

# IN-VILLA DINING

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

## SNACKS

|   |     |     |
|---|-----|-----|
| (24) UNGASAN HOT WINGS   ranch, pickled cucumber                    |     | 120 |
| (24) FLATBREAD AND DIPS   hummus, eggplant & black garlic, beetroot | VG  | 70  |
| (24) GUACAMOLE   corn chips, coriander, jalapeño, lime crema        | P N | 115 |
| (24) SALT & PEPPER CALAMARI   nahm jim, aioli                       |     | 125 |

## SALADS

|   |         |     |
|---|---------|-----|
| (24) CHICKEN CAESAR   baby cos, poached egg, parmesan, bacon, sourdough crouton                                       | P       | 160 |
| (24) GREEN DREAM   falafel, pumpkin hummus, roasted cauliflower, pickled red onion, tabbouleh, almond tarator, dukkha | VG GF N | 150 |
| (24) NIÇOISE   sesame crusted yellowfin tuna, potato, beans, red onion, olive, boiled egg, saffron aioli              | GF      | 180 |
| (24) GREEN SALAD   broccoli, pea, mint, halloumi, lemon vinaigrette   | GF      | 150 |

## BURGERS & SANDWICHES

|  |      |     |
|--|------|-----|
| (24) UNGASAN CHEESE BURGER   black angus patty, cheddar, caramelised onion, pickles, tomato relish, fries<br><i>add gluten free bun for additional 30K</i> |      | 190 |
| CHICKEN WRAP   grilled chicken, parmesan, avocado, bacon, lettuce, tomato, boiled egg, garlic aioli<br><i>add gluten free wrap for additional 30K</i>      | P    | 160 |
| (24) EGGPLANT FOCACCIA   crispy eggplant, tomato, cashew cream, wood fire peppers, caramelised onion   | VG N | 150 |
| STEAK SANDWICH   black angus sirloin, caramelised onion, beetroot, rocket, mushroom, gruyère, truffle aioli  |      | 200 |
| REUBEN SANDWICH   pastrami, swiss cheese, pickle, sauerkraut, ranch sauce  |      | 180 |
| LOBSTER TOASTIE   bloody mary mayo, jalapeño, spring onion, brown butter   |      | 185 |

## MAKE YOUR OWN BOWL

### STEP 1 - CHOOSE ONE PROTEIN

|                  |     |              |     |
|------------------|-----|--------------|-----|
| salmon sashimi   | 180 | grilled beef | 160 |
| teriyaki chicken | 140 | miso tofu    | 125 |

### STEP 2 - CHOOSE ONE BASE

red rice | sushi rice | quinoa | mixed leaves | soba noodles

### STEP 3 - CHOOSE FOUR VEGGIES

roasted maple pumpkin | steamed broccoli | charred corn | miso eggplant | avocado | cherry tomato | pickled cucumber | carrot | beetroot | radish | roasted cauliflower | red onion | kimchi

### STEP 4 - CHOOSE ONE DRESSING

balsamic | lemon tahini | citronette | pumpkin seed | wasabi soy | ponzu | garlic aioli | chipotle mayo

### STEP 5 - CHOOSE ONE TOPPING

furikake | soy-glazed seeds | spiced nuts | dukkah

AVAILABLE 24 HOURS (24)

VEGAN VG

GLUTEN FREE GF

CONTAINS PORK P

CONTAINS NUTS N

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



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## PASTA

|   |     |
|---|-----|
| <b>Fettucine al ragù</b> house made fettuccine, parmigiano reggiano | 220 |
| <b>Macaroni</b> ricotta, mozzarella, Gruyère, truffle butter        | 190 |

## TACO'S (2)

switch to gluten-free taco's for an additional 30K

|   |     |
|---|-----|
| <b>Mahi mahi</b> pineapple, mango chutney, lime crema   | 150 |
| <b>Mexican spiced braised chicken</b> pico de gallo, grilled corn, chipotle mayo              | 130 |
| <b>Cauliflower</b> tempura cauliflower, red cabbage, guacamole, pickled radish, chipotle mayo | 120 |

## PIZZA

gluten-free base 50K extra

|   |   |     |
|---|---|-----|
| (24) <b>Margherita</b> tomato passata, mozzarella, burrata, basil                                     |   | 170 |
| (24) <b>Diavola</b> tomato passata, Italian salami, olives, mozzarella                                | P | 190 |
| (24) <b>Prosciutto e funghi</b> prosciutto cutto, mushrooms, parmigiano reggiano, rocket, truffle oil | P | 230 |
| (24) <b>Pesce</b> prawn, pumpkin, oregano, cherry tomato, rocket, chilli flakes                       |   | 195 |
| (24) <b>Hawaiian</b> smoked ham, pineapple, mozzarella  | P | 190 |

## WARUNG - LOCAL FAVOURITES

|   |    |     |
|---|----|-----|
| (24) <b>Sop buntut</b> oxtail soup, rice, potato, leek, celery, fried garlic                          | GF | 140 |
| (24) <b>Beef rendang</b> braised Indonesian spiced beef, potato, pickles, crackers, steamed rice      |    | 220 |
| (24) <b>Iga babi</b> grilled pork ribs, steamed rice, water spinach                                   | P  | 240 |
| (24) <b>Gado gado</b> steamed vegetables, boiled egg, peanut sauce, emping crackers                   |    | 130 |
| (24) <b>Nasi/Mie goreng</b> rice or noodles, chicken, fish satay, acar pickle, prawn cracker, peanuts | N  | 170 |
| (24) <b>Satay ayam</b> chicken skewers, rice, acar pickle, peanut sauce                               | N  | 140 |
| <b>Jimbaran snapper</b> sambal matah, pickled vegetables, steamed rice                                |    | 260 |

## MAINS

|  |       |     |
|--|-------|-----|
| (24) <b>Chicken curry</b> tamarind chutney, raita, steamed rice, garlic roti             |       | 190 |
| <b>Black angus scotch fillet</b> duck fat potatoes, béarnaise sauce, rocket & pear salad | GF    | 340 |
| <b>Barramundi</b> fennel, asparagus, grape salsa, salsa verde                            | GF    | 200 |
| <b>Moussaka</b> eggplant, zucchini, red capsicum, potato, vegan cheese, basil pesto      | VG GF | 160 |

## SIDES

|   |       |    |
|---|-------|----|
| (24) <b>Shoestring fries</b> chipotle salt, garlic aioli  |       | 80 |
| (24) <b>Steamed rice</b> white or red   | VG GF | 45 |
| (24) <b>Asian greens</b> sweet soy, ginger, chilli, fried shallot, crispy garlic                      | VG    | 45 |
| (24) <b>Market leaves</b> mixed leaves, cherry tomato, fennel, radish, shallot and sherry vinaigrette | VG GF | 45 |
| (24) <b>House baked sourdough</b> cultured butter   |       | 60 |

## SWEET

|   |   |     |
|---|---|-----|
| (24) <b>Caramelised cheesecake</b> passionfruit curd, mango, almond                                     | N | 100 |
| (24) <b>Chocolate mousse</b> berry coulis, strawberry, chocolate tuille, crème fraîche                  |   | 100 |
| <b>Ungasan ice cream sandwich</b> chocolate brownie sponge, chocolate mint ice cream, vanilla ice cream |   | 100 |

AVAILABLE 24 HOURS (24)

VEGAN VG

GLUTEN FREE GF

CONTAINS PORK P

CONTAINS NUTS N

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# INDONESIAN BANQUET

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IDR 1,400,000++ for two

IDR 600,000++ per additional person

Please give us 24 hours prior notice to prepare

Prepared by chefs | *Gusti Putu Kresna Dwipayana & Ni Wayan Sri Muliawati*

## MAKANAN PEMBUKA SMALL BITES

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**TONGKOL GOHU** | Ternate Island, Maluku

raw yellowfin tuna marinated in herbs, spices, coconut cream and kemangi, served with 'rempeyek'

**SATAY CAMPUR**

selection of chicken, beef & lamb satays with peanut sauce

selection of traditional sambals and crackers

## MAKANAN UTAMA MAIN COURSES

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**BEBEK TIMBUNGAN** | Ubud, Bali

duck steamed in bamboo, curried long beans and assorted Balinese sambal

**RENDANG SAPI** | Medan, North Sumatra

braised beef with Indonesian spices and coconut cream

|  
or  
|

**IGA BALI BAKAR KECAP** | Ubud, Bali

chargrilled pork ribs with curried cassava leaf and 'sambal setan'

**PEPES IKAN** | Central Java

grilled local fish, wrapped in banana leaf

|  
or  
|

**IKAN NYAT NYAT** | Kintamani, Bali

snapper fillet with spicy sambal

**AYAM TALIWANG DAN SAMBAL XXX** | Lombok

grilled chicken thigh with eggplant sambal

|  
or  
|

**KARI AYAM** | Central Java

chicken in spiced coconut curry

**PLECING KANGKUNG** | stir-fried water spinach with tomato sambal

**PERKEDEL JAGUNG** | spiced corn fritters

**GADO GADO** | steamed vegetables, peanut sauce

**NASI KUNING** | turmeric and coconut milk flavoured steamed rice

selection of sambals and crackers

## MAKANAN PENUTUP DESSERTS

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Dessert selection by our pastry chef, Rai Sukajaya

**ONDE ONDE** | sweet rice and red beans

**DADAR GULUNG** | rolled pandan pancakes stuffed with grated coconut and palm sugar

**BLACK STICKY RICE** | coconut milk pisang goreng | fried banana local fruits

**BABI GULING** | Balinese whole spit-roast pig - Please give us 48 hours prior notice  
Additional IDR 8,000,000++ per pig suitable for up to 20 guests

EXCLUSIVE WINE OFFERS ONLY WITH INDONESIAN BANQUET\*

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\*Please confirm with your butler or our server





# JIMBARAN-STYLE COCONUT GRILLED SEAFOOD

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6 guests IDR 4,500,000++

IDR 600,000++ per additional person

*Please give us 24 hours prior notice so we can source the freshest seafood*

Jimbaran is known for its delicious and romantic beachfront seafood restaurants. At sunset, the coast of Jimbaran is filled with aromas of coconut grilled seafood and the flickering lights of candle lit tables. Let us bring that experience closer to you, cooked and served in the comfort of your own villa.

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**KERANG PANGGANG** | grilled local clams with Jimbaran style sauce

**IKAN BAKAR** | BBQ whole snapper with sambal

**CUMI BAKAR** | BBQ squid with Jimbaran traditional spices

**UDANG BAKAR** | BBQ prawns with sambal matah

**TROPICAL PAINTED LOBSTER** | sambal ulek

**PLECING KANGKUNG** | water spinach with balinese spices

**NASI** | steamed rice

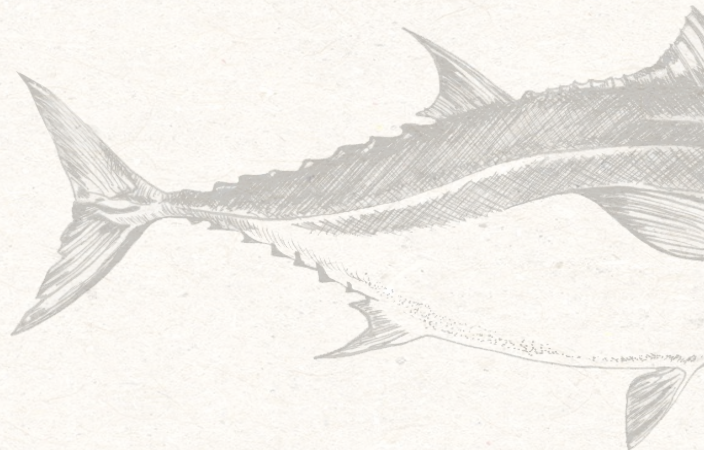
served with kecap manis, chopped chili, sambal matah, sambal ulek, sambal embe

**BUAH-BUAHAN** | seasonal tropical fruit platter

*EXCLUSIVE WINE OFFERS ONLY WITH A BBQ MENU\**

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*\*Please confirm with your butler or our server*





# CHEF'S BBQ MENU

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6 guests IDR 6,000,000++

IDR 800,000++ per additional person

*Please give us 24 hours prior notice to source and prepare the freshest produce*

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**FLATBREAD** | hummus, brown butter, dukkha

**RICE CRISPS** | togarashi, miso emulsion

**YELLOWFIN TUNA CRUDO** | papaya, coconut, lemongrass

**BUTTERFLIED PRAWN** | cauliflower, xo sauce

**SLIPPER LOBSTER** | miso café de paris butter, citrus

**20-DAY AGED RANGERS VALLEY WAGYU SIRLOIN** | brown butter emulsion, beef jus

**JERK CHICKEN** | ranch, preserved lemon & cumin butter

**CORN** | chilli jam, cultured butter

**POTATO** | gherkin, pickled red onion, boiled egg, garlic aioli

**COS LETTUCE** | radish, cucumber, fennel, crispy shallot, sherry vinaigrette

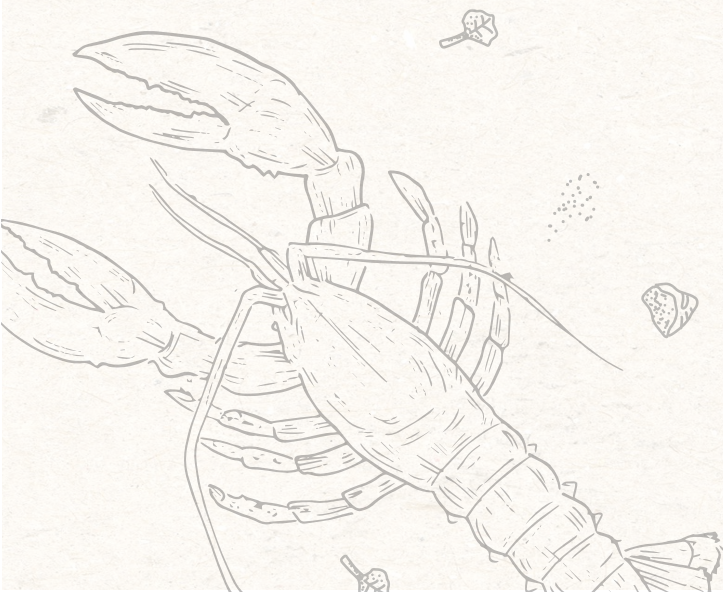
**COMPRESSED WATERMELON** | mint sorbet, lemongrass syrup

**CHOCOLATE CRÉMEUX** | white chocolate, berries, crème fraîche, vanilla bean ice cream

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*EXCLUSIVE WINE OFFERS ONLY WITH A BBQ MENU\**

*\*Please confirm with your butler or our server*





# CHEF'S TASTING MENU

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IDR 3,200,000++ / person

*Please give us 48 hours prior notice to source the freshest produce*

**TO START** | chef's canape selection with a glass of bubbles

**POTATO COOKED IN EARTH** | goat cheese, chives, tarragon

**YELLOWFIN TUNA** | moroccan eggplant, cumin, tomatoes, curry leaf

**ORGANIC BABY CHICKEN** | black garlic, king oyster mushroom, daikon, truffle cream

**GOLD BAND SNAPPER** | spiced yogurt, clams, calamari, pickled fennel, marigold

**RANGERS VALLEY WAGYU SIRLOIN 6+** | white onion,  
asparagus, creamed spinach, tarragon mustard, split jus

Additional IDR 450,000++

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**LOBSTER MUTIARA** | smoked mussel butter, crustacean oil

Additional IDR 550,000++

**MANDARIN SORBET** | passionfruit & its curd

**BOMBE ALASKA** | white chocolate ice cream, mango sorbet, coconut sable, meringue

**PETIT FOURS** | Petit fours selection by our pastry chef, *I Made Rai Sukajaya*

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**EXCLUSIVE WINE OFFERS ONLY WITH CHEF'S TASTING MENU\***

*\*Please confirm with your butler or our server*





# FAMILY STEAK NIGHT

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*Please give us 24 hours prior notice to prepare*

## 20 DAY AGED BLACK ONIX WAGYU SIRLOIN

1kg IDR 4,500,000++

or

## 20 DAY AGED TASMANIAN RIB-EYE

1.2kg IDR 5,000,000++

Served with red wine jus | peppercorn sauce | brown butter emulsion | house mustard selection  
| handcrafted sourdough | cultured butter | olive oil | aged balsamic

DUCK FAT ROASTED POTATOES | garlic, thyme, smoked paprika, pepper aioli

HONEY GLAZED CARROTS | labneh, dukkha, lemon

ROASTED PUMPKIN | persian fetta, chickpea, balsamic onions, rocket

CHARRED BROCCOLI | peas, mint, almond, citronette

LEMON SORBET | lemon & its curd

WHISKEY & CHOCOLATE | whiskey ice cream, coffee cream, salted chocolate

PETIT FOURS | Petit fours by our pastry chef, *I Made Rai Sukajaya*

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EXCLUSIVE WINE OFFERS ONLY WITH 'CHEF'S AGED BEEF' MENU\*

*\*Please confirm with your butler or our server*

