

Cooked with *passion*.  
Served with *soul*.

# ALCOHOL-FREE DRINKS

## COFFEE

Espresso / Double	30 / 40
Americano	40
Cappuccino / Latte / Flat White	45
Cold Brew	55
Affogato / Macchiato	45
Decaffeinated	55
Bumble Coffee Ice	55
Espresso Tonic Ice	60

Add

Shot of espresso 15K

Soy / Almond / Oat milk 15K

Hazelnut Monin Syrup 15K

## TEA 700 ml

English breakfast / Chamomile / Green / Peppermint infusion / Earl Grey	45
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SPECIAL BLEND Hot or iced with honey & ginger	55
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**Hibiscus Petal** Hibiscus, apple, lemon

**Rosella Rosita** Rosella, strawberry, basil

**Butterfly** Butterfly pea, mint, watermelon

## ICED TEA

Lemon	40
Lychee	45

HOMEMADE JAMU 500 ml	65
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**Turmeric Ginger** Turmeric, ginger, lemon, honey

**Sinom** Apple, turmeric, cinnamon, lime, honey

**Sat Set** Orange, lemon, ginger, basil

## SOFT DRINKS

Coke / Soda	35
Red Bull	60
Still / Sparkling Water	35 / 40

## FRESH JUICES

Watermelon / Mango <small>*Available seasonally</small>	45
Orange / Banana	

Apple / Strawberry / Carrot	55
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## HEALTHY JUICES 70

**Morning Uplift** Beetroot, celery, green apple, ginger

**Energizer** Orange, green apple, ginger

**Green Cure** Apple, cucumber, lime, spinach

**Green Power** Kale, spirulina, apple, ginger, cucumber, lemon

**Veggie Fusion** Apple, celery, kale, ginger, broccoli, pineapple

**Orange Delight** Carrot, orange, apple, pineapple, turmeric

## SMOOTHIES 75

**Pure Fuel** Avocado, almond milk, maple syrup, chia

**Tropical Kiss** Mango, kale, banana, soy milk, turmeric, chia

**Bali Bliss** Spinach, banana, dates, almond milk, flaxseed

**Mango Tango** Mango, carrot, almond milk, honey, cinnamon

**Golden Balance** Almond milk, protein, banana, dates, flaxseed

**NutriGlow** Banana, almond milk, peanut butter, honey, cinnamon

**Strawberry Waves** Banana, almond milk, strawberry puree

**Green Island** Spirulina, kale, banana, oat milk, cucumber, sesame

Add a protein scoop (25 gr) 25K

\*Mango Available seasonally

## SPECIALS

Strawberry Matcha	65
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Mango Matcha	65
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Blue Tea Matcha	65
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Matcha Latte	50
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Hot Chocolate	45
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House Ginger Soda	40
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Mint Lemonade	40
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Young Coconut	45
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# BREAKFAST

## ALL DAY

### SAVORY TASTE

#### ASAI Signature Breakfast Best Seller 120

Two eggs any style, beef sausage, avocado, tomatoes, seasonal vegetables, multigrain bread, mixed salad

#### Shakshuka Best Seller 110

Eggs, bell peppers, tomato concasse served with baguette bread

#### Avocado Toast 100

Poached eggs, multigrain bread, avocado, feta, tomatoes, mango chili sauce

#### Salmon Croissant Best Seller 130

Avocado, cucumber, dill, cream cheese, mango chili sauce

#### Sea Prawn Salad New 110

Signature salad from fresh vegetable, baby romaine, corn, tomatoes, cucumber, boiled eggs, grilled prawn, balsamic reduction

#### Eggs Benedict 110/120

Muffin bread, poached eggs & hollandaise sauce on top served with mixed salad & grilled tomatoes

Choose your style: Bacon / Salmon

#### Crêpes with Salmon New 120

Homemade secret pancake-crepes with cured salmon

#### Burrito Selection New 100

Grilled tortilla wrap with your choice of filling, served with dipping sauce

#### Japanese Salmon

Japanese rice, cured salmon, cream cheese, cucumbers, sesame seed, red cabbage, soy sauce

#### Smoked Beef

Truffle eggs, asparagus, red paprika, fresh coriander slow cooked smoked beef, cucumbers, broth beef sauce

#### Sea Prawn Hawaiian

Prawn Grilled marinated with ponzu sauce, Hawaiian spring vegetable & pineapple salsa

#### Baked Eggs Florentine New 100

Baked eggs with creamy spinach duxelles, glazed mushroom herbs, nutmeg, parmesan, sourdough & truffle oil

#### Open Toast New 130

Smoked beef slow-cooked, burrata, truffle, tomato coulis with mango chili

#### Gourmet Hummus Salad New 90

Hummus puree, broccoli, grilled mushrooms, baby spinach, grilled pumpkin, poached egg & tahini emulsion oil

#### Savory Oatmeal Porridge 85

Oats with beef sausage, poached egg, mushrooms, grilled tomato, parmesan

#### Truffle Eggs Mushroom New 110

Multigrain bread, edamame, truffle scrambled eggs, grilled mushrooms, roasted tomato provençal, baby spinach salad, pork mortadella, mix salad

#### Turkish Eggs New 125

Hummus, poached eggs, baby spinach, cured salmon, fresh avocado, smoked paprika, yoghurt-tahini oil, multigrain bread

#### Omelette with Spinach & Feta New 110

Traditional style omelette with baby spinach, tomatoes, feta cheese, marinated olive spinach & sliced avocado

### SWEET FEELING

#### Syrniki Best Seller 130

Cottage cheese pancakes 4 pcs served with strawberry jam & condensed milk

#### French Toast 90

Toasted brioche, cinnamon, honey served with vanilla ice cream & tropical fruits

#### Tropical Fruit Pancakes 90

House pancakes served with tropical fruits & Javanese brown sugar sauce

#### Açaí Bowl 110

Açaí berry, bananas, pineapple, mango, strawberry, topped with house granola

#### Morning Bowl 100

Plain yoghurt with tropical fruits topped with granola & chia seeds

#### Sweet Oatmeal Porridge 80

Oats in milk topped with dried fruits & nuts

### PASTRIES

#### Croissant Served with jam & butter 55

#### Pain au Chocolat 60

# LUNCH & DINNER

1 PM – 9.30 PM

## STARTERS

### 3 Ways Bruschetta New 100

Cured salmon, prosciutto, salami, sour cream, chimichurri

### Nashville Chicken Wings 🌶️ 80

Nashville chicken wings glazed with aromatic Thai sweet chili sauce

### Grilled Prawn Maranggi New 135

Grilled kings prawn 3 pcs with maranggi sauce, Hawaiian pineapple, chimichurri & fresh coriander

### Baked Scallop Hokkaido New 130

3 pcs baked Hokkaido scallops with parmesan & melted cheese on top, served with creamy broccoli puree, baby spinach salad & asparagus

### Fries Platter 🍷 85

Potato fries, sweet potato fries, cassava chips, parmesan on top served, with sambal mayo

## FLAVOR BREAD

### Jimbaran Burger 130

Australian beef, smoky cheddar cheese, gherkins, romaine & tomatoes, served with french fries

### Grilled Halloumi Sandwich 🌿 120

Focaccia bread, rucola, eggplant, sundried tomatoes, pesto mayo, mozzarella, halloumi cheese, served with green salad

### Rib-Eye Steak Sandwich New 145

Rib-eye grilled steak, chimichurri, baby spinach salad, mustard mayo stuffed in ciabatta bread

## FRESH FROM GARDEN

### Burrata Salad 🌿 150

Premium burrata, tomatoes, cherry tomatoes, balsamic sauce, arugula

### Green Salad 🌿 70

Avocado, asparagus, green beans, mixed salad, olive oil, cherry tomatoes, broccoli, zucchini salsa

### Chicken Caesar Salad Best Seller 80

Grilled chicken, poached egg, fresh romaine, green lettuce, croutons, parmesan, cherry tomato, caesar dressing

### Grilled Steak Salad 🍷 Best Seller 135

Australian rib-eye, avocado, rocket, mixed salad, feta cheese, cherry tomatoes, zucchini, carrot, mixed seeds (pumpkin, sunflower, flax), balsamic, olive oil dressing

### Pesto Salad 115

Fresh romaine, iceberg lettuce, grilled zucchini, eggplant, cherry tomatoes, garlic, pesto sauce

Choose your style:

Chicken / Bacon / Salmon

## HEALTHY BOWLS

### Poke Bowl 120

Couscous, prawns, pumpkin, mango, poached eggs, & mixed salad served with citrus dressing

### Quinoa Bowl 🍷 120/110/125

White quinoa, tomatoes, seaweed nori, cucumber, lettuce, avocado, edamame, served with wasabi dressing

Choose your style:

Salmon / Tuna / King Prawns

### Energy Boost New 120

Coriander butter rice, avocado, tomato salsa, olives, zucchini, herb-seasoned corn & ginger peppermint reduction oil

Choose your style:

Cured Salmon / Grilled Chicken

### Chicken Teriyaki 🍷 110

Grilled teriyaki chicken, edamame, lembongan island seaweed, avocado, broccoli, served with wasabi dressing & rice

🌿 vegetarian 🍷 gluten free 🌶️ spicy

Prices are in 000 rupiah and are subject to 10% government tax and 8% service charge.



**PASTA SELECTION** Tagliatelle / Spaghetti / Fettuccine

**Pasta Pesto with Prawn** New **110**

Pesto basil with grilled prawns &amp; cream, parmesan

**Crème Fraîche Salmon Pasta** New **130**

Seared salmon (120g) with garlic herbs, charred broccoli, crème truffle &amp; parmesan

**Truffle Mushroom Risotto** New **115**

Mushroom risotto with crème sauce, topped with grilled herbs mushrooms, grana padano &amp; served with grilled asparagus

**Grilled Chicken & Mushroom** New **120**

Creamy pasta with grilled rosemary chicken &amp; mushrooms, all in a rich creamy sauce, topped with parmesan

**SOUPS** Served with a slice of bread

**Borsch Soup** **100**

Tender beef, beetroot &amp; vegetables in a flavorful broth served with sour cream

**Creamy Pumpkin Soup** New **90**

Creamy pumpkin puree with prawn, pumpkin seed &amp; nutmeg

Add Scallop 30

**Creamy Truffle Mushroom Soup** New **85**

Silky roasted mushroom purée with creamy emulsion, truffle oil, and seared mushrooms on top

**KIDS MENU AVAILABLE**
**BALANCE BITES**

Chicken Breast 100 gr	30
French Fries 200 gr	35
Sweet Potato Fries 200 gr	35
Mixed Salad	35
Jasmine white rice	20
Quinoa	40
Salted Salmon 70 gr	50
Bacon or Beef Sausage	40
Egg (any style) 1 pcs	10
Cheese portion 30 gr	40
Fruit Platter	50

**DINNER**
**Rib Eye Steak** **305**

21-day dry-aged Australian beef rib-eye grass fed (150g), served with mashed potatoes &amp; german potato salad

**Surf & Turf** New **285**

Grilled tenderloin (200g) Australian king prawn, truffle mashed potatoes, beef jus with peppercorn sauce &amp; king oyster mushrooms, served with spinach salad

**Seared Barramundi** **135**

Seared barramundi with crème fish broth &amp; truffle, seared broccoli, burnt baby carrots &amp; grana padano, asparagus

**Salmon Teriyaki** **245**

Seared salmon with crispy skin, home-made teriyaki sauce, mashed potatoes, fresh seaweed, nori &amp; king oyster mushroom, asparagus

**Catch of the Day**  **130**

Ask our chef what he caught today. Butternut puree, bedugul bok choy, served with homemade black garlic butter sauce

**Grilled Chicken Breast**  **120**

Chicken breast (200gr), cauliflower steak, carrot puree, baby carrots, bedugul pok choy, served with mushroom sauce

**ASAI Nasi Goreng (Fried Rice)**  **125**

Traditional king prawns skewers, eggs, traditional "Ayam Ungkap" chicken, pickles, served with onion



# SWEET TREAT

Custom cakes. Any day, any vibe.  
Order via Instagram: @sweet\_soul\_bali

## CAKES

### Birds Milk 75

Vanilla biscuit with butter, soufflé: butter, condensed milk, agar-agar, vanilla & chocolate ganache



### Cheesecake 80

Cream cheese, mascarpone, cream, eggs, sugar, orange confit, duck juicy jelly, lotus cookies, chocolate



### Honey Cake 80

Biscuit with honey, cinnamon, nutmeg, star anise, yogurt cream



### Cake Pops (Potato Cake Style) 65

Chocolate biscuit, condensed milk, butter, nuts, chocolate



### Meringue Roll 75

The base is airy almond meringue with strawberry confit inside



### Tiramisu 80

Vanilla biscuit, savoiardi cookies, mascarpone mousse with coffee & rum



### Almond cake 80

Gluten-free almond biscuit, sugar, egg whites, almond flour, custard with butter, caramel toffee layer, roasted almonds & chocolate glaze



## FROZEN OR MOUSSE-BASED

### Tropical Mousse Cube 80

Ice cream vanilla mousse, mango-passion fruit confit, chocolate biscuit & almond cookie



### Choco Berry Cube 80

Chocolate mousse, raspberry confit, chocolate biscuit & almond cookie



### Rosé Berry Mousse 80

Raspberry mousse, strawberry confit, vanilla biscuit, almond cookie & chocolate



### Citrus Tart 75

Almond sablé, ice cream citrus mousse & orange confit



### Almond Chocolate Tart 75

Almond-chocolate sablé, ice cream mousse, almond praline, chocolate caramel



### Tart Snickers 75

Almond chocolate sablé, ice cream caramel mousse, peanuts, chocolate caramel



## CHOCOLATE THINGS

### Dubai Chocolate 150

The filling contains crispy kataifi dough, pistachio paste & milk chocolate



## COCKTAILS

### Citrusy & Refreshing

#### Aperol Spritz 150

Aperol, sparkling wine, soda water



*Bubbly, orange hue, bittersweet*

#### Whisky Sour 150

Bourbon whiskey, simple syrup, lime, egg white



*Bright citrus, touch of sweetness*

#### Cosmopolitan 140

Vodka, triple sec, lemon juice, syrup, cranberry juice



*Smooth, citrusy, slightly tangy*

#### Classic Mojito 140

Rum, lime, sugar, mint leaf, soda water, angostura bitters



*Sweet citrus, minty freshness*

### Bold & Savory

#### Umami Bloody 140

Vodka, tomato juice, lemon juice, tabasco, Worcestershire sauce, salt & pepper, miso



### Bitter & Botanical

#### Negroni 150

Campari, dry gin, sweet vermouth



Ask our server for your favourite cocktail

## WHITE WINE

#### White Monkey 130 / 650

Sauvignon Blanc, New Zealand

#### M.A.N. Family Free Run 130 / 650

Chenin Blanc, South Africa

#### 19 Crimes 730

Chardonnay, Australia

## RED WINE

#### White Monkey 140 / 660

Pinot Noir, New Zealand

#### Norton Barrel 150 / 720

Select Malbec, Argentina

#### JJ McWilliam 800

Shiraz, Australia

## ROSE WINE

#### Norton Rosado de Malbec 750

Argentina

## PROSECCO

#### Prosecco 7 Cascine 750

Italy

## BEER

#### Prost 45

#### Heineken 55

#### Kura Kura Lager 95

#### Kura Kura Pale Ale 95

#### Beaches Cerveza 95

#### Beaches Pale Ale 95

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