



SHARING

Steamed Edamame

Wok Seared with Black Truffle Aioli

Crispy Tempura Squid

Togarashi Chilli - Furikake - Kewpie Mayo - Bonito Flakes

Light Tempura Oysters (6 Pcs)

Dry & Smoked Bonito Broth - Tartare Sauce - Shaved Bonito Flakes

Korean Fried Chicken

Double Crispy Chicken - Gochujang Chilli - Roast Garlic

Fries

Ketchup and Aioli Dip

Japanese Pork And Prawn Gyoza

Black Vinegar Dipping Sauce

[V] Crispy Tofu Wontons

Wild Mushrooms - Cabbage - Ginger - Garlic And Soy Dip

Spicy Tuna Or Salmon Mini Taco (3 Pcs)

Sushi Rice - Spicy Mayo - Sesame - Crispy Tempura Nori

Charcuterie Board

Selection of Imported and Local Charcuterie & Cheese Served with House Bread - Truffle Honey and Olives

GOURMET BURGERS & SANDWICHES

Wagyu Smashed Burger

House-Ground Wagyu Beef - Secret Sauce - Pickles - American Cheddar Cheese - Bacon - Crispy Onion Ring - Fries

Double Wagyu Smashed Burger

2 House-Ground Wagyu Beef - Secret Sauce - Pickles - American Cheddar Cheese - Fries

Spicy Crispy Chicken Burger

Crispy Chicken Thigh - Chipotle Mayo - Pickles - Fresh Iceberg Lettuce - Fries

The Cuban “Triple Hog” Pressed Sandwich

Smoked Pork Shoulder - Honey Roasted Ham - Pork Bacon - Garlic Mayo - Pickled Jalapeño - Gherkins - Smoked Swiss Cheese - Mustard

Grilled Steak Sandwich

Sliced Grilled Angus Tenderloin - Portobello Mushrooms - Swiss Cheese - Horseradish Mayo - Grilled Onions - Arugula

Gourmet Deli Panuozzo

Smoked Ham - Mortadella - Chorizo, Salami - Swiss Cheese - Pickles - Tomato - Honey Mustard - Mayo

[V] Crispy Marinated Portobello Mushroom Burger

Grilled Zucchini - Red Onion Onions - Baby Romaine - Provolone - Heirloom Tomato - Pesto Mayo - Fries

Lobster Roll (2 Pcs)

Butter Poached Bamboo Lobster - Spiced Mary Rose Dressing - Tobiko - Shredded Lettuce

Crispy Snapper In Seaweed Ciabatta

Tartar Sauce - Lemongrass - Lemon Basil - Fresh Tomato - Red Onion - Baby Romaine

Spanish Jamon & Straciatella Panuozzo

Basil Pesto - Lemon Zest

Add Extra:

Fries **35** | American Cheddar Cheese **20** | Swiss Cheese **20** | Pork Bacon (2 slices) **35** | Fried Egg **20**

RAW

60

Lombok Oysters (6 Pcs)

Served With A Classic French Vinaigrette & Lemon or Japanese Soy & Citrus Vinaigrette

120

Wagyu Beef Tartare (2 Pcs)

Toasted Sourdough Croute - Shallot & Truffle Dressing - Crispy Garlic - Truffle Aioli - Fresh Winter Truffle

120

Wild Caught Fish Of The Day Carpaccio

Ginger Soy Glaze - Shallots - Chives - Baby Herbs and Flowers - Seaweed Bread Croutes

100

Wagyu Beef Carpaccio

Truffle Ponzu - Fresh Herbs - Shimeji Mushrooms - Sourdough Crackers

60

Tuna Tarts

Ginger & Soy Dressing - Cream Fraiche - Salmon Roe

75

60

SUSHI & SASHIMI

130

Salmon Aburi Roll

Crispy Tempura Prawn - Avocado - Tempura Bits - Sesame - Wasabi Mayo - Teriyaki Glaze

290

Wagyu Beef Roll

Wild Mushrooms - Chives - Crispy Potato - Crunchy Garlic - Truffle Mayo - Shaved Black Truffle

Spicy Tuna Roll

Baby Cucumber - Avocado - Sriracha Mayo - Micro Coriander

140

[V] Chili Glazed Tofu Roll

Rucola - Baby Asparagus - Chives - Marinated Tofu - Crunchy Tempeh - Vegan Wasabi Mayo

160

NIGIRI

130

Choose Your Servings

4 8 12

Tuna

35 70 105

170

Salmon

55 110 165

Wild White Fish Of The Day

35 70 105

180

Prawn

55 110 165

180

PIZZA

110

[V] Strega

Confit Garlic Purée - Parmesan - Parsley & Mozzarella

140

[V] Margherita

Fresh Mozzarella - Cherry Tomatoes - Basil - Napolitana Sauce

150

[V] Funghi

Wild Mushroom - Sweet Garlic - Truffle Mascarpone - Arugula and Fresh Winter Truffles Shaves

180

Prosciutto

Napolitana Sauce - Straciatella - Wild Arugula - Basil and Finished with Shaved Parma Ham

Double Pepperoni Inferno

Spicy Salami - Mozzarella - Cherry Tomatoes - Chili Flakes - Fresh Mint - Napolitana Sauce and Bocconcini

The Greek Pizza

Spiced Ground Lamb - Bell Peppers - Wood Fired Red Onion - Feta Cheese - Tzatziki and Garden Mint

[V] Veggie Lover Pizza

Napolitana Sauce - Shaved Zucchini - Roasted Eggplant - Rucola - Smoked Goat Cheese - Red Onion - Cherry Tomatoes - Basil Oil - Sumbawa Honey

Grilled Prawn & Bacon Pizza

Straciatella - Grilled Tiger Prawn - Beef Or Pork Bacon - Chives

180

COMFORT FOOD

Beachfront “Fish n Chips”

Beer Battered Barramundi - Home-Grown Chips - Peas and Mint with Fresh Tartar Sauce and Lemon on the Side

180

[V] Pomodoro Pasta

Spaghetti - Smoked Sugo - Capers - Fresh Mozzarella

Add Extra: Italian Sausage **75** | Prawns **75** | Smoked Chicken **35**

Crab Fried Rice

Tempura Soft Shell Crab - Crab Lump - Egg - Garden Vegetables Crunchy Garlic

160

Steak & Egg Fried Rice

Braised Wagyu Short Rib - Garden Vegetables - Sunny Side Up Egg

180

Biang Biang Noodles

Hand Pulled Noodles Seasoned with Chili - Garlic and Sichuan Pepper

Add Extra: Shrimps **60** | Pork **60** | Beef **60**

Steak Frites

300 gr Australian Stockyard Black Angus MB5 Served with French Fries and Our Signature Black Pepper & Brandy Sauce

160

190

SALADS

Truffled Caesar Salad

Baby Romaine - Medium Boiled Egg - Parmesan - Crispy Chicken Skin - Sourdough Crisp - Crispy Bacon - Caesar Dressing Infused with Black Truffles

Green Leaf Salad

Avocado - Broccoli - Cucumber - Edamame - Cherry Tomato - Pickle Red Onion - French Dressing

Burrata Con “Panzanella”

Pine Nuts - San Daniele Parma Ham - Heritage Tomato Variety Italian Basil - Vintage Balsamic - Sourdough Croutons

[V] Quinoa & Balinese Fruits

Selection Of Home-Grown Vegetables & Fruits - Marinated Quinoa - Roasted Garlic - Aromatic Ginger & Candlenut Vinaigrette

Add Extra:

Chicken **35** | Prawn **75** | Parma Ham **75** | Tempeh **35** | Tuna **95** | Salmon Sashimi **125**

DESSERTS

Strawberry & Cream

Yuzu Espuma - Olive Powder - Strawberry Sorbet - Poach Strawberry - Strawberry Micro Sponge

Grilled Pineapple

Black Rice Cream - Kalamansi Sorbet

Popper’s Valrhona Chocolate Textures

Chocolate Ganache - Chocolate Soil - Caramelized Cocoa Nibs - Milk Gelato

Fruit Platter

Sliced Local Seasonal Fresh Fruits

110

110

300

210

160

160

140

210

180

95

160

160

95

600

130

80

165

120

80

80

80

80



COCKTAILS

Luna Bloody Mary Vodka - Roasted Tomato Sorbet - Lemon Juice - Tabasco - Worchester Sauce	130
Lychee Tiki Gin - Lemon - Calamansi - Pineapple - Chilli Blossom - Lychee	130
Passion Fruit Punch Spice Rum - Passion Fruit - Tropical Salak Fruit - Lemon - Young Coconut Water	130
Dark N' Stormy Dark Rum - Spice Rum - Lime - Homemade Ginger Beer	130
Aperol Spritz Aperol - Spumante Bianco - Soda	140
Pomelo Spritz Vodka - House Limoncello - Blood Orange Tonic - Pomelo	130
Mojito Light Rum - Lime - Mint - Caster Sugar	130
Margarita Reposado Tequila - Lime - Orange Curacao	140
Negroni Gin - Campari - Sweet Vermouth	140
Coconut Espresso Martini Coconut Rum - Spice Rum - Vanilla Coffee - Coconut Espuma	130
Watermelon Mule Vodka - Lime - Watermelon - Homemade Ginger Beer	130
Long Island Ice Tea Vodka - Rum - Gin - Tequila - Rosella Infused - Cherry Brandy - Lemon	130
Coconut Daiquiri Coconut Rum - Coconut Cream - Almond - Lime - Soursop Shurb	130
Mango Daiquiri Spice Rum - Mango Sorbet - Peach Syrup - Lemon Juice	130

WINE

	Glass	Bottle
CHAMPAGNE		
Billecart Salmon Brut	-	3000
Moët & Chandon Impérial Brut Champagne N.V.	-	3300
Moët & Chandon Ice Impérial N.V.	-	3600
Moët & Chandon Impérial Rosé Brut Champagne N.V.	-	3600
Veuve Clicquot Brut N.V.	-	3300
BUBBLES		
Maschio Spumante Bianco Extra Dry Grand Cuvee NV Italy	125	600
WHITE		
Haha Marlborough Sauvignon Blanc 2020 NZ	130	650
Black Cottage Pinot Gris NZ	-	750
Louis Latour Ardeche Chardonnay France	-	850
Sommer Rheingau Riesling Trocken Dry, Rheingau, Germany	-	850
RED		
Norton Barrel Select Malbec	165	825
Obikwa Pinotage 2021 South Africa	-	700
Escudo Rojo Reserva Cabernet Sauvignon Chile	-	850
ROSÉ		
Château L'escarelle Palm Rose 2022 France	135	700
Babic Classic Marlborough Rose 2022 NZ	-	800

2 BOTTLE PACKAGE

	SILVER - PICK 2	GOLD - PICK 2	PLATINUM - PICK 2
130	Skyy Vodka	Bacardi Light Rum	Belvedere Vodka
130	Belenkaya Vodka	Bacardi Spiced Rum	Grey Goose Vodka
130	East Indies Archipelago Gin	Ketel One Vodka	Hendricks Gin
130		Tanqueray Gin	Don Julio Blanco Tequila
140		Plantation Rum	Patron Silver Tequila
	2000	3500	4800
			Monkey Shoulder Whisky

SPIRIT SELECTIONS

VODKA

	Glass	Bottle
Skyy	90	1200
Belenkaya	100	1400
Ketel One	120	2200
Belvedere	130	2500
Grey Goose	130	2500

GIN

East Indies Archipelago	90	1200
Tanqueray	120	2000
Hendricks	140	2700

TEQUILA

El Jimador	120	2400
Patron Silver	150	2500
Don Julio Blanco	160	2800

LIQUEUR

Jägerbomb	130	-
Jägermeister	100	1900

BOURBON

Jim Beam	90	1400
RUM		
Bacardi Carta Blanca	90	1200
Bacardi Spiced	90	1200
Plantation 3 Star	100	1800
Plantation Dark	100	1800

WHISKY

Johnnie Walker Black	120	1900
Monkey Shoulder	130	2500

CIDER

Albens Apple	75
Albens Mango	75
Albens Strawberry	75
Bucket (3 pcs)	150

BEER

Heineken On Tap	65
Kura Kura Lager	65
Kura Kura Island Ale	65
Island Brewing Pilsner	75
San Miguel Light	75
Asahi	120
Sapporo	120
Corona	135

NON-ALCOHOL

Watermelon Ginger	65
ABCG	65
Apple - Beetroot - Carrot - Ginger	
Daily Green	65
Apple - Cucumber - Spinach - Lemon - Mint	
Young Coconut	65
Coke	25
Coke Zero	25
Soda Water	25
Sprite	25
Tonic	25
Red Bull	65

COFFEE

Flat White	40
Latte	40
Cappuccino	40
Americano/Long Black	35
Macchiato	28
Espresso	25

LOOSE LEAF TEA

Indonesian Breakfast	40
French Earl Grey	40
Long Green	40
Jasmine Green	40
Peppermint	40
Serenity Chamomile	40

MINERAL WATER

Balian Mineral Water 330 ml	35
Balian Mineral Water 700 ml	60
Balian Sparkling Mineral Water 330 ml	35
Balian Sparkling Mineral Water 700 ml	60