

## PICCOLI MORSI / Small Bites

Subtle openings to the meal, light, crisp, and made to stir the appetite. Each bite reflects the balance of flavour and texture that defines the kitchen.



**Gildas** <sup>(S)</sup> 150  
Green olive, Spanish anchovy, guindilla pepper

**Arancini** <sup>(G, L, N, Ga, P)</sup> 150  
Nduja, Manchego cheese, romesco, coppa

**Marinated Olives** <sup>(L, Ga)</sup> 220  
Mixed olives, citrus peel, feta cheese

**Lamb Kofta** <sup>(L, N, Ga)</sup> 210  
Spiced yoghurt, chilli oil, pickled jalapeño, mint

**Chicken Skewer** <sup>(L, N, Ga)</sup> 140  
Chermoula, spiced herb yoghurt, dukkah, vadouvan butter

**Tuna Crackers** <sup>(G, L, S, Ga)</sup> 160  
Tuna tartare, anchovy, pasta fritta, harissa yoghurt

**Sakoshi Oyster** <sup>(S, Ga)</sup> 250  
Citrus tahini dressing, apple, salmon roe

Price per 2 pieces\*

Prices are in thousand Rupiahs  
and subject to 21% government tax and service charge

G - Contains Gluten

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V - Vegan

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## ANTIPASTI / First Plates

Seasonal ingredients prepared with restraint and clarity. These plates echo the freshness of the Mediterranean table, interpreted through the produce of Bali



**Hummus** (G, L, Ga) **200**  
Lamb and aubergine ragù, smoked paprika oil, sourdough, sumac

**Baby Romaine** (G, L, Ga, N) **140**  
Honey mustard, pistachio crema, Parmesan crumb, cured egg

**Heirloom Tomato** (G, L) **180**  
Local heirloom tomatoes, burrata, Tuscan dressing, focaccia

**Tuna Crudo** (L, S) **220**  
Yellowfin tuna, citrus dressing, Sicilian olives, crème fraîche, dill, capers

**Garden Salad** (L, N) **160**  
Fennel, radicchio, raisins, halloumi, capers berries, red wine vinaigrette

**Melon & Prosciutto** (L, N, P) **180**  
Sugar melon, burrata, hot honey, sumac, prosciutto, pistachio

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## PASTA FATTA IN CASA / Handmade Pasta

Pastas made daily, shaped by hand and patience. Sauces are built on depth, a quiet celebration of tradition and precision



**Canestrini alla Vodka** (G, L, Ga, P) **230**  
Pancetta, spicy vodka sauce, burrata, pecorino

**Mafaldine alla Ragù** (G, L, Ga, P) **220**  
Beef shin and fennel sausage ragù, Grana Padano

**Gnocchi Verde** (G, L, Ga) **230**  
Cavolo nero sauce, burrata, courgette, Parmesan

**Prawn Agnolotti** (G, L, S, Ga) **240**  
Tiger prawn, ricotta, tomato and prawn head sauce

**Two-Layer Lasagnetta** (G, L, Ga, P) **240**  
Confit duck ragù, balsamic, brown butter, pecorino

**Carbonara Revisitata** (G, L, Ga, P) **230**  
Maltagliati, fennel sausage, pecorino fonduta, organic yolk, Calabrian chilli

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## PIZZETTA ARTIGIANALE / Artisan Pizzetta

Crisp, airy, and balanced in flavour.  
Baked to a delicate crust, our  
pizzette pair warmth with  
refinement. Food for sharing, or for  
silence.



**Salmon** (G, L, S) **170**  
Mozzarella, smoked salmon, sour cream, capers,  
salmon roe

**'Nduja** (G, L, Ga, P) **180**  
'Nduja, stracciatella, pecorino, hot lemon honey,  
basil

**Mushroom** (G, L, Ga, P) **160**  
Garlic sauce, wild mushrooms, pancetta,  
pecorino, rosemary

**Spicy Lamb** (G, L, Ga) **180**  
Spicy vodka sauce, lamb kofta, herbed yoghurt,  
organic egg, coriander

**Beef Ragout** (G, L) **180**  
Braised short ribs, mozzarella, rocket, onion,  
salsa verde

**Prosciutto** (G, L, P) **200**  
Pomodoro, rocket, tomato, Prosciutto di Parma,  
burrata

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## SECONDI PIATTI / Main Courses

Composed dishes that speak of produce and place. Charcoal, flame, and gentle smoke bring out the essence of each ingredient without excess.

## CONTORNI / Sides

Quiet companions to the main table, simple, fresh, and prepared with the same attention as the course they accompany.



### Pork Chop (L, Ga, P) 400

Smoked and grilled pork chop, sauce charcutière, wholegrain mustard

### Organic Chicken (L, Ga) 300

Peri-peri sauce, smoked paprika butter, lemon, petit salad, pickle onion

### Wagyu Skirt Steak (G, L, Ga) 450

Caramelised shallot, bone marrow crumb, porcini jus, brassica

### King Prawn (L, N, S, Ga) 350

Green romesco, seaweed-fennel butter, prawn head oil, lime

### Charcoal Fish (L, N, S, Ga) 320

Market fish, white bean, wine and clam sauce, jalapeño oil

### Cube Roll (G, L, Ga, A) 750

Sir Harry Wagyu MB-5, king oyster mushroom, herb butter, bone marrow sauce

### Mashed Potatoes (L) 90

### Asparagus & Broccoli (G, N, L) 90

### Sourdough Bread (G, L) 50

### Focaccia Bread (G, L) 50

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## DOLCI / Desserts

Unhurried finishes drawn from classic Italian comfort, expressed with the lightness of Bali's climate and rhythm.



### **Tiramisu** (G, L) 150

Single-origin espresso, Kahlúa, mascarpone, malt crumb

### **Chocolate & Pistachio** (L, N) 150

Balinese Chocolate, pistachio crumb, pistachio ice cream

### **Crème Caramel** (G, L) 150

Caramelised biscotti, vanilla ice cream, sea salt

### **Bread & Butter Pudding** (G, L) 150

Spiced rum sauce, Bali vanilla ice cream, salted caramel

### **Lemon Posset** (L) 150

Lemon curd, orange segments, tangerine granita, passion fruit

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## TERRA VERTE SIGNATURE COCKTAILS COLLECTION

### *When the Earth Speaks, We Listen*

At Equipoise Resort Ubud, we craft cocktails as we approach life, with intention, harmony, and deep respect for the natural world. Terra Verde, meaning "Green Earth", celebrates the elements that ground us: soil, botanicals, and the patient art of infusion. Here, luxury is not excess but essence. Each creation invites you to discover what remains when everything unnecessary falls away: pure flavor, perfect balance, and unforgettable presence. Like the Manuaba waterfall that flows nearby, these cocktails follow their own rhythm, unhurried and true. This is mixology as meditation, pleasure as mindfulness, and every glass a small ceremony of letting go.

## CLASSIC COCKTAILS

Where tradition finds balance.



**Sicilian Smoke** 215  
Whiskey, Amaro, Honey, Pomelo–Orange Bitters.

**Terra e Mare** 215  
Rosemary–Kaffir Lime Infused Grappa, Italian Lemon Cordial, Snakefruit, Celery Leaf Bitters, Soda.

**Zephyros' Kiss** 225  
Pomelo Gin, Elderflower, Yuzu, Bitter, Sparkling Wine.

**Nawa Sanga** 225  
Snakefruit Arak, Elderflower, Passionfruit, Pandan, Lime, Bitter, Vegan Foam.

**Sang Wana** 215  
Cucumber–Lemongrass Infused Arak, Fresh Green Apple, Lemongrass Honey, Tamarind Water, Tonic Water.

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**Aperol Spritz** 215  
Aperol, Soda, Sparkling Wine.

**Classic Margarita** 215  
Tequila, Orange Liqueur, Lime, Agave Nectar.

**Classic Mojito** 215  
Light Rum, Mint, Lime, Sugar, Soda.

**Cosmopolitan** 215  
Vodka, Orange Liqueur, Lime, Cranberry.

**Espresso Martini** 215  
Vodka, Coffee Liqueur, Espresso.

**Negroni** 215  
Gin, Campari, Sweet Vermouth.

**Whiskey Sour** 215  
Bourbon, Fresh Lemon Juice, Sugar, Bitters, Vegan Foam.

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MINDFUL INDULGENCE:

## ALCOHOL-FREE CREATIONS

For those seeking the full cocktail experience without alcohol, our mocktail collection offers the same level of sophistication and complexity as our spirited counterparts. These thoughtfully crafted beverages celebrate the pure essence of tropical ingredients.

## BREWS OF THE ISLANDS

From Shore to Summit. A curated selection of the archipelago's favorite brews, crisp and balanced.



<b>Ubud Spring Fizz</b>	<b>95</b>
Lemongrass & Pandan Cordial, Cucumber Juice, Lime, Soda Water.	
<b>Temple Mango Ritual</b>	<b>95</b>
Mango Purée, Passion Fruit, Lime Juice, Chili Essence.	
<b>Rosella Mist Granita</b>	<b>100</b>
Rosella Infusion, Salak Purée, Lime Juice, Palm Syrup.	
<b>Forest Reverie</b>	<b>95</b>
Lemongrass-Pandan Cordial, Cold-Brewed Green Tea, Cucumber Juice, Lime Juice, Grapefruit Soda.	
<b>Calestial Dew</b>	<b>95</b>
Butterfly Pea and Basil Infusion, Lychee Juice, Yuzu Purée, Lemon Juice, Tonic.	

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<b>San Miguel Light</b>	<b>95</b>
<b>San Miguel Pale Ale</b>	<b>100</b>
<b>Stark 1945</b>	<b>110</b>
<b>Stark IPA</b>	<b>120</b>
<b>Heineken</b>	<b>120</b>
<b>Carlsberg</b>	<b>115</b>
<b>Bintang</b>	<b>90</b>
<b>Kura Kura Island Ale</b>	<b>125</b>
<b>Kura Kura Lager</b>	<b>120</b>
<b>Island Brewing Pilsener</b>	<b>110</b>
<b>Island Brewing Small Hazy</b>	<b>125</b>

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## SOFT DRINKS & WATERS

## INDONESIAN COFFEE ARCHIPELAGO

Crafted in collaboration with Expat Roastery, our coffee program showcases the Patria Blend, a signature roast uniting select Indonesian highlands. Smooth chocolate notes, subtle spice, and bright citrus lift capture both the bold character of Indonesia's terroir and the refinement of modern roasting.



Coca-Cola	65
Diet Coke	65
Sprite	65
Tonic	65
Soda Water	65
Fever Tree Ginger Beer	90
Fever Tree Grapefruit	90
Fever Tree Tonic Water	90
Equil Still <i>(small / large)</i>	60 / 90
Equil Sparkling <i>(small / large)</i>	60 / 90
San Pellegrino <i>(250 ml / 500 ml)</i>	90 / 130
Acqua Panna <i>(500 ml)</i>	110

Espresso	50	Americano	60
Doppio	60	Long Black	60
Piccolo	60	Flat White	70
Cappuccino	70		
Latte	70		

\*Milk options  
Fresh, skimmed, almond, oat, soy, coconut

### French Press Selection – 85 Single-Origin Exploration

**Bali Kintamani**  
Bright and clean with citrus and dark chocolate notes.

**Papua Wamena**  
Medium-bodied and aromatic with a tobacco finish.

**Sumatra Mandheling**  
Full-bodied and earthy with warm spice and cedar.

**Aceh Gayo**  
Strong, complex, and deeply roasted.

**Sulawesi Toraja**  
Complex and balanced with ripe fruit and depth.

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## SIGNATURE ICED COFFEE

## PREMIUM TEA COLLECTION

In collaboration with Tree Tea Indonesia, our collection celebrates the archipelago's finest leaves, cultivated, roasted, and blended with care. Each tea reveals balance and beauty in simplicity, capturing the quiet spirit of the earth from which it grows.



### Salted Caramel Cardamom Cold Brew 85

Our 18-hour cold brew enriched with salted caramel syrup and cardamom, finished with vanilla cream.

### Coconut Espresso Tonic 85

Bright espresso poured over coconut water and tonic, garnished with toasted coconut flake.

### Spiced Maple Oatmeal Stout Latte 90

Cold brew with oat milk, maple syrup, cinnamon, and nutmeg, inspired by dark beer without alcohol.

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### Tea Selections – Single Origin 80

#### White Beauty

Delicate and pure, with a gentle floral aroma, subtle vegetal sweetness, and a smooth finish.

#### Gold Needle Black Tea

Full-bodied and rich, offering warm malted undertones, soft spice, and a long honeyed after taste.

#### Roasted Oolong

Slow-roasted over coconut shell charcoal for months, developing caramel depth, toasted nut warmth, and lingering sweetness.

#### Silver Needle

Rare and refined, picked from the youngest buds; light, elegant, and clean with hints of white blossom.

### Tea Selections – Blend Series 80

#### Rose Earl Grey

Bright citrus-bergamot top notes softened by rose petals over a strong black tea base; floral and uplifting.

#### Green Tea Chamomile

Soft vegetal green leaf balanced with honey-apple warmth from chamomile; gentle and soothing.

#### Nusantara

A celebration of Indonesian flora; jasmine-scented green tea with hints of lemongrass and tropical herbs.

#### Jasmine Green Tea

Crisp and fragrant with the purity of fresh jasmine bloom and a clean, slightly sweet finish.

#### Gayo

A rare tea infused with roasted coffee aromatics; rich body, cocoa-spice undertones, and balanced depth.

#### Lubin

Blackcurrant-forward with juicy berry aroma, floral nuance, and a refreshing, lightly tart close.

### Wellness Infusions 80

#### Stamina

Uplifting and invigorating, blending ginger's warmth with lemongrass brightness to refresh body and mind.

#### DigestEase

Cooling peppermint and soft chamomile with fennel-anise notes; eases and soothes digestion.

#### Recovery

Floral and mellow, with honeyed undertones and calming herbs to restore balance after a long day.

#### Glow

Delicate rose, hibiscus, and citrus peel; bright, aromatic, and radiantly refreshing for skin and spirit.

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## SIGNATURE ICED TEAS

## FRESH JUICES & SMOOTHIES



<b>Rose &amp; Lychee Oolong Infusion</b>	<b>80</b>
Oolong Tea, Lychee Essence, Rose Water, Dried Rose Petals.	
<b>Turmeric Ginger Sunrise (Herbal)</b>	<b>80</b>
Fresh Turmeric, Ginger, Lemon Zest, Black Pepper, Honey.	
<b>Lychee &amp; Lime</b>	<b>80</b>
Black Tea, Lychee Juice, Lime, Bali Leaf Infusion.	

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<b>Fresh Juices</b>	<b>75</b>
Waterfall Refresher	
Pineapple, Green Apple, Watermelon, Lime, Ginger	
Vital Green	
Green Apple, Pineapple, Celery, Cucumber, Kale, Lime	
Citrus Jamu	
Pineapple, Tangerine, Turmeric, Ginger, Carrot, Lime	
Crimson Spirit	
Dragon Fruit, Green Apple, Pineapple	
Beet It	
Pineapple, Beetroot, Green Apple, Carrot, Celery, Ginger	

<b>Smoothies</b>	<b>90</b>
Sunrise Terrace	
Blueberry, Banana, Rolled Oat, Honey, Yogurt, Cinnamon, Granola	
Ubud Blossom	
Strawberry, Mango, Banana, Lime, Yogurt, Cashew Milk, Mint	
Sacred Forest	
Banana, Date, Cacao, Espresso, Milk, Peanut Butter	
Island Breeze	
Pineapple, Mango, Coconut Water, Honey, Yogurt, Mint	
Emerald Canopy	
Banana, Pineapple, Mango, Kale, Spirulina, Coconut, Chia Seed	

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