

FRESH JUICES

Fresh blended to order and served chilled to maximize flavor and retain nutrients.

Kelapa muda / fresh whole young coconut	35
Tangerine watermelon papaya pineapple Honeydew	40
Mixed juice	45
Mango avocado, seasonal	50

SMOOTHIES and SHAKE

SMOOTHIES with yoghurt	60
-------------------------------	-----------

Mango, Melon, Papaya, Pineapple, Strawberry, Avocado, Banana, Pitaya, Orange, Chocolate, Vanilla.

SHAKES with ice cream	60
------------------------------	-----------

*Vanilla & Nutmeg, Chocolate, Strawberry & Mango
Honey Melon & Banana, Banana & Cinamon.*

MINERAL WATERS, SODAS, BEER and MOCKTAILS

Coke Diet coke Sprite Tonic Soda water	30
Equil sparkling 380 ML	40
Equil still 380 ML	40
Bintang beer small	45
Bintang Radler	45
Smirnoff ice lime	50
Virgan Mojito	60
Virgan Pina Colada	60

COFFEE AND TEA SELECTION

COFFEE SELECTION

ESPRESSO	30
BALI COFFEE	30
DOUBLE ESPRESSO	40
CAPPUCCINO	40
COFFEE LATTE	40
AMERICANO	40
LONG BLACK	40
MOCHA	40

TEA SELECTION

LEMONGRASS TEA	30
MINT TEA	30
GINGER TEA	30
ENGLISH BREAKFAST TEA	40
CHAMOMILE TEA	40
EARL GREY TEA	40
DARJEELING TEA	40
GREEN TEA	40



*All prices are in Indonesian Rp,000
All prices are subject to 21% government taxes and service charge*

DIJIWA COCKTAILS

90

NI LUH DEWI

Balinese spirit 'arak', fresh rosemary, lime juice and cantaloupe syrup.

BAJANG DESA

Balinese spirit 'arak', ginger, lime juice and coconut syrup.

KUNING LANGSAT

Balinese spirit 'arak', orange juice, lemon, and passionfruit syrup.

COCONUT EXPRESSO MARTINI

Balance blended 'arak', coconut syrup and espresso.

DEWI SRI FIZZ

Arak, orange syrup, espresso top up with tonic water.

INTERNATIONAL COCKTAILS

MOJITO

Rhum, Mint, Soda water & lime juice.

100

GIN TONIC

Gin, Tonic Water & lime juice.

100

CAIPIRINHA

Cachaça & lime juice.

100

CAIPIROSKA

Vodka & lime juice.

100

FROZEN MOJITO

Rhum, mint, soda water & lime juice.

100

FROZEN LIME & GIN

Gin, mint, soda water & lime juice.

100

INTERNATIONAL COCKTAILS

MARGARITA <i>Tequila, Cointreau & lime juice.</i>	120
WHISKEY SOUR <i>Whiskey, Dash Egg White & lime juice.</i>	120
COSMOPOLITAN <i>Vodka, Cointreau, Cranberry & lime juice.</i>	120
EXPRESSO MARTINI <i>Vodka, Espresso & Coffee Liqueur.</i>	120
FROZEN MARGARITA <i>Tequila, Cointreau & lime juice.</i>	120
FROZEN STRAWBERRY DAIQUIRI <i>Rhum, Frozen & Fresh Strawberry.</i>	120
PINA COLADA <i>Bacardi, Myer's Rum, Coconut Milk & Pineapple Juice.</i>	140
LONG ISLAND TEA <i>Vodka, Rhum, Gin, Tequila, Triple Sec, Coke & lime juice.</i>	140
NEGRONI <i>Campari, Sweet Vermouth & Gin.</i>	150
BOULEVARDIER <i>Wild turkey, Cinzano Rosso, Campari.</i>	150
ROSITA <i>Tequila, Cinzano rosso, Campari.</i>	150

WINE LIST

White Wine

Glass / Bottle

HATTEN <i>Aga White</i>	Bali	120/425
TWO ISLANDS <i>Chardonnay</i>	Bali	125/575
TWO ISLANDS <i>Pinot Grigio</i>	Bali	125/575
DOMAINE TARIQUET <i>Sauvignon</i>	France	140/580
MI TERRUNO <i>Torrantes</i>	Argentina	580
TEMPUS TWO <i>Silver Series Pinot Gris</i>	Australia	650
TEMPUS TWO <i>Silver Series Sauvignon Blanc</i>	Australia	650
TALL HORSE <i>Sauvignon Blanc</i>	South Africa	175/820
LE GRAND NOIR <i>Chardonnay</i>	France	190/875

Red Wine

HATTEN <i>Aga Red</i>	Bali	120/425
TWO ISLANDS <i>Cabernet Merlot</i>	Bali	125/575
ANTIGAL <i>Estimulo Malbec</i>	Argentina	145/580
TEMPUS TWO <i>Shiraz</i>	Australia	580
TEMPUS TWO <i>Cabernet Sauvignon</i>	Australia	580
SAN MARZANO <i>Il Pumo Primitivo</i>	Italy	650
CARMEN <i>Tolten Carménère</i>	Chile	175/825
TALL HORSE <i>Cabernet Sauvignon</i>	South Africa	185/875
LE GRAND NOIR <i>Merlot</i>	France	190/900

WINE LIST

Rose Wine

HATTEN Aga Rosé	Bali	425
DOMAINE DU TARIQUET <i>Côtes De Gascogne Rosé</i>	France	650
VIDAL FLEURY <i>Côtes du Rhône Rosé</i>	France	675

Sparkling Wine

HATTEN <i>Tanjung Sparkling</i>	Bali	500
RED LABLE <i>Pink Moscato</i>	Australia	620
WOLF BLASS <i>Bilyara Brut</i>	Australia	620
VALDIVIESO <i>Brut</i>	Chile	720
JACQUELINE <i>Brut Rosé N.V</i>	France	910

Champagne

GREMILLET <i>Selection Brut Champagne</i>	France	3.100
---	--------	-------

PREMIUM DIGESTIF

Our Bartender pours 45 ml (1 1/2 fl. oz) per shot

JOHNNIE WALKER RED	100
ABSOLUT VODKA	100
MARITINI ROSSO	100
MARTINI BIANCO	100
JOSE CUERVO	100
CAMPARI	100
BOMBAY SAPPHIRE DRY	100
MARTINI EXTRA DRY	120
JACK DANIEL'S	120
BALLANTINES	120
JÄGERMEISTER	120
CHIVAS 12 YEARS	140
GREY GOOSE	140
DIPLOMATICO	140
BOMBAY SAPPHIRE INFUSED	140

All prices are in Indonesian Rp,000

All prices are subject to 21% government taxes and service charge

KIDS MENU

80

Chicken fingers

Deep fried breaded sliced chicken breast served with tomato sauce and French fries.

Fish & chips

Red snapper in breadcrumb served with tomato sauce and French fries.

Grilled chicken

Grilled chicken breast and spaghetti.

Cheeseburger

Burger bun, beef patty, cheese, lettuce, tomatoes served with French fries.

Cheese sandwich

Bread toast, cheese, lettuce, tomatoes, and onions, served with tomato sauce and French fries.

(V) vegetarian, (🐷) contain pork, (🔪) spicy, (👨🍳) chef recommendation

*All prices are in Indonesian Rp,000
All prices are subject to 21% government taxes and service charge*

All Day Menu

ENTRÉES

The avocado	80
<i>Smashed avocado on sourdough toast, feta cheese and sesame seed.</i>	
Prawn salad	90
<i>Grilled prawn with glazed onion, sweet corn, vinaigrette, and baby mixed leaves.</i>	
Tuna tataki	90
<i>With avocado, Japanese salad, cherry tomato, rosemary garlic tuille mint mustard dressing and balsamic reduction.</i>	
Caesar salad	100
<i>Romaine lettuce, chicken breast, boiled egg, garlic crouton, classic Caesar dressing, bacon, and parmesan.</i>	
Seared crusted sesame tuna	100
<i>Sliced sesame tuna served with Balinese mango salad and balsamic soy reduction.</i>	

SOUP

Crème de champignon (V)	80
<i>Creamy mushroom soup with bread crouton, sauteed mushroom and cream.</i>	
Coconut ginger pumpkin soup (V)	80
<i>served with garlic crouton and grissini stick.</i>	

SIDE'S

Steamed white / yellow rice	30
Sauteed mixed vegetables	35
Mashed potato	35
Garden salad mustard mint dressing	35
French fries	40

(V) vegetarian, (🐷) contain pork, (🔪) spicy, (🍷) chef recommendation

All prices are in Indonesian Rp,000

All prices are subject to 21% government taxes and service charge

All Day Menu

MAINS

Gnocchi (V)

with tomato sauce. 100

with mushroom and cream, parmesan sauce. 120

Risotto al frutti di Mare

120

Mixed seafood risotto, fresh herb, and parmesan.

Terracotta ravioli (V)

130

Ricotta spinach with tomato coulis.

Mahi - mahi Balinese pesto

160

Grilled mahi-mahi wrapped with linguini toast with baby herbs, red chilli, sesame oil and Balinese "kemangi" candlenut pesto and ginger flower relish.

Fish two ways

160

Pan-seared sesame seed mahi-mahi and steamed snapper stuffed with seasonal fruits, sautéed Asian green vegetables on lemongrass rice.

Mixed seafood citrus curry sauce

170

Pan-seared snapper, prawn and squid served with grilled mango and yellow rice.

Roasted honey pork (🐷)

180

Bell pepper coulis, sauteed vegetables and "Babi Guling" sauce demiglace and mashed potato.

Farfalle seafood

180

Pan-seared snapper, prawn, scallop, squid with tossed farfalle, olive oil, fennel & tomato concasse.

Indonesian beef teriyaki

180

Grilled Indonesian sliced beef with Japanese edamame, mushroom, ragout, spiced pumpkin puree, mashed potatoes, and teriyaki sauce.

Australian grilled beef tenderloin

210

Grilled beef tenderloin (150 gr), with coconut and sautéed spinach, bell pepper coulis and mushroom sauce served with mashed potato or French fries.

All prices are in Indonesian Rp,000

All prices are subject to 21% government taxes and service charge

All Day Menu

MUNCHIES

Homemade potato wedgies with aioli (V)	50
Onion rings tempura with basil mayonnaise (V)	70
Rice paper roll (V)	80
<i>Tofu, tempe, and vegetables rolled in fresh rice paper with Thai dressing.</i>	
Crispy spring rolls (V)	80
<i>Deep fry vegetables and vermicelli noodle spring roll with sweet chili sauce.</i>	

TASTE OF INDONESIAN

Soto ayam	90
<i>Indonesian chicken soup with boiled egg, vermicelli noodle, tomato, and beansprout.</i>	
Gado-gado (V)	90
<i>Indonesian steamed vegetables salad with tofu, tempe, boiled egg, crackers, and peanut sauce.</i>	
Kare tofu and tempe	110
<i>Tofu, tempe, and vegetables in yellow curry with steamed rice.</i>	
Mixed sate	120
<i>Chicken satay, fish satay lilit, beef satay, tuna satay, and vegetables satay with peanut sauce, Balinese sambal, and yellow rice.</i>	
Pepes ikan	120
<i>Grilled Balinese spiced fish wrapped in banana leaf served with sayur urap and steamed rice.</i>	
Nasi goreng	120
<i>Stir-fry rice with chicken, prawn tempura, fried egg, crackers, chicken satay and pickles.</i>	
Mie goreng	120
<i>Stir-fry noodles, with chicken, prawn tempura, fried egg, crackers, chicken satay and pickles.</i>	
Kare ayam (🍴)	120
<i>Balinese chicken and vegetables curry with steamed rice.</i>	
Rendang sapi (🍴)	170
<i>Sumatran beef stew, in Indonesian spiced and coconut cream sauce with sayur urap and yellow rice.</i>	

All prices are in Indonesian Rp,000

All prices are subject to 21% government taxes and service charge

VEGETARIAN

Entrées

Roasted pumpkin and fetta cheese salad <i>with house dressing.</i>	75
Royal avocado toast with tofu <i>Sour dough toast, smashed avocado, mushroom, with tofu scramble.</i>	75
Royal avocado toast with egg <i>Sour dough toast, smashed avocado, mushroom, with poached egg.</i>	75
MATHIS treat bowl <i>Cauliflower, tomato salsa, smashed avocado, baby romaine, pulled jack fruit, tofu, and tempe and house dressing.</i>	85

Soup

Spiced pumpkin cream soup <i>with roasted grated coconut and toasted pumpkin seed.</i>	50
Cauliflower moringa soup <i>with shitake and coconut cream.</i>	60

Mains

Silken tofu and vegetables curry <i>with yellow rice.</i>	75
Tofu and tempe teriyaki <i>with toasted sesame and steamed rice.</i>	75
Nasi goreng sayur <i>Work stir fry rice with vegetables with melinjo crackers and tempe satay.</i>	75

Munchies

Pulled jack fruit spring rolls <i>with peanut sauce.</i>	65
Fresh Vietnamese spring roll <i>with peanut sauce.</i>	65

Desserts

Dadar gulung <i>Balinese crepes stuffed with grated coconut.</i>	40
Bubur injin <i>Black rice pudding with palm sugar dan coconut cream.</i>	40

DESSERTS

Sticky rice and its mango (V)	60
<i>Sweet coconut rice pudding with fresh mango and toasted almond on top.</i>	
Lemon meringue tart	60
<i>Served with passionfruit, lemongrass sauce and lime sorbet.</i>	
Chocolate mousse	60
<i>Served in chocolate cup, raspberry coulis, orange chips and caramel tuile.</i>	
Crème Brûlée vanilla	60
<i>Served with caramel tuile.</i>	
Banana flambée	60
<i>Caramelized banana, cashew nut in sugar syrup, chocolate sauce with papaya and strawberry salad.</i>	
Fondant au chocolat	70
<i>Warm chocolate fondant served with raspberry sauce and caramel gelato.</i>	
Baba au rhum	70
<i>Cake with rum, raspberry sauce, pastry cream candied orange and red cherry.</i>	
Profiteroles	70
<i>Served with vanilla gelato, chocolate and caramel cream sauce and its caramel tuile.</i>	

GELATO & SORBETS

By Gelato Secrets

35/scoop

Gelato Vanilla – chocolate – salted butter caramel
Sorbet Mango – passion fruit – green lime

COFFEE AND TEA SELECTION

Espresso	30	Lemongrass tea	30
Bali coffee	30	Mint tea	30
Double espresso	40	Ginger tea	30
Cappuccino	40	English breakfast tea	40
Coffee latte	40	Chamomile tea	40
Americano	40	Earl grey tea	40
Long black	40	Darjeeling tea	40
Mocha	40	Green tea	40

(V) vegetarian, (🐷) contain pork, (🌶️) spicy, (👨🍳) chef recommendation

All prices are in Indonesian Rp,000

All prices are subject to 21% government taxes and service charge

INDONESIAN

SET MENU 1

Soto ayam (soup)

Indonesian soup served with white cabbage, glass noodles, tomato and prawn cracker.

Terracotta crispy duck (main)

Served with water spinach with Balinese taste, three kind of sambals and steamed rice.

Black rice pudding (dessert)

Served with coconut milk and jack fruit ice cream.

SET MENU 2

Red bean soup (soup)

Balinese "jukut gedang" served with young papaya and red bean.

Ayam bakar (main)

Grilled chicken served with sliced long bean with sauce Kalasan, three kind of sambals and steamed rice.

Banana fritter (dessert)

Crispy banana fritters served with palm sugar sauce.

SET MENU 3

Corn fritters

Indonesian "Perkedel jagung" served with sweet chilli sauce.

Grilled pork rib (main)

Grilled pork rib served with bbq sauce and potato wedges or steamed rice and chilli soya sauce and sauted pok choi.

Fruit platter

Sliced of fruits, water melon, pineapple, honeymelon, papaya.

WESTERN

SET MENU 1

Mixed herbs grill tuna (appetizer)

With avocado, tomato concasse and coriander lemon grass sauce.

Slice grilled beef rib eye (main)

With asparagus and carrot vichy, rice ball and Bedugul grape sauce and mashed potato.

or

Mix seafood citrus curry sauce (main)

Pan seared fish, prawn and squid served with grilled mango, sauted coulflower and broccoli.

Sticky rice with mango (dessert)

Sweet coconut rice pudding with fresh mango and toasted almond on top.

SET MENU 2

Edamame bean salad (appetizer)

Edamame mayo layered with tomato concasse, scallop ceviche and served with mix salad.

Pan seared duck breast (main)

Pan seared duck breast served with sauted red cabbage and bacon, grilled pear berry sauce and brown sauce.

or

Fish two ways (main)

Pan seared sesame seed mahi-mahi and steamed fish stuffed with seasonal fruit sauted asian green vegetables and lemon grass rice.

Chocolate cream cheese cake (dessert)

Chocolate cream chesse cake served with raspberry coulies and wedges fresh orange.

BREAKFAST MENU ALA CARTE

Fruit Juices	orange pineapple watermelon papaya honeydew	40
Coffee	espresso bali coffee	30
	double espresso cappuccino latte americano	40
Tea	ginger tea lemongrass tea indonesian	30
	english breakfast tea earl grey chamomile	
	darjeeling green tea jasmine	40

FRUIT & CEREAL

○○	Chia pudding with banana, strawberry, and almond (V)	35
○○	Seasonal fruit slice with yoghurt (VG)	45
○○	Cornflakes with banana and fresh milk (V)	45
○○	Homemade granola with slice fruit and yoghurt (V)	55

BAKERY

○○	Sourdough with butter and homemade jam	20
○○	Sesame bagel	25
○○	Plain croissant	25
○○	Pain au chocolate	25

EGGS

○○	Two sunny side eggs with chives and toast	(L, G)	35
○○	Two poached eggs with hollandaise	(L, G)	35
○○	Vegetables omelet and toast	(L, G)	35
○○	Two scrambled eggs on toast with chives	(G)	35

PROTEIN

○○	Two slices of crispy pork bacon	25
○○	Two pieces of chicken sausage with tomato relish	25
○○	60 gr seared chicken with basil pesto	45
○○	60 gr grilled fish with aioli mayonnaise	65

CARB

○○	Sauteed baby potato with garlic and herb (VG)	25
○○	Garlic, herbs, sauteed mushroom (VG, G)	25
○○	Fried rice with fried egg, acar, and crackers	45
○○	Fried noodles with fried egg, acar, and crackers	45

SWEETS

○○	Pisang rai "Balinese poached banana" with grated coconut and palm sugar syrup (VG,G)	30
○○	Bubuh injin – organic black rice pudding with coconut cream (VG, G)	30
○○	Banana pancake with berries compot and honey	35
○○	Brioche French toast with berries compot and honey	40

BREAKFAST MENU

for the room includes

Fruit Juices, coffee or tea are included

Fruit juices (orange, papaya, pineapple, watermelon)

Blended Bali coffee

Indonesian tea

Chose 3 items menu from our dishes below to create your favorite breakfast

FRUIT & CEREAL

- Granola with sliced fruit and yoghurt (V)
- Cornflakes with banana and fresh milk (V)
- Seasonal sliced fruits with yoghurt (V)
- Chia pudding with banana, strawberry, and almond (V)

BAKERY

- Sesame bagel
- Croissant
- Pain Au chocolate
- Sourdough with butter and homemade jam

EGGS

- Two poached eggs with hollandaise (L, G)
- Vegetables omelet and toast (L, G)
- Two sunny side eggs with chives and toast (L, G)
- Two scrambled eggs on toast with chives (G)

PROTEIN

- 60 gr seared chicken with basil pesto
- 60 gr grilled fish with aioli mayonnaise
- Two slices of crispy pork bacon
- Two pieces of chicken sausage with tomato relish

CARB

- Fried rice with fried egg, acar, and crackers
- Fried noodles with fried egg, acar, and crackers
- Sauteed baby potato with garlic and herb (VG)
- Garlic, herbs, sauteed mushroom (VG, G)

SWEETS

- Banana pancake with berries compot and honey
- Brioche French toast with berries compot and honey
- Pisang rai "Balinese poached banana" with grated coconut and palm sugar syrup (VG,G)
- Bubuh injin – organic black rice pudding with coconut cream (VG, G)