

# 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

## 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

## 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

### 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



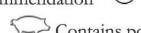
Chef's recommendation



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



Chef's recommendation



Vegetarian option available



Gluten free option available



Contains pork



Contain traces of nuts



Spicy

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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



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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



Chef's recommendation



Vegetarian option available



Gluten free option available



Contains pork



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Spicy

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04.04.2023

# PADI RESTAURANT

## SET MENU | 500

### STARTER

#### Gado gado

Indonesian vegetables salad, fried tuhu, 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 tuhu, 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
[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 Riserva	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
[Single malt]	Singleton – 12 years	300
	The Glenlivet – 12 years	300
	The Glenfiddich – 12 years	300
[Cognac]	Hennessy – VSOP	350

## WINE SELECTIONS

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

# 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

**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]***

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	Bacardi Light Rum	185
[Gin]	Tanqueray	220
	Bombay Sapphire	220
	Hendrick's	280
	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
[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 Bolados, 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	

### BLENDDED & 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, Indonesia	750

# 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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