

BITES

24	fries with condiments	v	90
24	guacamole + corn chips + jalapeno + lime		110
	California hand roll + salmon + avocado + cucumber + nori		120
	pork belly bao + cabbage + shezuan pickles + qp	p	160
24	Tennessee fried chicken wings + dill yoghurt		160
	chilled cooked ocean prawns + cocktail sauce + lemon	gf	350
24	hummus + woodfired flatbread + fresh date salsa	vg n	90
	stix by Waatu – assorted yakitori plate and condiments	n	360
	8 skewers – chefs choice		

SALADS

24	caesar salad + eggs + parmesan + croutes + bacon	p	160 /200
	add chicken		
24	chilled soba noodle salad + peanuts + sesame + tahini + soy + shiso	v n	150
	crab & coconut salad + mango + nuoc nam + local herbs + bean sprouts	gf n	210
24	chilled cucumber salad + sesame + local leaves + wakame + mint	vg gf	160
	baked cauliflower salad + dukkah + cashew crunch + labneh + rocket	v n	160
24	mixed market leaves + simple lemon vinaigrette	vg gf	120
	chilled burrata salad + cucumber + dill + green olives vinaigrette	v gf	160

BOWLS

enjoy a selection of our nutritional bowls, developed with a measured approach to cleaner eating

POACHED CHICKEN	n	180
kale + cabbage + chilli + red onion + tamari almonds + cucumber + wasabi mayo		
394.4 calories 22.9 protein 14.2 carbs 26.9 fat		
SASHIMI TUNA BOWL	gf	190
sushi rice + avocado + tobiko + nori + house furikake + sesame dressing + cucumber		
446.9 calories 23.7 protein 18.6 carbs 29.5 fat		
FIVE SPICE PULLED BEEF	n	190
sushi rice + cashew crunch + sesame miso dressing + slaw + house furikake		
557 calories 35 protein 41 carbs 26 fat		
MISO BAKED SALMON	n	200
sushi rice + cashew chilli crunch + sesame miso dressing + slaw + cucumber		
540 calories 27 protein 51 carbs 25 fat		

SANDWICHES & BURGERS

chicken + romaine lettuce + bacon + mayonnaise	140
honey ham + emmental cheese + lettuce + mayonnaise	140
chilled curried egg sando + rocket + parmesan	120
shaved beef pastrami + pickles + butter lettuce + ranch dressing	160
club sandwich + bacon + egg + chicken + tomato + lettuce	180
nashville chicken burger + pickles + hot sauce + milk bun	170
croque monsieur + leg ham + gruyere + sourdough	180
chicken katsu sando + QP slaw + mayonnaise	140
'royal with cheese' beef burger + pickles + cheese + bacon	170
'classic' beef burger + burger sauce + lettuce + tomato + onion	150

MAIN DISHES

grilled stockyard striploin + rosemary potatoes + creamed spinach + jus	gf	900
whole roasted market fish + tomato + green olives + basil + capers + EVO	gf	380
(24) pork cotoletto + white cabbage slaw + kombu butter	p	320
orrechetti pasta + spinach sauce + torn burrata + basil	v	180
black pepper beef hofun rice noodle + spring onion		180
(24) spicy tantanmen ramen + egg + radish + ramen noodle + peanuts	p n	180
half roast peking duck + egg noodles + master stock		360

NUSANTARA

11am – 11pm

Inspired dishes from the Indonesian Archipelago by **Chef Kreshna Payana**. All dishes are served with a choice of white / turmeric or Tabanan heritage red rice.

PERKEDEL JAGUNG DABU DABU	gf v	130
corn fritter + sambal 'dabu dabu' + virgin coconut oil + lime		
IGA BABI BAKAR COLO COLO	p	260
smoked pork ribs + sambal 'colo colo' + cassava leaves + lime		
GULAI UDANG PANCET	gf	350
tiger prawn + spiced coconut curry + fiddlehead fern + kale		
24 SOTO AYAM LAMONGAN	n	210
Javanese style clear chicken broth + 'koya' powder + cabbage + lime		
OPOR AYAM	n	190
fragrant Javanese chicken curry + turmeric + lime		
24 RENDANG SAPI	gf n	300
slow braised beef + baby potato + kidney bean		
24 THE UNGASAN NASI OR MIE GORENG	n	165
chicken/pork/seafood/vegetarian		
The Ungasan signature 'sambal matah' stir-fried rice + peanuts + sunny side up		

WOODFIRED PIZZA

11am – 11pm

margherita + tomato + fior di latte + basil	v	185
sausage + chilli + broccoli + mozzarella + rocket	p	185
bianco + potato + fior di latte + garlic + lemon + oregano	v	200
prawn + calamari + tomato + chilli + endive + fior di latte		220
gluten free base		30

AFTER

11am – 11pm

The Ungasan ultimate fruit salad + hung coconut yoghurt + honey + lime	v gf	120
steamed orange cake + local citrus sorbet	v	120
double chocolate mud cake + vanilla ice cream	v	85
organic carrot & walnut cake	v n	85
24 ice cream & sorbet – 3 flavours	v/vg gf	90
pandan, double chocolate, vanilla, coconut, dragonfruit sorbet, mango sorbet		
yuzu curd tart + coconut yoghurt	v	120

available 24 hours 24 vegetarian v vegan vg gluten free gf contains nuts n contains pork p

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

KIDS MENU

QUIET TIME SNACKS

crunchy snack plate + crudites + cheese cubes + baby tomatoes + crackers	v	65
popcorn chicken + mayo		65
tempura vegetables + soy sauce	v	65
sweet potato + sweet chilli sauce + sour crème	v	65

LUNCH AND DINNER

spaghetti bolognese + parmesan cheese		90
penne pasta + choice of napoli or pesto sauce	vg	90
margherita pizza + mozzarella + napoli sauce	v	80
kids burger + lettuce + tomato + cheese + brioche bun + fries		90
maki roll + teriyaki chicken or cucumber & avocado		85
toasted ham & cheese sandwich + fries	p	65
chicken schnitzel + steamed vegetables + gravy		90
grilled minute steak + broccoli + fries + gravy	gf	100
cheese & chicken quesadilla + sour crème + guacamole		70
fried rice or noodles + chicken & prawn chip		95
chicken satay skewers + crunchy vegetables + steamed rice	n	75
beef nachos + avocado + three beans + cheese + sour crème	gf	75

SOMETHING SWEET

banana split + chocolate fudge sauce	v	70
chocolate mousse cup + berries + crème + chocolate crackles	v	75
fruity icy pole - flavour of the day	v	50
tropical fruit salad + berry yoghurt	v	65

vegetarian v vegan vg gluten free gf contains nuts n

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

IN-VILLA EXPERIENCES

ULTIMATE CHEFS BBQ

IDR 2,600,000++ / Person

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

Experience the ultimate BBQ by our in-house BBQ masters. Asado and open flame cooking at its core showcasing skill, the way a chef would cook and eat, the real deal, not tame and not lighthearted, showcasing the islands best produce, A theatrical experience shared amongst family and friends in your own private villa.

garlic flatbreads and wood smoked dips

flame grilled lamb ribs + chimichurri

grilled sea scallops + champagne sauce

grilled leeks + truffle butter + crispy onions

bbq lobster tail + chive hollandaise

tokusan wagyu beef + black pepper sauce

bbq pineapple + whiskey caramel + coconut sorbet

WESTERN STYLE BBQ

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

FLATBREAD | hummus, brown butter, dukkah

YELLOWFIN TUNA CRUDO | papaya, coconut, lemongrass

BUTTERFLIED PRAWN | cauliflower, xo sauce

SLIPPER LOBSTER | miso café de paris butter, citrus

TOKUSAN 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

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

JIMBARAN-STYLE SEAFOOD BBQ

6 guests IDR 4,500,000++

IDR 600,000++ per additional person

Please allow 24 hours prior notice

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

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

BABI GULING OVER COALS

8-10 people IDR 600,000++ / person

Please allow 24 hours prior notice

Experience an authentic tradition like no other, babi guling, roast suckling pig with all the trimmings. Cooked over lychee and coconut husk by our experienced team of Balinese chefs.

Salted Pork crackling

Roti canai and a selection of Balinese Sambals

Roast suckling pork, stuffed with local herbs and spices

Plecing kangkung water spinach with balinese spices

Lawar salad of coconut + vegetable and pork

Steamed coconut rice

Selection of traditional Balinese sweets

BACKYARD PIZZA PARTY

IDR 400,000++ / person

There's nothing better than a relaxed and lazy afternoon by the pool. made tasty with a selection of pizzas made from our specially fermented dough and cooked live in your villa.

Our dough is made on 00 Farina / Natural ferment / 60% hydration.
GF bases available

MARGARITA

BBQ MEAT LOVERS

PEPERONI & ANCHOVIES

GARLIC PRAWN BIANCO

CAPRESE SALAD

ROCKET & PEAR SALAD

served with condiments of chili, anchovy oil and salsa verde

BEVERAGE MENU

COCKTAILS

PENICILLIN	185
whiskey + honey liqueur + yuzu + lime + honey + ginger	
HUGO	180
elderflower liqueur + lime + mint + prosecco + elderflower tonic	
PISCO SOUR	180
pisco + yuzu + albumen + agave nectar + lime juice + saline	
KINTAMANI VOJITO	180
vodka + passion fruit + tangerine + lime + mint leaf	
APEROL SPRITZER	185
aperol + soda + prosecco + orange	
PALOMA	185
tequila + pomelo slice + saline + grapefruit soda	
OLD FASHIONED	180
age barrel whiskey + aromatic bitters + palm sugar	
TALIWANG	190
mezcal + bloody mary mix + chili Lombok + rice crackers	
NEGRONI	190
aged gin + vermouth di torino + campari	
CUBAN EXPRESS	180
dark rum + coconut liqueur + Nusantara coldbrew + palm nectar + patria double espresso	

BREWS

BINTANG	<i>ZERO</i>	80
BINTANG	<i>CRYSTAL</i>	80
SAN MIGUEL	<i>LIGHT LAGER</i>	100
ISLAND BREW	<i>SUMMER PALE ALE</i>	120
CORONA	<i>LAGER</i>	120
ASAHI	<i>LAGER</i>	170
ISLAND OF IMAGINATION	<i>BRUT LAGER</i>	120
ISLAND OF IMAGINATION	<i>PADI LUWIH LAGER</i>	120
ISLAND BREW	<i>PILSNER</i>	120
SINGARAJA	<i>PILSNER</i>	80
BINTANG	<i>PILSNER</i>	80
BLACK SAND BREWERY	<i>KOLSCH</i>	120
BINTANG	<i>RADLER</i>	80
ALBENS	<i>APPLE CIDER</i>	100

FRESH JUICES

orange, mango, honeydew melon, pineapple, strawberry, watermelon, young coconut

SOFTDRINK

coke, coke zero, sprite, tonic water, soda water, ginger ale

WATER SELECTION

	330 ML	750 ML
EQUIL NATURAL	60	100
EQUIL SPARKLING	60	100
POCARI SWEAT ION WATER	60	

ZERO

YUZU NOJITO	100
mint + lime + lemon + yuzu + soda + lime mint syrup	
BEDUGUL FLOAT	100
hibiscus syrup + grapefruit soda + strawberry gelato	
COKE FLOAT	100
coke zero + coconut gelato + coconut flakes	
EASY HUGO	100
elderflower syrup + mint + sour + elderflower tonic	
TEMULAWAK	80
temulawak root puree + ginger ale	

SUPERFOOD SMOOTHIES

TINY BANANA	120
banana + cinnamon + dates + cashews + virgin coconut + BCAA	
AH SIGH MEEE	120
sugar free acai + blueberries + cinnamon + creatine + magnesium	
PINK DRAGON	120
dragonfruit + rambutan + strawberries + bioactive collagen	
MANGFLAX	120
mango + coconut h2o + lemon + organic pea protein + flax	
BRIGHT SPARK	120
watermelon + passionfruit + raspberry + collagen + coconut h2o	

JUICE CLEANSE

CAROTENE	100
carrot + turmeric + celery + ginger + coconut h2o	
NEATBEET	100
beetroot + cacao + lemon + apple + ginger + chia	
VITAL GREENS	120
spinach + celery + green apple + mint + AG1 greens + coconut h2o	

EXPAT. COFFEE h/i

ESPRESSO	35
AMERICANO	50
FLAT WHITE	50
LATTE	50
CAPPUCCINO	50
CHOCOLATE	50
MATCHA LATTE	50
add on soy, almond, oat, coconut milk	35
extra shot	35
add syrup hazelnut caramel vanilla to your coffee	35

TEA SELECTION h/i

lemongrass delight, temple of rose, chamomile, royal earl grey, jasmine green tea, mint breeze, Bali breakfast

FLAVOR ICE TEA

HIBISCUS	80
hibiscus tea + honey + cranberry	
PASSION	
black tea + passionfruit syrup + passionfruit fresh	
LITCHI	
earl grey + lychee juice + lychee syrup + lychee fruit	
YUZU	
black tea + yuzu + lemon + honey	

WINE LIST

WINE SELECTIONS

SPARKLING

			GLASS	BOTTLE
NV	Ponte Prosecco DOC	Veneto, Italy	200	1000
NV	Richebel Sparkling Brut	Vin De France, France	250	1200

WHITE

2022	Canyon Road Chardonnay	California, USA	180	900
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ROSÉ

2023	Cousino Macul, Gris Rose	Maipo Valley, Chile	170	800
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RED

2022	Roche Mazet Merlot Sustainable Farming	Languedoc-Roussillon, France	170	800
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CHAMPAGNES / SPARKLING

			BOTTLE
NV	Montaubret Brut	Champagne, France	1900
NV	Duval Leroy Reserve Brut	Côte des Blancs, Champagne, France	2200
NV	Duval Leroy Premier Cru Brut	Côte des Blancs, Champagne, France	2400
NV	Laurent-Perrier La Cuvee Brut	Tours-sur-Marne, Champagne, France	4000
NV	Moët & Chandon Brut Impérial	Epernay, Champagne, France	4500
NV	Duval Leroy Rose Prestige Premier Cru	Côte des Blancs, Champagne, France	4500
2014	Louis Roederer Cristal Brut	Reims, Champagne, France	9500
2012	Dom Perignon Brut	Champagne, France	12500
NV	0% Alc AMO Love Potion	Spain	750
NV	Cascine Prosecco Brut	La Morra, Italy	900
NV	Cantine Maschio Prosecco	Treviso, Italy	900
NV	Fentinel Prosecco Extra Dry	Friuli-Venezia Giulia, Italy	900
NV	Veuve du Vernay Ice Demi Sec	Burgundy, France	900
NV	Cocchi Asti DOCG Demi Sec	Asti Hills, Italy	1200
NV	Chandon Brut	Victoria, Australia	1200
2019	Freixenet Vintage Reserva	Penedès, Spain	1200
NV	Swarovski Grand Cuvee Rose	Aglianico del Vulture, Italy	1200

WHITE WINE

2022	Ohau Woven Stone Sauvignon Blanc	Ohau, New Zealand	800
2022	Estimulo Sauvignon Blanc	Mendoza, Argentina	800
2020	Wolf Blass Sauvignon Blanc	Barossa Valley, Australia	800
2019	Barton & Guestier Reserve Sauvignon Blanc	Pays d'Oc, France	850
2022	Canyon Road Sauvignon Blanc	California, USA	900
2023	Babich Sauvignon Blanc	Marlborough, New Zealand	900
2020	Antigal Uno Sauvignon Blanc	Mendoza, Argentina	1000
2022	Roche Mazet Sustainable Farming Sauvignon Blanc	Languedoc-Roussillon, France	1000
2022	Luis Felipe Edwards Gran Reserva Chardonnay	Central Valley, Chile	900
2019	Cousino Macul Reservas Chardonnay	Maipo Valley, Chile	1200
2022	Bava Thou Blanc, Piemonte DOC Chardonnay	Piemonte, Italy	1500
2021	B&G Chardonnay	Bordeaux, France	900
2022	Piccini Pinot Grigio	Alto Adige, Italy	800
2018	Evans & Tate Breathing Space Pinot Gris	Margaret River, Australia	1300
2019	Leo Buring Riesling	Clare Valley, Australia	1100
2020	Schloss Volrads Sommer Riesling	Rheingau, Germany	1500
2021	Ramon Bilbao Verdejo Tempranillo	Rueda, Spain	800

WINE LIST

ROSÉ

2022	Mount Rozier Rosé	Stellenbosch, South Africa	900
2022	Roche Mazet, Cinsault & Grenache Sustainable Farming	Languedoc-Roussillon, France	900
2022	Caprice Rosé	Provence, France	900
2021	The Pale Rosé By Sacha Lichine	Côtes de Provence, France	1000
2022	Chateau d'Esclans, Whispering Angel	Côtes de Provence, France	1350
2022	Minuty M	Côtes de Provence, France	1350
2021	Whispering Angel Magnum (1,5L)	Côtes de Provence, France	3000

RED WINE

2021	Baron Philippe de Rothschild Escudo Rojo Pinot Noir	Maipo Valley, Chile	1150
2017	Matua Lands & Legends Pinot Noir	New Zealand	2200
2019	Robert Mondavi Pinot Noir	California, USA	3200
2022	Mount Rozier Pinot Noir	Stellenbosch, South Africa	900
2020	Yvon Mau Cabernet Sauvignon	Aude, France	900
2023	Roche Mazet Sustainable Farming Cabernet Sauvignon	Languedoc-Roussillon, France	900
2022	Cousino Macul Cabernet Sauvignon	Maipo Valley, Chile	900
2017	Splash Cabernet Sauvignon	Yarra Valley, Australia	900
2019	Frei Brothers Cabernet Sauvignon	Alexander Valley, Sanoma County, USA	3000
2019	Rawsons Retreat Shiraz Cabernet	Barossa Valley, Australia	900
2021	Gabriel Mefre, Crozes hermitage Shiraz	Rhone, France	1400
2018	Penfolds St. Henri Shiraz	South Australia	6000
2020	Maison Rivière, Les Alysés Merlot	Pays d'Oc, France	1000
2021	Casa Silva Merlot	Colchagua Valley, Chile	1400
2015	La Roncaia Fusco Merlot	Friuli-Venezia Giulia, Italy	2000
2018	Tall Horse Pinotage Shiraz Cabernet	Western Cape, South Africa	750
2020	Norton Colección Malbec	Mendoza, Argentina	750
2018	Antigal Aduentes Malbec	Mendoza, Argentina	1500
2014	Marques de Caceres Gran Reserva Rioja Tempranillo	Rioja, Spain	2000
2017	Beni di Batasiolo Barolo Nebbiolo	Barolo, Italy	2200
2016	Brigaldara Amarone della Valpolicella Classico	Valpolicella, Italy	2250
2018	Chateau La Croix Montlambert Grandcru	St. Emillion, France	3500
2019	Bava Barbaresco, DOCG	Piemonte, Italy	3500
2018	Chateau Montlambert Saint-Emillion Grandcru	St. Emillion, France	4000
2015	Bava Scarrone, Barolo DOCG Cru	Piemonte, Italy	4500

DESSERT WINE

2021	Balbi Soprani Moscato D'asti	Piemonte, Italy	1200
2016	Mouton Cadet Reserve Sauternes	Sauternes, France	1400
2018	Paradise Ranch, Late harvest Merlot	Okanagan Valley, Canada	2200

SPIRITS LIST

SINGLE MALT	GLASS	BOTTLE	COGNAC	GLASS	BOTTLE
Dalmore King Alexander	1000	17000	Martell VSOP	300	3800
Royal Brackla 18 Yo	720	12000	Hennessy VSOP	400	4000
Jura 18 Yo	480	7900	Hennessy XO	950	12000
Laphroaig 10 Yo	430	7000			
Oban 14 Yo	300	4900	RUM		
Macallan 12 Yo	250	6000	Angostura 1824	300	3800
Coil Ila 12 Yo	290	4500	Plantation XO	300	4500
Glendronach 12 Year Old	250	4000	Flor De Cana 12 Yo	220	3200
Currach Kombu Cask	300	3800	Angostura 1919	200	2800
Glennfiddich 12 Yo	250	3200	Diplomatico Mantuano 8 Yo	190	2500
Singleton 12 Yo	250	3300	Nusa Cana Tropical	150	1200
			Nusa Cana Spices	150	1200
JAPANESE WHISKY			Nusa Cana Coconut	150	1200
The Hakushu 12 Yo	1.500	22000			
Kakubin Suntory	200	2200	GIN		
			Ornabrak Single malt	450	3500
BLENDED WHISKY			Star Of Bombay	250	3500
Johnnie Walker Blue Label	700	9500	Four Pillar Gin Shiraz	250	3200
Johnnie Walker Isley Origin	290	3500	Botanist Dry Gin	220	4000
Johnnie Walker Highland Origin	250	3000	Hendrick's	220	3000
Johnnie Walker Black Label	200	2500	Hendrick's Neptunia	220	3000
Chivas Regal 12 Yo	180	2200	Monkey 47 Gin	300	3000
			Tanqueray No.10	250	3000
BOURBON AND RYE			Malfy Rosa	200	2700
Yellow Rose Outlaw	350	4900	Roku	200	2500
Wild Turkey 101	200	2300	Tanqueray London Dry	170	2000
Wild Turkey 81	180	2000	Opihr	200	2500
Bulleit Bourbon	180	2200	East Indies Archipelago Dry	150	1200
Jack Daniel	160	1900			
Jim Beam Bourbon	160	1600	VODKA		
			Belvedere	250	3000
TEQUILA AND MISCAL			Grey Goose	250	3000
Codigo Barrel Strength	600	9900	Haku	210	3000
Don Julio Anejo	300	4500	Ketel One	190	2800
Codigo Rosa Blanco	250	3500			
Machetazo Espadin	300	3000	OTHERS		
Machetazo Cupreata	300	3000	Karusotju 38	180	2400
Espolon Reposado	300	3000	1615 Puro Quebranta Pisco	180	2200
Espolon Blanco	300	2800			

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