

Light Bites

SPRING ROLLS  	45
<i>Vegetable rolls, mixed salad, sweet chili sauce</i>	
FRENCH FRIES  	35
<i>Homemade with skin on potatoes, truffle aroma</i>	
CALAMARI 	75
<i>Battered deep-fried squid, tartar sauce, salad</i>	
SOFT SHELL CRAB  	80
<i>Fried crab, crispy bee hoon, roasted peanut, fried shallot, slightly sour rujak sauce</i>	
TUNA SAMBAL MATAH 	60
<i>Pan seared tuna, Balinese sambal matah, yuzu, shimeji, fried crispy tempeh, spring onion, shallot</i>	
BEEF QUESADILLAS  	100
<i>Tortilla wrap filled with ground beef, avocado, olive, cheese, sour cream, salsa</i>	
FISH CAKE 	45
<i>Balinese fish cake, rice cake, sambal</i>	
CHICKEN WINGS 	75
<i>Korean chili marinated chicken wings, tartar sauce</i>	

Main Course

ARABIAN COUSCOUS 	250
<i>Pan seared Australian lamb chop, stewed chicken thigh, marquez, couscous, vegetables, onion marmalade</i>	
THAI BEEF SALAD  	180
<i>Pan seared ribeye steak, rice noodles, greens, Asian herbs, roasted peanuts, chips</i>	
RIBEYE BEEF STEAK 	280
<i>Australian beef steak, seared mushroom, roasted tomatoes, balsamic glaze, rucola, basil pesto dressing, French fries</i>	
GRATINATED GNOCCHI   	100
<i>Creamy mushroom sauce, spinach, ricotta cheese</i>	

 vegetarian  vegan

 contains gluten  contains peanut  contains dairy

*If you have an allergy to any food products, please advise us prior to ordering.
Prices quoted are in '000' rupiah and subject to 21% service charge and government tax.*

Main Course

CHICKEN FALAFEL WRAP   160
Pan roasted chicken leg, falafel, hummus, beet tortilla bread, avocado, salsa, cheese sauce, chips

CHICKEN CONFIT   150
Confit chicken leg, potato gnocchi, zucchini ribbon, tomato and olive sauce


CRUSTED MAHI MAHI  120
Pumpkin hummus crusted mahi mahi fish filet, lemon rucola salad, cashew nuts



PRAWN HEAVEN 180
Rosemary garlic lemon king prawns, pumpkin hummus, zucchini, tomato, black olive

TUNA STEAK 120
Rucola, pesto basil, balsamic reduction, sliced parmesan, chips



Indonesian Favourites

NASI / MIE GORENG SEAFOOD  120
Javanese fried rice or noodles, squid, prawn, fish, crackers

OPOR AYAM  105
Braised chicken, boiled egg, coriander and coconut curry broth, rice cakes

AYAM BETUTU   110
Popular Balinese dish made from baked seasoned chicken leg, steamed rice, turmeric chicken broth, crackers, Balinese spicy salad

OXTAIL (SOP BUNTUT) SOUP  160
Indonesian clear oxtail soup, steamed rice, melinjo, condiment

NYAT NYAT   120
Stewed Balinese spiced whole grouper fish (ikan kerapu) “Kintamani” style, steamed rice, steamed watercress, plecing sambal

GULE KAMBING  110
Indonesian lamb curry, steamed rice

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Kids Menu

SPAGHETTI BOLOGNAISE	85
<i>Italian spaghetti, Bolognese sauce, parmesan cheese, crusty garlic bread</i>	
CLASSIC CHEESE BURGER	85
<i>Australian beef patty, your choice of smoked beef ham or beef bacon, tomato, caramelized onion, gherkin, salad, French fries</i>	
FISH AND CHIPS	70
<i>Crispy battered white fish, French fries, tartar sauce</i>	
MAC AND CHEESE	80
<i>Macaroni pasta, beef ham, cheese, gratin on top</i>	
PIZZETTA	70
<i>Tortilla skin, tomato sauce, beef ham, pineapple, mozzarella cheese, salad</i>	
CHICKEN FINGERS	65
<i>Fried breaded chicken, tartar sauce, French fries</i>	
KEBAB	75
<i>Seared marinated chicken leg, onion, cucumber, lettuce, mayonnaise, herbs yoghurt, French fries</i>	

Desserts

PUMPKIN CHEESE CAKE	60
<i>Served with strawberry coulis and pumpkin ice cream</i>	
CLASSIC TIRAMISU CAKE	65
<i>Italian layered mascarpone and coffee liqueur cake</i>	
CHOCOLATE FONDANT (20 minutes preparation time)	70
<i>Molten chocolate cake served with vanilla cream, mango and strawberry coulis</i>	
FRUIT STRUDEL	55
<i>Traditional layered puff pastry with fresh apple, served with a mango sorbet</i>	
BROWNIES	60
<i>Served with milk chocolate mousse and fresh strawberry sauce</i>	

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Drink List

CLASSIC ROYAL STANDING TEA

*Enjoy your tea experience with your own
infuse selection of fresh ingredients* 80

REGULAR TEA

*Royal Earl Grey, English Breakfast
Oriental Green Tea, Chamomile* 50

ICE TEA

Lime, Orange, Lychee 40

REGULAR COFFEE

*Cappuccino, Espresso, Latte,
Black Coffee, Bali Coffee* 40

SOFT DRINK

*Coke, Diet Coke, Ginger Ale, Sprite,
Soda Water, Tonic Water* 39

MINERAL WATER

Equil Natural, Equil Sparkling 44

SQUASH

Lime, Orange 45

FRESH JUICE

Orange, apple, watermelon, pineapple 55

HEALTHY JUICE

*Ginger Ninja (carrot, ginger, apple)
Cucumber Cool (apple, cucumber, celery)
Red Freshener (tomato, carrot, apple)
Tropicana (pineapple, apple, watermelon)* 70

MILK SHAKE

Vanilla, Chocolate 70

MOCKTAIL

80

VIRGIN MOJITO

*Lemon juice, lime, mint leaf, sugar
syrup*

THE STONE ICE TEA

*Lemongrass, lime, black tea, sugar
syrup*

OASIS

*Fresh lychee, apple juice, mint leaf,
lemon juice*

WINE BY BOTTLE

WHITE WINE

CHARDONNAY

Bodega Norton Barrel Select 700
Mendoza, Argentina

SAUVIGNON BLANC

Two Rivers 'Convergence' 800
Marlborough, New Zealand

PINOT GRIGIO / GRIS

Black Cottage 700
Marlborough, New Zealand

RED WINE

PINOT NOIR

Two Rivers Tributary 1,000
Marlborough, New Zealand

In The Red

750
Marlborough, New Zealand

CABERNET SAUVIGNON

Plaga NV 450
Margaret River, Australia

JJ McWilliam Shiraz Blends 600
Shiraz Cabernet

**For more variety of wine please ask our server for the wine list*

BEER 330 ml

PROST 53
SINGARAJA 53
BINTANG 56
BALI HAI 53

COCKTAIL

125

VANILLA PASSION DAIQUIRI

Light rum, vanilla syrup, passion syrup, lemon juice

CUCUMBER COLLIN

*Gin Infused with Earl Grey tea, cucumber, lime juice
sugar syrup, cilantro leaf*

THE PURNAMA SENSATION

*Vodka, Blue Curacao, pineapple and lime juice topped
with sprite*

MOJITO

White Rum, mint leaf, lime, sugar, soda

MARGARITA

Tequila, triple sec, lime juice

PINACOLADA

Light Rum, coconut cream, pineapple

PURA DE PASSION

Gin, Martini Dry, passion fruit syrup, lime juice, guava juice

LAVENDER MARGARITA

Tequila, triple sec, lime juice, mint leaf, lavender syrup