

DAMAR

TERRACE

SNACKS & LIGHT ENTRÉES

Gai hor bai toey, 🍗 | 145 🇮🇩

Deep fried marinated chicken wrapped in pandan leaves with chili soy sauce

Nua dad deaw, 🍖 | 255 🇮🇩

Sun-dried beef and sriracha chili sauce

Lumpia udang, 🍤 | 165 🇮🇩

Crispy prawn and vegetables spring rolls with chili dipping sauce

Gado gado, 🍗🥥🥕🍌 | 135 🇮🇩

Indonesian vegetables salad, fried tofu, tempeh, boiled egg, rice cake and peanut sauce

Yuyu suna cekuh, 🍌 | 185 🇮🇩

Balinese crispy crab salad, cucumber, long bean, bean sprout spiced garlic and lesser galangal sauce

Soto ayam, 🍗 | 180 🇮🇩

Indonesian chicken and turmeric broth, glass noodles, boiled egg, fried potato, cabbage, emping crackers, sambal, served with steamed rice

Sate campur, 🍗 | 185 🇮🇩

Selection of homemade beef, chicken and lamb satays, rice cake with peanut sauce and pickled vegetables

Yum som o, 🥥🍌🍌 | 185 🇮🇩

Thai pomelo salad, crispy soft shall crab, tomato, cucumber, coconut dressing and crusted peanut

Tandoori murg, 🍗 | 170 🇮🇩

Chef signature creation of roasted marinated chicken thigh with Kashmir chili and mustered oil

DAMAR CLASSICS

Mie goreng, 🍜🍗 | 235 🇮🇩

Indonesian fried egg noodles, shredded chicken, fried egg, chicken satays with pickled vegetables, sambal and crackers

Nasi goreng kampoeng, 🍛🍗 | 235 🇮🇩

Indonesian work fried rice with chicken, fried egg, chicken satays, fried chicken with pickled vegetables, sambal and crackers

Nasi goreng kambing, 🍛🍖 | 280 🇮🇩

Wok fried rice, lamb satays, lamb chop maranggi sauce, fried egg with pickled vegetables, sambal and crackers

Pad Thai goong, 🍜🍤 | 270 🇮🇩

Traditional Thai rice noodles, prawns, bean sprouts and tamarind sauce

Barbeque pork ribs, 🍖🍌 | 280

Honey glazed grilled marinated pork ribs, sweet corn, potatoes wedges and spiced barbeque sauce

Seafood laksa, 🍜🍤🍌 | 265 🇮🇩

Rice noodles with seafood, tofu, bean sprouts, spicy coconut broth and coriander

Kung pao chicken, 🍗 | 255 🇮🇩

Wok fried chicken, onion, capsicum, dried chili, cashew nuts, served with sautéed bok choy and steamed rice

Soto tangkar, 🍛🍌 | 280 🇮🇩

Spiced beef ribs soup, potato, carrot, tomato, coconut milk, with pickled vegetables, sambal, crackers and steamed rice

Mixed tarkari biryani, 🍛🍌 | 160 🇮🇩

Stewed seasonal vegetables, saffron, fresh mint aromatic spices served with raita

DAMAR SPECIALS

La Bajo soup, 🍌 | 285 🇮🇩

Island of Nusa Tenggara fillet of snapper soup, cooked with galangal, turmeric, ginger, lemongrass, chili and tamarind, served with steamed rice

Sapo tofu, 🍌 | 210 🇮🇩

Stir fried vegetables, fried tofu in oyster sauce served with steamed rice and garlic chips

Gaeng kiew wan je, 🍗🍌 | 175 🇮🇩

Thai green vegetables curry, eggplant and steamed rice

Beef black pepper, 🍌 | 255 🇮🇩

Stir fried beef, onion, capsicum and black pepper sauce, served with steamed rice

Ayam bakar Taliwang, 🍌 | 245 🇮🇩

Grilled spicy chicken Lombok style, long bean kalasan salad, crackers, sambal and steamed rice

Salted egg prawn, | 265

Stir fried crispy prawns, garlic, leek, salted egg, served with sautéed bok choy and steamed rice

Sop buntut, 🍜 | 255 🇮🇩

Hearty beef oxtail soup flavored with fresh selected Indonesian spices, vegetables, spicy green chili sambal, emping crackers, served with steamed rice

Rendang daging, 🍌 | 270 🇮🇩

Authentic traditional dish from West Sumatra, spiced braised beef, served with cassava leaf, green chili sambal and steamed rice

Aloo gosht masala, 🍌 | 340 🇮🇩

Slow cooked lamb with fresh onion and tomato, coriander, chili powder and cashew nut sauce served with steamed basmati rice

Kadhi panner, 🍌 | 210 🇮🇩

Homemade cottage cheese, mixed bell peppers, onion and spicy tomato sauces and basmati rice



Chef's recommendation



Vegetarian option available



Gluten free option available



Contains pork



Contains traces of nuts



Spicy

Prices are quoted in "000" rupiah and subject to 10% service charge and 11% government tax

15.07.2025

DAMAR

TERRACE

SET MENU

APPETIZER

Som Tham Thai

Thai green papaya salad with prawns



or

Gado Gado

Indonesian vegetable salad, fried tofu, tempeh, boiled egg, rice cake and peanut sauce



or

Tandoori Murgh

Roasted marinated chicken thigh with Kashmiri chili and mustard oil



SOUP

Tom Yum Goong

Spicy prawn soup with Thai spices, galangal, mushroom and lemongrass



or

Tomato Tulsi Ka Shorba

Tomato soup with cumin, black pepper, fresh coriander, holy basil, and Indian herbs



MAINS

Nasi Goreng Kambing

Wok-fried rice with lamb satay, lamb chop in maranggi sauce, fried egg, pickled vegetables, sambal and crackers



or

Pad Thai Goong

Traditional Thai rice noodles with prawns, bean sprouts and tamarind sauce



or

Kadhi Panner

House-made cottage cheese with mixed bell peppers, onion, spicy tomato sauce and basmati rice



DESSERT

Kanom Man Samplang

Tapioca pudding with palm sugar caramel-infused sago pearls with fresh coconut



or

Kastengel Cake

Cheesecake with vanilla ice cream



3 COURSES

500

4 COURSES

600

★ Chef's recommendation

Ⓜ Gluten free option available

🌿 Vegetarian option available

🌰 Contains nuts

🥥 Coconut

🌶️ Spicy

🦐 Prawns

Prices are quoted in "000" rupiah, and subject to 10% service charge and 11% government tax

DAMAR

TERRACE

TREATS

Pisang goreng 🍌 | 120

Banana fritter, palm sugar caramel and vanilla sauce

Kastengel cake 🍰 | 130

Cheese cake and vanilla ice cream

Kanom man sampalang 🍡 | 130 🇮🇩

Tapioca pudding, palm sugar caramel infused sago pearls
served with fresh coconut

Tub tim grob 🥟 | 130 🇮🇩

Water chestnut dumpling, young coconut, jack fruit,
coconut milk and coconut ice cream

Gluay khai cheum itim gati 🍌 | 120 🇮🇩

Sweet poached banana, coconut sauce and coconut ice cream

Gulab jamun 🍡 | 130 🇮🇩

Saffron syrup, pistachio crunchy and pistachio gelato

Saffron kulfi 🍦 | 120 🇮🇩

Indian style ice cream with milk, sugar, saffron and dry fruits

Gajar ka halwa 🥥 | 90 🇮🇩

Indian style carrot pudding with condensed milk and nuts

Ice creams and sorbets 🍦 | per scoop 90

Ice cream: vanilla, chocolate, coconut

Sorbet: lemon, mango



Chef's recommendation



Vegetarian option available



Gluten free option available



Contain traces of nut

Prices are quoted in "000" rupiah, and subject to 10% service charge and 11% government tax

15/07/2023

DAMAR

TERRACE

BEVERAGES

Embark on a journey to explore the **"Bali Forgotten Flavors"** and indulge in our special drinks, crafted with local fruits and spices to deliver a new and unforgettable experience of flavor and taste.

ARAK COCKTAIL | 230

Bali Arak is one of the most popular alcohols in the island, traditionally made with coconut palm sugar and now can be made with sweet potatoes, snake fruit, rice, it delivers aromatic and unique flavor

Jaen Sajan

Karusotju 38% (sweet potato's arak), local lychee fruit (longan), maraschino liqueur, top with tonic water

Manis Batu

Karusotju 38% (sweet potato's arak), lemongrass, homemade bitter, mangosteen fruit, lemon juices

Arak Madu

Arak Karangasem (palm sugar arak), wild honey, lemon juices

Made In Bali

Arak Karangasem (palm sugar arak), kaffir leaf, white sugar, lime fruit, mint leaf

BALI GIN'S COCKTAIL | 230

Gin is clear spirit with juniper berry is the main ingredient, but here in the Bali Island, gins are distilled combine with local herbs and spiced, bring new aromas and flavor

Tulamben Shark Bite

Local Bali gin, wild honey, lemon juices, pomegranate syrup, orange juices

Ginger Flower

Local Bali gin, fresh red ginger, lemongrass, red ginger flower (kecombrang), tonic water

Basil & Longan Smash

Local Bali gin, fresh longan fruit, basil leaf, lime fruit, honey

Padi Cooler

Local Bali gin, cucumber, apple fruit juices, mint leaf and lemon juices, coconut mix

Prices are quoted in "000" rupiah
and subject to 10% service charge and 11% government tax

104.04.2023

FROM OUR FARM | 230

Freshly picked ingredients from our edible botanical garden and crafted by our mixologist

Fennel & Tonic

Combine freshly fennel leaf with East Indies gin, fresh orange, lemon and tonic water

Farm Tropic

Rosella vodka, dry orange curacao, fresh rosella & cranberry leaf bitter, house made falernum syrup and carbonate cranberry

Caraway Sour

London dry gin, fresh Mexican mint, fresh lemon and sour honey

Cosmos

Tequila silver, mixed fresh of cosmos leaf, pineapple, green olive, fresh lemon and orgeat syrup, vegan foam

Jamu Jito

White rum, turmeric, ginger, lemongrass, fresh mint leaves, forest honey, fresh lime

REFRESHMENT | 100

Turmeric Bliss

Turmeric, ginger, honey, orange juice, fresh local lemon

Soursop Crush

Soursop juices, lemon juices, blood orange syrup

Frozen Lemon Mint

Fresh lemon juice, mint syrup, mint leaf

ICED COFFEE | 100

Vanilla Frappe Coffee

Greek frappe with vanilla ice cream

Freddo Cappuccino

Espresso coffee and froth milk

Hazelnuts Coffee

Espresso coffee, milk and hazelnuts

Kaffe lemonade

Summer concoction of espresso, lemon, sugar, cream and tonic water

ICED TEA | 100

AYANA Iced Tea

Fresh brewed Rosella, rosemary leaf, lemon juice

Lychee Iced Tea

Fresh brewed tea with lychee, elder flower, mint sprig

Lime Passion Fruit Iced Tea

Fresh brewed tea with our local lemon, passion fruit and vanilla, mint sprig

JUICES

Chilled | 85

Orange, soursop, guava, lemon, apple, cranberry

Fresh | 95

Dragon fruit, avocado, honeydew, watermelon,
pineapple, mango (seasonal), papaya

YOUNG COCONUT | 95

SOFT DRINKS | 75

Coke, Coke Zero, Sprite, Tonic / Soda Water,

STILL – SPARKLING

Pernier [330 ml] | 80

Equil natural or sparkling [380 ml] | 60

Equil natural or sparkling [760 ml] | 90

HOT SELECTIONS

Coffee Specialties | 80

Freshly brewed coffee or decaffeinated coffee

Americano, Long Black

Espresso, Double Espresso

Café Latte, Cappuccino

Organic Tea | 75

English Breakfast, Earl Grey, Peppermint,
Chamomile

BEERS

[Stout]	Guinness Smooth – Ireland	125
[Pilsner]	Bintang – Indonesia	125
	Bintang Crystal – Indonesia	125
[flavor]	Bintang Radler – Indonesia	125
[Lager]	Bali Hai – Indonesia	125
	Heineken – the Netherlands	125
[Crafted]	IOI Brut – Lager, Bali – Indonesia	125
	IOI Padi - Luwih, Bali – Indonesia	125
	Kura-Kura Ale, Bali – Indonesia	125
	Kura-Kura Lager, Bali – Indonesia	125

BALINESE CRAFT SPIRITS

[40ml] [including one mixer]

Arak Dewi Sri	150
Selaka Ning	150
Karusotju 18	150
Karusotju 38	175

SPIRITS [40ml] [including one mixer]

[Rum]	Diplomatico Exclusiva Reserva	265
	Kraken Black Spiced	230
	Black Tear Cuban	200
	Myers Dark	200
	Bacardi light rum	185
[Gin]	Tanqueray No 10	320
	Tanqueray	220
	Bombay Sapphire	220
	Hendrick's	280
	Roku	270
	Opirh	230
	Brockmans	270
	Gordon gin	185
	East Indies	195
[Vodka]	Ketel one	220
	Grey Goose	250
	Absolute Blue	200
	Smirnoff vodka	185
[Tequila]	Don Julio Reposado	350
	1800 Silver	230
	Jose Cuervo Gold	195
[Irish]	John Jameson	200
[Tennessee]	Jack Daniel's	230
[American]	Jim Beam	200
	Maker's Mark	220
	Bulleit Bourbon	220
[Canadian]	Black Velvet	200
[Scotch]	Chivas – 12 years	230
	Monkey Shoulder	230
	JW. Black Label – 12 years	230
	JW Red Label	200
[Japanese]	Yamazaki – 12 years	650
	Kakubin, Suntory	220
	Mars Iwai	195
	Tenjaku	195
[Single malt]	Singleton – 12 years	300
	The Glenlivet – 12 years	300
	The Glenfiddich – 12 years	300
[Cognac]	Hennessy – VSOP	350

WINES

CHAMPAGNE & SPARKLING

	750ml	150ml
Dom Perignon - Cuvée, Brut, France	13,950	
Taittinger, Reserve, Brut, France	2,500	
Prestige des Sacres, Brut Prestige, France	2,300	
Aaccademia Prosecco, Spumante, Italy	1,000	210
Louis Perdrier Brut Excellence Ugni Blanc, France	950	200
Hatten Jepun Rose Sparkling, Indonesia	750	

WHITE WINES

SAUVIGNON BLANC

Chateau Los Bolsdos, Tradition Réserve, Chile	1,100	230
Astrolabe – Durvillea, Marlborough, New Zealand	1,000	
Vina Ventisquero Reserva, Chile	950	
Doña Dominga Clásico de Familia, Chile	950	
Woven Stone - Ōhau, New Zealand	900	
Tall Horse, South Africa	850	
Two Island, Indonesia	750	

CHARDONNAY

Johnnie Q Quarisa, South Australia	1,000	
B&G, Languedoc-Roussillon, France	1,000	210
Mcguigan Signature Series, South Eastern Australia	1,000	
Eaglehawk, Wolf Blass, South Eastern Australia	950	
Doña Dominga Clásico De Familia, Chile	950	

BLENDED & OTHER WHITE GRAPE

VARIETAL

Seaglass Riesling California, USA	1,500	
Trabocchetto Zweigelt Pecoino, Talamonti, Italy	1,400	
Yalumba Y Series Viognier, South Australia	1,150	
Schieferkopf Trocken-Sec Riesling, Baden, Germany	1,150	
B&G Petite Nancy, Bordeaux Blanc, France	1,050	
Piccini Bianco Di Toscana IGT, Italy	1,000	
Two Island Pinot Grigio, Indonesia	750	

ROSE WINES

B&G Tourmaline Cotes De Provence, France	1,350	
Mirabeau, Cote De Provence, France	1,100	
Black Cottage, Marlborough, New Zealand	1,100	230

RED WINES

PINOT NOIR

Villa Maria Private Bin, New Zealand	1,700	
Pascal Jolivet Attitude Pinot Noir, Loire, France	1,500	
Matua Marlborough, New Zealand	1,450	
Astrolabe Durvillea, Marlborough, New Zealand	1,100	
B&G, Réserve, Corsica, France	1,000	210

MERLOT

Beringer Founders' Estate, USA	1,300	
De La Chapelle Merlot, Languedoc, France	1,000	
Wolf Blass Eagle Hawk, Australia	950	
Doña Dominga Clásico De Familia, Chile	950	

CABERNET SAUVIGNON

Chateau Los Boldos Tradition Réserve, Chile	1,100	230
Johnnie Q Quarisa, South Australia	1,000	
Argento, Mendoza, Argentina	950	
Monkey Puzzle, Central Valley, Chile	950	

SHIRAZ

19 Crimes, South Eastern Austra	1,150	
Johnnie Q, Quarisa Shiraz, South Australia	1,000	
Mcguigan Signature Series, South Eastern Australia	1,000	
Banrock Station, South Eastern Australia	900	

BLENDED & OTHER RED GRAPE VARIETAL

Thomas Barton Réserve Bordeaux Blend, France	1,300	
Fantini Montepulciano D'abruzzo Doc, Italy	1,100	
Sensi Collezione Primitivo Igt, Puglia, Italy	1,100	
I Muri Negroamaro, Puglia, Italy	1,050	
Kaiken Malbec Mendoza, Argentina	1,050	
Felline Pietraluna Negroamaro IGT, Puglia, Italy	1,000	
Piccini Rosso Sangiovese Blend, Toscana IGT, Italy	1,000	
Two Island - Cabemet, Merlot, Indonesia	750	

DAMAR

TERRACE

ICE MATCHA LATTE	<i>The classic matcha powder shaken with fresh milk topped with ice and matcha liquid.</i>	70
DRAGON MATCHA LATTE	<i>The classic matcha latte combined with home-made dragon fruit jam.</i>	70
MANGO MATCHA LATTE	<i>Refreshing ice matcha latte with creamy milk and tropical mango.</i>	70
HOT TANGERINE TEA	<i>A soothing green tea with hint of tangerine.</i>	85
HOT PINEAPPLE TEA	<i>A warming darjeeling tea with sweet tropical pineapple fruit.</i>	85
HOT MATCHA LATTE	<i>Aromatic scent matcha served with hot fresh milk.</i>	70
MATCHA PARFAIT	<i>A rich layer of tangerine, watermelon and matcha jelly, combined with rice krispies, matcha sponge cake, watermelon and dragon fruit jam with rich whipped cream, topped with matcha ice cream, mango and dragon fruit cubes</i>	110
COFFEE PARFAIT	<i>A luscious layer of youkan jelly, matcha sponge cake, combined with granola, biscotti and whipped cream, topped with soft coffee ice cream, roasted almond and avocado slice.</i>	100
WAGASHI PLATE	<i>Traditional Japanese-styled confections of youkan jelly, matcha sponge cake, shiratama (mochi) on a nest of crushed almond nuts paired with option of soft matcha or coffee ice cream.</i>	150

Prices are quoted in '000' rupiah and price is subject to 11% government tax and 10% service charge.



KIDS MENU



Cheese and Chicken 105

Quesadillas

Tortilla cheese quesadilla with French fries, salad or poached vegetables

Spaghetti Bolognese 105

Spaghetti with homemade beef ragout and tomato

Mac and Cheese 105

Gratinated macaroni and cheese

Fish and Chips 105

Deep fried battered fish fillet served with French fries, salad or poached vegetables

Chicken Fingers 105

Fried chicken strips with tomato dipping sauce, French fries, salad or poached vegetables

Mini Beef Burger 105

Mini beef burger served with French fries, salad or poached vegetables

Nasi Goreng or Mie Goreng 105


Indonesian fried rice or noodles with egg omelet and chicken

Fruit Bowl 90

Mixed seasonal fruit with orange juice

Two scoops of ice cream 90

Please ask our service team for available flavours

 Vegetarian option available

 Vegetarian

Prices are quoted to '000' rupiah and subject to 10% service charge and 11% government tax.

