

Padi

Padi's 'Asian Spice' menu offers a delightful fusion of Thai and Indian cuisines. The concept is inspired by the traditional Asian rice table, where a variety of dishes are shared among diners. Native chefs from Thailand and India prepare each dish fresh to order in an open kitchen, aiming to serve them as close together as possible for an authentic family-style dining experience.

Indian Cuisine

Indian cuisine is known for its rich array of spices, herbs, and vegetables sourced from the subcontinent. The culinary offerings vary significantly from region to region due to the country's remarkable diversity. Indian cuisine is renowned for its extensive range of vegetarian dishes and the widespread use of flavorful curries, which are believed to have originated in India.

Delhi Street Food

Samosa chaat 🍷🌶️ | 145
Peas and potato samosa, mint and tamarind chutney, sweet yoghurt chick pea curry

Pani puri 🍷 | 150
Indian crispy canard balls, spicy potato, sweet and sour stock

Chowk ki tikki 🍷🌶️ | 160
Pan fried spice potato patty with chickpea curry, yogurt, mint and tamarind

Soup

Tomato tulsi ka shorba 🍷 | 130
Tomato soup, cumin, black pepper, fresh coriander, holy basil and Indian herbs

Appetizer

Jhinga Nawabi 🍷🌶️ | 220
Roasted jumbo prawns, yogurt, fresh mint, coriander, green chili and fresh basil

Ajwain machli tikka 🌶️ | 210
Marinated snapper with masala spice and yoghurt cooked in tandoori oven

Murgh tandoor-e-khaas 🌶️🌶️ | 180
Chef signature creation of marinated chicken thigh with Kashmir chili and mustered oil

Lamb seekh kebab 🌶️ | 240
Spiced minced lamb skewer cooked to perfection in tandoori oven.

Achari panner tikka 🍷🌶️ | 210
Homemade cottage cheese, yoghurt, bell pepper, onion, cooked in tandoori oven.

👨🍳 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

Magic of Basmati Rice

Mixed tarkari biryani 🍛🍛🍛 | 160
Seasonal vegetables cooked with onion, tomato, saffron, fresh mint aromatic spices

Murgh dum biryani 🍛🍛 | 175
Exotic basmati rice, flavored with saffron, cooked on dum with chicken

Hyderabadi gosht biryani 🍛🍛 | 195
Lamb cooked with aromatic basmati rice, green cardamom and spices

Jhinga biryani 🍛🍛🍛 | 330
Long grained rice, cream, saffron, coriander, fresh onion, aromatic herbs cooked with prawns

Pulao | 155
Choice of cumin, green peas and mixed vegetables with saffron

Curry Junction

VEGETARIAN

Paneer aap ki pasand 🍛🍛 | 165
Homemade cottage cheese cooked as per your choice: spinach, kedhai, makhani, mutter or lababdar

Subzi nargisi kofta 🍛 | 180
Braised vegetables dumplings in creamy tomato gravy and spices

Kumb mutter masala 🍛🍛 | 180
Button mushroom cooked with fresh green peas, onion, tomato sauce, and fenugreek leaves

Masaledar tarkari 🍛🍛🍛🍛 | 190
Green garden vegetables curry, fresh spinach, onion, tomato, cashew nuts, and ghee

Aloo app ki pasand 🍛 | 135
Your favorite potato curry cooking with your choice of: jeera, mutter or spinach

Dal makhni 🍛🍛 | 180
Stewed black lentil with a blend of mild spices, tomato purée, cream and butter

Dhaba dal tadka 🍛🍛🍛 | 160
Braised yellow lentils with cumin seeds, fresh onion, tomato and ghee

Story Of Indian Bread

Naan | 100
Choice of: plain, garlic or butter naan bread cooked in tandoori oven

Roti and paratha | 90
Roti, butter roti, laccha paratha or pudina paratha

Aloo paratha 🍛🍛 | 110
Whole wheat bread stuffed with spiced potatoes

Punjabi bharwan kulcha 🍛🍛 | 100
Northern Indian stuffed bread with cottage cheese, onion masala and Amritsari style

NON-VEGETARIAN




Prawn pepper masala 🍛🍛🍛 | 290
Prawns stirred in curry leaf with fresh onion, tomato gravy and aromatic spices




Chosa makhanwala 🍛🍛 | 210
Boneless tandoori chicken, simmered in creamy tomato sauce and fenugreek leaves

Chicken tikka butter masala 🍛🍛 | 200
Charcoal roast chicken, tossed with chef selected spices and butter

Gosht masaledar 🍛🍛 | 290
Slow cooked lamb, fresh onion, tomato, coriander, chili powders and jungle spice

Meen moilee 🍛 | 230
Fish fillets cooked in fresh curry leaf and spiced flavored coconut gravy

 Chef's recommendation  Vegetarian option available  Gluten free option available

 Contains pork  Contain traces of nuts  Spicy

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Thai Cuisine

Thai cuisine is famous for its harmonious balance of flavors that excite the five taste senses: sweet, sour, spicy, salty, and bitter. It draws influences from both China and India, while also incorporating ingredients native to Southeast Asia, such as fresh coriander leaves and roots, lemongrass, kaffir lime leaves and peel, galangal root (a relative of ginger), and some of the world's spiciest chilies.

Starter

Toong thong sai larb 🍲🌶️ | 150
Mild spicy minced chicken, stuffed in golden crispy pocket and homemade citrus sauce

Peek gai tod nam pla 🌶️ | 150
Golden fried marinated chicken wings with tamarind and chili dipping sauce.

Nua dad deaw 🍖🌶️ | 225
Sun dried beef with sriracha chili sauce

Por pia goong 🍤🌶️ | 170
Crispy fried shrimps spring rolls with sweet chili sauce and plum sauce

Gai hor bay toey | 145
Fried marinated chicken wrapped in pandan leaves and chili soy sauce

Soup

Tom kha gai 🌶️ | 175
Chicken and coconut soup, galangal and mushrooms

Tom yum goong 🍲🌶️🌶️ | 255
Spicy prawns soup with Thai spices, galangal, mushroom and lemongrass

Salad

Som tham Thai 🍲🌶️🌶️ | 165
Thai green papaya salad with prawns

Nam tok nuea 🍲🌶️ | 230
Spicy beef salad, shallot, coriander, chili, and rice crackers

Larb moo 🍖🌶️ | 220
Minced pork salad, shallot, mint leaves, coriander, onion, spring onion and chili lime fish sauce

Yum som o 🌶️🌶️ | 185
Thai pomelo salad, crispy soft shall crabs, tomato, cucumber, coconut dressing and crusted peanut

Main Course

Gaeng kiew wan gai 🌶️🌶️ | 230
Thai green curry with chicken, coconut milk, Thai basil, served with steamed rice

Gaeng phed ped yang 🍲🌶️🌶️ | 220
Thai red duck curry, pineapple, grape lychee and steamed rice

Masaman gai 🌶️🌶️ | 230
Braised chicken leg in yellow masaman curry, potato, fried garlic, ajad sauce and steamed rice

Nua yang jim jaw 🌶️ | 280
Grilled marinated beef sirloin fresh vegetables, steamed rice and tamarind dipping sauce.

Choo chee pla krapong tod 🌶️ | 250
Fried whole red snapper with thickened red curry sauce, kaffir lime leaf, hot basil chips and steamed rice

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From the Wok

Pad Thai goong 🍲🌶️ | 270

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

Pad krapow neua 🍲🌶️🌶️ | 270

Wok fried beef, Thai basil, chili, garlic and oyster sauce served with steamed rice

Pad krapow gai 🍲🌶️ | 240

Wok fried chicken, Thai basil, chili, garlic and oyster sauce served with steamed rice

Pad med mamuang goong 🍲🌶️ | 265

Wok fried prawns, bell pepper, cashew nuts, chili paste, spring onion and oyster sauce, served with steamed rice

Pad pak boong fai dang | 150

Wok fried morning glory, shrimp paste, chili, garlic, served with steamed rice

Goong sauce makham 🌶️ | 265

Wok fried Jumbo prawn, homemade tamarind sauce, fried shallot, basil and steamed rice

Khao pad moo 🍲 | 245

Wok fried rice, slice pork, fried egg, onion, tomato, carrot, fish sauce and sliced lime

Khao pad sapparod 🍲🌶️🌶️ | 255

Thai fried rice, with pineapple, shrimp and cashew nuts

Treats

Indian desserts are renowned for their rich flavors, vibrant colors, and use of aromatic spices, while Thai desserts are cherished for their lightness, subtle sweetness, and refreshing qualities,

Thai

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

Som chun | 130

Citrus granite, tropical fruits in syrup, fried shallot, zest and ginger

Indian

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

Others

Seasonal slice fruit 🍲 | 120

Plain yoghurt and slice lime

Kaffir lime chocolate parfait 🍲 | 130

Served with coconut jelly

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



Contains pork



Contain traces of nuts



Spicy

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BREAKFAST

SERVED FROM 06.30 - 10:30

BREAKFAST SET MENUS

Continental 🍳 | 270

Selection of fresh house-made breads or pastries, assorted local jams, honey, and butter.
Seasonal sliced fruits.

American 🍳 | 345

Two eggs prepared to your liking, with maple leaf smoked bacon, baked tomato, and breakfast potatoes and choice of chicken or beef sausage.
Selection of fresh house-made breads and pastries, assorted Balinese jams, honey, butter and sliced seasonal fruits.

Indonesian | 300

Soto Ayam: Indonesian chicken and turmeric broth, glass noodles, boiled egg, fried potato, cabbage, emping crackers, sambal served with steamed rice.
Nasi Goreng: Indonesian wok fried rice, shredded chicken, fried egg, chicken satay, fried chicken, pickled vegetables, sambal, crackers.
Seasonal sliced fruits with lime

Japanese | 315

Grilled salmon, steamed rice, miso soup, tamagoyaki, cucumber with dried fish, Japanese pickles.
Seasonal sliced fruits and green tea

Wellness 🌱 | 300

Bali dragon fruit yogurt bowl with shredded coconut, served together with whole grain toast, banana muffin, topped with crushed avocado, roasted bell pepper top with organic egg white, fresh herbs

Each set menu is served with:

Choice of fresh fruit juices:
orange, watermelon, pineapple, papaya, seasonal tropical fruit
Freshly brewed coffee, tea or hot chocolate

BEVERAGES

Coffee Specialties | 80

Freshly brewed coffee or decaffeinated coffee
Espresso, double espresso, cappuccino, café latte

Organic Tea | 75

English breakfast, peppermint, Earl grey, jasmine, green tea

Fresh juices | 95

Tangerine, watermelon, mango, papaya, pineapple, red dragon fruit

Mango & banana smoothies | 100

Fresh mango, banana, almond milk, yogurt

Green smoothie | 100

Spinach, kale, banana, tangerine, almond butter, chia seed

Avocado smoothie | 100

Local avocado, banana, spinach leaf and almond milk

BREAKFAST A LA CARTE

Chilled fruit juices | 85

Orange, pineapple, carrot-lime, guava, apple

Seasonal sliced fruits | 130

Served with plain yogurt and lime

Savory bakeries | 135

Assortment of freshly baked croissant, muffin, Danish, whole wheat, rye, or white bread with assorted Balinese jams, honey, and butter.

Cereal | 115

Choice of cornflakes, all bran, coco pops and rice krispies, served with fresh strawberries and your choice of whole, skim or soybean milk, and almond milk.

Traditional Swiss bircher muesli 🍳 | 135

Toasted oats, almonds, raisins, yogurt, honey and green apple

Homemade granola | 115

Plain yogurt and honey served with sliced banana

Eggs any style 🍳 | 180

Choice of: Sunny side up, over easy, scrambled, poached, omelet or egg white omelet with of maple leaf smoked bacon and choice of chicken or beef sausage, baked tomato, and breakfast potatoes.

Eggs benedict 🍳 | 180

Homemade English muffin, ham, mushrooms, hash brown potatoes and Hollandaise sauce.

French toast / Buttermilk pancakes | 160

Berries compote, maple syrup, honey, butter, and whipped cream.

Belgian waffle | 165

Icing sugar, maple syrup, berries compote, vanilla chantilly

Gado gado 🍳🌱🥥🍌 | 135

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

Soto ayam 🍳 | 180

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

Bubur ayam 🍳 | 180

Indonesian chicken porridge with shredded chicken, chicken stock, crispy shallots, crackers, and spring onion.

Nasi goreng 🍳 | 235

Indonesian wok fried rice, shredded chicken, fried egg, chicken satay, fried chicken, pickled vegetables, sambal, and crackers.

Mie goreng 🍳 | 235

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

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14.04.2025

PADI RESTAURANT

SET MENU | 500

STARTER

Gado gado

Indonesian vegetables salad, fried tahu, tempe, boiled egg, rice cake, peanut sauce

or

Tod man goong

Deep fried prawn cake
served with sweet plum sauce

MAINS

Rendang daging

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

or

Murgh makhanwala

Boneless tandoori chicken in rich tomato sauce
and fenugreek leaves

or

Pad Thai goong

Traditional Thai rice noodles, prawn,
bean sprout and tamarind sauce

DESSERTS

Pisang goreng

Deep fried battered banana,
topped with parmesan Reggiano
and condensed milk

or

Kanom man sampalang

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

SET MENU | 600

STARTER

Gado gado

Indonesian vegetables salad, fried tahu, tempe, boiled egg, rice cake, peanut sauce

or

Tandoori murgh

Marinated tandoori chicken

or

Tom yum goong

Spicy prawn soup with Thai spice, galangal,
straw mushroom, lemongrass

MAINS

Rendang daging

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

or

Murgh makhanwala

Boneless tandoori chicken in rich tomato sauce
and fenugreek leaves

or

Pad Thai goong

Traditional Thai rice noodles, prawn,
bean sprout and tamarind sauce

DESSERTS

Pisang goreng

Deep fried battered banana,
topped with parmesan Reggiano
and condensed milk

or

Kanom man sampalang

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



Chef's recommendation



Vegetarian option available



Spicy



Gluten free option available



Contains nut

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REFRESHMENTS | 100

TURMERIC BLISS

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

SOURSOP CRUSH

Soursop juices, lemon juice, blood orange syrup

FROZEN LEMON MINT

Fresh lemon juice, mint syrup, mint leaf

ICED TEAS | 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, mint sprig

LEMON GRASS ICED TEA

Fresh brew tea with our local lemon,
ginger, lemongrass

JUICES

CHILLED | 85

Soursop, orange, guava, lemon, apple, cranberry

FRESH | 95

Honeydew, watermelon, pineapple,
mango (seasonal), papaya

STILL – SPARKLING

Aqua Life [1100 ml] | 90

Perrier [250 ml] | 70

YOUNG COCONUT | 95

SOFT DRINKS | 75

Coke, Coke Zero, Sprite,
Tonic / Soda Water

BEERS

[Stout]	Guinness smooth - Ireland	125
[Pilsner]	Bintang - Indonesia	125
	Bintang bucket of 5 - Indonesia	525
	Bintang Crystal - Indonesia	125
	Bintang Radler - 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
[Draught]	Black Sand Kolsch, Bali - Indonesia	125

SPIRITS (40ml) *(one mixer included)*

[Rum]	Diplomatico Exclusiva Reserva	265
	Myers Dark	200
	Bacardi Light Rum	185
[Gin]	Tanqueray	220
	Bombay Sapphire	220
	Hendrick's	280
	East Indies Gin	195
	Gordon Gin	185
[Vodka]	Grey goose	250
	Ciroc	250
	Smirnoff Vodka	185
[Tequila]	Don Julio Reposado	350
	Jose Cuervo Gold	195
[Tennessee]	Jack Daniel's	230
[American]	Wild Turkey 81	220
[Scotch]	Chivas – 12 years	230
	Monkey Shoulder	230
	J.W. Black Label – 12 years	230
	JW Red label Scotch	200
	Singleton – 12 years	300
[Single malt]	The Glenlivet – 12 years	300
	The Glenfiddich – 12 years	300
	Hennessy – VSOP	350

WINE SELECTIONS

SPARKLING	750ml	150ml
Accademia Prosecco, Spumante, Italy	1,000	210
WHITE WINES		
Barton & Guestier, Réserve Chardonnay	1,000	210
Languedoc-Roussillon, France		
Fantini, Pinot Grigio, Siciliane, Italy	1,100	230
ROSE WINE		
Mirabeau Rosé, Cote de Provence, France	1,100	230
RED WINE		
Barton & Guestier, Réserve Pinot Noir, Corsica, France	1,000	210
I Muri Negroamaro, Puglia, Italy	1,050	220

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04.04.2025

Padi

BEVERAGES

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

AYANA CLASSICS

Mojito | 200

Light rum, mint spring, fresh lime, brown sugar

Long Island Tea | 200

Vodka, gin, light rum, tequila, triple sec, lemon juice, coke

Lychee Martini | 200

Vodka, lychee liqueur, lychee fruit, lemon juice

Pina Colada | 200

Light rum, coconut liqueur, pineapple, coconut mix

Whisky Sour | 220

Whisky, lemon juice, sugar emulsified foam

REFRESHMENT | 100

Turmeric Bliss

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

Soursop Crush

Soursop juices, lemon juice, blood orange syrup

Frozen Lemon Mint

Fresh lemon juice, mint syrup, mint leaf

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04.04.2025

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 brew tea with lychee, mint spring

Lime Passion Fruit Iced Tea

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

JUICES

Chilled | 85

Orange, soursop, guava, lemon, apple, cranberry

Fresh | 95

Red dragon, 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

Americano, Long Black, Decaffeinated coffee

Espresso, Double espresso, Café latte, Cappuccino

Organic Tea | 75

English Breakfast, Earl Grey, Peppermint, Chamomile

BEER

[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

SPIRITS [40ml] *[including one mixer]*

[Rum]	Diplomatico Exclusiva Reserva	265
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	Bacardi Light Rum	185
[Gin]	Tanqueray	220
	Bombay Sapphire	220
	Hendrick's	280
	Gordon Gin	185
[Vodka]	East Indies	195
	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
[Canadian]	Black Velvet	200
[Scotch]	Chivas – 12 years	230
	Monkey Shoulder	230
	JW. Black Label – 12 years	230
	JW Red Label	200
[Single malt]	Singleton – 12 years	300
	The Glenlivet – 12 years	300
	The Glenfiddich – 12 year	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 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 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 - Cabernet, Merlot, Indonesia	750	



KIDS MENU



Cheese and Chicken 105

Quesadillas

Tortilla cheese quesadilla with French fries, salad or poached vegetables

Spaghetti Bolognaise 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.

