



Pool & Beach Menu

Salad and Starter

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

Roma Caesar Salad (E, P, 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 & cherry tomatoes, baby cucumber, olives, red onion ring, capsicums, mint leaf, dried oregano, Greek dressing & feta cheese

Tuna Loin & Quinoa Niçoise (F, B, E, D, H) 190
Medium rare tuna loin, organic red quinoa, string bean, baby potato, cherry tomato, olives, cage free quail egg, red onion & anchovies

Vegetable Tempura (V, GL, D, E, H) 150
Tempura battered locally sourced organic vegetables served with tartar sauce

Seafood & Onion (F, C, E, GL, D, H) 190
Turmeric battered prawns, mahimahi, squid & onion rings, served with remoulade sauce

Sesame Chicken Wings (E, D, GL, H) 160
Crispy fried chicken wings tossed in sesame sweet chili, served with baby cucumber sticks & sesame mayo

Beef Ragù Nachos (D, GL, L, H) 190
Corn chips topped with Tokusen wagyu beef ragù, mozzarella & jalapeno, served with sour cream, fresh tomato salsa & guacamole

Chicken Quesadillas (GL, D, L, N, H) 180
Jalapeno, avocado, beef tomato, pesto sauce & mozzarella cheese, served with sour cream, fresh tomato salsa, guacamole & mixed green

Soup

Dashi Seafood Soup (F, C, H) 160
Stewed shrimp, mahi-mahi & clams in dashi broth, with chili flakes, tomato, celery stick, sweet corn, fresh lime juice & roasted seaweed

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

Roasted Pumpkin Soup (V, D, GL, L, E, H) 150
Rich roasted pumpkin cream soup, with ricotta cheese tortellini, edamame & white truffle oil

Pasta's & Pizza's Spaghetti, Penne or Fettuccine (E, GL)

Arabiata (V/VG, L, D, H) 160
Tomato sauce, chili flakes, capers, fresh basil, cherry tomato & grated Parmesan

Aglio Olio Grilled Chicken (H) 180
Black pepper chicken breast, roasted garlic, capsicums, basil & fresh arugula

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

Seafood Cream (F, C, L, D, H) 200
Prawns, fish, squid & spinach, tossed in butter cream & Parmesan sauce with shredded nori

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

Chicken & Ricotta Pizza (L, GL, D, H) 180
Tomato sauce, mozzarella & ricotta cheese, tossed chicken breast & fresh basil

Seafood Pesto Pizza (F, C, L, GL, D, H) 190
Tomato sauce, mozzarella, sautéed shrimp, squid & mahi-mahi, pesto sauce & fresh basil

Tuna & Sambal Nanas (F, L, GL, D, H) 180
Tomato sauce, mozzarella, shredded grilled tuna with pineapple sambal & fresh celery

Bean B Halal H Nuts N
Gluten GL Lactose L Egg E

Vegan VG Dairy D Fish F
Vegetarian V Pork P Crustacean C

One starter, one main course and one dessert menu items marked HB will be charged at 50% of the dish

All prices are in thousand Indonesian rupiah and subject to 11% government tax and 10% admin fee
Menu items marked (V) are vegetarian

Above description is for Half Board guest's entitlement

Should you have any dietary requirement please ask to our service associates



Pool & Beach Menu

Wrapped, Burger, Sandwich & Panini

Vegetables & Egg (V/VG, GL, E, L, D, H) 180
Avocado, tomato, iceberg, mozzarella, boiled cage free chicken egg & chimichurri wrapped in tortilla, served with mint honey yogurt

Crispy Chicken & Mango (GL, E, L, D, H) 190
Crispy chicken tender with mango sambal, iceberg, cucumber stick & mozzarella wrapped in tortilla, served with spicy mayo

Tokusen Wagyu Beef Burrito (GL, L, D, H) 200
With lime cilantro rice, tomato, iceberg, corn kernel, mozzarella & sour cream wrapped in tortilla, served with guacamole

The Island Burgers (GL, E, F, P, L, D)
Tokusen Wagyu Beef Burger 200
Panko Breaded Fish Burger 190
With pork bacon, cornichon, iceberg lettuce, tomato, onion ring, cheddar cheese, fried cage free chicken egg, served with coleslaw

Tuna Salad Sandwich (GL, E, F, D, H) 190
Shredded grilled tuna, iceberg, jalapeno, capers, baby cucumber, celery sticks, tomato, & sesame mayo on multigrain bread

JPB Club Sandwich (GL, D, P, E) 180
Grilled chicken breast, iceberg, pork bacon, avocado, beef tomato, fried cage free chicken egg, lemon-mayo on multigrain bread

Beef Tender Panini (GL, D, L, H) 200
Bali grassfed beef tenderloin, iceberg, tomato, jalapeno, caramelized onion, mozzarella & lemon mayo on ciabatta bread

Tomato Bocconcini Panini (V, GL, D, L, H) 170
Beef tomato, fresh bocconcini, pesto sauce, arugula, pumpkin seeds, balsamic reduction on ciabatta bread

All above are served with FF or Mixed salad

Bean	B	Halal	H	Nuts	N
Gluten	GL	Lactose	L	Egg	E

Chef's Signature Dishes

Grilled Fish of the Day (F, D, H) 240
With warm baby potato salad, cherry tomato, sweetcorn kernels, asparagus, sunflower seeds, capers, frisee & lime dressing

Wangen Spice Grilled Pork Chops (D, P) 240
With herb buttered potato wedges, grilled seasonal vegetables, tomato relish & light spicy honey BBQ sauce

Grilled Seafood Kebab (GL, F, C, H) 250
Base gede spice marinated prawns, mahimahi & tuna kebab, served with steamed rice cake, curried vegetables, melinjo crackers & turmeric sauce

Chef's Indonesian Favourites

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

Soto Ayam Lontong (GL, E, B, H) 170
Legendary Indonesian chicken soup, served with shredded chicken breast, boiled cage free chicken egg, steamed rice cake, glass noodle, vegetables, crispy shallot & melinjo crackers

Sate Ayam Plecing (GL, B, C, H) 210
Sambal plecing marinated chicken satay, served with steamed rice cake, sayur urap, peanut sauce, shrimp crackers & crispy shallot

Ayam Betutu (GL, B, H) 220
Half spring chicken marinated in 16 spices slow roasted in banana leaf, served with steamed rice, sayur urap, melinjo crackers & sambal matah

Nasi/Mie Goreng Sunda Cekuh (GL, E, H) 210/230
Balinese style stir fried rice or egg noodle with garlic & aromatic ginger spice, fried cage free chicken egg, minced satay & sambal condiments
choice of chicken/seafood (F, C)

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