

IN-VILLA DINING

In-villa dining available 12pm until 10pm, unless specified (24)

SNACKS

(24) House baked sourdough cultured butter V	40
(24) 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
(24) Caesar salad crispy bacon, 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
(24) Nasi goreng rice, chicken, fish satay, acar pickle N	160
(24) Mie goreng noodles, chicken, fish satay, acar pickle N	160
(24) Satay ayam rice, acar pickle, peanut sauce N	140
Jimbaran style snapper BBQ whole, with sambal merah N	250

SIDES

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

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


Prices are in thousands of Indonesian Rupiah and subject to 21% government tax & service

www.theungasan.com | @theungasan







IN-VILLA DINING

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





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

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

Prices are in thousands of Indonesian Rupiah and subject to 21% government tax & service

www.theungasan.com | @theungasan

IN-VILLA DINING

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> <p>TRADITIONAL SANGRIA GLASS 150 PITCHER 575 Choice of white or red or rose wine, dark rum, orange liqueur, tropical fruit, lemonade</p> <p>SUNDAY'S SPARKLING SANGRIA 160 650 Vodka, passionfruit, tropical fruit, sparkling wine</p> <p>SUNDAYS SPRITZ 175 700 Aperol, sparkling wine, soda water, orange</p>	
	<p>WINES BY THE GLASS</p> <p>SPARKLING</p> <p>NV Cantine Maschio Prosecco GLASS 160 BOTTLE 800 <i>Veneto, Italy</i></p> <p>NV Veuve Du Vernay Ice Demi Sec 180 900 <i>Beaune, France</i></p> <p>WHITE</p> <p>2020 Ha Ha, Pinot Gris 160 800 <i>Hawke's Bay, New Zealand</i></p> <p>2020 Beringer Founders Estate, Chardonnay 160 800 <i>California, USA</i></p> <p>2021 Antigal, Estimulo, Sauvignon Blanc 160 800 <i>Mendoza, Argentina</i></p> <p>ROSE</p> <p>2020 Mount Rozier, The Frog Chorus 150 750 <i>Marlborough, New Zealand</i></p> <p>2020 Chateau de L'escarelle 180 900 <i>Var, France</i></p> <p>RED</p> <p>2018 Yvon Mau, Cabernet Sauvignon 150 750 <i>Aude, France</i></p> <p>2017 Beringer Founders Estate Pinot Noir 150 750 <i>California, USA</i></p> <p>Ask your waiter for our full wine list</p>	

IN-VILLA DINING

WINE LIST

BUBBLES

			BOTTLE
NV	DeBortoli Sacred Hill Brut	<i>Riverina, Australia</i>	700
NV	Cantine Maschio Prosecco	<i>Treviso, Italy</i>	800
NV	Veuve du Vernay Ice	<i>Vin de France</i>	900
NV	Naked Range Brut	<i>Port Phillip, Australia</i>	900
NV	Cascine Prosecco Brut	<i>La Morra, Italy</i>	1000
2019	Freixenet Vintage Reserva	<i>Penedès, Spain</i>	1200
NV	Swarovski Gran Cuvee Rose	<i>Aglianico del Vulture, Italy</i>	1200

CHAMPAGNES

NV	Taittinger Nocturne Sec	<i>Champagne, France</i>	3000
NV	Taittinger Prelude Grand Cru	<i>Champagne, France</i>	3200
NV	Duval Leroy Brut Premier Cru	<i>Champagne, France</i>	3200
NV	Moët & Chandon Brut Impérial	<i>Epernay, France</i>	3200
NV	Duval Leroy Rose Prestige Premier Cru	<i>Champagne, France</i>	3600
NV	Louis Roederer Cristal Brut	<i>Champagne, France</i>	9500

SAUVIGNON BLANC

2021	White Monkey	<i>Marlborough, New Zealand</i>	800
2019	Ohau Woven Stone	<i>Ohau, New Zealand</i>	800
2021	Estimulo	<i>Mendoza, Argentina</i>	800
2019	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
2020	Antigal Uno	<i>Mendoza, Argentina</i>	1000
2015	Barton & Guestier Sancerre	<i>Loire Valley, France</i>	1400

CHARDONNAY

2019	Luis Felipe Edwards Gran Reserva	<i>Central Valley, Chile</i>	700
2017	Rolf Binder Chardonnay	<i>Barossa Valley, Australia</i>	750
2017	Beringer Founders Estate	<i>California, USA</i>	800
2016	Naked Range Duet	<i>Yarra Valley, Australia</i>	900
2020	Baron Philippe de Rothschild Escudo Rojo	<i>Maipo Valley, Chile</i>	1000
2020	Antigal Uno	<i>Mendoza, Argentina</i>	1000
2017	Astrolabe	<i>Marlborough, New Zealand</i>	1100
2011	Fifth Leg	<i>Margaret River, Australia</i>	1300

PINOT GRIS

2019	Sandpiper	<i>Eden Valley, Australia</i>	800
2021	Ha Ha	<i>Hawke's Bay, New Zealand</i>	800

RIESLING

2020	Schloss Volrads Sommer	<i>Rheingau, Germany</i>	1200
2018	Leo Buring	<i>Clare Valley, Australia</i>	1300

OTHER WHITE VARIETALS

2020	Ramon Bilbao Verdejo	<i>Rueda, Spain</i>	800
2015	Hugel Gewürztraminer	<i>Alsace, France</i>	1300

IN-VILLA DINING

WINE LIST

ROSE			BOTTLE
2022	Mount Rozier Rose	<i>Stellenbosch, South Africa</i>	750
2020	Maison Castel D'Anjou	<i>Loire valley, France</i>	750
2021	Baron Philippe de Rothschild Mouton Cadet Classic Rose	<i>Bordeaux, France</i>	850
2021	Chateau de L'Escarelle Palm	<i>Var, France</i>	900
2017	Barton & Guestier Passeport	<i>Cotes De Provence, France</i>	950
2021	Chateau d'Esclans, Whispering Angel	<i>Côtes de Provence, France</i>	1450
PINOT NOIR			
2016	Barton & Guestier Réserve	<i>Corsica, France</i>	750
2016	Beringer Founders Estate	<i>California, USA</i>	750
2017	In The Red	<i>New Zealand</i>	800
2018	On The Grapevine	<i>South Eastern, Australia</i>	800
2021	Baron Philippe de Rothschild Escudo Rojo	<i>Maipo Valley, Chile</i>	1250
2018	Kendall Jackson	<i>California, USA</i>	1250
2014	Robert Mondavi	<i>Carneros, USA</i>	1450
2017	DeBortoli The Estate Vineyard	<i>Yarra Valley, Australia</i>	1600
CABERNET SAUVIGNON			
2020	Yvon Mau	<i>Aude, France</i>	750
2017	Splash	<i>Yarra Valley, Australia</i>	1000
SHIRAZ			
2019	Rawsons Retreat Shiraz Cabernet	<i>Barossa Valley, Australia</i>	750
2014	Leeuwin Estate Art Series	<i>Margaret River, Australia</i>	2000
CABERNET MERLOT			
2013	Cape Mentelle	<i>Margaret River, Australia</i>	1350
OTHER VARIETIES			
2018	Tall Horse Pinotage	<i>Western Cape, South Africa</i>	700
2018	Norton Colección Malbec	<i>Mendoza, Argentina</i>	750
2015	Campo Burgo Crianza Tempranillo	<i>Rioja, Logrono, Spain</i>	800
2011	Vina Von Siebenthal Gran Reserva Carmenere	<i>Aconcagua Valley, Chile</i>	950
2018	Antigal Aduentes Malbec	<i>Mendoza, Argentina</i>	1250
2014	Marques de Caceres Gran Reserva Rioja	<i>Rioja, Spain</i>	2150
2017	Beni di Batasiolo Barolo	<i>Barolo, Italy</i>	2400
DESSERT WINE			
2021	Balbi Soprani Moscato D'asti	<i>Piemonte, Italy</i>	950
2016	Mouton Cadet Reserve Sauternes	<i>Gironde, France</i>	1500

IN-VILLA DINING

BEVERAGE MENU

REFRESHING MOCKTAILS, SMOOTHIES & SQUASH

STRAWBERRY GINGER FIZZ	85
Strawberry, homemade ginger fizz, lemon, sprite	
PASSION SMASH	85
Passion fruit, lemon, chamomile tea, sprite	
UNGASAN REFRESHER	85
Apple, lemon, cucumber, soda	
MANGO AND CHIA SMOOTHIE	85
Fresh mango, coconut water, chia seeds, lime, coconut cream, honey	
GREEN FLASH	85
Celery, cucumber, apple juice, lemon juice	
SQUASH	70
Orange / Pineapple / Lemon / Lime	

SOFTDRINK	40
Coke, coke zero, sprite, tonic water, soda water	

MILKSHAKES	80
Your choice of vanilla, chocolate, strawberry, banana, oreo or combine	

FRESH JUICES	75
Orange, honeydew melon, mango, pineapple, strawberry, watermelon, banana	

WATER SELECTION		
BALIAN STILL	330 ML/750 ML	40/80
BALIAN SPARKLING	330 ML/750 ML	40/80
SAN PELLEGRINO	750 ML	100
WHOLE YOUNG COCONUT WATER		75

COFFEE		SINGLE	DOUBLE
ESPRESSO		35	50
FLAT WHITE		45	60
AMERICANO	Hot or Iced	45	60
CAPPUCCINO	Hot or Iced	50	65
CHOCOLATE	Hot or Iced	50	65
LATTE	Hot or Iced	50	65
MATCHA LATTE	Hot or Iced	50	
TURMERIC LATTE	Hot or Iced	50	

CHANGE WITH SOY OR ALMOND MILK	20
--------------------------------	----

TWG TEA

FLAVOURED TEA SELECTION	Hot or Iced	60
english breakfast, vanilla bourbon, chamomile, royal darjeeling, French earl grey, jasmine queen, Moroccan mint, sencha,		

ICED LEMON TEA	60
-----------------------	----

HIBISCUS ICED TEA	70
hibiscus tea, ginger, lemongrass, mint, honey	

PASSION FRUIT ICED TEA	70
black tea, passion fruit juice, passion fruit	

LYCHEE ICED TEA	70
black tea, lychee juice, lychee	

SPIRITS

APERITIF			
LUXARDO BITTER	150	260	1800
PUNT E MES	150	260	1800
APEROL	150	260	1800
CINZANO DRY	160	280	1900
CINZANO BIANCO	160	280	1900
CINZANO ROSSO	160	280	1900
CAMPARI	160	280	1900

GIN			
EAST INDIES DRY GIN	150	260	1200
BEEFEATER GIN	150	260	1200
GORDON'S	150	260	1200
BOMBAY SAPPHIRE	170	300	2000
TANQUERAY	170	300	2000
WINT & LILA	170	300	2000
TANQUERAY NO.10	220	400	2800
HENDRICKS	220	400	3000

VODKA			
SMIRNOFF	150	260	1200
SKYY VODKA	150	260	1200
ABSOLUT BLUE	160	280	2200
ABSOLUTE PEACH	160	280	2100
KETEL ONE	190	340	2800
GREY GOOSE	210	380	3000

RUM			
CAPTAIN MORGAN GOLD	150	260	1200
CAPTAIN MORGAN SILVER	150	260	1200
NUSA CANA TROPICAL	150	260	1200
NUSA CANA DARK	150	260	1200
BACARDI	160	280	1600
MYER'S RUM	160	280	1600

TEQUILA			
SIERRA REPOSADO	120		1400
JOSE CUERVO GOLD	150		1700
ESPOLON BLANCO	180		2200
ESPOLON REPOSADO	190		2200
DON JULIO REPOSADO GOLD	250		3200

LIQUEURS			
NUSANTARA COLD BREW	150	260	1400
BAILEYS	150	260	1800
SOUTHERN COMFORT	150	260	1800
COINTREAU	150	260	1800
DRAMBUIE	150	260	1800
KAHLUA	150	260	1800
X-RATED	150	260	1800
FRANGELICO	170	300	2400

COGNAC			
MARTELL VSOP	300	560	3800

SCOTCH WHISKEY			
JOHNNIE WALKER RED LABEL	150	260	1600
BALLANTINE'S	150	260	1700
JOHNNIE WALKER BLACK LABEL	160	280	2200
CHIVAS REGAL 12	160	280	2200

BOURBON WHISKEY			
JIM BEAM	150	260	1600
JACK DANIEL'S	150	260	1600
WILD TURKEY 81	180	320	1900
WILD TURKEY 101	200	360	2200

SINGLE MALT WHISKEY			
GLENFIDDICH 12	220	380	3000
SINGLETON 12	220	380	3000

BLENDED WHISKEY			
RED ROYALE BREWHOUSE	150	260	1300
JAMESON IRISH WHISKEY	150	260	1700
CANADIAN CLUB WHISKY	150	260	1700