITERRANEAN BOWL 🌱	140K
Red rice, roasted sweet potato, avocado, cucumber, falafel, tomato-orange salsa, crispy spinach	
AROMATIC SPICE CORAL TROUT 🐟 🌶️	185K
Ginger and garlic paste, long cabbage, fried shallots, coriander-infused soy sauce	
PAN-SEARED RED SNAPPER 🐟	185K
Black olive tapenade, watercress, heirloom tomato, moringa sea salt	
SPICY-POACHED BARRAMUNDI 🐟 🌶️	185K
Confit eggplant, pumpkin puree, dry chilies, mustard sprouts	
PRAWN SPAGHETTI ALDABRA 🍤 🌱 🐞	185K
Coriander pesto, snow pecorino cheese, sundried tomatoes (Spaghetti gluten-free upon request)	
SMOKED GLAZED PORK BELLY 🐷 🥜 🌶️	325K
Candlenut and black garlic puree, pumpkin and apple pickle	
10-DAY-AGED KIMBERLY BEEF STRIPLOIN 🍖	325K
Aka miso jus, asparagus, swiss brown mushrooms, truffle mashed potato	

SIGNATURE DISH

GIANYAR-SMOKED ORGANIC CHICKEN	300K
Smoked whole spring chicken, spice sauce, crispy kale	
KUSAMBA SALT-BAKED BARRAMUNDI 🐟	325K
Wrapped in banana leaves, lemongrass, Kusamba salt, burned lemon, mixed garden salad	
1 KG TOKUSEN WAGYU TOMAHAWK 🍖	1,100K
Grilled to perfection, rosemary mustard rub, grilled pineapple, bell peppers	

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SOURDOUGH PIZZA

BOCCONCINI MARGHERITA 🥛 🌾	160K
Young milk cheese, mozzarella, sweet basil, confit tomatoes	
SUSTAINABLE SEAFOOD MARINARA 🌾 🐟 🦞	180K
Arugula, cherry tomatoes, fried shallots, ginger flower sauce	
FOUR-CHEESE PIZZA 🥛 🌾	180K
Young milk cheese, mozzarella, feta cheese, blue cheese, triple-cream Camembert, truffle oil	
KILCOY AIR-DRIED BEEF TENDERLOIN 🥛 🌾	185K
Tomato and black pepper sauce, feta cheese, rocket salad	

BRIOCHE CREATIONS

BUTTERMILK FRIED CHICKEN BURGER 🥛 🌶️	185K
Boneless chicken leg, honey mustard, sriracha slaw, pickled cucumber	
BONE-IN ANGUS BEEF SHORT RIB BURGER 🌾	250K
BBQ ponzu sauce, pickled kyuri, garden green, paprika-seasoned fries	

SIDES

SWEET & PURPLE POTATO BATONS 🌿	60K
Oven-roasted sweet and purple potato batons served with vegan mayonnaise	
CRISPY KALE CRISPS 🌿	60K
Air-roasted kale served with vegan black garlic aioli	
RED MISO RICE	60K
Red miso paste, sesame seeds, spring onions	
GARLIC BROCCOLI 🌶️	60K
Seaweed nori butter, garlic, chili	
BACON FRIED RICE 🌾 🥚 🐷	60K
Chopped smoked bacon, shredded corn, hondashi seasoning, leeks, eggs	
CRISPY FRIED BABY POTATOES 🥛	60K
Baby potatoes, Parmesan, fried garlic, truffle oil, spring onions	
SOFT SHELL CRAB FRIED RICE 🌾 🥚 🦞	85K
Deep-fried crispy soft shell crab, shredded corn, hondashi seasoning, leeks, eggs	
GOMADARI GRILLED ASPARAGUS 🐟	95K
Asparagus, gomadari, fried garlic, bonito flakes, spring onions	

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DESSERTS

SUDACHI CREME BRULEE 🥛 🌿 🥚	70K
Micro vanilla sponge, cookie crumbs, caramelized brown sugar	
PICK ME UP! TIRAMISU 🥛 🌿 🥚	70K
Illy Coffee, micro cocoa sponge, egg white tuiles	
WHITE CHOCOLATE NEMESIS 🥛 🥜 🥚	70K
Peanut butter layered cake, white chocolate meringue, strawberry coulis	
FLOURLESS CHOCOLATE CAKE 🥛 🥚	70K
70% dark chocolate, vanilla ice cream, strawberry compote	
DETOX SMOOTHIE BOWL	70K
Berries, banana, spinach blend topped with granola and coconut flakes	
CHIA SEED PUDDING PARADISE 🥜	70K
Coconut milk chia pudding layered with berries, topped with granola and honey	
MUSCLE BOOSTER PANCAKE STACK 🥛 🥜 🥚	70K
Gluten-free pancakes with strawberries, coconut sorbet, and honey	

KIDS MENU

MOZAROMA PIZZA 🥛 🌿	85K
Mozzarella cheese, tomato sauce, snow pecorino cheese (Gluten-free pizza available upon request)	
CRISPY CHICKEN CHAMPS 🌿	95K
Breaded chicken breast, lettuce, sliced tomato, french fries	
PORKY BACON PENNE 🥛 🌿 🐷	95K
Cream cheese sauce, sweet basil, pork bacon, garlic bread toast (Gluten-free penne available upon request)	
SEA CAPTAIN'S TREASURE PLATTER 🥛 🌿 🥚 🐟 🦑	105K
Shrimp, squid, snapper, parmesan fries, tartar sauce	
MINI MUNCHER BURGER 🌿	105K
10-hours Kimberly beef striploin, lettuce, sliced tomato, french fries	
GIGANTIC MEATBALL SPAGHETTI 🥛 🌿	105K
Braised beef meatball, pecorino cheese, tomato sauce	
TINY TITAN'S FRIED RICE 🌿 🥚	105K
Breaded chicken breast, carrots, green beans, corn, rice (Gluten-free fried rice available upon request)	
BEEF HOT DOG 🥛 🌿	105K
Grilled beef hotdog, cheese, lettuce, tomato, french fries	

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COCKTAILS

AROMATIC • SPICED

BOURBON DREAMS	165K
Jim Beam, orange liqueur, vanilla syrup, orange juice, sweet and sour	
CRANBERRY SIPPER	195K
Jack Daniel's, spiced syrup, cranberry juice	
FLAME WAVE SPLASH	195K
Skyy vodka, Jack Daniel's, Campari, raspberry syrup, sweet and sour, soda water	

CRISP • LIGHT

BLUE SKIES	145K
Bacardi spiced rum, sake, Blue Curacao, pineapple juice, lime juice, honey	
SAKURA BREEZE	185K
Skyy vodka, orange liqueur, sweet and sour, Corona beer	
AMBER SPLASH DOWN	185K
Jose Cuervo tequila, orange liqueur, Blue Curacao, pineapple juice, Sprite	

FRUITY • SWEET

CHAMOMILE BREEZE SPRITZER	145K
Skyy chamomile-infused vodka, lemon juice, simple syrup, strawberries, tonic water	
BLAZE IN THE GLASS	145K
Bacardi light rum, Myers dark, orange juice, pineapple juice, grenadine syrup	
APPLE BISS	195K
Suntory Kakubin whisky, Bacardi rum, apple juice, apple syrup, egg white, lime juice	

LOW-ALCOHOL

TROPIC SHERRY FIZZ	100K
Pino de Bali, passionfruit syrup, lime juice, orange bitters, tonic water	
BALI PALM SPRITZ	100K
Pino de Bali, palm sugar syrup, calamansi, soda water	
COCONUT SPICE FLIP	100K
Pino de Bali, coconut cream, cinnamon syrup, foamee, grated nutmeg	

FIRE-THEMED

INFERNO FUSION	175K
Ketel One, Blue Curacao, sweet and sour, cranberry juice, lychee syrup	
CINNAMON BLAZE	175K
Jack Daniel's Fire, Sambuca, Ketel One, apple syrup, pineapple juice, sweet and sour	

WINES

BUBBLES

HATTEN JEPUN SPARKLING Indonesia, NV	129K	/	500K
LOUIS PERDRIER BRUT France, NV	139K	/	600K

WHITE

TWO ISLANDS SAUVIGNON BLANC South Australia, 2023	129K	/	500K
TWO ISLANDS CHARDONNAY South Australia, 2022	129K	/	500K
MONKEY PUZZLE SAUVIGNON BLANC Chile, 2019	139K	/	600K
SHEARWATER, MARLBOROUGH, PINOT GRIS New Zealand, 2020	150K	/	700K

RED

TWO ISLANDS SHIRAZ South Australia, 2022	129K	/	500K
TWO ISLANDS CABERNET MERLOT South Australia, 2022	129K	/	500K
MONKEY PUZZLE CABERNET SAUVIGNON Chile, 2022	139K	/	600K

ROSÈ

TWO ISLANDS ROSÈ South Australia, 2023	129K	/	500K
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BEERS

BINTANG RADLER CAN 320 ML	65K
BINTANG CRYSTAL CAN 320 ML	70K
PROST PILSENER CAN 500 ML	85K
BINTANG CAN 500 ML	89K
BINTANG DRAUGHT 420 ML	89K
HEINEKEN CAN 500 ML	105K
CORONA 355 ML	130K
BINTANG TOWER 3000 ML	605K

MOCKTAILS

SUMMER BREEZE	87K
Sweet and sour, grenadine, Curacao syrup, Sprite	
MANGO BERRY COOLER	87K
Mango juice, orange juice, strawberries, lemon juice, soda water	
THE RAINBOW	87K
Orange juice, grenadine, sweet and sour, Sprite, Curacao syrup	
TROPICAL RAIN	87K
Apple syrup, mango juice, pineapple juice, lemon, lime juice	
SCARLET	87K
Strawberries, sour mix, raspberry syrup, Sprite	
KUTA BREEZE	87K
Soursop juice, pineapple juice, lime juice, banana syrup, cotton candy	

JUICES

CHILLED JUICES	47K
Orange, Pineapple, Mango, Guava, Apple	
FRESH FRUIT JUICES	55K
Watermelon, Papaya, Honeydew, Pineapple	
WHOLE YOUNG COCONUT	69K

WATER

Aqua Reflections Still 380 ML	40K
Aqua Reflections Sparkling 380 ML	40K
Aqua Reflections Still 750 ML	70K
Aqua Reflections Sparkling 750 ML	70K
San Pellegrino Sparkling Natural Water 500 ML	80K
Perrier Sparkling Natural Water 330 ML	80K

SOFT DRINKS

Coca-Cola, Sprite, Zero, Soda water, Tonic water	40K
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