

# JIMBARAN PURI

## IN-VILLA DINING

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This menu is created by our Executive Chef, Adi Wijaya

Your friendly Butler will present your meal to be enjoyed either the coolness of your villa or beside your private pool

Selamat makan!

**Breakfast Dining:** from 07:00 - 11:00

Please use doorknob menu card, our Butler 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-Villa Dining Menu

Served from 12:00 - 23:00

### SALAD & SOUP

|   |     |
|---|-----|
| <b>Plaga Farms Salad (V/VG, N, H)</b>   | 160 |
| Mesclun, beetroot, avocado, beef tomato, asparagus, carrot, baby cucumber, pumpkin seeds, soft boiled cage free chicken egg & Italian vinaigrette |     |
| <b>Roma Caesar Salad (E, P, N, D, F, C)</b>   | 160 |
| Baby romaine, anchovies, crispy pork bacon, medium poached cage free chicken egg, sunflower seeds & shaved Parmesan cheese                        |     |
| with <b>grilled chicken breast</b>  | 180 |
| with <b>grilled king prawns (4 pcs)</b>   | 200 |
| <b>Greek Salad (V/VG, L, D, H)</b>  | 160 |
| Beef tomato & cherry tomato, baby cucumber, olives, red onion ring, capsicums, mint leaves, dried oregano, Greek dressing & feta cheese           |     |
| <b>Gardened Vegetables Soup (V/VG, N, D, L, H)</b>  | 140 |
| Lentil, pesto, sunflower seeds & grated Parmesan  |     |
| <b>Light Spicy Seafood Soup (F, C, GL, H)</b>   | 170 |
| King prawns, mahi-mahi fillet & clams, beef tomato, leek, sweet corn, served with baguette croutons   |     |

### PASTA'S SELECTION

|   |     |
|---|-----|
| <b>Spaghetti, Penne &amp; Linguini Napolitana (VG/V, L, D, H)</b>                             | 170 |
| Tomato sauce, black olive, capers, fresh basil, cherry tomato & grated Parmesan               |     |
| <b>Grilled Chicken Pesto (L, GL, D, N, H)</b>   | 190 |
| Grilled marinated chicken breast, pesto sauce, grated Parmesan & fresh arugula                |     |
| <b>Beef Bolognese (L, GL, D, H, E)</b>  | 200 |
| Tokusen wagyu beef ragù alla Bolognese with fresh basil & grated Parmesan                     |     |
| <b>Seafood &amp; Tomato Salsa (F, C, L, GL, D, H)</b>   | 200 |
| Prawns, fish & squid tossed in fresh tomato salsa, grated Parmesan & shredded roasted seaweed |     |

### PIZZA'S, BURGER'S & SANDWICHES SELECTION

|   |     |
|---|-----|
| <b>Margherita Pizza (V, L, GL, D, H)</b>  | 150 |
| Tomato sauce, mozzarella, sweet cherry tomato, fresh basil & arugula  |     |
| <b>Seafood Pesto Pizza (F, C, L, GL, D, H)</b>  | 200 |
| Tomato sauce, mozzarella, sauteed king prawn, squid, mahi-mahi fillet, pesto sauce & fresh basil  |     |
| <b>Gardened Vegetables Pizza (L, GL, D, H)</b>  | 170 |
| Tomato sauce, mozzarella, tossed seasonal gardened vegetables & fresh basil   |     |
| <b>The Island Burger (GL, E, P, L, D)</b>   | 200 |
| <b>Tokusen Wagyu Beef Burger</b>  | 200 |
| <b>Chicken Burger</b>   | 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         |     |
| <b>JPB Club Sandwich (D, GL, P, E)</b>  | 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 |     |
| <b>Prawns Sandwich (GL, L, D, F, H)</b>   | 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 |

## In-Villa Dining Menu

Served from 12:00 - 23:00

## VEGETARIAN &amp; 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 &amp; 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

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-Villa Dining Menu

Served from 12:00 - 23:00

## CHEF'S SIGNATURE DISHES

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

*All fish & seafood are locally sourced*

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## In-Villa Dining Menu

Served from 12:00 - 23:00

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

5.000

NV Pinot noir, Krug Grande Cuvée, France

16.500

## CHAMPAGNE ROSÉ

NV Pinot Noir - Pinot Meunier - Chardonnay, Moët &amp; 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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## In-Villa Beverage Menu

Served from 12:00 - 23:00

|  | Bottle |
|--|--------|
| <b>ROSÉ</b>  |        |
|  Alphonse Lavallee Muscat Bleu, Malvasia Nera, Muscat St Vallier, Hatten-Aga Rosé,<br>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,<br>Côtes de Provence, France  | 1.800  |
| <br><b>RED WINE</b>  |        |
| <b>PINOT NOIR</b>  |        |
| 2020 Beringer Founder State, California, USA   | 850    |
| 2017 Robert Mondavi "Private Selection, California, USA  | 1.400  |
| <br><b>SHIRAZ</b>  |        |
| 2018 Wolf Blass Bilyara, Australia   | 850    |
| <br><b>CABERNET SAUVIGNON</b>  |        |
|  Two Island "Reserve", Australia-Bali, Indonesia  | 950    |
| <br><b>OTHER BLENDS</b>  |        |
|  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<br>Farnese Tuscany, Italy  | 2.400  |
| <br><b>SWEET WINE</b>  |        |
| 2014 Muscat of Alexandria, Aromo Artemisa Late Harvest, Itata Valley, Chile (50cl)   | 950    |
| NV W. & J. Graham's Fine Tawny Port  | 1.800  |

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**In-Villa Beverage Menu**

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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 &amp; kaffir lime juice, honey ginger &amp; green apple syrup

**Segara Jimbaran**

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

**Saba Mantra**

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

**Nusantara**

Nusa Cana rum, angostura bitters, pineapple &amp; 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

**Kusamba**Bumbung 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, &amp; mint

**Banyu Biru**

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

## In-Villa Beverage Menu

Served from 12:00 - 23:00

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

## In-Villa Beverage Menu

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|   | Shot | Bottle |
|---|------|--------|
| <b>BALINESE CRAFTED SPIRIT</b>  |      |        |
| Nusa Cana Light Rum, Nusa Cana Spiced Rum                             | 120  | 2.350  |
| 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  |
| <b>SPIRIT – GIN</b>   |      |        |
| Gordon's, Bombay Sapphire   | 140  | 2.750  |
| Tanqueray Ten   | 225  | 6.600  |
| Hendricks   | 190  | 3.950  |
| <b>SPIRIT - TEQUILA</b>   |      |        |
| Jose Cuervo, EL Jimador   | 120  | 2.350  |
| Herradura Plata   | 140  | 2.750  |
| <b>SPIRIT - APERITIF</b>  |      |        |
| Martini Bianco  | 100  | 3.000  |
| Dry & Rosso   | 120  | 2.350  |
| Ricard  | 145  | 2.950  |
| Campari   | 140  | 2.500  |
| Aperol  | 120  | 2.300  |
| <b>SPIRIT – WHISKEY</b>   |      |        |
| 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  |
| <b>SPIRIT - BRANDY</b>  |      |        |
| ST-Remy VSOP  | 120  | 2.350  |
| <b>SPIRIT - COGNAC</b>  |      |        |
| Hennessy V.S.O.P.   | 225  | 4.550  |
| Hennessy X.O.   | 500  | 10.250 |
| <b>SPIRIT - LIQUEURS</b>  |      |        |
| Benedictine, Pimm's No.1, Cherry Heering, Baileys Irish Cream, Kahlua | 120  | 2.350  |
| Disaronno   | 135  | 2.750  |

*Prices are in '000' Indonesian Rupiah & subject to 11% government tax & 10% service charge.  
Should you have any food allergies &/or special dietary requirements, please mention it to our Butler.*

## In-Villa Beverage Menu

Served from 12:00 - 23:00

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

## In-Villa 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

#### Pancakes

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

#### Dadar gulung

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

#### 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

## Overnight In-Villa Dining

Served from 23:00 - 07:00

### STARTER & SOUP

|   |     |
|---|-----|
| <b>Plaga Farms Salad (V/VG, N, H)</b>   | 160 |
| Mesclun, beetroot, avocado, beef tomato, asparagus, carrot, baby cucumber, pumpkin seeds, soft boiled cage free chicken egg & Italian vinaigrette                   |     |
| <b>Greek Salad (V/VG, L, D, H)</b>  | 160 |
| Beef tomato & cherry tomato, baby cucumber, olives, red onion ring, capsicums, mint leaves, dried oregano, Greek dressing & feta cheese                             |     |
| <b>Lumpia Sayur (V, GL, E, B, H)</b>  | 110 |
| Tofu & vegetable spring roll with glass noodle, served with sweet chili dipping   |     |
| <b>Lumpia Be Pasih (F, C, GL, E, B, H)</b>  | 140 |
| Indonesian style seafood spring roll served with sweet chili sauce  |     |
| <b>Soto Ayam Koya (GL, E, B, N, H)</b>  | 160 |
| Legendary Indonesian chicken soup, with shredded chicken breast, boiled cage free chicken egg, glass noodle, bean sprout, potato, crispy shallot & melinjo crackers |     |

### MAINS

|  |         |
|--|---------|
| <b>Tokusen Wagyu Beef Burger (GL, E, P, D)</b>   | 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          |         |
| <b>Napolitana (VG/V, L, D, H)</b>  | 160     |
| Tomato sauce, black olive, capers, fresh basil, cherry tomato & grated Parmesan  |         |
| <b>Beef Bolognese (L, GL, D, H, E)</b>   | 190     |
| Tokusen wagyu beef ragù alla Bolognese with fresh basil & grated Parmesan  |         |
| <b>Ayam Garing (B, N, GL, H)</b>   | 220     |
| Balinese style slow cooked half baby chicken in base genep spice & crispy fried served with steamed rice, sayur urap & melinjo crackers  |         |
| <b>Nasi or Mie Goreng (E, N, GL, H, F, C)</b>  | 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<br>choice of chicken or seafood |         |

### DESSERT

|  |     |
|--|-----|
| <b>Ice Cream &amp; Sorbet (D, E) per scoop</b>   | 40  |
| <b>Ice cream</b> - Vanilla bean, chocolate, coconut, banana, jackfruit   |     |
| <b>Sorbet</b> - Dragon fruit, strawberry, mango, pineapple, guava  |     |
| <b>Dadar Gulung (GL, L, E, D, N)</b>   | 100 |
| Balinese style grated coconut & palm sugar rolled in "Pandan" crepes, ripe jackfruit palm sugar sauce & coconut Pandan ice cream |     |
| <b>Tropical Fresh Fruits Platter (D)</b>   | 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 |