

# M E N U

## Wild Air

### STARTER

#### CAESAR SALAD

##### WITH CHICKEN/PRAWN

Fresh baby romaine lettuce, crispy beef bacon, shaved parmesan cheese, classic Caesar dressing and croutons

#### TUNA AVOCADO

Tuna sashimi, avocado, crispy parmesan cheese, green oil.

#### BEEF TARTAR

Beef tartar, real mayo, egg yolk gel, shallot cured, rice crackers.

#### RUCOLA DUCK SALAD

Smoked duck breast, rucola, balsamic reduction glaze, parmesan, feta cheese.

#### SALMON BEET CURED

Beet cured, tobico, beet crackers, tomato cherry, cream cheese-citrus dressing.

### VEGETARIAN

#### STIR FRY VEGETABLES

Stir Fry Vegetables mixed with fried tofu and served with steamed rice

#### EGGPLANT ROLLATINI

Thin sliced of roast vegetarian eggplant rolled with minced tofu and topped with tomato sauce

#### VEGETABLES YELLOW CURRY

Plant Based Meat (all of the meat 100 % from Soy)

#### SATE PLEPING VEGIE

Plant Based Meat (all of the meat 100 % from Soy)

#### RATATOUILLE

Plant Based Meat (all of the meat 100 % from Soy)

#### KALE SALAD

Local kale, couscous, apple red and green, fried been cake, red cabbage, red chili big and lemon balsamic dressing

#### TERIYAKI IN BOWL

Organic salad, cucumber, slice carrot, corn, onion, avocado and teriyaki sauce

### SOUP

#### SOP BUNTUT

Oxtail soup, served with steamed rice, sambal soto and Butternut crackers.

#### TOM YUM GOONG

Thai famous spicy and sour soup with seafood and mushroom, in spicy lemongrass broth

#### ROAST BUTTERNUT SOUP

Roasted butternut pumpkins soup, cream, pumpkins pure, pumpkins tempura

#### SEAFOOD CHOWDER

Cream based soup, assorted seafood, diced green onion, pork bacon and baked potato

### PIZZA

#### MARGHERITA PIZZA

Tomato sauce, mozzarella, herbs, basil leave, parmesan cheese and olive oil

#### PROSCIUTTO E FUNGHI

Tomato sauce, mozzarella, mushroom and ham

#### PEPPERONI PIZZA

Tomato sauce mozzarella and pepperoni sliced

#### CARNIVORA PIZZA

Tomato sauce, mozzarella, cook ham, peperoni, Italian sausages and rucola on top

### PASTA

#### TORTELLINI PETTO D'ANATRA

Homemade tortellini pasta served with smoked duck breast and cream sauce

#### GNOCCHI BROCCOLI PESTO

Homemade gnocchi potato pasta served with broccoli and pesto sauce

#### TAGLIOLINI NERI SALMONE

Homemade Black ink tagliolini pasta served with cream salmon sauce

#### FETTUCINE LOBSTER

Fettucine pasta mixed with baby lobster, tomato sauce, assorted tomato and black olive

#### WAGYU BEEF BOLOGNAISE

Spaghetti pasta served with bolognese sauce

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### BITES

#### CALAMARI RING

Classic local recipe of crispy flash fried calamari ring with sea salt and dry chili.

#### CHICKEN WINGS

Marinated fried chicken wings served with Thai sauce and tartar dressing

#### FRENCH FRIES

Homemade cut fries

### ASIAN MODERN

#### CHICKEN KUNG PAO

Wok fried chicken with dry chili, vegetables, cashew nut and cover with gel and served with steamed rice

#### CRISPY DUCK

Deep fried crispy duck with vegetables tossed In Balinese secret recipe served with steamed rice and trio sauce

#### PAD THAI

Wok fried flat rice noodles with prawn, bean sprout, peanuts, fish sauce and lime

#### GAROUPA STEAM FISH

300gr / 500gr

Thai dish of steamed garoupa fish

#### GULAI KAMBING

Lamb shank stew with famous Indonesian broth and served with steamed rice.

#### GINDARA YELLOW CURRY

Pan seared Gindara fish served with Vegetables, shimeji mushroom, gindara skin crackers, tobiko, yellow soy curry, green oil and steamed rice on the side.

#### AYAM BAKAR PLECI

Grilled chicken leg with classic Chef sauce, sambal emulsion, plicing kangkung Lombok style and aromatic rice.

#### PECEL LELE

Fluffy Crispy Assorted catfish served with sambal lalapan and sambal gel

### WESTERN SAVORY

#### WILD AIR BURGER

Grilled beef burger, beef bacon, grilled onion, cheese, gherkin and fries

#### WAGYU BEEF

200 gr tokusen wagyu beef served with mashed Potato, shitake mushroom, broccoli, baby carrot and shallot pepper au jus.

#### SALMON COUSCOUS

Pan seared salmon, broccoli pure, couscous, buttered vegetables, carrots gel and finished with saffron sauce.

#### ROAST CHICKEN IN KOMBUCHA SOUBISE SAUCE

Roast chicken leg with mashed potato, vegetables and the best extract kombucha soubise sauce

#### BBQ PORK RIBS

Grilled Pork Ribs with kombucha barbeque sauce, mashed potato and Bedugul organic salad

#### HERB CRUSTED LAMB CHOP

Herb crusted lamb chop, red wine onion, heritage carrots and potato cake

#### POACHED LOBSTER BUTTERNUT CREAM

Poached lobster, mozaic fish, butternut cream, lobster jus

#### PANGASIU MOZAIC SEAWEED DASH

Pangasius mozaic, seaweed dash, Clam manila, potato gratin, cream cheese-green oil

### DESSERT

#### MORINGA PANNA COTTA

Moringa panna cotta, moringa gel, icing sugar and seasonal fruits

#### CHOCOLATE LAVA CAKE

With fruits salsa and ice cream.

#### COOKING SHOW

#### CHOCOLATE LAVA CAKE

Live dessert facing art on the table

#### TIRAMISU

Tiramisu, meringue, icing sugar, cookie crackers.

#### RED VELVET YOGHURT MOUSE CAKE

Red velvet mouse, white chocolate soil, dried sweet coconut, assorted seasonal fruits

# MENU

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### BREAKFAST

#### MORNING FRIED RICE

Wok fried rice with vegetables, shredded egg, Fried chicken, and prawn crackers.

#### FLYING FRIED NOODLES

Indonesian wok fried noodles with caisim carrot, white cabbage and topped with shredded egg and prawn crackers.

#### KAAMALA BEST SCRAMBLED

Best Scrambled served with sour dough and top with tobiko, sour cream, grissini stick and parmesan cheese

#### CRISPY EGG BENEDICT

Choice of Beef or fork bacon, chicken sausage, mashed Potato, crispy poach egg, hollandaise sauce and tobiko

#### BIG BREAKFAST

2 free range eggs with pork or beef bacon, chicken sausages, baked beans, grilled tomato sautéed mushrooms, sourdough, and mashed Potato

#### BUBUR AYAM

Chicken porridge with boiled egg, fried shallot, leek, celery, yellow soy on the side and prawn crackers.

#### CHORIZO OMELETTE

Eggs mixed with spices chorizo, mushroom, red onion, tomato, mixed Capsicum and served with kale garlic sauce, mashed potato and beef or pork bacon and chicken sausages.

#### BISMA CEREAL

Choice of : corn flakes, coco crunch, milo ball and served with fresh milk, chocolate croissant and plain croissant, soft roll, unsalted butter and homemade jam.

#### SMASHED AVOCADO WITH FETA

Sliced sour dough topped with smashed avocado, garlic kale salad, beef or pork bacon, tomato cherry and crumbled feta cheese, poach egg, mashed potato, grilled tomato and smashed avocado

#### BURRITO BREAKFAST

Scramble eggs, beef or pork bacon, chicken sausage, avocado, tomato, mozzarella cheese, Bedugul garden salad and served with chili jam, chili mayo and corn salsa

#### AVO TOAST

Sliced avocado on sourdough topped with poach egg, garlic kale salad, crumbled feta cheese, beef or pork bacon, cheddar cheese and radish

### SWEETS

#### PANCAKE

Choice of: plain, pandan, chocolate pancake served with caramelized banana, micro sponge, tropical fruits and ice cream.

#### FRENCH TOAST

French toast served with tropical fruits, micro sponge, chocolate sauce, crumble cashew nut and ice cream

#### WAFFLE

Choice of: plain or chocolate waffle served with icing sugar, strawberry fruit, mango sauce, granola, and ice cream.

#### TOAST WITH VANILLA & CHOCOLATE BUBBLE

Toast topped with vanilla sauce, chocolate sauce, and chocolate bubble

### SMOOTHIE / GRANOLAS

#### KAAMALA IN A BOWL

Purple dragon fruit, mango, strawberry, honey, mint leaf, lime juice, granola and soy milk

#### TROPICAL JUNGLE FRUIT

Mixed jungle fruit, creamy homemade honey yogurt topped with star fruit, grapes, strawberry, mint leaf and granola

#### MANGGO GRANOLA

Homemade mango yogurt topped with banana, tamarilo, honey, mint leaf and granola

### PROMO

#### FLYING COFFEE PROMO

Authentic Flying Cappuccino or Americano served with Chocolate roll or plain croissant

### ADDITIONAL

#### BEEF BACON

#### PORK BACON

# ME *Wild Fire* NU

## HOTPOT & BBQ

Portion for 2 persons

## SECRET GARDEN BBQ

150 ++ / Person

Minimum 2 person

- Beef
- Chicken
- Beef sausages
- Prawn
- Calamari
- Onion
- Capsicum
- Mushroom
- Mixed green salad

Sauces:

- Black paper
- Teriyaki
- Barbeque

## PICNIC

## SECRET GARDEN

## HOT POT NOODLE

120 ++ / Person

Minimum 2 persons

- Noodle
- Bok coy
- Carrots
- Enoki Mushroom
- Shitake Mushroom
- Leek
- Prawn
- Sausages
- Chicken

## TOM YUM GOONG

120 ++ / Person

Minimum 2 person

- Prawn
- Calamari
- Mahi-mahi fish
- Button mushroom
- Enoki mushroom
- Baby corn
- Noodles
- Shallot Hot chili
- Tomato
- Lemon grass
- Lime leaf
- Galangal
- Coriander leave



KAAMALA  
RESORT

All price are in thousand rupiah and subject to 21% tax and service charge

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## CHAMPAGNE

**DUVAL LEROY BLANC DE BLANCS**  
**DUVAL LERY FEMME DE CHAMPAGNE BRUT**

## SPARKLING WINE

**SABABAY ASCARO PROSECCO**  
**SABABAY MOSCATO DE BALI**

## WHITE WINE

**SHEARWATER**  
Sauvignon Blanc  
**BODEGA NORTON COLECCION**  
100% Torrontes  
**ASTROLABE FARM RIESLING**  
Dry Riesling  
**FANTINEL BORGIO TESIS**  
Chardonay  
**MASET DEL LLEO ORIGEN**  
**BLANCO – CATALUNYA**  
Macabeo, Parellada, Xarel lo  
**MAN FREE - RUN**  
Chenin Blanc

## RED WINE

**MONKEY PUZZLE**  
Merlot  
**MAN BOSSTOK**  
Pinotage  
**GIGONDAS LAVAU**  
50% Grenache, 40% Syrah, 10% Mourvèdre  
**RHONE VILLAGE LAVAU**  
Vallee du Rhone  
**SHEARWATER**  
Pinot Noir  
**GABBIANO**  
Chianti IL Cavaliere Italy  
**ENVYFOL G.S.M**  
Pays D'OG French

## WINE BY GLASS

WHITE WINE  
**SABABAY WHITE VELVET**  
RED WINE  
**SABABAY BLACK VELVET**

## MOCKTAILS

**MANGGO MULE**  
Mango, cucumber, lime, honey, top with Ginger beer Foam  
**FRUITY LEMONADE**  
Light Orange, pineapple, guava, and lime juice top with sprite  
**ASIAN SPARKLER**  
Passion fruit syrup, pineapple juice, lime juice  
**WILD BLUE SKY**  
Blue lagoon syrup, orange and lime juice and lychee fruit  
**TROPICAL VIBE**  
Passion fruit, coconut water, caramel, pineapple and lime juice  
**COCO - NUT JUNGLE**  
Coconut water, orgeat syrup, lemon juice, top with tonic water  
**STRAWBERRY BUBBLE GUM**  
Bubble gum syrup, strawberry syrup, lime and apple juice

## SIGNATURE COCKTAILS

**JUNGLE GINGER BEER**  
Gin, lemongrass, lime, ginger, sugar, egg white top with ginger beer foam  
**TIRAMIZU COCKTAIL**  
Vodka, amaretto, baileys, cooking cream  
**STRAWBERRY BITTER SPLASH**  
Gin, strawberry, orange, honey, top with ginger beer foam  
**PIRATES LOVE**  
Refreshing balance with combination Spice Rum, Snake fruit shrub, Balinese spice syrup, lemon and Tonic water  
**PISANG RAI**  
Rich and Fruity Cocktail by White Rum, banana liqueur, pandan syrup, lemon and pineapple juice  
**JALAPENO AGRIO**  
The sovory of ingredient base on Tequila, triple sec, jalapeno, lime and pineapple juice  
**BUBBLE GUM CLUB**  
Fruity Cocktail in a shake of Gin, Raspberry puree, bubble gum syrup, lemon juice and angostura bitter

## COCKTAILS

**STRAWBERRY DAIQUIRY**  
**FROZEN/CLASSIC**  
Light Rum, Strawberry, lime juice  
**MARGARITA**  
**FROZEN/CLASSIC**  
Tequila, triple sec, lime juice  
**RED/WHITE SANGRIA**  
Red/White wine, triple sec, sprite, with tropical fruit  
**WILD NEGRONI**  
Gin, sweet vermouth, campari  
**STRAWBERRY MOJITO**  
Light rum, sugar, Strawberry, lime, mint leaf, so



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*Wild Fire*

## VODKA

SMIRNOFF  
BELVEDERE  
GREY GOOSE  
RUSSIAN STANDARD IMPERIA  
RUSSIAN STANDARD PLATINUM  
ABSOLUT

## GIN

GORDON'S GIN  
BEEFEATER LIMITED EDITION  
MONKEY 47  
TANQUERAY 10

## RUM

CAPTAIN MORGAN SPICE / WHITE  
PLANTATION 3 STAR  
BACARDI  
MYERS DARK

## TEQUILA

CRYSTAL SQUARE TEQUILA  
JOSE CUERVO  
SIERRA TEQUILA REPOSADO  
OLMECA EXTRA AGED  
HERRADURA PLATA

## AMERICAN WHISKY

JIM BEAM  
JACK DANIEL'S  
MAKERS MARK  
GENTLEMAN JACK  
WILD TURKEY RARE BREED

## SCOUT WHISKY

MARTELL VSOP  
HENNESSY VSOP

## OTHER WHISKEY

CANADIAN CLUB  
JAMESON IRISH WHISKEY

## SCOTCH WHISKY

CHIVAS REGAL 12  
JOHNNIE WALKER RED LABEL  
JOHNNIE WALKER BLACK LABEL  
MONKEY SHOULDER  
BALLANTINE'S 17

## BEER

BINTANG SMALL  
BINTANG BUCKET (4 Bottles)  
HEINEKEN

## BRANDY & COGNAC

GLENLIVET 12  
GLENFIDDICH 12  
JURA 12  
GLENMORANGIE 10  
TALISKER STORM 10  
BALVENIE 12YO TRIPLE CASK  
MACALLAN LUMINA

## LOCAL SPIRIT

ARAK BALI

## LIQUEUR & OTHERS

MIDORI  
BOOLS BLUE CURACAO  
KAHLUA  
DRAMBUIE  
BOLS TRIPLE SEC  
BOLS AMARETTO  
MARTINI DRY  
BAILEYS  
DRY VERMOUTH  
SWEET VERMOUTH  
APEROL  
JAGERMEISTER  
CAMPARI  
COINTREAU

## SOFT DRINK

AQUA REFLECTION STILL  
AQUA REFLECTION SPARKLING  
COCA-COLA  
DIET COKE  
SPRITE  
TONIC WATER  
SODA WATER

## MILKSHAKE

VANILA  
STRAWBERRY  
BANANA  
CHOCOLATE

## FRESH JUICE

HONEY DEW  
WATERMELON  
PAPAYA  
STRAWBERRY  
FRESH YOUNG COCONUT



# MENU

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## HOT/ICED CHOCOLATE

CHOCOLATE

CHOCOGATTO

Vanilla Ice cream top with Hot Chocolate

## FLAVORED TEA

LYCHEE ICED TEA

STRAWBERRY ICED TEA

PEACH ICED TEA

PASSION FRUIT ICED TEA

ELDER FLOWER ICE TEA

LAVENDER ICE TEA

PINK GRAPE FRUIT ICE TEA

BLUE LAGOON ICE TEA

GRENADINE ICE TEA

ROSE ICE TEA

ALMOND ICE TEA

## REFRESHMENT TEA

BALI GREEN TEA

COLD RELIEF

TRADITIONAL MASALA CHAI

EARTHY GINGER

## HOT/ICED COFFEE

ESPRESSO

AMERICANO

MOCCACINO

CAPPUCCINO

CAFE LATTE

TARO LATTE

GREEN TEA LATTE

RED VELVET LATTE

AVOGATTO

Vanilla Ice cream top with Americano



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