

JIMBARAN PURI

IN- ROOM DINING

This menu is created by our Executive Chef, Adi Wijaya

One of our friendly restaurant associates will present your meal to be enjoyed either in the coolness of your cottage or on your private deck.

Selamat makan!

Breakfast Dining: from 07:00 - 11:00

Please use doorknob menu card, our restaurant associate will deliver your chosen menu items to your room at mentioned time

Lunch & Dinner: from 12:00 – 23:00

Please dial **2** to place your order

Late-Night Dining: from 23:00 – 07:00

Please dial **1** to place your order

In-Room Dining Menu

Served from 12:00 - 23:00

STARTER & SOUP

Plaga Farms Salad (V/VG, N, H) 160
Mesclun, beetroot, avocado, beef tomato, asparagus, carrot, baby cucumber, pumpkin seeds, soft boiled cage free chicken egg & Italian vinaigrette

Roma Caesar Salad (E, P, N, D, F, C) 160
Baby romaine, anchovies, crispy pork bacon, medium poached cage free chicken egg, sunflower seeds & shaved Parmesan cheese
with grilled chicken breast 180
with grilled king prawns (4 pcs) 200

Greek Salad (V/VG, L, D, H) 160
Beef tomato & cherry tomato, baby cucumber, olives, red onion ring, capsicums, mint leaves, dried oregano, Greek dressing & feta cheese

Gardened Vegetables Soup (V/VG, N, D, L, H) 140
Lentil, pesto, sunflower seeds & grated Parmesan

Light Spicy Seafood Soup (F, C, GL, H) 170
King prawns, mahi-mahi fillet & clams, beef tomato, leek, sweet corn, served with baguette croutons

PASTA'S SELECTION

Spaghetti, Penne & Linguini Napolitana (VG/V, L, D, H) 170
Tomato sauce, black olive, capers, fresh basil, cherry tomato & grated Parmesan

Grilled Chicken Pesto (L, GL, D, N, H) 190
Grilled marinated chicken breast, pesto sauce, grated Parmesan & fresh arugula

Beef Bolognese (L, GL, D, H, E) 200
Tokusen wagyu beef ragù alla Bolognese with fresh basil & grated Parmesan

Seafood & Tomato Salsa (F, C, L, GL, D, H) 200
Prawns, fish & squid tossed in fresh tomato salsa, grated Parmesan & shredded roasted seaweed

PIZZA'S, BURGER'S & SANDWICHES SELECTION

Margherita Pizza (V, L, GL, D, H) 150
Tomato sauce, mozzarella, sweet cherry tomato, fresh basil & arugula

Seafood Pesto Pizza (F, C, L, GL, D, H) 200
Tomato sauce, mozzarella, sauteed king prawn, squid, mahi-mahi fillet, pesto sauce & fresh basil

Gardened Vegetables Pizza (L, GL, D, H) 170
Tomato sauce, mozzarella, tossed seasonal gardened vegetables & fresh basil

The Island Burger (GL, E, P, L, D) 200
Tokusen Wagyu Beef Burger 200
Chicken Burger 180
Crispy pork bacon, cornichon, iceberg lettuce, beef tomato, onion ring, cheddar cheese, fried cage free chicken egg & coleslaw, served with French fries or mixed green salad

JPB Club Sandwich (D, GL, P, E) 180
Grilled chicken breast, iceberg lettuce, pork bacon, avocado, beef tomato, fried cage free chicken egg, lemon-mayo on multigrain bread, served with French fries or mixed green salad

Prawns Sandwich (GL, L, D, F, H) 190
Grilled king prawns, iceberg lettuce, beef tomato, avocado, baby cucumber, mozzarella cheese, mint honey yogurt on multigrain bread, served with French fries or mixed green salad

B Bean C Crustacean D Dairy E Egg F Fish H Halal
L Lactose N Nut P Pork V Vegetarian VG Vegan GL Gluten

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VEGETARIAN & VEGAN

Lentil Ratatouille & Cage Free Chicken Egg (V/VG, N, B, H) 190
 Braised brown lentil & seasonal vegetables in herb tomato, pesto sauce, medium poached cage free chicken egg & crushed Muntigunung cashew nut

Locally Grown Red Rice & Mushroom Risotto (V/VG, D, L, H) 190
 Mushroom tempura, asparagus, Parmesan chips, sunflower seeds & white truffle oil

Homemade Ricotta Cheese & Spinach Ravioli (V, D, GL, L, B, E, H) 190
 Edamame, shimeji mushroom, cherry tomato, pumpkin seeds, butter sage sauce, shaved Parmesan & coconut espuma

WELLNESS NUTRITION, ORGANIC & SUSTAINABLE

Grilled Farmed Fresh Halloumi & Cage Free Chicken Egg (V, B, E, H) 210
 Avocado, corn kernel, green soybean, beef tomato, sunflower seeds, poached cage free chicken egg & house produced honey lime dressing

Tiger Prawns & Sweet Potato (C, E, H) 260
 Grilled farmed king tiger prawns, steamed yellow sweet potato, baby carrot, broccoli, capsicums, pumpkin seeds & locally grown celery dressing

Kemangi Chicken Breast (B, H) 230
 Kemangi leaf baked organic chicken breast, steamed Jatiluwih red rice, green pea, spinach, cherry tomato, asparagus & extra virgin coconut oil

Plancha Grilled Bali Natural Grass-fed Beef Tenderloin (N, H) 320
 Romaine lettuce, young papaya, beef tomato, baby cucumber, cilantro leaves, mint leaves, baby potato, crushed roasted peanut & chili lime sauce

CHEF'S INDONESIAN FAVOURITES

Lumpia Sayur (V, GL, E, B, H) 110
 Tofu & vegetable spring roll with glass noodle, served with sweet chili dipping

Be Siap Sambal Matah (F, B, H) 150
 Grilled shredded chicken breast with shallot & lemongrass sambal, sayur urap, crispy garlic

Soto Ayam Koya (GL, E, B, N, H) 160
 Legendary Indonesian chicken soup, with shredded chicken breast, boiled cage free chicken egg, glass noodle, bean sprout, potato, crispy shallot & melinjo crackers

Ayam Garing (B, N, GL, H) 220
 Balinese style slow cooked half baby chicken in base genep spice & crispy fried served with steamed rice, sayur urap & melinjo crackers

Bebek Betutu (N, B, H) 240
 From the Royal Family Klungkung recipe, slow roasted duck leg marinated in 16 Local spices wrapped in banana leaf, served with steamed rice, sayur urap, melinjo crackers & sambal matah

Rendang Sapi (E, G, N, H) 260
 Traditional Sumatran style Tokusen wagyu beef topside braised in rendang paste & coconut milk, Served with vegetables, steamed rice, boiled cage free chicken egg & melinjo crackers

Sayur & Tahu Mekalas (VG, N, B, GL, H) 200
 Locally grown seasonal vegetables & tofu simmered in Balinese yellow curry paste & coconut milk served with steamed rice, melinjo crackers & sambal ulek

Nasi or Mie Goreng (E, N, GL, H, F, C) 210/230
 Indonesian style stir fried rice or egg noodle with vegetables, sunny side-up cage free chicken egg, shrimp crackers, minced satay & sambal condiments
 choice of chicken or seafood

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 Should you have any food allergies &/or special dietary requirements, please mention it to our restaurant associate.*

In-Room Dining Menu

Served from 12:00 - 23:00

CHEF'S SIGNATURE DISHES

Seafood Selection (F, C, D, H)	260
King prawns – mahi mahi – red snapper fillet, aubergine caviar, carrot & potato fondant & coconut milk lemongrass reduction	
Pan Seared Barramundi Fillet (F, B, D, H)	250
Dried seaweed crusted, green pea puree, beef tomato textures, asparagus confit & roasted ginger infused cream sauce	
Grilled Catch of the Day (F, D, L, H)	240
Cauliflower puree, mushroom & feta cheese, fresh tomato salsa, mesclun mix & lemon dressing	
Lemon – Thyme Roasted Chicken Breast (C, D, GL, L, H)	240
Mousseline potato, roasted carrot puree, asparagus, sweet cherry tomato, pickled radish & truffle beef jus	
Natural Bali Skinless Pork Belly Slow Cooked in Suna – Cekuh Spice (D, GL, P)	260
Roasted pumpkin puree, grilled herb marinated zucchini, buttered turned potato, torched pickle onion & house produced honey beef jus	
Natural Bali Grass Fed Beef Cheek Cooked at 73 Degree (D, GL, L, H)	260
Soft & creamy polenta, confit baby vegetables, cucumber – mango – chili relish & Kintamani coffee beef jus	
Grilled Tokusen Wagyu Beef Striploin MB6+ (D, GL, L, H) (HB)	640
Polenta cake, roasted onion jam, truffle mushroom puree, torched baby carrot, asparagus & garden long pepper beef jus	

JIMBARAN SPICE GRILLED SEAFOOD

Basted With Balinese Sambal Ulek (F, C, D, N, H)

Bamboo Lobster	170	Gindara Fillet	120
King Tiger Prawn	140	Yellowfin Tuna Fillet	130
Sea Shell Scallop	100	Baby Squid	130
Baby Red Snapper Whole	90	Mahi-mahi Fillet	120
Seafood (Prawn, Squid, Mahi mahi)	260	Barramundi Fillet	130

Prices are per 100 grams

Served with steamed rice or potato wedges, grilled seasonal vegetables & sambal condiments

All fish & seafood are locally sourced

B	Bean	C	Crustacean	D	Dairy	E	Egg	F	Fish	H	Halal
L	Lactose	N	Nut	P	Pork	V	Vegetarian	VG	Vegan	GL	Gluten

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In-Room Dining Menu

Served from 12:00 - 23:00

HOME-MADE DESSERT, ICE CREAM & LOCALLY GROWN FRUIT SORBET		
Dark Chocolate Fondant (GL, L, D, E, N)		130
Mango puree filling, crusted local peanuts, fresh strawberry mango Parisienne, drops of icing sugar & raspberry ginger sorbet		
Dark Chocolate & Avocado Dome (GL, L, D, E, N)		130
Avocado mousse double coated with 70% dark chocolate ganache & cocoa icing white praline, brownie crumble & mango sorbet		
Banana Crème Brûlée (E, L, D, N)		120
Locally grown lady finger banana crème brûlée, tamarillo & star anise compote, coffee gel & chocolate ice cream		
Bunga Telang Panna Cotta (E, D, L, N)		120
Locally grown butterfly pea flower panna cotta, mixed berry sauce, brown sugar crumble & soursop sorbet		
Kintamani Apple Tarte Tatin (GL, D, L, E, N)		120
Caramelized "Kintamani" apple, served with cashew nuts crumble caramel sauce, vanilla bean ice cream & spiral tuile		
Espresso Tiramisu (GL, L, D, N, E)		120
Bali coffee & Plaga coffee liquor dip, mascarpone cream, cocoa flavored coffee macaron, mixed berry sauce & Bali coffee ice cream		
Pisang Goreng (GL, L, E, D, N)		100
Balinese style banana fritters, served with caramelized banana, peanut crumble coconut Pandan ice cream & palm sugar sauce		
Dadar Gulung (GL, L, E, D, N)		100
Balinese style grated coconut & palm sugar rolled in "Pandan" crepes, ripe jackfruit palm sugar sauce & coconut Pandan ice cream		
Tropical Fresh Fruits Platter (D)		100
Sliced tropical fresh fruits with coconut dip, fresh lime & strawberry sorbet		
Choices of Ice Cream or Sorbet per Scoop		40
Ice Cream (E, D, L)		
Coconut Pandan		
Chocolate		
Vanilla Bean		
Banana Chocolate		
Bali Coffee		
Sorbet (D)		
Tamarillo		
Mango		
Strawberry		
Raspberry Ginger		
Soursop		

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In-Room Young Traveler's Dining Menu

Served from 12:00 - 23:00

APPETIZER

Baby Salad (V, H) 80
Mesclun mix, baby cucumber, beef tomato, avocado & honey lime dressing

Lumpia Sayur – Vegetables Spring Rolls (V, E, GL, G, B, H) 70
Vegetables & tofu spring roll with glass noodle served with tomato ketchup

SOUP

Garden Vegetables Soup (V, D, N, G, H) 80
Vegetables brunoised, lentil, pesto sauce & grated Parmesan cheese

Tomato Cream Soup (D, G, GL, H) 80
Rich tomato cream soup, fresh basil, & herb crouton

PASTA

Spaghetti, Penne or Linguini (E, GL)

Pomodoro (D, H) 100
Homemade tomato sauce with sweet cherry tomato, olives, fresh basil & grated Parmesan cheese

Chicken Cream Sauce (D, H) 130
Grilled chicken breast, fresh basil in rich cream sauce & grated Parmesan cheese

Beef Bolognese (D, H) 140
Tokusen wagyu beef ragù ala Bolognese, fresh basil & grated Parmesan cheese

MAIN COURSE

Grilled Mahi-mahi Fillet (D, F, H) 140
Served with buttered vegetables, French fries or steamed rice

Grilled Chicken Breast (D, H) 130
Served with buttered vegetables, French fries or steamed rice

Mini Tokusen Wagyu Beef Burger (GL, E, D, H) 150
Iceberg lettuce, beef tomato, cheddar cheese & fried egg, served with French fries

Fish & Chips (F, E, GL, D, H) 140
Deep fried battered mahi-mahi fillet served with tartar sauce & French fries

DESSERT

Tropical fresh fruit platter with coconut dip (H) 60

Selection of sorbet or ice-cream (per scoop) (D, E, H) 40

Walnut chocolate brownie with vanilla ice cream (E, D, GL, N, H) 80

Dadar gulung (GL, E, N, H) 70
Balinese style Pandan crepes with grated coconut, palm sugar & chocolate ice-cream

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In-Room Beverage Menu

Served from 12:00 - 23:00

BY THE GLASS

Sparkling (15cl)

 Pinot Grigio Muscat, St Villier Sababay Ascaro Bali, Indonesia

Glass Bottle

195 875

White (15cl)

 Sauvignon Blanc, Two Islands Australia-Bali, Indonesia

165 750

Rose (15cl)

 Alphonse-Lavallée - Muscat Saint Vallier, Sababay, Pink Blossom, Bali-Indonesia

165 750

Red (15cl)

 Shiraz, Two Island Australia-Bali, Indonesia

165 750

Dessert (30ml)

 Pino de Bali, Indonesia Alphonse-Lavallée (375 ml)

75 600

BY THE BOTTLE

Bottle

CHAMPAGNE

NV Pinot noir - Chardonnay - Pinot Meunier, Louis Roederer, Brut Collection 242, France

3.800

NV Pinot noir - Pinot Meunier – Chardonnay, Moët & Chandon, Brut Imperial, France

5.000

NV Pinot noir, Krug Grande Cuvée, France

16.500

CHAMPAGNE ROSÉ

NV Pinot Noir - Pinot Meunier - Chardonnay, Moët & Chandon Impérial Rosé Brut, France

6.500

SPARKLING

NV Parellada - Macabeo - Xarel-lo, Freixenet Cava Cordón Negro Brut, Spain

1.100

 NV Alphonse-Lavallée, Hatten-Jepun Sparkling, Bali, Indonesia

650

WHITE WINE

SAUVIGNON BLANC

2016 Cape Mentelle, Margaret River, Australia

1.750

CHARDONNAY

 Plaga, Australia-Bali, Indonesia

750


OTHER BLENDS

 Muscat Saint Vallier - Chardonnay, Sababay, Reserve White, Bali, Indonesia

750

Sauvignon Blanc, Semillon Mouton Cadet Classic Blanc. Bordeaux, France




950

 **Locally Produced**

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	Bottle
ROSÉ	
 Alphonse Lavallee Muscat Bleu, Malvasia Nera, Muscat St Vallier, Hatten-Aga Rosé, Bali, Indonesia	750
2022 Pinot Noir, Babich Rose, Marlborough, New Zealand	1.100
2021 Grenache -Cinsault -Syrah -Rolle, Rock Angel Rosé, Côtes de Provence, France	3.000
Grenache -Cinsault -Syrah -Vermentino, The Pale Rosé by Sacha Lichine, Côtes de Provence, France	1.800
 RED WINE	
PINOT NOIR	
2020 Beringer Founder State, California, USA	850
2017 Robert Mondavi "Private Selection, California, USA	1.400
 SHIRAZ	
2018 Wolf Blass Bilyara, Australia	850
 CABERNET SAUVIGNON	
 Two Island "Reserve", Australia-Bali, Indonesia	950
 OTHER BLENDS	
 Alphonse-Lavallée Cabernet Sauvignon, Sababay, Black Velvet, Bali, Indonesia	650
2020 Malbec, Terrazas de los Andes, Altos del Plata, Mendoza Valley, Argentina	2.300
2014 Petite Syrah - Petit Verdot, Michael David Petite Petit, Lodi, USA	1.900
2021 Montepulciano - Primitivo - Sangiovese - Negroamaro, Edizione Cinque Autoctoni Farnese Tuscany, Italy	2.400
 SWEET WINE	
2014 Muscat of Alexandria, Aromo Artemisa Late Harvest, Itata Valley, Chile (50cl)	950
NV W. & J. Graham's Fine Tawny Port	1.800

 **Locally Produced**

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In-Room Beverage Menu

Served from 12:00 - 23:00

BALINESE CRAFTED COCKTAILS

180

A premium ended base Balinese crafted spirits

Rempah Rempah

Kaja gin, cucumber nectar infused, lime, tonic water

Kaleran

Kaja gin, apple, lime & kaffir lime juice, honey ginger & green apple syrup

Segara Jimbaran

Saba vodka, Sababay wine pink blossom, lychee liqueur, rosemary syrup & fresh strawberry

Saba Mantra

Saba vodka, lime, cranberry & apple juice, raspberry syrup

Nusantara

Nusa Cana rum, angostura bitters, pineapple & lime juice, elderflower syrup

Mojito De Bali

Nusa Cana rum, fresh basil leaves, cucumber, lime juice, lime wedges, mint syrup

Made Rita

Bumbung tequila silver, triple sec, lime juice, agave syrup

KusambaBumbung tequila silver, angostura bitters, peach liqueur, honey blossom, pineapple & lime juice
Kusamba sea salt**Jimbaran Puri Julep**

Bumbung arak whiskey, fresh ginger, lime juice, mint leaves, mint syrup

Kintamani

Bumbung Arak Whiskey, clarified coffee, peach, coconut, & mint

Banyu Biru

Saba Grappa, homemade syrup, sweet & sour, ginger lemongrass syrup

In-Room Beverage Menu

Served from 12:00 - 23:00

LOCALLY SOURCED & SUSTAINABLE		180
APERITIVO		
Awatara		
Arak iwak, choco-mint truffle tea, homemade cinnamon syrup, bitter orange peel, smoked rosemary		
Sandikala		
Saba vodka, homemade butterfly pea flower syrup, peach liqueur, sweet & sour top with sparkling wine		
APERITIVO NON-ALCOHOLIC		100
Tirta Bali		
Coconut water, house made cinnamon syrup, lemongrass ginger juice, kafir lime juice		
Astungkara Seger		
Celery, fresh ginger, honey, lime juice, Kusamba sea salt		
MOCKTAILS		85
Puri Bar Delight		
Soursop, strawberry & lime juice, mint syrup & rosemary leaves		
Belmond Paradise		
Orange juice, lime, ginger, lemongrass, honey, cinnamon syrup		
INDONESIAN PRODUCED BEER		
Bintang, Bintang Crystal, Bali Hai		75
Kura-Kura Lager, Kura-Kura Island Ale		130
IMPORTED BEER		
San Miguel, Heineken		85
San Miguel Light		85
Corona		140
SPIRIT – VODKA	Shot	Bottle
Smirnoff	120	2.350
Absolut, Ketel One	140	2.750
Grey Goose	175	3.500
Belvedere Pure 70cl	190	5.500
SPIRIT – RUM		
Myers's Dark Rum, Havana Club Anejo 3 Anos	120	2.350
Diplomatico Reserva	190	3.950

In-Room Beverage Menu

Served from 12:00 - 23:00

	Shot	Bottle
BALINESE CRAFTED SPIRIT		
Nusa Cana Light Rum, Nusa Cana Spiced Rum	85	1.500
East Indies Gin, East Indies Pink Gin	100	1.750
Saba Vodka, Saba Grappa, Bumbung Tequila, Bumbung Arak Whisky	100	1.750
Arak Iwak Ameritha, Arak Iwak Berries	100	1.450
SPIRIT – GIN		
Gordon's, Bombay Sapphire	140	2.750
Tanqueray Ten	225	6.600
Hendricks	190	3.950
SPIRIT - TEQUILA		
Jose Cuervo, EL Jimador	120	2.350
Herradura Plata	140	2.750
SPIRIT - APERITIF		
Martini Bianco	100	3.000
Dry & Rosso	120	2.350
Ricard	145	2.950
Aperol	120	2.300
SPIRIT – WHISKEY		
Jameson, Old Bushmills	120	2.350
Jim Beam	100	2.100
Jack Daniels	130	2.650
Glenmorangie Original 10 Years	225	4.550
Macallan Single Malt 12 Years	450	7.500
Chivas Regal	185	3.750
JW Black Label	150	2.500
JW Red Label, J&B Rare, Ballantines	120	2.350
SPIRIT - BRANDY		
ST-Remy VSOP	120	2.350
SPIRIT - COGNAC		
Hennessy V.S.O.P.	225	4.550
Hennessy X.O.	600	11.000
SPIRIT - LIQUEURS		
Benedictine, Pimm's No.1, Cherry Heering, Baileys Irish Cream, Kahlua	120	2.350
Disaronno	135	2.750

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PURE ENERGIZER	75
Vitamin C Carrot, orange & ginger	
Happy Stomach Papaya, pineapple, mint leaves	
HEALTHY SMOOTHIES (Lactose free)	85
Avocado Coco Avocado, English spinach, dates, coconut yoghurt, almond milk, lemon zest, honey	
Banana Power Banana, peanut butter, coconut yoghurt, almond milk, honey	
Pineapple Berry Pineapple, strawberry, coconut yoghurt, almond milk, orange zest, honey	
MILKSHAKES - WITH ICE CREAM	75
Banana, Strawberry, Vanilla, Chocolate	
JUICE	
Chilled: apple / guava / lime / cranberry	45
Fresh: orange / pineapple / watermelon / banana / papaya	65
Whole young coconut	60
SOFT DRINKS	45
Coke regular / zero, sprite, tonic water, soda water	
WATER	
Equil small still or sparkling 380 ml	45
Equil large still or sparkling 760 ml	75
TEA (INDONESIA PRODUCED BREW ME TEA)	65
Morning shine, English breakfast, chamomile, jasmine green, royal earl grey, Sencha	
COFFEE (INDONESIA PRODUCED JAVANEGRA COFFEE)	65
Black coffee, espresso, decaffeinated, double espresso, cappuccino, latte, iced coffee	
CIGARETTE	60
Marlboro red, Marlboro light	

In-Room Breakfast Menu

Served from 07:00 - 23:00

BELMOND BREAKFAST

350

Includes, your choice from the following:

Bubbles

A glass of jepun rose, Bali, Indonesia or
Bellini cocktail (sparkling wine, peach, lemon juice)
Choice: classic, mango, passion fruits

Fresh squeeze "LOCAL" fruit Juices

Tangerine, mango (seasonal), orange, pineapple, watermelon or papaya

Coffee (Indonesia produced Javanegra coffee)

Black coffee, espresso, decaffeinated, double espresso, cappuccino, latte, iced coffee

Tea (Indonesia produced Brew Me tea)

Morning shine, English breakfast, chamomile, jasmine green, royal earl grey, sencha

Fruits

Sliced "LOCAL" fruit platter
Bakeries, any choice of two :
Plain croissant, chocolate croissant, brown toast, white toast, Danish served with E & V butter &
Fruit jam

Cereals

Corn flakes, granola, coco crunch, rice crispies
served with Fresh milk or soy milk

Yoghurt

Natural yoghurt, "LOCAL" fruit yoghurt or Sumbawa forest honey yoghurt
Or

Pancakes

Selection of homemade pancakes with choice of banana, pineapple or strawberry
served with whipped cream & maple syrup or chocolate sauce
Or

Dadar gulung

Traditional Balinese "PANDAN" crepes filled with toasted grated coconut, jackfruit & palm sugar sauce
Or

Balinese nasi goreng

Balinese style stir fried rice with vegetables, fried egg, minced chicken satay & melinjo crackers
Or

Balinese mie goreng

Balinese style stir fried egg noodle with vegetables, fried egg, minced chicken satay & melinjo crackers

Over - night Dining

Served from 23:00 - 07:00

STARTER & SOUP

Plaga Farms Salad (V/VG, N, H) 160
Mesclun, beetroot, avocado, beef tomato, asparagus, carrot, baby cucumber, pumpkin seeds, soft boiled cage free chicken egg & Italian vinaigrette

Greek Salad (V/VG, L, D, H) 160
Beef tomato & cherry tomato, baby cucumber, olives, red onion ring, capsicums, mint leaves, dried oregano, Greek dressing & feta cheese

Lumpia Sayur (V, GL, E, B, H) 110
Tofu & vegetable spring roll with glass noodle, served with sweet chili dipping

Lumpia Be Pasih (F, C, GL, E, B, H) 140
Indonesian style seafood spring roll served with sweet chili sauce

Soto Ayam Koya (GL, E, B, N, H) 160
Legendary Indonesian chicken soup, with shredded chicken breast, boiled cage free chicken egg, glass noodle, bean sprout, potato, crispy shallot & melinjo crackers

MAINS

Tokusen Wagyu Beef Burger (GL, E, P, D) 200
Crispy pork bacon, cornichon, iceberg lettuce, beef tomato, onion ring, cheddar cheese, fried cage free chicken egg & coleslaw, served with French fries or mixed green salad

Napolitana (VG/V, L, D, H) 160
Tomato sauce, black olive, capers, fresh basil, cherry tomato & grated Parmesan

Beef Bolognese (L, GL, D, H, E) 190
Tokusen wagyu beef ragù alla Bolognese with fresh basil & grated Parmesan

Ayam Garing (B, N, GL, H) 220
Balinese style slow cooked half baby chicken in base genep spice & crispy fried served with steamed rice, sayur urap & melinjo crackers

Nasi or Mie Goreng (E, N, GL, H, F, C) 210/230
Indonesian style stir fried rice or egg noodle with vegetables, sunny side-up cage free chicken egg, shrimp crackers, minced satay & sambal condiments
choice of chicken or seafood

DESSERT

Ice Cream & Sorbet (D, E) per scoop 40
Ice cream - Vanilla bean, chocolate, coconut, banana, jackfruit
Sorbet - Dragon fruit, strawberry, mango, pineapple, guava

Dadar Gulung (GL, L, E, D, N) 100
Balinese style grated coconut & palm sugar rolled in "Pandan" crepes, ripe jackfruit palm sugar sauce & coconut Pandan ice cream

Tropical Fresh Fruits Platter (D) 100
Sliced tropical fresh fruits with coconut dip, fresh lime & strawberry sorbet

Drinks

To accompany your late-night meal, selections of beverages are available in your mini bar

B Bean C Crustacean D Dairy E Egg F Fish H Halal
L Lactose N Nut P Pork V Vegetarian VG Vegan GL Gluten