

BITES

Ⓜ fries with condiments	v	95
Ⓜ guacamole + corn chips + jalapeno + lime		110
pork belly bao + cabbage + shezuan pickles + qp	p	160
Ⓜ Tennessee fried chicken wings + dill yoghurt		160
chilled cooked ocean prawns + cocktail sauce + lemon	gf	375
Ⓜ hummus + woodfired flatbread + fresh date salsa	vg n	115
stix by Waatu – assorted yakitori plate and condiments 8 skewers – chefs choice	n	360

SALADS

Ⓜ caesar salad + eggs + parmesan + croutes + bacon <i>add chicken</i>	p	160 /190
Ⓜ chilled soba noodle salad + peanuts + sesame + tahini + soy + shiso	v n	150
Ⓜ chilled cucumber salad + sesame + local leaves + wakame + mint	vg gf	150
baked cauliflower salad + dukkah + cashew crunch + labneh + rocket	v n	180
Ⓜ mixed market leaves + simple lemon vinaigrette	vg gf	95
chilled burrata salad + cucumber + dill + green olives vinaigrette	v gf	180

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	215
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	215
sushi rice + cashew crunch + sesame miso dressing + slaw + house furikake 557 calories 35 protein 41 carbs 26 fat		
MISO BAKED SALMON	n	215
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	180
'classic' beef burger + burger sauce + lettuce + tomato + onion	190

MAIN DISHES

grilled stockyard striploin + rosemary potatoes + creamed spinach + jus	gf	990
whole roasted market fish + tomato + green olives + basil + capers + EVO	gf	380
orrechetti pasta + spinach sauce + basil	v	180
black pepper beef hofun rice noodle + spring onion		180
⁽²⁴⁾ spicy tantanmen ramen + egg + radish + ramen noodle + peanuts	p n	230
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.

IGA BABI BAKAR COLO COLO	p	280
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	190
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	200
bianco + potato + fior di latte + garlic + lemon + oregano	v	200
Jono's pepperoni mozzarella + rocket		200
<i>gluten free base</i>		50

AFTER

11am – 11pm

The Ungasan ultimate fruit salad + hung coconut yoghurt + honey + lime	v gf	95
double chocolate mud cake + vanilla ice cream	v	95
organic carrot & walnut cake	v n	95
②4 ice cream & sorbet – 3 flavours	v/vg gf	95
<i>pandan, double chocolate, vanilla, coconut, dragonfruit sorbet, mango sorbet</i>		
tiramisu	v	150

KIDS MENU

QUIET TIME SNACKS

crunchy snack plate + crudites + cheese cubes + baby tomatoes + crackers	v	65
popcorn chicken + mayo		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	75
chicken schnitzel + steamed vegetables + gravy		100
cheese & chicken quesadilla + sour crème + guacamole		85
fried rice or noodles + chicken & prawn chip		95
chicken satay skewers + crunchy vegetables + steamed rice	n	75

SOMETHING SWEET

banana split + chocolate fudge sauce	v	85
chocolate mousse cup + berries + crème + chocolate crackles	v	75
tropical fruit salad + berry yoghurt	v	65

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

lamb kofta + spiced yoghurt + flatbread

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

HALF BBQ CHICKEN | herb sauce, lemon, rocket

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 fraiche, vanilla bean ice cream

JIMBARAN-STYLE SEAFOOD BBQ

6 guests IDR 6,000,000++

IDR 1,000,000++ 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 900,000++ / 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

roast suckling pork, stuffed with local herbs and spices

chicken satay + peanut sauce

plecing kangkung water spinach with Balinese spices

lawar salad of coconut + vegetable and pork

nasi goreng + mie goreng

sambal selection

selection of traditional Balinese sweets

BACKYARD PIZZA PARTY

IDR 450,000++ / person - minimum 6 persons

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

MARGHERITA

BBQ MEAT LOVERS

JONO'S PEPPERONI WITH MOZZARELLA & ROCKET

GARLIC PRAWN BIANCO

CAPRESE SALAD

ROCKET & PEAR SALAD

served with condiments of chili, anchovy oil and salsa verde

BEVERAGE MENU

COCKTAILS

PENICILLIN	200
whiskey + honey liqueur + yuzu + lime + honey + ginger	
HUGO	200
elderflower liqueur + lime + mint + prosecco + elderflower tonic	
PISCO SOUR	200
pisco + yuzu + albumen + agave nectar + lime juice + saline	
KINTAMANI VOJITO	200
vodka + passion fruit + tangerine + lime + mint leaf	
APEROL SPRITZER	200
aperol + soda + prosecco + orange	
PALOMA	200
tequila + pomelo slice + saline + grapefruit soda	
OLD FASHIONED	200
age barrel whiskey + aromatic bitters + palm sugar	
NEGRONI	200
aged gin + vermouth di torino + campari	
CUBAN EXPRESS	200
dark rum + coconut liqueur + Nusantara coldbrew + palm nectar + patria double espresso	

BREWS

BINTANG	<i>CRYSTAL</i>	80
BINTANG	<i>PILSNER</i>	80
BINTANG	<i>RADLER</i>	80
ISLAND BREW	<i>SUMMER PALE ALE</i>	120
ISLAND BREW	<i>PILSNER</i>	120
CORONA	<i>LAGER</i>	120
ASAHI	<i>LAGER</i>	170
ALBENS	<i>APPLE CIDER</i>	100

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	

FRESH JUICES

75
orange, mango, pineapple, strawberry, watermelon, young coconut

SOFTDRINK

55
coke, coke zero, sprite, tonic water, soda water, ginger ale

PREMIUM SODAS

70
Candid Imperial Tonic
Candid Ginger Ale
Zozo Lemon Soda
Zozo Crisp Soda
Simply Soda Lychee Cider
Simply Soda Lime and Lemon

RED BULL

75

ZERO

YUZU NOJITO	100
mint + lime + lemon + yuzu + soda + lime mint syrup	
EASY HUGO	100
elderflower syrup + mint + sour + elderflower tonic	

SUPERFOOD SMOOTHIES

TINY BANANA	120
banana + cinnamon + dates + cashews + virgin coconut + BCAA	
PINK DRAGON	120
dragonfruit + rambutan + strawberries + bioactive collagen	
BRIGHT SPARK	120
watermelon + passionfruit + raspberry + collagen + coconut h2o	

EXPAT. COFFEE h/i

ESPRESSO	40	CAPPUCCINO	50
AMERICANO	50	CHOCOLATE	50
FLAT WHITE	50	MATCHA LATTE	50
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

60
lemongrass delight, temple of rose, chamomile, royal earl grey, jasmine green tea, mint breeze, Bali breakfast

FLAVOR ICE TEA

80
HIBISCUS
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

WATER SELECTION

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

WINE LIST

WINE SELECTIONS

SPARKLING

			GLASS	BOTTLE
NV	Ponte Prosecco DOC	Veneto, Italy	200	1000
NV	Ponte Treviso Extra Dry BIO Organic Sparkling	Treviso, Italy	250	1200

WHITE

2022	Canyon Road Chardonnay	California, USA	180	900
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ROSÉ

2024	De Bartoli Sacred Hill Rose	Australia	180	900
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RED

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

			BOTTLE
NV	0% Alc AMO Love Potion	Spain	750
NV	Veuve du Vernay Ice Demi Sec	Burgundy, France	900
NV	Cocchi Asti DOCG Demi Sec	Asti Hills, Italy	1200
NV	Montaubret Brut	Champagne, France	1900
NV	Duval Leroy Reserve Brut	Côte des Blancs, Champagne, France	2200
NV	G.H Mumm Cordon Rouge Brut Pinot Noir	Champagne, France	3500
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
NV	Drappier Brut Nature Pinot Noir	Champagne, France	4700
NV	Barons de Rothschild Blanc de Blancs Chardonnay	Champagne, France	5000
2014	Louis Roederer Cristal Brut	Reims, Champagne, France	9500
2012	Dom Perignon Brut	Champagne, France	12500
NV	Krug Grande Cuvee Chardonnay, Pinot Meunier, Pinot Noir	Champagne, France	17000

WHITE WINE

2022	Estimulo Sauvignon Blanc	Mendoza, Argentina	800
2022	Piccini Pinot Grigio	Alto Adige, Italy	800
2019	Barton & Guestier Reserve Sauvignon Blanc	Pays d'Oc, France	850
2023	Babich Sauvignon Blanc	Marlborough, New Zealand	900
2022	Luis Felipe Edwards Gran Reserva Chardonnay	Central Valley, Chile	900
2021	B&G Chardonnay	Bordeaux, France	900
2021	Boschendal Chenin Blanc	Western Cape, South Africa	1000
2019	Leo Buring Riesling	Clare Valley, Australia	1100
2019	Cousino Macul Reservas Chardonnay	Maipo Valley, Chile	1200
2023	Callia Torrontes	Tullum Valley, Argentina	1200
2022	Antinori Guado al Tasso Vermentino	Toscana, Italy	1400
2020	Schloss Volrads Sommer Riesling	Rheingau, Germany	1500
2022	Beni Di Batasiolo Gavi DOCG Del Comune Di Gavi Grane, Cortese	Gavi Di Gavi, Italy	1600
2022	Cloudy Bay Sauvignon Blanc	Marlborough, New Zealand	2700
2019	Andre Goichot Pouilly Fuisse Chardonnay	Pouilly Fuisse, France	2900
2021	Bouchard Pere et Fils Corton Charlemagne Chardonnay	Cote De Beaune, France	9900

WINE LIST

WHITE WINE

2022	Yalumba Y Series <i>Viognier</i>	Barossa Eden Valleys, Australia	1200
2021	Dr Loosen <i>Riesling</i>	Mosel, Germany	1500
2022	Sons of Wine Gw Inspiration <i>Gewurztraminer</i>	Alsace, France	1800
2016	Garofoli Serra Fiorese C.J.DOC Riserva <i>Verdicchio</i>	Marche, Italy	2100
2019	Louis Latour Puligny Montrachet <i>Chardonnay</i>	Cote De Beaune, France	6000
2019	Penfolds Bin 51 <i>Riesling</i>	Eden Valley, Australia	2000
2017	Trimbach <i>Pinot Gris</i>	Alsace, France	2300
2013	Peter Lehmann The Master's Collection Margaret <i>Semillon</i>	Barossa Valley, Australia	2500
2018	Penfolds Yatarra Bin 144 <i>Chardonnay</i>	Adelaide Hills, Australia	6000
2021	William Fevre Chablis Grand Cru <i>Chardonnay</i>	Chablis Grand Cru, France	6500

ROSÉ

2022	Mount Rozier Rosé	Stellenbosch, South Africa	900
2022	Roche Mazet, Cinsault & Grenache Sustainable Farming	Languedoc-Roussillon, France	900
2022	Chateau d'Esclans, Whispering Angel	Côtes de Provence, France	1350
2025	Delinquant Pretty Boy 2025 <i>Nero d'Avola</i>	Riverland Australia	1500

RED WINE

2020	Norton Colección <i>Malbec</i>	Mendoza, Argentina	750
2022	Mount Rozier <i>Pinot Noir</i>	Stellenbosch, South Africa	900
2020	Yvon Mau <i>Cabernet Sauvignon</i>	Aude, France	900
2023	Roche Mazet Sustainable Farming <i>Cabernet Sauvignon</i>	Languedoc-Roussillon, France	900
2022	Cousino Macul <i>Cabernet Sauvignon</i>	Maipo Valley, Chile	900
2017	Splash <i>Cabernet Sauvignon</i>	Yarra Valley, Australia	900
2019	Rawsons Retreat <i>Shiraz Cabernet</i>	Barossa Valley, Australia	900
2020	Maison Rivière, Les Alysés <i>Merlot</i>	Pays d'Oc, France	1000
2021	Casa Silva <i>Merlot</i>	Colchagua Valley, Chile	1400
2014	Chianti Classico DOCG Castello Banfi Tuscany <i>Sangiovese</i>	Italy	1500
2014	Churchills Estates Grande Reserva <i>Douro Blends</i>	Portugal	1700
2015	La Roncaia Fusco <i>Merlot</i>	Friuli-Venezia Giulia, Italy	2000
2014	Marques de Caceres Gran Reserva Rioja <i>Tempranillo</i>	Rioja, Spain	2000
2017	Matua Lands & Legends <i>Pinot Noir</i>	New Zealand	2200
2017	Beni di Bataciolo Barolo <i>Nebbiolo</i>	Barolo, Italy	2200
2013	Coldstream Hill Yarra Valley <i>Pinot Noir</i>	Yarra Valley, Australia	2200
2016	Brigaldara Amarone della Valpolicella Classico	Valpolicella, Italy	2250
2020	Cantina Negrar Amarone Valpolicella <i>Corvina, Rondinella</i>	Valpolicella, Italy	2400
2015	Babich Wine Maker's Reserve <i>Single Region Merlot</i>	Marlborough, New Zealand	2500
2018	Andre Goichot Nuits saint George <i>Pinot Noir</i>	Bourgogne, France	2700
2020	Cloudy Bay Marlborough <i>Pinot Noir</i>	New Zealand	2700
2013	Kracher Reserve <i>Qualitätswein Blend</i>	Burgendland, Austria	2700
2016	Luis Felipe Edwards Reserva <i>Pinot Noir</i>	Leyda Valley, Chile	2800
2019	Frei Brothers <i>Cabernet Sauvignon</i>	Alexander Valley, Sanoma County, USA	3000
2015	Bodegas Beronia 198 Barricas <i>Tempranillo, Garnacha</i>	Rioja, Spain	3000
2019	Robert Mondavi <i>Pinot Noir</i>	California, USA	3200
2018	Chateau La Croix Montlabert Grandcru	St. Emillion, France	3500
2019	Bava Barbaresco, DOCG	Piemonte, Italy	3500
2018	Chateau Montlabert Saint-Emillion Grandcru	St. Emillion, France	4000
2019	Chateau Kirwan Margaux <i>Merlot, Carbenet Sauvignon</i>	Bordeaux, France	4200
2019	Penfolds BIN 407 <i>Cabernet Sauvignon</i>	Barrosa Valley, Australia	4200
2016	Chateau De Ferrand Grand Cru Classe <i>Bordoux Blend</i>	Saint Emillion, France	4800
2018	Penfolds St. Henri <i>Shiraz</i>	South Australia	6000
2019	Almaviva <i>Cabernet Sauvignon</i>	Puente Alto, Chile	12000
2017	Opus One <i>Cabernet Sauvignon 750 MI - Btl</i>	Napa Valley, USA	24000

WINE LIST

RED WINE

2019	Undurruga Founder's Collection <i>Carmenere</i>	<i>Maipo Valley, Australia</i>	2200
2018	Penfolds Mataro BIN 138 <i>Shiraz Grenache</i>	<i>Barrosa Valley, Australia</i>	5500
2008	Penfolds Grange Shiraz Bin 95 <i>Syrah</i>	<i>Barrosa Valley, Australia</i>	29000

DESSERT WINE

2021	Balbi Soprani <i>Moscato D'asti</i>	<i>Piemonte, Italy</i>	1200
2018	Paradise Ranch, Late harvest <i>Merlot</i>	<i>Okanagan Valley, Canada</i>	2200
2012	Oremus Tokaj Aszú 3 <i>Puttonyos Furmint</i>	<i>Tokaji Harslevelu, Hungary</i>	5500

SPIRITS LIST

SINGLE MALT	GLASS	BOTTLE	COGNAC	GLASS	BOTTLE
Singleton 12 Yo	250	3500	Martell VSOP	350	4000
Currach Kombu Cask	300	3800	Hennessy VSOP	400	4500
Glendronach 12 Year Old	250	4000	Hennessy XO	950	13000
Glennfiddich 12 Yo	300	4000			
Coil Ila 12 Yo	290	4500	RUM		
Oban 14 Yo	300	4900	Nusa Cana Tropical	175	2000
Macallan 12 Yo	500	6500	Nusa Cana Spices	175	2000
Laphroaig 10 Yo	430	7000	Nusa Cana Coconut	175	2000
Jura 18 Yo	480	7900	Angostura 1919	200	2800
Royal Brackla 18 Yo	720	12000	Flor De Cana 12 Yo	220	3200
Dalmore King Alexander	1000	17000	Angostura 1824	300	3800
			Plantation XO	300	4000
JAPANESE WHISKY			GIN		
Kakubin Suntory	200	2200	East Indies Archipelago Dry	150	1200
The Hakushu 12 Yo	1.500	22000	Tanqueray London Dry	200	2500
BLENDED WHISKY			Opihr	200	2500
Chivas Regal 12 Yo	200	2500	Malfy Rosa	200	2700
Johnnie Walker Black Label	225	3000	Hendrick's Neptunia	220	3000
Johnnie Walker Blue Label	800	10500	Monkey 47 Gin	300	3000
BOURBON AND RYE			Tanqueray No.10	250	3000
Wild Turkey 81	180	2000	Roku	225	3000
Jim Beam Bourbon	175	2000	Four Pillar Gin Shiraz	250	3200
Bulleit Bourbon	180	2200	Ornabrak Single malt	450	3500
Wild Turkey 101	200	2300	Star Of Bombay	250	3500
Jack Daniel	200	2500	Hendrick's	250	3500
Yellow Rose Outlaw	350	4900	Botanist Dry Gin	350	4500
TEQUILA AND MESCAL			VODKA		
Espolon Blanco	300	2800	Ketel One	200	2500
Machetazo Espadin	300	3000	Grey Goose	225	3000
Machetazo Cupreata	300	3000	Haku	210	3000
Espolon Reposado	300	3000	Belvedere	230	3200
Codigo Rosa Blanco	280	3800	OTHERS		
Don Julio Anejo	300	4500	1615 Puro Quebranta Pisco	180	2200
Codigo Barrel Strength	600	9900	Karusotju 38	180	2400