

SENDJA@KARDIÁ

dine by the sea

elcome to SENDJA@KARDIÁ!

At SENDJA@KARDIÁ, we invite you to embark on a culinary journey that promises both comfort and delight. Our talented chefs have crafted a menu that celebrates the very best of international cuisine, seamlessly blending the flavors of Asia with Western culinary artistry.

Each dish on our menu is a work of culinary ingenuity, prepared with a modern twist and presented in a contemporary style meant to be savored and shared among friends and loved ones.

We understand that dietary preferences and requirements vary, and our dedicated chefs are more than happy to accommodate your specific needs. Just let us know, and we'll make sure your meal is tailored to your satisfaction.

So, whether you're here to explore new flavors, celebrate a special occasion, or simply enjoy a meal with loved ones, join us at SENDJA@KARDIÁ for a dining experience that's as warm and inviting as the company you bring.

Selamat Makan! Bon appétit!

All prices are in Indonesian Rupiah and include tax & service charge of 21%

Breakfast

MENU

7 A.M. - 11 A.M.

SIGNATURE BREAKFAST

EGGS ON TOAST 95.000

Any eggs your style with smashed avocado, greens, tomato, smoked beef, paprika powder, feta cheese served with rustic bread

HASH STACK 98.000

Hash brown, bacon, poached eggs, smashed avocado, Spanish tomato sauce

EGGSTRAORDINARY 120.000

White egg omelet, onion, cherry tomatoes, hash browns, steamed broccoli, sautéed mushrooms, arugula salad, and feta cheese

A BUN DANCE 120.000

Gluten free bun, omelet, melted cheese, bacon, lettuce and tomatoes

CROQUE MADAME 120.000

A grilled ham & melted cheese sandwich, bechamel sauce, topped with sunny side-up

FLAKY CROISSANT 125.000

Croissant, scrambled egg, green tomato, cucumber, smoked beef, and Hollandaise sauce

KARDIÁ SET BREAKFAST

If your accommodation includes Breakfast, you are entitled to a comprehensive morning meal Set Breakfast.

The Set Breakfast option comes with a main Breakfast, a choice of juice, a medley of Breakfast bowls, and your choice of coffee or tea

BREAKFAST BURRITO 125.000

Bacon, beans, scrambled eggs, potato hash, sautéed mushroom, cheese, avocado, lettuce

***Vegan option: Jack fruit, potato hash, beans, mushroom, avocado, lettuce**

SPANISH BAKED EGGS 135.000

Tomato based sauce, poached eggs, mushroom, spinach Jalapenos, served with toasted rustic bread

***Add Beef Chorizo 20 K**

BIG BREKKIE 135.000

Eggs your way, bacon, sausage, hash brown, sautéed mushroom, avocado, baked bean, spinach, grilled tomatoes, toasted sourdough bread

NASI OR MIE GORENG 95.000

Choice of Indonesian style fried rice or noodle with vegetables, fried egg, pickles, prawn crackers and chili soy sauce

BREAKFAST BOWL

TOOTY FRUITY 75.000

Fresh diced fruits, yoghurt, toasted coconut, brown sugar, yoghurt, granola, mint leaves

PINKTAYA 95.000

Pitaya (dragon fruit), banana, coconut milk, toasted coconut, chia seeds, sunflower seeds, granola, drizzle honey

Breakfast

MENU

7 A.M. - 11 A.M.

SWEET BREAKFAST

BERRYLICIOUS CREPES 75.000

Mixed berry compote, strawberry jam, whipped cream, chocolate sauce

NUTELLA CREPES 75.000

Crepes filled with banana, Nutella, a sprinkled cinnamon, powdered sugar

TROPICAL PANCAKE 85.000

Pancakes layered with a combination of tropical fruits, and mixed berry compote topped with whipped cream or maple syrup

SALTY SKILLET PANCAKE 95.000

Pancakes topped with poached eggs and grilled ham, rocula salad, Hollandaise sauce

FRENCH TOAST 85.000

With whipped cream mixed berries compote and coconut flakes, caramelized banana

ISLAND WAFFLES 97.000

Vegan and gluten-free waffles, mix berries, banana, toasted coconut, served with drizzle of brown sugar syrup

GLAZED WAFFLES 115.000

With buttermilk chicken, sweet and spicy glazed butter

JUICES

THE JUICE MARKET 40.000

Orange, Watermelon, Pineapple, Papaya*

***We use only fresh fruits for our juices. Please understand if your choice is not in season**

YOUNG COCONUT 50.000

Organic young coconut from our garden (Limited Quantity) available for an additional charge

COFFEES

Ristretto, Espresso, 35.000 Americano

Cappuccino, Cafe Latte, 55.000 Cafe Mocca, Flat White

TEAS

Sendja's Organic Herbal Teas 45.000

Organic butterfly pea flower, lemongrass, mint leaves, ginger from our garden

English Breakfast, Earl Grey, 40.000 Green Tea

All Day Dining

MENU

11:30 A.M. - 10:30 P.M.

STARTER & LIGHT BITES

SAVORY EDAMAME 60.000

Sautéed edamame with minced garlic, olive oil, with grated Parmesan cheese

POMMES FRITES 60.000

Herbs, Mayonnaise

BRUCHETTA DELIGHT 75.000

Diced tomato, garlic, basil, olive oil, and balsamic vinegar on toasted sliced baguette

SALT & PEPPER SQUID 97.000

Served with tartare sauce

CHEESE NACHOS 110.000

Corn chips topped with melted cheese, guacamole, sour cream, and pico de gallo.

CHICKEN & FRIES 130.000

Buttermilk fried chicken, fries served with spicy-mayo

QUESADILLAS 130.000

Grilled tortilla filled with sliced grilled chicken, sautéed capsicum, mozzarella cheese, Guacamole, sour cream, and tomato salsa

SOUP

SOUP OF THE DAY 90.000

*Please ask you waiter for the soup of the day

MAIN DISHES

TERIYAKI RICE 95.000

Steamed rice, teriyaki chicken or tempeh, seaweed, ginger tempura, veggies, fried egg, chili mayonaise

CHICKEN PARMIGIANA 170.000

Breaded chicken with homemade tomato sauce, melted mozzarella, butter veggies, spicy slaw and fries

FISH AND CHIPS COMBO 160.000

Crispy buttered dory served with fries, spicy slaw, tartar sauce, and spicy mayo

GRILLED 175.000

FISH OF THE DAY

Served with potato wedges, sautéed vegetables, garlic meunière, and dabu-dabu sauce

TUNA STEAK 190.000

Pan-seared tuna with sesame seeds, served with potato wedges, sauteed vegetables, garlic butter sauce

SEAFOOD PLATTER 299.000

King prawn, calamari, and fish fillet with grilled vegetables and butter rice

All Day Dining

M E N U

11:30 A.M. - 10:30 P.M.

MAIN DISHES

THE SUN OF KARDIA 165.000

Burger buns, buttermilk-marinated chicken breast, coleslaw, gherkins, cheese, cabbage, jalapeños, spicy aioli

BIG ISLAND BURGER 185.000

Bistro buns, two beef patties, cheese, bacon, caramelized onion, gherkins, sautéed mushrooms, fried eggs

CRISPY BBQ PORK BELLY 175.000

Crispy slices of deep-fried pork belly, grilled vegetables and steamed rice, drizzled with BBQ sauce, and topped with spicy sambal matah.

BRAISED PORK RIBS 225.000

Braised the pork ribs in served with mashed potatoes, and steamed vegetables

RIB-EYE CHIMICHURRI 205.000

Grilled rib-eye with zesty chimichurri sauce made with fresh herbs, garlic, olive oil

LITTLE DINERS DELIGHT

CHICKEN NUGGET 55.000

MAC & CHEESE 55.000

BANANA OATMEAL 55.000

CHEESE QUESADILLAS 55.000

PIZZA & PASTA

CAPRESE PIZZA 155.000

Tomatoes, basil leaves, mozzarella, balsamic reduction

VEGGIE SUPREME PIZZA 165.000

Bell peppers, red onions, black olives, mushrooms, sliced tomatoes, mozzarella, feta cheese

FRUTTI DI MARE PIZZA 175.000

Tomato base sauce, shrimp, calamari rings, garlic, parsley, mozzarella, crushed red pepper flakes

MEAT LOVER PIZZA 198.000

Smoked beef, grilled chicken, pineapple, onions, jalapeno, mozzarella

SPAGHETTI / PENNE / FETTUCINE 140.000

Carbonara | Napolitana | Bolognese | Aglio Olio

CAJUN CHICKEN PASTA 155.000

Penne with slice cajun chicken, cajun cream sauce, parsley, grated Parmesan cheese

PESTO AND CHERRY 155.000

TOMATO FETTUCCINE

Fettuccine with basil pesto, halved cherry tomatoes, long beans, peanuts and basil

All Day Dining

MENU

11:30 A.M. - 10:30 P.M.

ARCHIPELAGO

NASI OR MIE GORENG 120.000

Choice of Indonesian style fried rice or noodle with vegetables, fried egg, chicken satay, pickles, prawn crackers and chili soy sauce

AYAM TALIWANG 180.000

A traditional Lombok dish featuring a char-grilled braised chicken leg served with sambal, sautéed green beans, and steamed rice

SOTO AYAM 95.000

A traditional coconut turmeric chicken soup with rice noodles, hard-boiled eggs, and spring onions, served with steamed rice

SATE REMBIGA LOMBOK 125.000

A classic presentation with marinated beef satay, peanut sauce, sweet soy sauce, pickles, and steamed rice

VEGETARIAN

ROAST VEGGIES 125.000

SANDWICH

Gluten-free ciabatta bread with mashed avocado, arugula, roasted vegetables, caramelized onions, and fries

GADO-GADO 95.000

Indonesian steamed vegetables salad, with tofu, tempeh, half-boiled eggs, peanut sauce

VEGETABLE CURRY 95.000

Indonesian curry with a coconut milk-based broth, vegetables, lemongrass, galangal, lime leaves

THE BAMBOO TALES

"Experience the Exotic: Explore the vibrant flavors of our archipelago cuisine, where every dish is a journey through a world of taste. Served with flair, our menu features Bamboo-infused specialties that set your senses ablaze. Discover the unique culinary traditions of our region, where innovation meets tradition, and every bite tells a story."

BAMBOO BLAZE PEPPER 125.000

PORK

A classic presentation with sliced pork loin drizzled with black pepper sauce, served with a bell pepper, onion and sautéed vegetables

WEST SUMATRA 125.000

BEEF RICE

A rich dish of meat that has been slow cooked and braised in a coconut milk seasoned with a herb and spice mixture cooked with rice grilled on the bamboo, served with cassava leaves, pickles, sambal, 'emping crackers' and fried egg

BALINESE CHICKEN 125.000

RICE

Shredded chicken cooked with 'Sambal Matah' mixed with fragrance rice grilled on the bamboo

Sambal matah: The island of Bali is known for sambal matah, a raw, slaw-like sambal of chiles, shallots, makrut lime or Key lime juice, and coconut oil, often mixed by hand.

Beverage List

M E N U

DESSERT

DADAR GULUNG

Indonesian crepes, filled with coconut served with
coconut sugar syrup

55.000

PISANG GORENG

Classic banana fritters, with ice cream

65.000

CHOCOLATE BROWNIES

With chocolate ganache, chocolate glaze, peanuts, and vanilla ice cream

90.000

ICE CREAM

FRUITY LIME STRAWBERRY 60K

FRUITY WATERMELON WITH LIME 60K

GOLD BANANA NUTTELA 80K

GOLD CHOCO AVOCADO 80K

VANILLA OREO COOKIES 80K

PREMIUM CARAMEL 80K

PREMIUM CHOCOLATE 80K

PREMIUM MANGO STRAWBERRY 70K

PREMIUM STRAWBERRY KIWI 70K

PREMIUM WILD BERRIES 70K

Beverage List

MENU

11:30 A.M. - 10:30 P.M.

SIGNATURE COCKTAILS

LYCHEE MARTINI 150.000

Vodka, lychee liqueur, lemon juice, lychee juice

GIN SOUR MIX 150.000

Gin, melon liqueur, lime juice, ginger turmeric, soda water

WHISKY SOUR 120.000

Whisky, white egg, lemon juice, sweet sour

PIRATE OF KARDIA 150.000

Light rum, blue curacao, lime, ginger, lemongrass, tonic water

WATERMELON SMASH 130.000

Vodka, watermelon, sweet sour, lemonade

LEMONGRAS MOJITO 120.000

Light rum, lemongrass, mint leaves, sweet sour, soda water

KARDIA SANGRIA

BY GLASS 150.000

BY PITCHER 650.000

White/ Red wine, vodka, triple sec, tropical fruits, sweet sour

KARDIA TIRAMISU 150.000

Dark rum, vanilla ice cream, coffee liqueur, espresso, fresh milk

SUMMER FAVORITE

PINACOLADA 130.000

Light rum, coconut liqueur, coconut milk, pineapple juice

BLUE LAGOON 120.000

Vodka, blue curacao, lime juice, lemonade

MAI TAI 130.000

Light rum, dark rum, orange liqueur, lime juice

MARGARITA 110.000

Tequila, triple sec, lime juice

ILLUSION 150.000

Vodka, blue curacao, melon liqueur, coconut liqueur, pineapple liqueur, pineapple juice, lime juice

CUBA LIBRE 120.000

Light rum, lime, coke

HAPPY HOUR

GOLDEN SUNSET HAPPY HOUR

Golden Sunset Happy Hour: Buy One, Get One Free on Selected Cocktails!

Join us from 5 p.m. to 7 p.m. for double the delight and savor the magic of a golden sunset. Cheers to good times!"

Beverage List

MENU

11:30 A.M - 10:30 P.M.

BEERS

BINTANG	58.000
BINTANG RADLER	58.000
BINTANG CRYSTAL	58.000

WINES

WHITE WINE

TWO Islands / Sauvignon Blanc	650.000 / BTL
TWO Islands / Chardonnay	650.000 / BTL
PLAGA / Sauvignon Blanc	550.000 / BTL
PLAGA / Chardonnay	550.000 / BTL
PLAGA / Blend with Muscat base	130.000 / GLS

RED WINE

TWO Islands / Cabernet Merlot	650.000 / BTL
TWO Islands / Shiraz	650.000 / BTL
PLAGA / Cabernet Sauvignon	550.000 / BTL
PLAGA / Blend	130.000 / GLS

ROSE WINE

TWO Islands / Rose	650.000 / BTL
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SPARKLING WINE

HATTEN / Tunjung	750.000 / BTL
BELLISSIMO / Moscato	800.000 / BTL

MOCKTAILS

NAGA BOOST	60.000
Dragon fruit, banana, chia seeds, coconut	

PAPAYA BOOST	60.000
Papaya, banana, chia seeds, coconut	

THE GREAT KARDIA	45.000
Lime juice, mint leaves, ginger, sweet sour, tonic water	

FRUIT PUNCH	45.000
Orange juice, pineapple juice, lime juice, grenadine syrup, soda water	

VIRGIN MOJITO	45.000
Mint leaves, home-made sweet sour, soda water	

MILKSHAKE	60.000
Vanilla Chocolate Strawberry	

WATER & SOFT DRINKS

WATER

Cleo, Mineral water 330 ml	28.000
Equil Mineral water 380 ml	45.000

SOFT DRINKS

Coke, Diet Coke, Sprite, Tonic, Soda Water	35.000
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M E N U

11 A.M. - 10 P.M.

TASTE OF INDIA

Pakors 75.000

Golden fritters made from spiced gram flour batter and fresh seasonal vegetables with mint chutneys

Onion Bhaji 75.000

Spiced, deep-fried onion fritters Serve with mint yogurt dip

Chicken Tikka Salad 155.000

Mixed greens, sliced cucumber, onion, tomatoes, red bell pepper, cilantro leaves with Citrus Honey Vinaigrette

Biryani Buritto 155.000

Fragrant basmati rice , Mixed vegetables, tofu, Fresh cilantro and mint, Pickled onions, raita

Aloo Gobi 160.000

A dry curry with potatoes and cauliflower, spiced with turmeric, cumin, and garam masala served with naan

Lamb Korma 208.000

Aromatic curry featuring tender lamb cooked in a smooth, creamy sauce with a blend of traditional spices. Served with fragrant basmati rice

Daal Tadka 155.000

Yellow lentils cooked with onions, garlic, cumin, and a tempering of ghee and spices served with naan bread

Masala Mac&Cheese 115.000

Fusion dish that combines the creamy, cheesy goodness of traditional macaroni and cheese with the bold, aromatic spices of Indian masala

Cheese Naan 78.000

A soft and fluffy naan filled with a savory blend of melted cheese served with Cucumber Raita,

Sweet Potato Fries 75.000

Golden, crispy on the outside, tender on the inside Served with Garlic Aioli, Classic Ketchup