

# 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 siracha 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 murgh, | 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 barbecue 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 jei, | 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



Contain 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

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### APPETIZER

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#### **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



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### SOUP

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#### **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



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## MAINS

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### 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



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## DESSERT

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### 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

Spicy

Coconut

Prawns

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# 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

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13.07.2023

# 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

## 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

Perrier [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 Bolodos, 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 Pecorino, 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 Australia	1,150
Johnnie Q, Quarisa Shiraz, South Australia	1,000
Mcguigan Signature Series, South Eastern Australia	1,000
Banrock Station, South Eastern Australia	900

### BLENDDED & 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 - Cabernet, Merlot, Indonesia	750

# DAMAR

## TERRACE

<b>ICE MATCHA LATTE</b>	<i>The classic matcha powder shaken with fresh milk topped with ice and matcha liquid.</i>	70
<b>DRAGON MATCHA LATTE</b>	<i>The classic matcha latte combined with home-made dragon fruit jam.</i>	70
<b>MANGO MATCHA LATTE</b>	<i>Refreshing ice matcha latte with creamy milk and tropical mango.</i>	70
<b>HOT TANGERINE TEA</b>	<i>A soothing green tea with hint of tangerine.</i>	85
<b>HOT PINEAPPLE TEA</b>	<i>A warming darjeeling tea with sweet tropical pineapple fruit.</i>	85
<b>HOT MATCHA LATTE</b>	<i>Aromatic scent matcha served with hot fresh milk.</i>	70
<b>MATCHA PARFAIT</b>	<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
<b>COFFEE PARFAIT</b>	<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
<b>WAGASHI PLATE</b>	<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 Bolognaise

105

## 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

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