

Verdant Pool Lounge & Bar offers a refined yet relaxed dining experience, where wellness meets indulgence. Our thoughtfully curated menu blends exquisite Asian flavors, globally-inspired dishes, locally produced ingredients and nourishing, healthy creations, designed to elevate both your senses and well-being.

STARTER

| Loaded bacon cheese fries (P) Chili mayo, chopped bacon, parmesan cheese, parsley | 95 |
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| Loaded beef spicy mayo fries (P) Minced beef, chili mayo, parmesan cheese | 105 |
| Chicken quesadilla Minced chicken, flour tortilla, mixed capsicum, diced local tomatoes, mozzarella cheese, guacamole, local tomato salsa, and sour cream | 115 |
| Buttermilk fried chicken Fried buttermilk chicken with buffalo hot sauce | 125 |
| Beef quesadilla Minced beef, flour tortilla, mixed capsicum, diced local tomatoes, mozzarella cheese, guacamole, local tomato salsa, and sour cream | 135 |

STARTER

| Cheesy cassava nachos (V) Feta cheese, black olives, and cucumber yogurt | 110 |
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| Tortilla nachos (V) Local avocado guacamole, pico de gallo, mozzarella cheese, and sour cream | 110 |
| Jackfruit soft taco (V) Locally grown jackfruit, flour tortilla, mixed capsicum, diced tomatoes, feta cheese, avocado, jalapeño, guacamole, local tomato salsa, and sour cream | 125 |
| Pulled pork taco soft (P) Locally grown pineapple, microgreens, and jalapeño slaw | 125 |

ASIAN FLAVOR

| Pomelo salad (V) Locally grown pomelo, green mango, carrot, cucumber, red cabbage, coriander, mint, cherry tomatoes, and sesame dressing | 135 |
|---|-----|
| Thai red curry chicken (GF) (DF) Aromatic red curry paste with chicken, carrot, potato, onion, mushroom, broccoli, coriander, coconut milk, and local rice | 160 |
| Soto ayam (SH) Infused turmeric chicken, shredded chicken, rice noodles, shredded cabbage, organic cage free boiled egg, sliced lime, sambal, shrimp crackers, and served with local rice | 160 |
| Bebek goreng sebatu (SH) (N) Infused duck with traditional local spices, kalas long beans, jasmine rice, shrimp crackers, peanuts, sambal ulek, and sambal matah | 160 |
| Soup buntut (GF) (DF) Boiled oxtail, mixed vegetables, jasmine rice, and local bitternut crackers | 220 |

(V) Vegetarian (GF) Gluten Free (N) Nuts (DF) Dairy free (P) Pork (SH) Shellfish (ALC) Alcohol

ASIAN FLAVOR

| Ayam bumbu ryak (GF) (DF) Fried chicken leg, cucumber, local tomato, aromatic local basil, and yellow rice | 120 |
|--|-----|
| Nasi goreng kampung (SH) (DF) Highest nine healing herbs, kecicang flower, Balinese spices, chicken satay, grilled prawn, sunny-side up, sambal, cucumber pickle, and prawn crackers | 160 |
| Char grilled chicken satay (N) (DF) Authentic chicken satay, local steamed rice, and homemade peanut sauce | 160 |
| Pad krapow (P) (DF) Thai delicacy of minced pork, stir-fried to perfection with aromatic Thai basil leaves | 160 |
| Sumatran beef rendang (DF) (GF) (N) The authentic, tender beef stewed in a royal blend of coconut milk, lemongrass, local rice, and aromatic local spices | 220 |

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ASIAN FLAVOR

| ie goreng kampung (SH) (N) (DF) g noodles, chicken, organic cage free egg, julienned carrot, shredded cabbage, sunny side up, lled prawn, chicken satay, sambal, cucumber pickle, and shrimp crackers | 160 |
|---|-----|
| Pepes ikan bumbu merah (DF) (GF) (SH) Barramundi fish mixed with Balinese spices, vegetable urap, local rice, sambal matah, sambal ulek, shrimp crackers, and served in bamboo | 160 |
| BBQ pork ribs (P) (DF) (GF) Homemade BBQ pork ribs with potato wedges and sautéed mixed vegetables | 220 |

PASTA

| Aglio e olio al fresco (V) (DF) Garlic, parsley, chopped hot chili, and extra virgin olive oil | 130 |
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| Dori with dabu-dabu drizzle Deep-fried dory, local tomato, green tomatoes, local shallots, hot chili, lime juice, and kaffir lime | 130 |
| Roman carbonara (P) Pork lardons, pepper, and Parmigiano-Reggiano | 150 |
| Ragù alla bolognese Slow-braised ragout of Australian beef, local tomatoes, herbs, and red wine | 160 |

Indulge in our handcrafted pasta, made fresh daily with the finest ingredients. Please select your pasta of choice: Spaghetti, Angel hair, Penne, Fettuccine.

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PIZZA

| Grilled vegetables pizza (V) Zucchini, local tomato, onion, capsicum, basil, mozzarella cheese, and dried oregano flakes | 130 |
|--|-----|
| Margarita pizza (V) Fresh sliced local tomatoes, oregano, and mozzarella cheese | 160 |
| Ham and cheese pizza (P) Ham and mozzarella cheese | 160 |
| Bulgogi pizza Sliced beef, red onion, mixed capsicum, and mozzarella cheese | 180 |

SANDWICH

(V) Vegetarian

(GF) Gluten Free

| Crispy fried chicken sandwich Cuban bread, crispy chicken, garlic mayo, bocconcini cheese, fresh local tomato, buffalo sauce, and served with fries | 145 |
|--|-----|
| Classic BLT sandwich (P) White toast, mayonnaise, local tomato, bacon, organic cage free egg, lettuce, and served with fries | 155 |
| Chicken panini Sliced grilled chicken, local tomato, caramelized onion, cheese, and served with fries | 160 |
| Double beef burger (P) Wagyu beef patty, charcoal bun, pepper bacon jam, caramelized onion, fresh local tomato, gherkin, cheese, and served with fries | 240 |
| Wagyu sando Mb 6-7 (P) Buffalo sauce, brioche toast, mushrooms, cheddar cheese, mixed lettuce, lardons, and served with fries | 270 |

All prices are in thousand Rupiah and are subject to a 10% service charge and the prevailing 11% government tax.

(DF) Dairy free (P) Pork

(SH) Shellfish

(ALC) Alcohol

(N) Nuts

WELLNESS

| Summer roll (SH) (DF) (GF) Rice paper, cucumber, carrot, red cabbage, cilantro, local avocado, prawns, and chili lime dressing | 110 |
|---|-----|
| Tropical smoothies bowl (V) (N) Frozen banana, milk, local mango, oatmeal granola, almonds, and dried coconut | 120 |
| Verdant poke bowl (DF) (N) Seared pink tuna, broccoli, carrot rice, cherry tomatoes, green beans, edamame, cauliflower, cucumber, local avocado, sourdough, and teriyaki mayo | 150 |
| Quinoa watermelon (V) (DF) (GF) Red quinoa, local watermelon, mixed lettuce, mint leaves, coriander, and lime dressing | 105 |
| Avocado prawn salad (SH) (GF) (N) Avocado, prawns, mixed lettuce, cherry tomatoes, local cucumber, orange segments, and miso ginger dressing | 145 |

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DESSERT

| Kolak pisang (V) Caramelized banana, local sweet purple potato purée, pearl sago, local jackfruit, and coconut sauce | 80 |
|---|----|
| Crunchy pisang goreng (V) Banana fritters, crispy funnel cake, honey, cinnamon, and vanilla ice cream | 80 |
| Rice cheesecake (V) Balinese black rice cheesecake, black rice pudding, local jackfruit compote, and coconut sorbet | 95 |
| Mochi cake (V) (N) Taro cake, vanilla crumble, vanilla namelaka, local sweet purple potato purée, and coconut ice cream | 95 |
| Chocolate gateau (V) Chocolate mousse, chocolate ganache, granola, passion fruit coulis, and vanilla ice cream | 95 |

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