





IN-VILLA DINING

In-villa dining available 12pm until 10pm, unless specified 




SNACKS

 House baked sourdough cultured butter V	40
 Flatbread and dips baba ganoush, hommus, tzatziki V	60
Pumpkin arancini aioli V	80
Spiced chicken wings ranch dressing	120
Guacamole corn chips, coriander, jalapeños V	110





SALADS & SMALL DISHES

Rice crumbed prawns green papaya, avocado, carrot, cashew, herb salad	170
 Caesar salad crisp prosciutto, anchovy, parmesan, poached egg, sourdough croutons P	160
Falafel hummus, herb tabouli, pumpkin seed dressing V	140

WARUNG - LOCAL FAVOURITES

Sop buntut oxtail soup, rice, potato, leek, celery, fried garlic GF	140
Iga babi grilled pork ribs, steamed rice, kangkung P	240
Gado gado steamed vegetables, egg, peanut sauce, emping crackers V, N	120
 Nasi goreng rice, chicken, fish satay, acar pickle N	160
 Mie goreng noodles, chicken, fish satay, acar pickle N	160
 Satay ayam rice, acar pickle, peanut sauce N	140
Jimbaran style snapper BBQ whole, with sambal merah N	250

SIDES


 Chips aioli V	80
 Steamed rice white or red V	30
 Stir fried green vegetables garlic, sweet soy, ginger V	50
 Bedugul leaf salad mix lettuce, hazelnut vinaigrette V, N	60

V – vegetarian  – Available 24hrs GF – gluten free P – contains pork N – contains nuts


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PASTA

Crab linguine blue swimmer crab, linguine, tomato, pork, cured egg, spiced butter N	160
 Beef al a ragu red wine braised beef, tomato, parpedelle, parmesan	220
Mushroom & rocket ravioli mushroom & rocket, parmesan, broad bean, lemon butter V	140


PIZZA

 Margherita tomato, buffalo mozzarella, basil V	160
 Rocket garlic, caramelised onion, aged balsamic V	160
 Diavola hot salami, chilli, tomato, jalapeños, mozzarella P	180
 Prosciutto e funghi prosciutto, mushrooms, parmesan, rocket, truffle oil P	200
 Four cheese buffalo mozzarella, gorgonzola, parmesan, cheddar, truffle oil V	190
 Seafood prawn, capers, aioli, fried parsley	180





BURGERS & SANDWICHES

 Ungasan cheese burger beef patty, lettuce, cheddar, tomato, pickles, onion, secret sauce, chips	150
 Classic chicken club crumbed chicken, bacon, lettuce, tomato, egg, mayonnaise P	140
Steak sandwich caramelised onion, tomato relish, rocket	180
 Chicken & cheese toastie roast chicken, cheddar	160
 Falafel burger green sriracha, tomato, lettuce, mayo V	140

GRILL

Grilled tuna baby potato, salmoriglio sauce, lemon GF	220
Chermoula chicken pearl barley, chickpea, tomato, lemon	190
Grain fed beef shortrib charred shallots, potato fondant, watercress GF	280
 Crips barramundi spinach, chilli, garlic, lemon N	210

SWEETS

 Ungasan coconut meringue pie coconut & lime curd, meringue, sweet pastry	80
 Ice cream sandwich pandan, chocolate N, GF	70
 Burnt honey and ricotta cheesecake caramelised figs, macadamia N	90
 Daily selection of house made gelato 1 scoop / 2 scoop GF	60/90

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BEVERAGE MENU

<p>SIGNATURE COCKTAILS 175</p> <p>COOL AS A CUCUMBER Gin, cucumber, mint, apple, lemon</p> <p>TANGERINE AND PASSION MOJITO Vodka, tangerine, passion fruit, vanilla syrup, mint, lemonade</p> <p>RAPASKA Vodka, passion fruit, raspberry, lime, apple, orange</p> <p>ANOTHER KISS Gin, cucumber, rosemary, bitter, apple, lemon, sparkling wine</p> <p>PASSION CRUSH Tequila, passion fruit, peach, basil, lemon</p> <p>OUR MARGARITA Tequila, triple sec, lime sorbet, lemon, tangerine, passion fruit</p>	<p>TIKI DRINKS 175</p> <p>ZOMBIE White rum, dark rum, triple sec, orange, pineapple, lime, grenadine</p> <p>THE HURRICANE White rum, lime, orange, passionfruit</p> <p>RUM RUNNER White rum, dark rum, banana liqueur, blackcurrant liqueur, orange, pineapple</p>	<p>BEERS</p> <p>BINTANG 65</p> <p>BINTANG RADLER 65</p> <p>BINTANG CRYSTAL 75</p> <p>SAN MIGUEL LIGHT 80</p> <p>HEINEKEN 80</p> <p>CORONA 110</p>																																																									
<p>CLASSIC COCKTAILS 160</p> <p>MOJITO White rum, lime juice, mint, sugar, soda</p> <p>PINA COLADA Rum, coconut liqueur, pineapple, coconut cream</p> <p>MARGARITA (frozen or classic) Tequila, triple sec, lime juice, salted rim, choices of fruit (strawberry, mango, lime)</p> <p>CAIPIROSKA / CAIPIRINHA Vodka/white rum, lime juice, sugar</p> <p>DAIQUIRI Rum, triple sec, lemon juice, choices of fruit (strawberry, mango, coconut, lime)</p> <p>SEX ON THE BEACH Vodka, peach, orange, cranberry</p> <p>ESPRESSO MARTINI Vodka, coffee liqueurs, espresso</p> <p>LYCHEE MARTINI Vodka, lychee liqueurs, lychee juice</p> <p>LONG ISLAND ICE TEA Vodka, gin, light rum, tequila, triple sec, lime, coke</p> <p>COSMOPOLITAN Vodka, triple sec, cranberry, lemon</p> <p>BLOODY MARY Vodka, worcestershire sauce, salt, pepper, tomato juice</p>	<p>SHARED COCKTAILS</p> <table border="0" style="width: 100%;"> <thead> <tr> <th></th> <th style="text-align: right;">GLASS</th> <th style="text-align: right;">PITCHER</th> </tr> </thead> <tbody> <tr> <td>TRADITIONAL SANGRIA Choice of white or red or rose wine, dark rum, orange liqueur, tropical fruit, lemonade</td> <td style="text-align: right;">150</td> <td style="text-align: right;">575</td> </tr> <tr> <td>SUNDAY'S SPARKLING SANGRIA Vodka, passionfruit, tropical fruit, sparkling wine</td> <td style="text-align: right;">160</td> <td style="text-align: right;">650</td> </tr> <tr> <td>SUNDAYS SPRITZ Aperol, sparkling wine, soda water, orange</td> <td style="text-align: right;">175</td> <td style="text-align: right;">700</td> </tr> </tbody> </table>		GLASS	PITCHER	TRADITIONAL SANGRIA Choice of white or red or rose wine, dark rum, orange liqueur, tropical fruit, lemonade	150	575	SUNDAY'S SPARKLING SANGRIA Vodka, passionfruit, tropical fruit, sparkling wine	160	650	SUNDAYS SPRITZ Aperol, sparkling wine, soda water, orange	175	700	<p>WINES BY THE GLASS</p> <table border="0" style="width: 100%;"> <thead> <tr> <th></th> <th style="text-align: right;">GLASS</th> <th style="text-align: right;">BOTTLE</th> </tr> </thead> <tbody> <tr> <td>SPARKLING</td> <td></td> <td></td> </tr> <tr> <td>NV Naked Range Brut <i>Port Phillip, Australia</i></td> <td style="text-align: right;">195</td> <td style="text-align: right;">900</td> </tr> <tr> <td>NV Veuve Du Vernay Ice Demi Sec <i>France</i></td> <td style="text-align: right;">195</td> <td style="text-align: right;">900</td> </tr> <tr> <td>NV Louis Perdrier Brut <i>France</i></td> <td style="text-align: right;">165</td> <td style="text-align: right;">800</td> </tr> <tr> <td>NV Cape Discovery Brut <i>Australia, Indonesia</i></td> <td style="text-align: right;">130</td> <td style="text-align: right;">500</td> </tr> <tr> <td>WHITE</td> <td></td> <td></td> </tr> <tr> <td>2020 Two Island Sauvignon Blanc <i>Singaraja, Indonesia</i></td> <td style="text-align: right;">140</td> <td style="text-align: right;">600</td> </tr> <tr> <td>2017 Beringer Founders Estate Chardonnay <i>California, USA</i></td> <td style="text-align: right;">155</td> <td style="text-align: right;">750</td> </tr> <tr> <td>ROSE</td> <td></td> <td></td> </tr> <tr> <td>2020 Black Cottage Rose <i>Marlborough, New Zealand</i></td> <td style="text-align: right;">165</td> <td style="text-align: right;">800</td> </tr> <tr> <td>2020 Two Island Rose <i>Singaraja, Indonesia</i></td> <td style="text-align: right;">140</td> <td style="text-align: right;">600</td> </tr> <tr> <td>RED</td> <td></td> <td></td> </tr> <tr> <td>2018 Two Island Shiraz <i>Singaraja, Indonesia</i></td> <td style="text-align: right;">140</td> <td style="text-align: right;">600</td> </tr> <tr> <td>2017 Beringer Founders Estate Merlot <i>California, USA</i></td> <td style="text-align: right;">155</td> <td style="text-align: right;">750</td> </tr> </tbody> </table>		GLASS	BOTTLE	SPARKLING			NV Naked Range Brut <i>Port Phillip, Australia</i>	195	900	NV Veuve Du Vernay Ice Demi Sec <i>France</i>	195	900	NV Louis Perdrier Brut <i>France</i>	165	800	NV Cape Discovery Brut <i>Australia, Indonesia</i>	130	500	WHITE			2020 Two Island Sauvignon Blanc <i>Singaraja, Indonesia</i>	140	600	2017 Beringer Founders Estate Chardonnay <i>California, USA</i>	155	750	ROSE			2020 Black Cottage Rose <i>Marlborough, New Zealand</i>	165	800	2020 Two Island Rose <i>Singaraja, Indonesia</i>	140	600	RED			2018 Two Island Shiraz <i>Singaraja, Indonesia</i>	140	600	2017 Beringer Founders Estate Merlot <i>California, USA</i>	155	750
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WINE LIST

BUBBLES

			BOTTLE
NV	Cascine Prosecco Brut	<i>La Morra, Italy</i>	950
NV	Freixenet Vintage Reserva	<i>Penedès, Spain</i>	1200
NV	Charles de Fere Jean Louis brut	<i>Loire Valley, France</i>	800

CHAMPAGNE – PRESTIGE CUVÉE / BLANC DE BLANC

NV	Veuve Cliquot Ponsardin Yellow Label Brut	<i>A Reims, France</i>	4000
NV	Duval Leroy Rosé Prestige Premier Cru	<i>Aÿ-Champagne, France</i>	3200
NV	Moët & Chandon Brut Impérial	<i>Epernay, France</i>	4000

SAUVIGNON BLANC

2020	Two Islands	<i>Singaraja, Indonesia</i>	600
2018	Wolf Blass	<i>Barossa Valley, Australia</i>	800
2018	Monkey Bay	<i>Marlborough, New Zealand</i>	850
2021	Babich	<i>Marlborough, New Zealand</i>	900
2015	Barton & Guestier Sancerre	<i>Loire Valley, France</i>	1400

RIESLING

2020	Two Islands	<i>Singaraja, Indonesia</i>	600
2018	Leo Buring	<i>Clare Valley, Australia</i>	1300

PINOT GRIS / PINOT GRIGIO

2018	Sandpiper	<i>Eden Valley, Australia</i>	800
2019	Two Islands Pinot Grigio	<i>Singaraja, Indonesia</i>	600

CHARDONNAY

2016	Naked Range Duet	<i>Yarra Valley, Australia</i>	900
2011	Fifth Leg	<i>Margaret River, Australia</i>	1300
2019	Two Islands	<i>Singaraja, Indonesia</i>	600
2017	Luis Felipe Edwards Gran Reserva	<i>Central Valley, Chile</i>	700
2017	Beringer Founders Estate	<i>California, USA</i>	750
2017	Rolf Binder Chardonnay	<i>Barossa Valley, Australia</i>	750
2019	Tall Horse	<i>Western Cape, South Africa</i>	700
2017	Astrolabe	<i>Marlborough, New Zealand</i>	1100

OTHER WHITE VARIETALS

2015	Hugel Gewürztraminer	<i>Alsace, France</i>	1300
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WINE LIST

ROSE			BOTTLE
2020	Two Island Rose	<i>Singaraja, Indonesia</i>	600
2020	Black Cottage Rose	<i>Marlborough, New Zealand</i>	800
2017	Barton & Guestier Passeport	<i>Cotes De Provence, France</i>	950
2020	Maison Castel D'Anjou	<i>France</i>	800
PINOT NOIR			
2016	Barton & Guestier Réserve	<i>Corsica, France</i>	750
2017	In The Red	<i>New Zealand</i>	800
2015	Astrolabe	<i>Marlborough, New Zealand</i>	1300
2017	Mudhouse	<i>Central Otago, New Zealand</i>	1200
2017	Beringer Founders Estate	<i>California, USA</i>	750
2014	Robert Mondavi	<i>Carneros, USA</i>	1500
2017	DeBortoli The Estate Vineyard	<i>Yarra Valley, Australia</i>	1800
2012	Naked Range	<i>Yarra Valley, Australia</i>	1000
MERLOT			
2017	Beringer Founders Estate	<i>California, USA</i>	750
2014	Luis Felipe Edwards Gran Reserva	<i>Colchagua, Chile</i>	900
SHIRAZ			
2018	Two Islands	<i>Singaraja, Indonesia</i>	600
2014	Two Islands Reserve	<i>Singaraja, Indonesia</i>	810
2014	Leeuwin Estate Art Series	<i>Margaret River, Australia</i>	2200
2019	Rawsons Retreat Shiraz Cabernet	<i>Barossa Valley, Australia</i>	750
CABERNET MERLOT			
2014	Cape Mentelle	<i>Margaret River, Australia</i>	1450
2019	Two Islands	<i>Singaraja, Indonesia</i>	600
CABERNET SAUVIGNON			
2017	Splash	<i>Yarra Valley, Australia</i>	1000
OTHER VARIETIES			
2011	Vina Von Siebenthal Gran Reserva Carmenere	<i>Aconcagua Valley, Chile</i>	1000
2018	Tall Horse Pinotage	<i>Western Cape, South Africa</i>	700
2015	Campo Burgo Crianza Tempranillo	<i>Rioja, Logrono, Spain</i>	800
2018	Norton Colección Malbec	<i>Mendoza, Argentina</i>	750
DESSERT WINE			
2016	Mouton Cadet Reserve Sauternes	<i>Gironde, France</i>	1700
2020	Dragon Fly Moscato	<i>Australia, Indonesia</i>	600

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BEVERAGE MENU

REFRESHING MOCKTAILS, SMOOTHIES & SQUASH				SPIRITS		GLASS	BOTTLE
STRAWBERRY GINGER FIZZ			85	APERITIF			
Strawberry, homemade ginger fizz, lemon, sprite				CINZANO DRY	155	2100	
PASSION SMASH			85	CINZANO BIANCO	155	2100	
Passion fruit, lemon, chamomile tea, sprite				CINZANO ROSSO	155	2100	
UNGASAN REFRESHER			85	CAMPARI	155	2100	
Apple, lemon, cucumber, soda				LUXARDO BITTER	145	1900	
MANGO AND CHIA SMOOTHIE			85	PUNT E MES	145	1900	
Fresh mango, coconut water, chia seeds, lime, coconut cream, honey				APEROL	145	1900	
SQUASH			70	GIN			
Orange / Pineapple / Lemon / Lime				EAST INDIES DRY GIN	120	1400	
SOFTDRINK			40	BEEFEATER GIN	125	1600	
Coke, coke zero, sprite, tonic water, soda water				BOMBAY SAPPHIRE	175	2400	
MILKSHAKES			80	TANQUERAY	160	2200	
Your choice of vanilla, chocolate, strawberry, banana, oreo or combine				TANQUERAY NO.10	250	3600	
FRESH JUICES			75	HENDRICKS	300	4200	
Orange, honeydew melon, mango, pineapple, strawberry, watermelon, banana				VODKA			
WATER SELECTION				SMIRNOFF	115	1300	
BALIAN STILL	330 ML/750 ML		40/80	SKYY VODKA	120	1400	
BALIAN SPARKLING	330 ML/750 ML		40/80	ABSOLUT BLUE	160	2200	
SAN PELLEGRINO	750 ML		100	ABSOLUTE PEACH	150	2100	
WHOLE YOUNG COCONUT WATER			75	KETEL ONE	190	2800	
				GREY GOOSE	210	3000	
 EXPAT ROASTERS COFFEE				RUM			
ESPRESSO			30	CAPTAIN MORGAN GOLD	100	1100	
DOUBLE ESPRESSO			40	CAPTAIN MORGAN SILVER	100	1100	
AMERICANO / ICED AMERICANO			40	NUSA CANA TROPICAL	100	1100	
CAPPUCCINO / ICED CAPPUCCINO			45/55	NUSA CANA DARK	115	1300	
LATTE / ICED LATTE			45/55	BACARDI	135	1600	
PICCOLO			40	MYER'S RUM	145	1900	
FLAT WHITE			45	TEQUILA			
HOT / ICED CHOCOLATE			50	SIERRA REPOSADO	125	1400	
CHANGE WITH SOY MILK			10	JOSE CUERVO GOLD	145	1900	
CHANGE WITH ALMOND MILK			20	JOSE CUERVO SILVER	135	1700	
				PATRON XO CAFE	195	2900	
 TWG TEA				DON JULIO REPOSADO GOLD	280	3800	
FLAVOUR TEA SELECTION			45	COGNAC			
English breakfast, Vanilla Bourbon, Chamomile, Royal Darjeeling, French earl grey, Jasmine queen, Moroccan mint, Sencha,				MARTELL VSOP	325	4500	
AVAILABLE FOR ICE TEA SELECTION			60	SCOTCH WHISKEY			
ICE TEA / ICE LEMON TEA			60	JOHNNIE WALKER RED LABEL	125	1600	
HIBISCUS ICE TEA			70	BALLANTINE'S	135	1700	
Hibiscus tea, ginger, lemongrass, mint, honey				JOHNNIE WALKER BLACK LABEL	155	2300	
PASSION FRUIT ICE TEA			70	CHIVAS REGAL 12	155	2300	
Black tea, passion fruit juice, passion fruit				BOURBON WHISKEY			
LYCHEE ICE TEA			70	JIM BEAM	125	1600	
Black tea, lychee juice, lychee fruit				JACK DANIEL'S	155	2300	
				SINGLE MALT WHISKEY			
				GLENFIDDICH 12	210	2950	
				SINGLETON 12	240	3300	
				BLENDED			
				RED ROYALE BREWHOUSE	100	1300	
				JAMESON IRISH WHISKEY	135	1700	
				CANADIAN CLUB WHISKY	135	1700	
				LIQUEURS			
				NUSANTARA COLD BREW	120	1400	
				BAILEYS	140	1800	
				FRANGELICO	175	2400	
				COINTREAU	145	1900	
				DRAMBUIE	145	1900	
				KAHLUA	145	1900	
				SOUTHERN COMFORT	145	1900	

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