

POOL MENU



NIBBLES

CRISPY CHICKEN <i>(E) (D)</i> Served with tomyam mayo	60K
BEEF, CHORIZO & GUACAMOLE SLIDER <i>(D)</i> American cheddar cheese, sesame seed brioche bun	85K
MEXICAN PULLED PORK SLIDER <i>(P) (D)</i> Habanero hot sauce, American cheddar cheese, caramelized onion	75K
PORK MEAT BALLS <i>(P)</i> With spicy tomato basil sauce	75K
ASIAN CHICKEN WINGS <i>(D)</i> Sweet and spicy tossed fried chicken wing & sesame seed, blue cheese mayo	75K
SATE BABI <i>(P)</i> Bali spiced & palm sugar marinated pork sate	75K
SESAME CHICKEN FINGERS <i>(D)</i> Served with garlic aioli	65K
SALT AND PEPPER BABY SQUID <i>(S) (D) (E)</i> Served with habanero aioli & lemon slices	85K
JALAPEÑO POPPERS <i>(P) (D)</i> Panko breaded, deep-fried, filled with cheese, bacon, habanero hot sauce, lime sour cream	70K
CRISPY PRAWNS <i>(S)</i> Fried rolled marinated prawn with sambal terasi in lumpia skin	85K
POTATO WEDGES <i>(D)</i> Served with spicy cheese sauce	70K
TRUFFLE FRIES <i>(D)</i> Sweet potato fries, truffle cheese sauce	65K

STARTERS

TUNA POKE <i>(S)</i> Lime, wakame, chili, corn, pickled ginger, cherry tomato, cucumber, edamame & soy sauce	80K
SOFT SHELL CRAB <i>(S)</i> With pomelo, orange, carrot, bean sprouts, cucumber, onion, tomato & peanuts	95K
VIETNAMESE SPRING ROLL <i>(N) (S)</i> Rice paper filled with prawns, crab, rice noodles, coriander, cucumber and carrot with dipping sauce	85K
THAI WAGYU BEEF SALAD Namjim dressing, cucumber, shaved onion, chilli, lime, cherry tomato and sesame seeds	125K
CAESAR SALAD <i>(D) (E) (P)</i> Romaine, Parmesan-breaded chicken, poached egg, bacon, Caesar dressing & parmesan	85K
DETOX SALAD BOWL <i>(N) (V)</i> Hummus, asparagus, cucumber, carrot, red onion, olive, paprika, edamame, beetroot, feta, walnut & olive oil lime dressing	75K
LEAFY GREEN SALAD <i>(N) (V)</i> With kale, spinach, romaine, arugula and baby beets, cherry tomato, broccoli, asparagus, roasted garlic, feta cheese, walnut & sesame dressing	85K
SOUP	
OXTAIL SOUP Indonesian famous oxtail soup with carrots, potatoes & tomatoes	145K
TOM YAM <i>(S)</i> Hot and sour flavours juicy king prawns, fish, squid, shiitake mushrooms, fresh coriander, bok choy & a squeeze of lime	155K

IN BETWEEN (ALL COME WITH A SIDE OF FRENCH FRIES)

BRIE AND BREAD <i>(D)</i> Shokupan Bread, brie cheese, honey & olive oil, pecorino cheese	90K
CLUB SANDWICH <i>(E) (P) (D)</i> White toast, smoked turkey ham, Swiss cheese, egg, bacon, tomato, lettuce, onion, grain mustard, mayonnaise	130K
GRILLED HAM AND CHEESE <i>(P) (D)</i> Sourdough, Swiss cheese, honey glazed ham, dijon mustard & kewpie mayo	120K
TUNA MELT <i>(S) (E) (D)</i> Nusa Penida albacore tuna, kewpie mayo, cornichon, dill, shallot, Cheddar cheese on ciabatta	150K
PULLED PORK SANDWICH <i>(P) (D)</i> Pulled pork, bacon, corn slaw, American Cheddar cheese, habanero chili sauce on ciabatta	175K
CHICKEN BOO <i>(E) (D)</i> Seasoned flour batter fried chicken thigh, honey mustard, spicy Thousand Island dressing, pickles, charcoal bun	85K
WAGYU BEEF BURGER <i>(E) (D)</i> 100% wagyu beef, truffle mayo, caramelized onion, tomato, kale, Cheddar, sesame bun	215K
FISH & CHIPS <i>(E) (S)</i> Battered "northen Bali farm" barramundi fish, apple slaw, tartar & lemon	120K
BEEF STEAK SANDWICH <i>(D)</i> Sourdough bread, beef sirloin, caramelized onion, chili mayo, katsu sauce	175K

MAIN COURSE

LAMB CURRY The earthy sweetness of coconut cream, Stewed lamb shank with grapes, grill baby vegetables	225K
BRAISED BEEF MASSAMAN <i>(N)</i> Sweet potato, cashew nut, coconut cream, charred onion	140K
GRILLED PUMPKIN <i>(S)</i> White curry, tofu, long bean, cherry tomato, fried onion	85K
PIZZA	
CLASSIC MARGHERITA <i>(D)</i> Tomato basil sauce, shredded mozzarella, burrata, tomato cherry, basil	150K
ULTIMATE PIZZA <i>(P) (D)</i> Tomato basil sauce, chili beef, ham, sausage, bacon, pepperoni, bell pepper, onion, Cheddar, Mozzarella, sour cream	175K
CHEESY VEGGIES <i>(V)</i> Tomato basil sauce, Black olive, tomato, mushroom, sweet corn, bell pepper, zucchini, onion, Mozzarella	160K
ALL CHEESE <i>(D)</i> Burrata, blue cheese, parmesan, goat cheese, cheddar, truffle oil	175K
PIZZA SATE AYAM <i>(N) (D)</i> Bumbu kacang, chicken, garlic oil, Balinese pickled, Mozzarella cheese	135K
HAWAIIAN PIZZA <i>(D)</i> Tomato basil sauce, Ham, pineapple, chicken, Mozzarella cheese	175K
OSAKA PIZZA <i>(S) (D)</i> Green cabbage, green onion, pancetta, flakes seaweed, shaved bonito, okonomiyaki sauce & kewpie mayo	165K

PASTA

SPINACH GNOCCHI & CHICKEN THIGH <i>(D) (N)</i> Spinach gnocchi, creamy gorgonzola sauce, lemon herb chicken thigh, chopped walnut	120K
AGLIO OLIO E PEPERONCINO <i>(V)</i> Spaghetti, extra virgin olive oil, chili, sliced garlic, sun dried tomatoes, Italian parsley	95K
LA CARBONARA <i>(E) (P) (D)</i> Spaghetti, Pancetta, with the authentic egg & Parmesan mixture	130K
CREAMY SEA URCHIN PASTA <i>(S) (D)</i> Linguine, creamy sea urchin, dry chili & bonito flakes	135K
RIGATONI ALLA VODKA <i>(D)</i> Crispy chicken parmigiano, chili flakes	120K

LOCALICIOUS

NASI GORENG KAMPUNG <i>(N) (E) (S)</i> Kampung style fried rice with chicken, fried egg, chicken satay & prawn crackers	95K
SEAFOOD FRIED RICE <i>(S)</i> Baby scallops, prawn, green onion, chili & shaved bonito	110K
MIE GORENG JAWA <i>(N) (E) (S)</i> Fried noodles with Java sweet soya sauce, chicken, sambal terasi & fried egg	95K
SATAY MARANGGI Maranggi marinated Tokusen wagyu skewer and tomato chili sweet soyu & rice	180K
BARRAMUNDI BAKAR <i>(S)</i> Grilled in banana leaf barramundi with Balinese spices, served with chili sambal kecap, lime & rice	130K
BEBEK BETUTU <i>(S)</i> Boneless roasted duck with Balinese spiced marination served with rice	185K

CHARCOAL GRILL

WAGYU STRIPLOIN	365K	CHOICE 2 OF SAUCE:	
BLACK ANGUS RIB EYE	450K	Ginger torch chimichurri, miso soy garlic, BBQ, green peppercorn, merlot wine sauce, garlic aioli, 3 of sambals (sambal matah, sambal tomat, sambal ijo).	
LAMB CHOP	350K		
PORK RIBS	220K		
PORK CHOP	185K	ADDITIONAL SIDE ORDER:	
SLIPPER LOBSTER	150K	Jasmine steamed rice	30k
CHICKEN BREAST	70K	Truffled mashed potato	35k
BONELESS CHICKEN LEG	70K	Sauteed baby potato	30k
		Grilled baby vegetables	30k
		Eggplant balado	30k

SOMETHING SWEET

WARM SPICY CHOCOLATE LAVA CAKE <i>(E) (D)</i> Served with pistachio ice cream & raspberry coulis	75K
CRISPY BANANA ROTI <i>(D) (N)</i> Coconut gelato, crushed peanut and coconut sauce	65K
BASQUE CHEESE CAKE <i>(E) (D)</i> Served with salted caramel popcorn, whipping cream and fresh mixed berry	85K
SEASONAL FRESH FRUIT PLATTER With Kaffir lime sorbet	45K

(V) Vegetarian | *(D)* Dairy | *(N)* Nuts | *(S)* Seafood | *(E)* Egg | *(P)* Pork

All menu items are in Indonesian Rupiah - IDR.
Prices are subject to 21% service charge and applicable government tax

BEVERAGE



OUR MASTERPIECES

Cocktail inspiration from our mixologist combining art & chemistry.

Green Island Rum, coconut liqueur, kiwi puree and lime juice	135K
Cloudy Sky Gin, lemon juice, fresh ginger, honey and coconut water	135K
Senorita Tequila, triple sec, passion fruit and lime juice	135K
The Lala Spiced rum, triple sec, fresh chilli, lemon grass, fresh lime and basil leaf	135K
Coffee Addiction Vodka, based on a cocktail made with Indonesian coffee	135K
Rempah Negroni Gin, sweet vermouth, campari and syrup	135K
Rose & Mary Gin, yuzu, homemade rosemary syrup and topped with soda water	135K
Red Dragon Vodka, infused rosella, yuzu and topped with soda	135K

CLASSIC COCKTAIL

Lychee Martini Vodka, lychee liqueur, lychee juice and fresh lychee	135K
Pinacolada Rum, coconut liqueur, pineapple juice, coconut milk and fresh pineapple	135K
Long Island Vodka, gin, rum, tequila, triple sec, lime juice topped with coke	135K
Mojito Rum, mint leaf, lime, sugar syrup topped with soda	135K
Daiquiri Rum, triple sec, lime juice and sugar syrup	135K

SPRITZER

	By Glass	By Pitcher
Aperol Spritz Aperol, sparkling wine, soda water and orange wheel	135K	400K
Perfect Circle Aperol, sparkling wine, cranberry juice and soda water	135K	400K
Yellow Sparkle Vodka, sparkling wine and orange juice	135K	400K

PAASHA TO SHARE

	By Glass	By Pitcher
Red Sangria Red wine, brandy, triple sec, fresh fruits and soda water	135K	400K
White Sangria White wine, vodka, triple sec, fresh fruits and soda water	135K	400K
Peachy Passionate Rum, passion fruits, mint leaves, bitter and soda water	135K	400K

BEERS

Bintang	55K
Bintang Radler	55K
Heineken	65K
San Miguel Light	65K

CIDERS

Sommersby Apple	80K
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FRESH JUICE

Mango Pineapple Orange Watermelon Mixed juice	50K
Fresh Whole Coconut	55K

SOFTDRINK& WATER

Soda Water	40K	Tonic Water	40K
Coke	40K	Equil Natural 360ml	45K
Sprite	40K	Equil Sparkling 360ml	45K

COFFEE & TEA

COFFEE		TEA	
Espresso	45K	English Breakfast	40K
Americano	45K	Earl Grey	40K
Cappuccino	45K	Peppermint	40K
Café Latte	45K	Chamomile	40K
Hot Chocolate	45K	Green Tea	40K
		Ginger Tea	40K

MOCKTAIL

Peppermint Squash Pappermint tea, lemon zest and lemon juice topped with soda	55K
Ginger Passion Tea Passion fruit, ginger, black tea and orange juice	55K
Lychee Bubble Black Tea, lychee and vanilla syrup topped with soda water	55K
Chamomile Ginger Fizz Chamommile Tea, ginger, honey and pineapple juice topped with soda	55K

WINE BY THE GLASS

WHITE WINE	
Two Islands Indonesia Chardonnay	110K
Douglas Green, Wellington South Australia Chardonnay	120K
Cono Sur, Torconal Chile Sauvignon Blanc	130K
Maison Castel France Sauvignon Blanc	135K

RED WINE	
Two Islands Indonesia Shiraz	110K
Trapiche Argentina Pinot Noir	120K
Cono Sur, Biceleta Chile Merlot	125K
Finca Las Moras, Intis Argentina Malbec	130K

ROSE WINE	
Tall Horse Western Cape South Africa	130K

SPARKLING WINE	
Maschio Spumante Extra Dry Italy	130K
Two Island Australia Prosecco	130K

KOMBUCHA

Original Applebee Orange	55K
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ENERGY DRINK

Red Bull	100K
Red Bull Vodka	150K

WINE BY BOTTLED

WHITE WINE	
Two Islands Indonesia Chardonnay	500K
Cono Sur, Torconal Chile Sauvignon Blanc	650K
Douglas Green, Wellington South Australia Chardonnay	700K
Banrock Station, Riverland Australia Sauvignon Blanc	700K
Maison Castel France Sauvignon Blanc	800K

RED WINE	
Two Islands Indonesia Shiraz	500K
Cono Sur, Biceleta Chile Merlot	650K
Finca Las Moras, Intis Argentina Malbec	650K
Trapiche Argentina Pinot Noir	700K
Banrock Station Australia Cabernet Merlot	750K

CHAMPAGNE & SPARKLING WINE	
Two Island Australia Prosecco	600K
Maschio Spumante Extra Dry Italy	700K
Albaluna Italy Prosecco	1.000K
Moet & Chandon Brut France	2.500K
Veuve Clicquot Brut France	3.000K

VODKA	By Glass	By Bottled
Smirnoff	100K	1800K
Absolute	120K	2500K
Grey Goose	140K	2800K
Belvedere	150K	3200K

GIN	By Glass	By Bottled
Gordon Dry Gin	100K	1500K
Bombay Sapphire	120K	1700K
Hendrick's	130K	2000K
Tanqueray	130K	2100K

RUM	By Glass	By Bottled
Nusa Cana Tropical Rum	100K	1500K
Nusa Cana Spiced	100K	1500K
Myers Dark Rum	110K	1600K

TEQUILA	By Glass	By Bottled
Jose Cuervo	110K	1800K
Don Julio Reposado	150K	2000K

WHISKEY	By Glass	By Bottled
Jim Beam	110K	1700K
Jack Daniel	120K	2100K
Red / Black Label	130K	2500K
Bulleit Bourbon	120K	1800K
Jameson	130K	1800K

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