

LUNCH MENU

SNACK & STARTER

AVOCADO GAZPACHO 	
cucumber - pomegranate - tomato - herbs	80
LOBSTER BISQUE	
spring onion oil - herbs - garlic bread - tomato essence ravioli	150
PERKEDEL JAGUNG 	
Indonesian corn fritter - garlic - shallot - sambal tomato	50
MEDITERRANEAN DIPPING PLATTER 	
hummus - baba ghanoush - cucumber - carrot - focaccia	100
CURED AMBERJACK FISH	
salad - cucumber relish - hashbrown potato wasabi mayonnaise	120
FRENCH FRIES 	
ketchup - mayonnaise	40

SALAD & BOWL

BUDDHA BOWL 	
quinoa - roasted vegetables - avocado (seasonal) tempeh - tofu add chicken + 30K - add beef rendang + 60K	100
CAESAR SALAD	
romaine lettuce - anchovy - bacon - parmesan add chicken + 30K	110
BURRATA SALAD 	
burrata - cherry tomato - wild rocket - parmesan - E.V.O.O	150
GARDEN SALAD 	
mix greens from our garden - choice of dressing balsamic or French or mulberry	60
OCTOPUS SALAD	
baby potato - sun dry tomato - capers - spring onion	120

SANDWICH

VEGETABLE BAGUETTE (with French fries) 	
homemade pesto - roasted vegetables / add chicken +30K / add cheese +30K	100
CLUB SANDWICH (with French fries)	
sourdough - bacon - egg - lettuce - cucumber - parmesan - mayonnaise add chicken + 30K	130

PASTA

PENNE PESTO 	
homemade pesto	100
SPAGHETTI GAMBERO	
prawn - cherry tomato - garlic - parsley - chili	130
PENNE ARRABIATA 	
homemade spicy tomato sauce	100
SPAGHETTI AGLIO E OLIO 	
garlic - parsley - chili - E.V.O.O	100
SPAGHETTI CARBONARA	
bacon - egg - parmesan - pepper	130

TACO

FISH TACOS	
mahi mahi - guacamole (seasonal) wasabi mayonnaise - pico de gallo - lettuce	120
RENDANG TACOS	
beef rendang - guacamole (seasonal) sriracha mayonnaise - pico de gallo - red cabbage	120
YELLOW MAHI MAHI CURRY	
eggplant - winged bean - long bean - rice	160
TOKUSEN WAGYU MB3 RIB EYE STEAK - 250 g	
French fries - salad - chimichurri	350
BEEF RENDANG	
Sumatran style curry - roasted eggplant - white or garlic rice	190
NASI / MIE GORENG 	
Indonesian style sauteed rice or noodle / add chicken + 30K	90

PIZZA

FOCACCIA 	
rosemary - salt - E.V.O.O	45
GARLIC PIZZA BREAD 	
garlic - mozzarella - oregano - E.V.O.O	70
MARINARA 	
tomato sauce - garlic - basil - oregano - E.V.O.O	60
MARGHERITA 	
tomato sauce - basil - mozzarella - E.V.O.O	90
CAPONATA 	
tomato sauce - zucchini - eggplant capsicum - basil - onion - E.V.O.O	80
PATATA 	
roasted potatoes - rosemary - garlic - E.V.O.O	80
PESTO 	
ricotta - pesto - cherry tomato mozzarella - parmesan - E.V.O.O	110
ROMANA	
tomato sauce - garlic - black olive anchovies - oregano - basil - E.V.O.O	110
SCAMORZA 	
tomato sauce - Scamorza - garlic - basil - oregano - E.V.O.O	120
PARMIGIANA MELANZANE 	
parmigiana sauce (tomato, garlic, herbs) Scamorza - eggplant - basil - E.V.O.O	140
POLPETTA	
beef meatball - tomato sauce mozzarella - parmesan - basil - onion - E.V.O.O	140
CALZONE NAPOLETANO	
ricotta - salami - mozzarella - black pepper - E.V.O.O	140
CALABRESE	
tomato sauce - mozzarella - parmesan spicy salami - onion - basil - E.V.O.O	140
BURRATA 	
tomato sauce - burrata cherry tomato - basil - pepper - E.V.O.O	180
PESTO BASE BURRATA 	
pesto sauce - burrata cherry tomato - basil - pepper - E.V.O.O	180

DESSERTS

CHOCOLATE MOUSSE	
80 % dark chocolate couverture from HAS Bali	90
FRUIT SALAD	
pineapple - banana - orange - dragon fruit - basil - mint	60

 Vegetarian

All Price in IDR 1.000's / excludes tax 11 % and 10% service

DINNER MENU

STARTER

AVOCADO GAZPACHO 	
cucumber - pomgranate - tomato - herbs	80
LOBSTER BISQUE	
spring onion oil - herbs - garlic bread - tomato essence ravioli	150
PERKEDEL JAGUNG 	
Indonesian corn fritter - garlic - shallot - sambal tomato	50
MEDITERRANEAN DIPPING PLATTER 	
hummus - baba ghanoush - cucumber - carrot - focaccia	100
BURRATA SALAD 	
burrata - cherry tomato - wild rocket - parmesan - E.V.O.O	150
OCTOPUS SALAD	
baby potato - sun dry tomato - capers - spring onion	120
CURED AMBERJACK FISH	
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pesto sauce - burrata cherry tomato - basil - pepper - E.V.O.O	180

DESSERTS

CHOCOLATE MOUSSE	
80 % dark chocolate couverture from HAS Bali	90
BURNT CURD	
lemongrass - lemon - coconut	100
FRUIT SALAD	
pineapple - banana - orange - dragon fruit - basil - mint	60

COCONUT GRILL

SEAFOOD	
Calamari 200g	250
Prawn 200g	250
Tuna Fillet 250g	250
Seafood Platter 200g	250
tuna fillet - prawn - calamari	
Snapper	60k per 100g
Lobster	170k per 100g
<i>Our seafoods come with garlic butter, Jimbaran style sambal, sweet chilli sauce and 2 sides of your choice</i>	

TOKUSEN WAGYU BEEF MB3 STEAK	
Rib Eye 250g	350
Striploin 250g	350
<i>Our steaks come with chimichurri sauce and 2 sides of your choice</i>	

VEGETARIAN	
Taliwang Tempoh Skewers 	140
Taliwang Tofu Skewers 	140
<i>Our vegetarian options come with taliwang sauce and 2 sides of your choice</i>	
French Fries	Smoked Sweet Mash Potato (coconut & garlic)
Green Salad	Sauteed Garlic Greens
White Rice	Garlic Rice

 Vegetarian

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WINE SELECTION

SPARKLING

Prosecco, Corte Giara, NV, Veneto, Italy 990
light / medium body, crisp acidity with fresh fruits notes

CHAMPAGNE

Billecart Salmon, Brut Reserve, NV, Champagne, France 2,990
medium body with creamy mousse, a fresh acidity that gives energy to the wine

Billecart Salmon, Brut Rosé, NV, Champagne, France 3,390
elegant medium body with vibrant red fruit notes

ROSE

Grenache / Syrah, Palm, NV, Provence, France gls.140 btl.630
fresh and lively, good acidity with subtle red fruit notes

Grenache / Syrah, l'Escarelle Diffusion Les Deux Anges, 2022, Provence, France 990
light to medium body with depth and substance brought by minerality, red and stone fruits notes

Cinsault / Grenache / Syrah, Miraval, 2024, Provence, France 1,690
sophisticated rose, very well balanced between minerality, acidity, complex fruit and floral notes

WHITE

Pinot Grigio, Fantini, Terre Siciliane IGT, 2024, Italy gls.140 btl.630
light body, refreshing with citrus notes and clean texture

Sauvignon Blanc, Babich, 2025, Marlborough, New Zealand 1,090
lively tropical fruit notes well balanced with acidity and subtle minerality

Riesling, Trimbach, 2022, Alsace, France 1,490
dry and crisp, driven by minerality from the limestone soils

Chardonnay, Chablis, Domaine Roux Pere x Fils, 2024, Burgundy, France 2,090
lean, bright mineral driven Chardonnay with subtle barrel oak influence

Chardonnay, Moss Wood, 2023, Margaret River, Australia 2,790
elegant yet rich wine with oak derived flavours, subtle notes of roasted nuts and baked pastries

RED

Shiraz, 30 Mile, 2022, Australia gls.140 btl.630
bold, fruit-forward Australian Shiraz with plenty of dark berry richness and spice

Grenache / Syrah, Vidal Fleury, 2021, Cotes du Rhône, France 990
the palate is smooth and balanced, offering juicy red fruit, gentle tannins and fresh acidity

Pinot Noir, Babich, 2023, Marlborough, New Zealand 1,290
a red with lively red fruits freshness with more earthy elements, medium body with smooth texture

Shiraz, Molly Dooker, The Boxer, 2022, McLaren Vale, Australia 1,790
powerful shiraz, with ripe fruit notes (plum, dark cherry), supported by soft tannins

Cabernet Sauvignon, Molly Dooker, The Maitre D, 2021, McLaren Vale, Australia 1,890
bold, ripe dark fruit layered with mocha, dark chocolate, and spice, carried on a rich full palate

Sangiovese, Ama Chianti Classico, 2021, Tuscany, Italy 2,190
refined Chianti Classico, lively, elegant, fruity yet structured with well-balanced tannin and acidity

Cabernet Sauvignon / Merlot, Chateau Cantenac Brown Margaux, 2019, Bordeaux, France 3,990
beautifully layered Margaux: rich dark fruit, polished yet firm tannins, fresh acidity and good length
