












LOCAL SPECIALTIES

Starters

GADO-GADO*  	85
Javanese assorted steamed vegetables salad, tofu, tempeh soybean cake, boiled egg, peanut sauce, melinjo crackers	
<i>*vegan option is available: without boiled egg</i>	
SOTO AYAM 	125
chicken in turmeric spiced broth, rice vermicelli, soybean sprouts, egg, celery, fried shallots	
LUMPIA SAYUR  	80
crispy spring rolls, glass noodles, assorted vegetables, celery, spring onion, sweet chilli dipping sauce	
UDANG SAMBAL MANGGA   	175
prawn salad, sweet and sour mango chilli salsa, coriander leaves	

Main

NASI GORENG KECOMBRANG BUMBU BALI*    	145
Balinese ‘Suna Cekuh’ spiced wok-fried rice, torch ginger flower, chicken satay, “urutan” Balinese sausage, pork skin crackers	
<i>*vegan option is available</i>	
NASI GORENG BABI   	185
Balinese ‘Suna Cekuh’ spiced wok-fried rice, crispy pork belly, pork satay, sambal matah, shredded omelette, pork skin crackers	
NASI GORENG KAMPOENG*   	160
Javanese-style fried rice, prawn, chicken satay, shredded omelette, fried shallots, melinjo and prawn crackers	
<i>*vegan option is available</i>	
NASI GORENG BUNTUT  	185
Javanese-style fried rice, beef oxtail, beef satay, green chilli spice paste, shredded omelette, melinjo crackers	
MIE GORENG    	160
Indonesian wok-fried egg noodles, prawn, chicken satay, shredded omelette, fried shallots, melinjo and prawn crackers	
AYAM PANGGANG SAMBAL MATAH  	175
grilled spring chicken, Balinese shallots, lemongrass and chilli relish, coconut oil, crudites, lemon basil, served with steamed rice	
BEBEK GORENG GARING  	220
crispy fried duck, sauteed morning glory, green chilli sambal, served with steamed rice	
BEBEK BETUTU  	220
slow-roasted duck in Balinese spices, long bean salad, fresh shallots, lemongrass, chilli relish, served with steamed rice	
BABI KECAP   	175
braised pork belly in sweet soy sauce, star anise, ginger, cinnamon, served with steamed rice	
SUP BUNTUT  	230
Indonesian oxtail soup, potato, celery, carrot, fried shallots, melinjo crackers, green chilli sambal, steamed rice	
SOTO BETAWI  	160
Batavian-style beef soup, melinjo crackers, green chilli sambal, served with steamed rice	
RAWON SAPI 	145
East-Javanese pangium beef soup with glass noodles, bean sprouts, salted egg, served with steamed rice	
DAGING SAMBAL HIJAU 	185
spicy stir-fried beef, green chilli, shallot, lime leaf, tomato, fried shallot, served with steamed rice	
IGA KAMBING BUMBU KETUMBAR  	250
sous vide coriander spiced lamb racks, ginger, garlic, chilli soy sauce, served with steamed rice	
GURAME ASAM MANIS  	155
crispy fried fresh water gourami fish, pineapple, capsicum, onion, sweet and sour sauce, served with steamed rice	
IKAN ACAR KUNING   	180
pan-seared barramundi, sweet and sour turmeric coconut sauce, pickled vegetables, lemon basil, served with steamed rice	
AYAM BAKAR PADMA	165
grilled chicken with coriander and sweet soy glaze, long bean ‘Kalasan’ salad with Balinese coconut dressing, red chilli sambal, served with steamed rice	
SATE AYAM   	160
Javanese style chicken satay marinated in sweet soy sauce, pickles, peanut sauce, fried shallots, served with steamed rice	
SATE BABI  	160
pork satay marinated in sweet soy sauce, pickles, sambal chilli relish, fried shallots, served with steamed rice	

 contains nut	 contains pork	 gluten free	 contains dairy
 contains alcohol	 contains seafood	 spicy	 vegetarian
			 vegan

prices are in thousands of rupiah and subject to 10% government tax

EAST

Starters

- PRAWN AND ASPARAGUS EGGDROP SOUP** 🍲🌊

Chinese style clear soup, prawn, asparagus, egg white, sesame oil

125
- SICHUAN SALT AND PEPPER CALAMARI** 🌊🌶️

fried calamari, Sichuan pepper, sauteed mix vegetables mirepoix, lettuce, spring onions, chilli sauce

160
- LARB GAI** 🍲🌊🌶️

Thai minced chicken salad, coriander leaves, mint, spring onion, dried chillies, chilli lime dressing

135

Mains

- BROWN RICE BIBIMBAP** 🍲🌱

sunny side up egg, sauteed vegetables with ginger and sesame oil

135
- CHICKEN KARAAGE** 🍲🌶️

Togarashi mayo, green beans with sesame dressing, steamed rice

140
- THAI CHICKEN GREEN CURRY** 🍲🌊🌶️

green aubergines, coconut milk, coriander leaves, lemon basil, lime, steamed rice

140
- PHO BO** 🍲🌊

Vietnamese rice noodles in ginger beef soup, beef ‘carpaccio’, beansprouts, chilli, lime, scallions, mint and coriander leaves

135
- CHICKEN KUNG PAO** 🍲🍲🌶️

Sichuan style hot and sweet stir-fried chicken, red chillies, capsicum, carrot, onion, cashews, spring onion, served with steamed rice

135
- GINGER SOY STEAMED BARRAMUNDI** 🌊🌶️

Chinese cabbage, shiitake mushrooms, ginger, chillies, coriander, sesame oil, served with steamed rice

175

 contains nut

 contains pork

 gluten free

 contains dairy

 contains alcohol

 contains seafood

 spicy

 vegetarian

 vegan

INDIAN

Starters

ONION BHAJIA 🌶️🌿	88
fried onion with besan flour and coriander, cumin, chilli powder	
VEGETABLE PAKAODA 🌶️🌿	88
mixed vegetable with besan flour, coriander, cumin, chilli powder	
FISH AMRITSARI 🐟🌶️	125
fish, ginger, garlic, ajwain and Indian spices	
MASALA CHICKPEAS AND PUMPKIN SOUP 🌶️🌿	125
lightly spiced with ginger, turmeric and garam masala, coconut milk, flat bread	
MASOOR DAL 🌶️🌿	155
South Indian lentil and tomato soup, crispy curry leaves, mustard seeds, chilli, flat bread	

Main

VEGETABLE JALFREZI 🍲🌶️🌿	128
mixed vegetables in a spicy and tangy curry, served with naan bread	
LOO BHINDI PYA ZA 🍲🌶️🌿	128
potato and fried bhindi with onion tomato sauce	
GOBHI ADRAKI 🍲🌿🌶️	128
mixed vegetable with Indian aromatic spices and ginger	
VEGETABLE CURRY 🍲🍲🌿	158
spice-packed creamy coconut curry sauce with mixed vegetables, served with naan bread	
MURG VINDALOO 🍲🌶️	158
boneless chicken curry with potato	
PRAWN CURRY 🍲🌶️🐟	158
prawn mixed with Indian spices and gravy sauce	
LAMB CHOP CURRY 🍲	298
served with paratha bread and cucumber mint raita	
BIRYANI RICE 🍲🌶️🍲🌿	128
with Indian spices	
CHICKEN BIRYANI 🍲🌶️🍲	168
basmati rice with Indian spices, chicken, and gravy sauce	
PRAWN BIRYANI 🍲🍲🌶️🐟	210
basmati rice with Indian spices, prawn, and gravy sauce	
VEGETABLE BIRYANI 🍲🍲🌶️🌿	138
basmati rice with Indian spices, cauliflowers, carrot, string beans, and gravy sauce	
EGG BIRYANI 🍲🍲🌶️	128
basmati rice with Indian spices, egg, and gravy sauce	
LAMB BIRYANI 🍲	238
basmati rice with lamb spices, coriander, and Indian gravy sauce	
BUTTER CHICKEN 🍲🌶️	190
chicken curry in butter tomato cream gravy, cucumber mint raita, flat bread	
CHICKEN PEPPER MASALA 🍲🌶️	158
chicken cooked with pepper, garam masala, Indian spices, gravy sauce, and served with naan bread	
MURG PYA ZA 🍲🌶️	158
chicken, capsicum, onion, tomato, and gravy sauce	
FISH PYA ZA 🍲🌶️🐟	178
fish, capsicum, onion, tomato, and gravy sauce	
NAAN BREAD 🍲	25
PARATHA BREAD 🍲	35


WEST


Starters


MUSHROOM CREAM SOUP  	110
assorted mushrooms, truffle oil	
TOMATO BASIL SOUP  	95
creamy tomato soup, confit tomato, basil crisps, Parmesan croutons	
BURRATA CHEESE  	165
baked eggplant zucchini capsicum caponata, confit tomato, basil pesto, Parmesan chips, grilled ciabatta bread	
PADMA’S CAESAR SALAD  	155
romaine lettuce, tomatoes, Caesar dressing, garlic croutons, Parmesan cheese with your choice of grilled chicken or salmon	
GRILLED ZUCCHINI SALAD   	110
roasted pumpkin, peas, feta cheese, mint and almond flakes	
SMOKED DUCK BEETROOT ORANGE SALAD 	115
carrot curls, radicchio lettuce, radish, chia and citrus dressing	
SMOKED SALMON APPLE CELERY SALAD  	140
soft boiled egg, dill, pumpkin seeds, Parmesan crouton, sour cream dressing	
SPINACH BLUE CHEESE SALAD  	115
baby potatoes, bacon chips, semi-dried tomato, sunflower seeds, balsamic dressing	

Mains

PENNE BOLOGNESE  	165
beef ragu bolognese sauce, tomato, olive oil, Parmesan cheese	
PRAWN SPAGHETTI  	215
olive oil, garlic, chilli, parsley	
FETTUCCHINE ALLA CREMA DI ZUCCHINE   	145
fettuccine pasta with creamed zucchini, ricotta cheese, almond flakes, Parmesan chips	
MUSHROOM RISOTTO*  	165
Arborio rice, champignon, onion, Parmesan cheese, parsley, truffle oil	
<i>*requires 20 minutes cooking time</i>	
OVEN ROASTED CHICKEN BREAST  	175
stuffed chicken breast with wild mushroom and ricotta cheese, mashed potato, sauteed spinach, chicken jus	
SALMON POKE BOWL  	225
Hawaiian-style brown rice bowl with sesame crusted salmon, edamame, radish, carrots, cucumber, soy honey dressing	
PAN-SEARED LEMON HERB SALMON  	245
Parmesan mashed potato, sauteed baby vegetables, lemon beurre blanc	
HONEY GLAZED DUKKAH LAMB CHOPS  	295
puy lentils tabbouleh, coriander pumpkin puree, sumac tahini sauce	
BEEF BURGER  	190
beef patty on charcoal brioche bun, caramelised onion, cheddar cheese, lettuce, tomato, pork bacon, gherkin, grainy mustard mayo, French fries	

 contains nut

 contains pork

 gluten free


 contains dairy

 contains alcohol

 contains seafood

 spicy

 vegetarian

 vegan

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FROM THE GRILL

BEEF TOURNEDOS 	295
beef tenderloin with mushroom sauce	
NEW YORK STYLE SIRLOIN STEAK 	395
Australian beef sirloin with bearnaise sauce	
BABY PORK RIBS  	225
with grilled corn and barbecue sauce	
RIB EYE STEAK 	385
beef rib eye with black pepper sauce	

**All grilled items are served with potato puree and baby vegetables*

SIDE DISHES

MASHED POTATO WITH PARMESAN   	60
COUNTRY WEDGES POTATO  	60
FRENCH FRIES 	60
MIX SALAD  	60
mix lettuce, cucumber, carrot, beetroot, mix seeds with citrus dressing	

 contains nut	 contains pork	 gluten free	 contains dairy
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			 vegan

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VEGAN

Starters

- GADO-GADO**  

Javanese assorted steamed vegetables salad, tofu, tempeh soybean cake, peanut sauce, melinjo crackers

85
- CORN AND COCONUT CREAM SOUP**  

with turmeric, kaffir lime, lemongrass, chillies, roasted coconut

125
- SICHUAN SALT AND PEPPER TOFU**  

fried tofu, Sichuan pepper, sauteed mix vegetables mirepoix, lettuce, spring onions, chilli sauce

145

Main

- NASI GORENG KECOMBRANG BUMBU BALI**    

Balinese ‘Suna Cekuh’ spiced wok-fried rice, torch ginger flower, tempeh satay, tofu with Balinese spice, melinjo crackers

145
- NASI GORENG KAMPOENG**    

Javanese style fried rice, tempeh satay, tofu, fried shallots, melinjo crackers

160
- BIHUN GORENG**    

wok-fried glass noodles, mix vegetables, tempeh satay, Balinese spiced fried tofu, fried shallots, melinjo crackers

160
- HONEY GLAZED DUKKAH TEMPEH**   

puy lentils tabbouleh, coriander pumpkin puree, tahini sumac sauce

135
- GRILLED BBQ TEMPEH**  

pumpkin puree, baby green beans, corn on the cob, barbecue sauce

130
- TOFU KARAAGE** 

togarashi vegan mayo, green beans, sesame dressing, steamed rice

125
- VEGAN THAI GREEN CURRY**   


with tofu, tempeh, green aubergines, coconut milk, coriander leaves, lemon basil, lime, served with steamed rice

130

DESSERT

PISANG BAKAR KEJU*    	75
caramelised grilled banana, passion fruit fluid gel, salted caramel ganache, chocolate banana coral sponge, cheddar cheese, almond chocolate crumble, cinnamon meringue, chocolate sauce, coconut gelato	
<i>*vegan option is available: no cheese, with palm sugar syrup and coconut chips</i>	
BUBUR SUMSUM 2.0  	65
creamy warm rice pudding, jackfruit and palm sugar compote, coconut tuile, lime meringue, coconut whipped ganache	
TIRAMISU'   	85
coffee flavoured biscuit, mascarpone cream, coffee liqueur, cocoa powder	
SEASONAL TROPICAL FRUITS  	75
with lemon sorbet	
TROPICAL VIBES  	85
vanilla chiffon, passion fruit, pineapple, and mango compote, croustillant, choco almond crumble, coconut gelato	
CHIA PUDDING  	65
kiwi jelly, fresh mango, coconut chia pudding, lime blanket	
APPLE MILLE-FEUILLE  	75
apple compote, apple chip, lemon curd, vanilla gelato, crispy puff, cinnamon crumble	
CHOCOLATE ILLUSION   	85
dark chocolate plant-based namelaka, almond chocolate crumble, smoked paprika chocolate micro sponge, salted caramel gel, vegan passion fruit gelato	
SELECTION OF GELATO (1 SCOOP)  	60
vanilla, chocolate, strawberry	
SELECTION OF SORBET (1 SCOOP) 	60
passion fruit, lemon, mango	

 contains nut


 contains alcohol

 contains pork

 contains seafood

 gluten free

 spicy

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 vegetarian

 vegan

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Alcoholic

SIGNATURE COCKTAILS

155

MEXICAN TO BALI

clear vodka, homemade pineapple tepache, fresh basil leaves, honey, lemon juice, topped with homemade ginger soda

POMELO ROMANCE

dry gin, campari, Balinese pomelo, lemon juice, agave syrup, Himalayan salt, topped with soda water

RUJAK CUKA

premium arak, tamarind reduction, green chilli, balsamic vinegar, salt, lemon juice, watermelon juice

RAINFOREST

light rum, clarified watermelon juice, clarified lemon juice, mint syrup, salt, soda water

MARKISA MADU

tequila gold, triple sec, passion purée, ginger, lemon juice, honey, aquafaba

ETERNAL LOVE

vodka, dry vermouth, raspberry, homemade elderflower cordial, cranberry foam, rose petal

INTERNATIONAL COCKTAILS

155

NEGRONI

170

gin, campari, sweet vermouth

MARGARITA

170

votequila, triple sec, lime juice

ESPRESSO MARTINI

155

rvodka, kahlua, espresso

LOS MOJITOS

155

rum, lime, white sugar, mint, soda water

flavour selection: Mango | Passion Fruit | Strawberry

WHISKY SOUR

155

tewhisky, lemon juice, simple syrup, aquafaba

BEER

KURA KURA I.P.A	125
KURA KURA ISLAND ALE	110
KURA KURA LARGE	100
KURA KURA EASY ALE	90
SAN MIGUEL LIGHT	75
HEINEKEN	75
BINTANG (LARGE)	100
BINTANG RADLER	65
BINTANG (SMALL)	60
GUINNESS SMOOTH	60

GIN (45ML)

GORDON DRY	155
EAST INDIES	155
BOMBAY SAPPHIRE	165
TANQUERAY LONDON DRY	165
HENDRICK	195
ROKU	195

IRISH WHISKEY (45ML) 165

JAMESON

BRANDY (45ML)

HENNESSY VSOP	295
MARTELL VSOP	275
ST-REMY VSOP	165

APERITIF (45ML) 165

MARTINI EXTRA DRY
MARTINI ROSSO
MARTINI BIANCO
APEROL
CAMPARI

BALINESE ARAK 155

ARAK BUMBUNG AGING
ARAK D’WAN CLEAR

VODKA (45ML)

CÎROC	195
BELUGA	195
GREY GOOSE	195
BELVEDERE	195
ABSOLUT MANDRIN	165
ABSOLUT CITRON	165
ABSOLUT BLUE	165
KETEL ONE	165
SMIRNOFF RED	155

RUM (45ML) 155

MYERS DARK RUM
BACARDI WHITE RUM
CAPTAIN MORGAN SPICE
PLANTATION DARK RUM

TEQUILA (45ML)

DON JULIO REPOSADO	255
DON JULIO BLANCO	255
EL JIMADOR REPOSADO	215
JOSE CUERVO REPOSADO	165
SAUZA GOLD	165

SINGLE MALT (45ML)

TALISKER 12 YRS	285
GLENLIVET 12 YRS	265
SINGLETON 12 YRS	255

BLENDED SCOTCH (45ML)

CHIVAS REGAL 12 YRS	195
J&B RARE 165	165
JW BLACK LABEL	165
JW RED LABEL	155
BELL’S	155

AMERICAN WHISKEY (45ML)

BULLEIT RYE	255
GENTLEMAN JACK	255
JACK DANIEL’S TENNESSEE	165
JIM BEAM WHITE KENTUCKY	155

LIQUEUR (45ML)

165

MALIBU
FRANGELICO
SOUTHERN COMFORT
BAILEYS’
COINTREAU
DRAMBUIE
KAHLUA
JAGERMEISTER
PERNOD
GALLIANO

Non Alcoholic

TEALICIOUS

65

FLAVOURED ICED TEA
lychee | mango | lemon

ELDER TEAJITO
jasmine tea, elderflower syrup, soda water

BLUEBERRY TEAJITO
peppermint tea, blueberry purée, lemon juice,
mint syrup, soda water

DETOX STAY HEALTHY

95

THE VISION
carrot, apple, tangerine, ginger, lemon juice

DRINK YOUR GREEN
cucumber, celery, apple, kale, ginger, lemon juice

THE DETOXFIRE
beetroot, carrot, ginger, apple

WHOLE COCONUT	60
FRESH JUICE	
ORANGE	60
PINEAPPLE WATERMELON	
HONEYDEW PAPAYA	50
CHILLED JUICE	40
ORANGE PINEAPPLE CRANBERRY	
APPLE GUAVA MANGO	
WATER	
SAN PELLEGRINO SPARKLING (750 ml)	110
AQUA REFLECTIONS STILL (750 ml)	70
AQUA REFLECTIONS STILL/ SPARKLING (380 ml)	40
TEA SELECTION (HOT/ ICED)	50
ENGLISH BREAKFAST EARL GREY	
VANILLA BOURBON MOONFRUIT BLACK	
ROYAL DARJEELING MOROCCAN MINT	
WATERFRUIT GREEN CHAMOMILE	
COFFEE SELECTION (HOT/ ICED)	
ESPRESSO AMERICANO LONG BLACK	40
CAFFE LATTE FLAT WHITE CAPPUCINO	50
MOCKTAILS	70
RIVIERA MAYA	
pineapple tepache, cranberry juice, lemon juice, honey, homemade ginger soda	
LYCHEE COOLER	
lychee fruit, ginger, sweet sour, Sprite	
ICED MARKISA	
passion fruit purée, pineapple juice, lemon juice, basil leave, honey	

CARIK VILLAGE
tamarind reduction, Balinese pomelo, balsamic vinegar, salt, lemon juice

JELISCO
lychee, lemon juice, soda water, mint, cranberry foam

SOFT DRINK 40

COCA-COLA | SPRITE | COKE ZERO |
SODA WATER | TONIC WATER

MILKSHAKE 65

VANILLA | CHOCOLATE | STRAWBERRY |
BANANA | OREO | KITKAT | CARAMEL

SMOOTHIE 65

BANANA | MANGO | STRAWBERRY | MIX BERRIES