

Antipasti

Barbabietola Rossa e Melone  	210	Selezione di Antipasti  	200
Melon cream, roasted hazelnuts, baked beetroots, ricotta cheese, and smoke aroma		Spicy salami, mortadella, Parma ham, Brie cheese, Gorgonzola with pistachio crust, buffalo mozzarella, semi-dried tomatoes, Calabrian olives, marinated artichoke, classic bruschetta and tapenade, sliced and grilled homemade bread	335 <i>two portions</i>
Tartare di Tonno  	220	Arancini di Riso 	200
Yellowfin tuna fillet, marinated with olive oil and citrus dressing, black caviar, pistachio crumble, chives, and dill mayo		Traditional saffron rice balls, stuffed with minced beef sauce and mozzarella, orange and fennel salad	

Insalate

Caesar Salad    	185	Insalata di Verdure   	165
Baby romaine lettuce, anchovy dressing, hard-boiled egg, croutons, prosciutto chips, and Parmesan flakes		Radicchio, baby arugula, baby romaine, sundried tomatoes, zucchini, asparagus, grilled pumpkin, flax seeds, pumpkin seeds, and balsamic vinaigrette	
Insalata Caprese   	270	Add grilled chicken	115
Organic tomatoes, dry oregano, burrata mozzarella, basil pesto and garlic oil.		Add brie cheese	90
Insalata AYANA Farm  	165	Add grilled prawns	160
Mixed leaves, shaved fennel, radish, cucumber, cherry tomatoes, carrot, and balsamic dressing		Add grilled black Angus beef	170

Zuppe

Vellutata di Zucca  	210	Caciucco 	300
Roasted pumpkin soup, vegetarian meatballs, parmesan sauce, flax seeds, sun flower seeds, basil oil		Seafood soup with local calamari, prawns, clams, barramundi, yellowfin tuna, parsley and tomato, served with herbed crouton	

Paste e risotto

Ravioli ricotta e spinaci Handmade ravioli stuffed with ricotta cheese and spinach, butter sauce and sage chips	220	Risotto ai Funghi Creamy risotto with king oyster mushroom, mascarpone and porcini	290
Lasagna Traditional lasagna with ragu bolognese and béchamel sauce	275	Risotto Gamberi e Zucchine 🍷 Classic risotto cooked with lobster bisque, king prawn, white wine, and zucchini cream	300
Gnocchi di patate 🍷 🍷 Artisan potato gnocchi, guanciale, asparagus, and Gorgonzola cheese sauce	225	Fettucine Nere ai Frutti di Mare Squid ink fettucine pasta, mixed seafood and saffron lemon sauce	300
Spaghetti alle Vongole Spaghetti with clams, garlic, parmesan, chili, extra virgin olive oil and parsley.	255	Spaghetti Marinara Spaghetti with calamari, prawns, clams, snapper, yellowfin tuna, tomato sauce, garlic, and fresh basil.	300
Pappardelle alla Genovese 🍷 Pappardelle pasta with slow-cooked beef stew, onion, red wine, Parmesan cheese, and stracciatella	300	Tagliolini all'Aragosta Tagliolini pasta, lobster meat, tomato, red chilli, leek and garlic parmesan cream sauce.	450

Pizza

Margherita 🍷 🍷 Tomato sauce, buffalo mozzarella, basil, extra virgin olive oil.	220	Pizza con Pollo Tomato sauce, mozzarella, chicken breast, sweet corn, black olives, basil, extra virgin olive oil.	240
Pizza Mediterranean Olives, tomatoes, onions, mozzarella, capers, oregano, olio di oliva, bell peppers	230	Pizza Diavola 🍷 Tomato sauce, mozzarella, lightly spicy pork sausages, basil, chili oil, bell pepper, onion, mushrooms, black olives, and dried chili	235
Pescatora Tomato sauce, mozzarella, calamari, prawns, barramundi, tuna, basil, oregano and garlic.	255	Pistacchiosa 🍷 🍷 Burrata, mortadella, pistachio crumble, and Extra virgin olive oil	345
Parma 🍷 Tomato sauce, mozzarella, cherry tomatoes, basil, arugula, extra virgin olive oil, parma ham and stracciatella cheeses.	255		

🍷 Chef's recommendation

🍷 Vegetarian option available

🍷 Contains pork

🍷 Gluten-free option available

🍷 Contain traces of nuts

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Secondi piatti

Gamberi alla griglia con polenta Grilled King prawn, with creamy polenta, salmoriglio, and prawn oil	290	Filetto di spigola alla Livornese 🍷 Locally sourced barramundi fillet, black olives, capers, garlic, oregano and tomato sauce, green beans, potatoes.	255
Tagliata di carne 🍷 Grilled Australian tenderloin (180g), herb-roasted potatoes, grilled vegetables, and beef jus	480	Costata di Manzo 🍷 Angus rib eye steak 250 gr, grilled vegetables, garlic and herb roasted potatoes and balsamic beef jus.	665
Lombo d'agnello New Zealand milk fed lamb loin with turning potatoes, asparagus and carrots	455	Petto di pollo alla Milanese Breaded chicken, tomato sauce, melted mozzarella, potatoes and veggies	245
Parmiggiana di melanzane 🍷 Breaded eggplant layers oven baked with tomato sauce, basil, mozzarella organic arugula and parmesan flakes	240		

Dolci

Classic Tiramisu 🍷 Savoiardi biscuit dipped in espresso, mascarpone cheese, eggs, and cocoa	145
Chocolate Salted Caramel 🍷 Guanaja chocolate mousse, salted caramel, fudge chocolate brownie, and vanilla sauce	140
Blueberry Panna cotta Strawberry soup, mango fluid gel and mango compote	130
Gelati e sorbetti artigianali Assortment of ice cream and sorbet.	95 per scoop

Bevande

Italian coffee Amaretto and cream.	210
Jamaican coffee Tia maria, dark rum and whipped cream	210
Jimbaran coffee Bali coffee, brandy, kahlua, brown sugar and whipped cream.	210

🍷 Chef's recommendation

🍷 Vegetarian option available

🍷 Contains pork

🍷 Gluten free option available

🍷 Contain traces of nuts

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AYANA WELLNESS MENU

LUNCH



155

Earth Bowl

House-made falafels, quinoa tabouli, roasted sweet potato, edamame hummus, avocado, kale, pomegranate, and tahini dressing.



Sashimi Tuna Salad

Quinoa tabbouleh, lacto-fermented cucumbers, avocado buttermilk dressing, flaxseed crackers.



200



155

Buckwheat Soba Noodles

Edamame, wakame seaweed, sesame greens, pickled kyuri, wafu dressing, edamame puree, furikake, pickled ginger, coriander.

+ 80g grilled yellow fin tuna | 165
+ 80g grilled chicken | 95
+ 80g grilled beef | 165



DINNER



125

Healthy Cassava Tacos

Cassava tortillas, spiced jackfruit, black garlic yogurt, red cabbage slaw, salsa, pickled onions, avocado, and coriander.



Nourish Bowl

Quinoa, avocado, roasted pumpkin hummus, seasonal farm greens, house kimchee, toasted nori, sesame & tamarin dressing.



additional item:

+ 2pcs free-range poached eggs | 55
+ 80g free-range chicken breast | 95



210

DESSERT



110

Baked Tofu & Blueberry

Oats, almond, banana, dates, cashew, tofu, corn flour, blueberry & coconut.



Raw Vegan Dark Chocolate

Dates, almond, raisin, hazelnut, cashew, coconut & dark chocolate.



110



Sami Sami Set Menu

Selection of Appetizers

Tartare di tonno

Yellowfin tuna fillet, marinated with olive oil and citrus dressing, black caviar, pistachio crumbles, chives, and dill mayo

or

Arancini di riso

Traditional saffron rice balls, stuffed with minced beef sauce and mozzarella, with orange and fennel salad

Selection of Soups

Zuppa di lenticchie

Lentil soup with crispy bread croutons, rosemary olive oil, confit tomato and cheese sauce

or

Caciucco

Seafood soup with local calamari, prawns, barramundi, black mussels, clams, parsley and tomato, served with herbed crouton

Selection of Main Courses

Petto di pollo alla Milanese

Breaded chicken, topped with melted Emmental cheese, arugula, served with tartar dip

or

Ravioli ricotta e spinaci

Handmade ravioli stuffed with ricotta cheese and spinach, sautéed with butter and sage

or

Filetto di spigola alla Livornese

Locally sourced Barramundi fillet, black olives, capers, garlic, oregano and tomato sauce served with green beans

or

Spaghetti marinara

Spaghetti with calamari, prawn, Manila clams, snapper, yellowfin tuna, tomato sauce, garlic and basil

Selection of Desserts

Classic tiramisu

Savoiardi biscuit dipped in espresso, mascarpone cheese, eggs, and cocoa

or

Blueberry pannacotta

Strawberry soup, mango fluid gel, mango compote

or

Torta caprese

Chocolate almond cake served with vanilla ice cream

3 courses 530

4 courses 640



Chef's recommendation



Vegetarian option available



Contains pork



Contain traces of nuts



Contains egg



Contains dairy



Locally sourced item

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SAMI SAMI

beverages

BEETWEN LEMON AND HISTORY | 230

This cocktail menu brings the vibrant and refreshing flavors of Italy's finest fruits to life. From tangy lemons to sweet oranges and grapefruits, each drink is crafted with the freshest, juiciest ingredients, capturing the essence of Italy's sun-kissed groves. Inspired by the Mediterranean, these cocktails are a perfect blend of bold flavors, offering a taste of the Italian coast with every sip.

La Contessa

Dry gin, Campari, sami vermouth, clarification

Tasting notes: bitter, citrus, strong

Il Barone

Campari, sami vermouth, maraschino, lemon, carbonated

Tasting notes: bitter, sweet, fruity

Sole di Amalfi

Limoncello, vodka, grape

Tasting notes: fruity, citrusy, light body

Garibaldino

Dry gin, almond, tangerine, lemon

Tasting notes: nutty, zesty

Caramba

Aperol, prosecco, soda, starfruit

Tasting notes: fruity, fizzy, refreshing

Tramonto Alpino

Prosecco, pomelo, blueberry

Tasting notes: fruity, fizzy, zesty

Anni 50

Bourbon, amaretto, fernet branca, orange bitter

Tasting notes: strong, smooth, floral

Oro Verde

White rum, pistachio liqueur, banana, lemon

Tasting notes: sweet, creamy, nutty

AYANA CLASSICS

Aperol Spritz | 220

Aperol, prosecco, soda water, orange

Whisky Sour | 220

Whisky, lemon juice, sugar emulsified foam

Mojito | 200

Light rum, mint sprig, fresh lime, brown sugar

Long Island Iced Tea | 200

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

Lychee Martini | 200

Vodka, lychee liqueur, lychee fruit, lime juice

Pina Colada | 200

Light rum, coconut liqueur, pineapple, coconut mix

NON-ALCOHOLIC | 100**O' Sole Mio**

Orange, lemon, ginger, turmeric,
honey

Il Giardino di Mary

Tomato, basil, oregano, lemon

Ischia

Pineapple, elderflower, balsamic
vinegar, soda

JUICES**Chilled | 85**

Orange, soursop, guava, lemon,
apple, cranberry

Fresh | 95

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

SOFT DRINKS | 75

Coke, Coke Zero, Sprite,
Tonic / Soda Water

STILL – SPARKLINGS

Perrier [330 ml] | 70

Equil Natural or Sparkling | 60
[380 ml]

Equil Natural or Sparkling | 90
[760 ml]

HOT SELECTIONS**Coffee | 80**

Decaffeinated, Espresso,
Double espresso, Americano,
Cappuccino, Café latte

Organic Tea | 75

English Breakfast, Earl Grey,
Peppermint, Chamomile

YOUNG COCONUT | 95**BEERS**

[Stout]	Guinness Smooth – Ireland	125
[Pilsner]	Bintang – Indonesia	125
[Lager]	Bali Hai – Indonesia	125
	Heineken – The Netherland	125
[Flavor]	Bintang Radler, Lemon – Indonesia	125
[Crafted]	IOI Brut - Lager, Bali – Indonesia	125
	IOI Padi - Luvih, Bali – Indonesia	125
	Kura-Kura Ale, Bali – Indonesia	125
	Kura-Kura Lager, Bali – Indonesia	125
[Draught]	Black Sand Kolsch, Bali – Indonesia	125

AMARO & APERITIVO [40ml] *[including one mixer]*

[Amaro]	Campari	200
	Aperol	195
[Aperitivo]	Vermouth Secco	185
	Vermouth Rosso	185
	Vermouth Bianco	185

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

[Rum]	Diplomatico Exclusiva Reserva	265
	Kraken Black Spiced	230
	Bacardi Light Rum	185
[Gin]	Bombay Sapphire	220
	Tanqueray	220
	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
	J.W. Black Label – 12 years	230
	JW Red Label	200
[Single malt]	Singleton – 12 years	300
	The Macallan Sherry Oak – 12 years	600
[Cognac]	Hennessy – VSOP	350
[Sherry]	Tio Pepe Dry Sherry 100ml	220

wines

CHAMPAGNE

	750ml	150ml
Louis Roderer - Brut Collection, France	3,350	
Duval Leroy - Blanc de Blanc, France	3,200	
Billecart Salmon - Brut, Reserve, France	2,850	
Taittinger - Brut Reserve, France	2,500	
Prestige Des Sacres - Brut Prestige, France	2,300	

SPARKLING WINES

Casa Canevel - Extra Dry Prosecco DOC, Italy	1,600	
Fantini - Swarovski Gran Cuvee Rose NV, Italy	1,500	
Fantini - Calalenta Rosato, Italy	1,200	
Batasolo - Treviso Prosecco 7 Cascine, Italy	1,150	
Accademia - Prosecco Spumante, Italy	1,000	210
Louis Perdrier - Brut Excellence, France	950	

WHITE WINES

SAUVIGNON BLANC

Pascal Jolivet - Attitude, Sauvignon Blanc, Loire	1,450	
Villa Maria - Private Bin, New Zealand	1,400	
Astrolabe - Durvillea Marlborough, New Zealand	1,000	

CHARDONNAY

Patriarche Père & Fils - Chassagne Montrachet, France	3,600	
Vasse Felix Filius - Margaret River, Australia	1,400	
B&G - Reserve, Languedoc-Roussillon, France	1,000	

RIESLING

Seaglass - California, Central Coast, USA	1,500	
Schieferkopf - Trocken-Sec, Baden, Germany	1,150	
Dr. Zen-Zen - Mosel, Germany	900	190

PINOT GRIGIO

Santa Margaretha - Alto Adige, DOC, Italy	1,400	
Ruffino - Lumina, Atesino delle Venezie IGT, Italy	1,150	
Fantini - Terre Siciliane, Italy	1,100	230
Piccini - Toscana IGT, Italy	1,000	

BLENDED & OTHER WHITE GRAPE VARIETAL

Lighea - Donnafugata Zibibbo, Terre Siciliane, Italy	1,600	
Talamonti - Trabocchetto Zweigelt Pecorino, Abruzzo, Italy	1,400	
B&G - Petite Nancy, Bordeaux Blanc, France	1,050	200
Corte Giara - Garganega, Trebbiano Soave, Veneto, Italy	1,000	
Piccini - Bianco Trebbiano Blend di Toscana IGT, Italy	1,000	

ROSE WINES

Whispering Angel - Côtes de Provence, France	2,100	
Bobal - Vicente Gandía, Valencia, Spain	1,400	
B&G - Tourmaline Cotes de Provence, France	1,350	
Mirabeau - Cote du Provence, France	1,100	230

RED WINES

750ml 150ml

PINOT NOIR

Villa Maria - Private Bin, Marlborough, New Zealand	1,700	
Pascal Jolivet - Attitude, Loire Valley, France	1,500	
B&G - Reserve, Corsica, France	1,000	210

MERLOT

Fantinel - La Roncaia, Fusco, Italy	3,200	
Donnafugata - Angheli, Terre Siciliane, Italy	2,150	
De La Chapelle - Languedoc-Roussillon, France	1,000	

CABERNET SAUVIGNON

Casillero Del Diablo - Concha Y Toro, Chile	1,000	
Johnnie Q - Quaris, South Australia	1,000	
Argento - Mendoza, Argentina	950	

SHIRAZ

Cape Mentelle - Margaret River, Western Australia	3,000	
Penfolds - Max's, South Australia	1,600	
19 Crimes - South Eastern Australia	1,150	

BLENDED & OTHER RED GRAPE VARIETAL

Fantini - OPI Montepulciano d' Abruzzo DOCG, Italy	2,750	
Ruffino - Sangiovese Chianti Classico Reserva Ducale, Italy	2,200	
Masi - Campofiorin Rosso, Corvina, Veronese IGT, Italy	2,100	
Saracena - Primitivo Masseria Borgo dei Trulli IGT, Italy	2,000	
Mantellassi Le Sentinelle - Sangiovese, Alicante, Tuscany, Italy	2,000	
Brolio - Sangiovese, Chianti Clasico, Italy	1,750	
Sherazade - Donnafugata, Nero D'Avola, Italy	1,600	
Caro - Amancaya, Malbec, Cabernet, Mendoza, Argentina	1,500	
Maxale - Primitivo Appassimento IGP, Puglia, Italy	1,500	
Thomas Barton - Réserve Bordeaux Blend, France	1,300	
Marques De Riscal - Tempranillo, Castilla y León, Spain	1,250	
Santa Cristina - Sangiovese Toscana IGT, Italy	1,200	
Caro - Aruma, Malbec, Mendoza, Argentina	1,200	
Fantini - Montepulciano, d'Abruzzo DOC, Italy	1,100	230
I Muri - Negromaro, Puglia, Italy	1,050	220
Kaiken - Malbec, Mendoza, Argentina	1,050	
Piccini - Rosso Sangiovese Blend di Toscana IGT, Italy	1,000	
Felline Pietraluna - Negroamaro Salento IGP, Puglia, Italy	1,000	

REFRESHING DRINKS

POOL CLASSICS

APEROL SPRITZ | 220

Aperol, sparkling wine, soda water and orange fruit

WHISKY SOUR | 220

Bourbon, lemon juice, sugar emulsified foam

CLASSIC MARGARITA | 200

Tequila, orange liqueur, fresh lemon juice and syrup
(served straight up or on the rock)

MAI TAI | 200

White rum, dry orange liqueur, Orgeat syrup and pineapple

MOJITO | 200

Light rum, mint sprig, fresh lime, brown sugar

PINA COLADA | 200

Light rum, coconut liqueur, pineapple, coconut mix

POOL TO SHARE | 400

RED OR WHITE SANGRIA BY PITCHER

Red or White wine, orange liqueur, brandy,
tropical fruits and lemonade

TROPICAL PUNCH BY PITCHER

Rum or Tequila, orange liqueur, tropical fruits,
juices and lemonade

FROZEN & REFRESHING | 200

Taking local resources and our own farm, processing
in the right way prioritizing sustainability
and being environmentally friendly, serving the right choices of sweet, refreshing,
fizzy cocktails to accompany meals or enjoy your sunset time

FROZEN DAIQUIRI

Light rum, triple sec, fresh lemon juice, fruits
(choice of fruits: mango, lime, soursop, snakeskin fruit)

FROZEN MARGARITA

Tequila, triple sec, fresh lemon juice, fruits
(choice of fruits: mango, lime, soursop, snakeskin fruit)

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04.04.2025

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 Reserva	265
	Myers Dark	200
	Bacardi Light Rum	185
[Gin]	Tanqueray	220
	Bombay Sapphire	220
	Hendrick's	280
	East Indies Gin	195
[Vodka]	Gordon Gin	185
	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
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,	1,000	210
Corsica, France		
I Muri Negroamaro, Puglia, Italy	1,050	220

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04.04.2025

Sami
Sami

KIDS MENU

Mac and Cheese  105
Gratinated macaroni and cheese

Spaghetti Bolognese  105
Spaghetti with homemade beef ragout
and tomato

Fish Fingers 105
Crispy fish fingers served with
French fries, salad or poached vegetables

Chicken Fingers 105
Fried chicken strips with tomato
dipping sauce, French fries, salad or
poached vegetables

Tomato Pizza  105
Tomato sauce, mozzarella cheese

Mini Beef Burger 105
Served with French fries, salad or
poached vegetables

Fruit Pizza 105
Mixed fruit, cream cheese

 Vegetarian option available  Vegetarian

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10% service charge and 11% government tax.