SALT

KITCHEN

& BAR



CLASSIC COCKTAILS

cosmopolitan 125K
vodka, triple sec, cranberry & lime juice

espresso martini 125K
vodka, kahlua, sugar gomme & espresso shot

classic margarita 125K
tequila, triple sec & lime juice

cucumber gimlet 125K
vodka or gin, cucumber, sugar gomme & lime

pina colada 125K
rum, pineapple, coconut & coconut liqueur

bloody mary 125K
vodka, tomato juice, tabasco, salt, pepper, parsley, l&p sauce

illusion 125K
vodka, melon liqueur, triple sec, pineapple juice

caipiroska 125K
vodka, sugar gomme, lime, soda

classic mojito 125K
rum, mint leaf, sugar gomme, fresh lime & soda

tequila sunrise 125K
tequila, orange juice & grenadine

whisky smash 125K
whisky, lemon juice, sugar gomme & mint

paloma 125K
tequila, grapefruit, agave, fresh lime & soda

spicy margarita 125K
tequila, lime juice, orange liqueur, agave syrup & jalapeños

SIGNATURE COCKTAILS

ginger gin fizz 125K
gin, ginger, sugar gomme & lime juice

passionfruit mojito 125K
rum, mint leaf, sugar gomme, fresh lime & passionfruit

lychee margarita 125K
tequila, lychee syrup, lime juice & grenadine

SALT breeze 125K
vodka, peach schnapps, orange juice, midori, lime & cranberry juice

elderflower mojito 125K
white rum, elderflower syrup, fresh mint, lime & soda

pink apple spritz 125K
rum, apple juice, lime, grenadine & sugar gomme

pineapple basil smash 125K
gin, pineapple juice, fresh basil, lime & sugar gomme

salt x pepper 125K
vodka, chilli, cucumber, apple juice, lime juice, sugar gomme & tabasco

elderflower gin fizz 125K
gin, elderflower syrup, fresh lemon & soda

salted caramel martini 125K
vodka, kahlua, sugar gomme, salt, coconut cream & espresso shot

lychee martini 125K
vodka, lychee liqueur, lychee juice & fresh lime

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SALT
KITCHEN & BAR

DRINKS

FROZEN COCKTAILS

frozen daiquiri 135K
choice of coconut, strawberry or mango with rum, lime juice, sugar gomme

frozen watermelon margarita 135K
tequila, triple sec, watermelon & lime juice

frozen paloma 135K
tequila, grapefruit, agave, fresh lime, soda & ice

frozen passionfruit martini 135K
vodka, passionfruit, vanilla & ice

PREMIUM COCKTAILS

aperol spritz 150K
aperol, prosecco, soda & sliced orange

hugo spritz 150K
prosecco, elderflower syrup, soda water, fresh mint & lime

long island iced tea 140K
vodka, gin, rum, tequila, triple sec & coke

negroni 150K
gin, campari, sweet vermouth. & sliced orange

watermelon spritz 140K
vodka, watermelon juice, prosecco & sugar gomme

limoncello spritz 150K
limoncello, prosecco, soda water & sliced lemon

SPIRITS

house vodka **75K** | house gin **75K**
house whisky **75K** | house tequila **75K**
captain morgan **85K** | kahlua **110K**
campari **110K** | baileys **115K** | schnapps **90K**
jagermeister **105K** | aperol **115K**
red label **115K** | jose cuervo **115K**
bacardi **110K** | gordons gin **115k**
absolut **115K** | grey goose **140K**
jack daniels **130K** | black label **140K**
+ mixer | 15K

BEER & SELTZERS

bintang small **45K** | large **65K**
bintang radler **45K** | crystal **50K**
bucket of 5 small bintang | **200K**

san miguel light | **60K**

singaraja | small **45K** | large **65K**

kura kura
easy ale | island ale | lager **70K**
I.P.A | **115K**

smirnoff ice | **50K**
ask for available flavours

santai seltzer
lemon & lime | apple, ginger & açai
passionfruit & guava | **65K**

WINE & PROSECCO

plaga | *bali*
cabernet merlot | sauvignon blanc | rose
95K gl | **450K btl**

two islands | *bali*
pinot grigio | sauvignon blanc | rose
cabernet merlot | pinot noir | chardonnay
105K gl | **495K btl**

cape discovery brut cuvée NV | *bali*
105K gl | 595K btl

valdivieso brut NV | *chili*
145K gl | 750K btl

red or white sangria | 90k gl | jug 375k
red wine, vodka, spicy syrup, cranberry, lime & fruit | white wine, triple sec, orange, sprite & fruit

BOTTLES

iceland vodka **550K** | smirnoff vodka **750K**
absolut vodka **950K** | grey goose **1.400K**
captain morgan white **650K** | spiced **700K**
bacardi white **800K** | gordons gin **950K**
jose cuervo **1.050K** | jack daniels **1.150K**
red label **1.100K** | black label **1.400K**

served with 3 free mixers

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SALT
KITCHEN
& BAR

DRINKS

COFFEE

bali coffee	25K
espresso	35K
flat white | cappuccino | americano long black | latte | mocha	40K
oat milk | almond milk	5K
original iced latte	40K
caramel iced latte	45K
biscoff iced latte	70K
baileys iced latte	100K
hot chocolate	40K

TEA

english breakfast tea	25K
green tea	30K
chamomile tea	30K
ginger tea	30K
earl grey	30K
original iced tea	25K
peach iced tea	35K
ginger iced tea	35K
lemon iced tea	35K

MILKSHAKES

vanilla | chocolate | strawberry 65K
banana | caramel

thick ice cream shakes topped with
whipped cream and choco chips

SMOOTHIES

banana | dragonfruit	55K
avocado* | mango*	60K

*seasonal

WELLNESS DRINKS

aqua reflections still	40K
aqua reflections sparkling	43K
whole coconut	45K
matcha latte	40K
jamu	40K
kombucha *ask for available flavours*	55K

SOFT DRINKS

coke | coke zero | sprite 25K
soda | tonic | pocari

FRESH JUICES

watermelon | banana | orange 40k
pineapple | dragonfruit | lime
avocado (seasonal) | mango (seasonal)

mixed juice 50k

DETOX JUICES

abc 65K
apple, beetroot, carrot, ginger & lime

green machine 65K
kale, apple, celery, cucumber & lime

charcoal 65K
activated charcoal, coconut water, lemon & honey

glow getter 65K
carrot, tomato, lime & honey

island energiser 65K
banana, apple, ginger & lime

hydration hero 65K
watermelon, cucumber, mint, lime & coconut water

MOCKTAILS

mango mule 65K
mango, cucumber, honey, lime & ginger ale

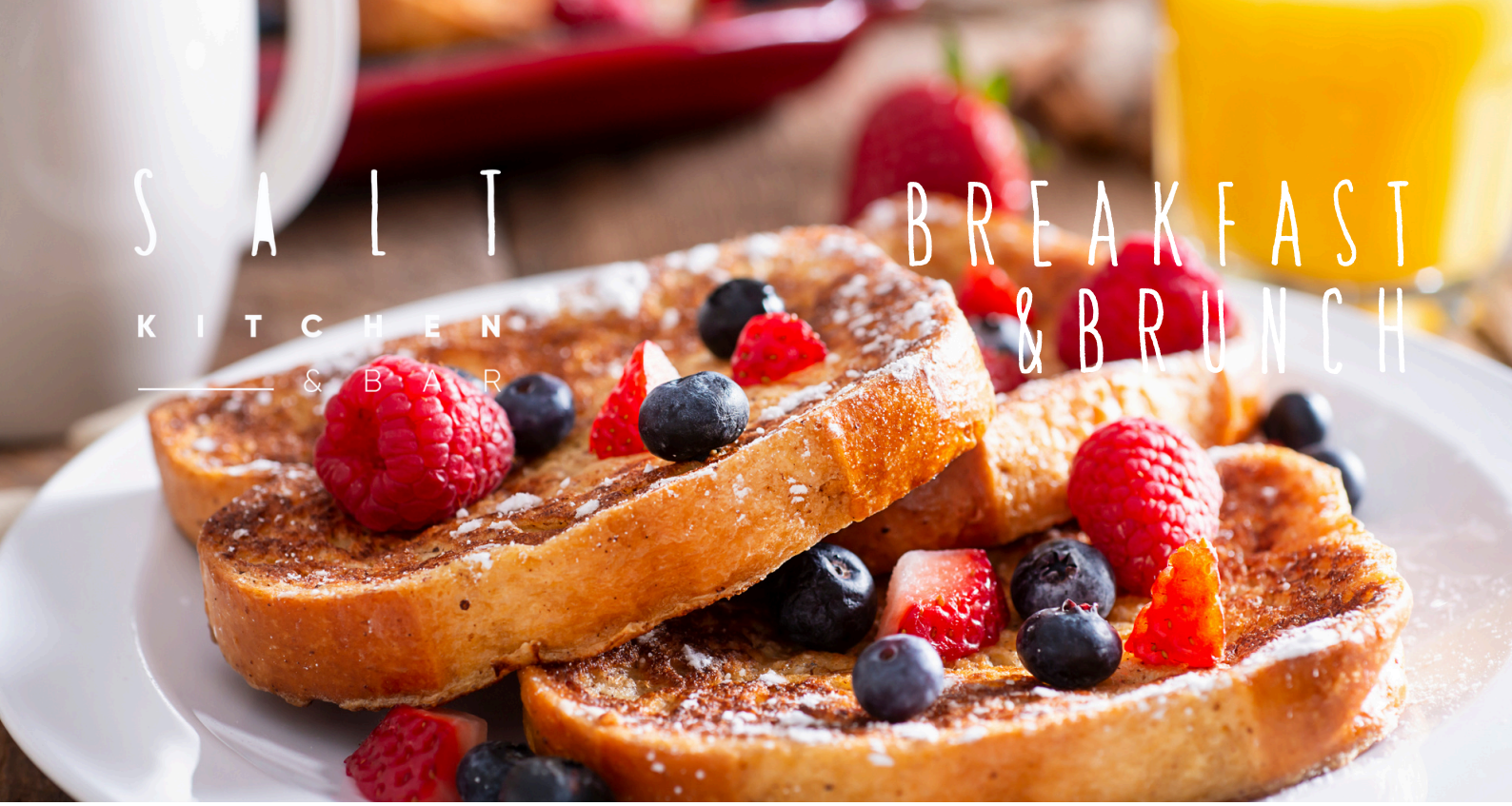
shirley ginger 65K
strawberries, soda, lime, sugar gomme, grenadine

nojito 65K
mint leaf, sugar gomme, fresh lime & soda

lemongrass & lychee tea 65K
lemongrass, lemon, lychee, sugar gomme, tea

SALT sunrise 65K
watermelon, orange juice, soda, mint & lime

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LIGHT BREAKFASTS

mini breakfast combo (v) (gf option) 60K
poached, scrambled or fried egg served on sourdough with a mini fruit & yoghurt bowl

eggs your way (v) (gf option) 55K
2 poached, scrambled or fried eggs served on 2 pieces of sourdough

bacon & egg roll 60K
bacon & fried egg in a bread roll

omelette (v) (gf option) 60K
two-egg omelette, yellow or white served with spinach & sourdough

sausage sandwich 70K
cumberland sausages served in soft bread with a side of ketchup

toast & jam 55K
2 pcs sourdough toast served with butter & strawberry or marmalade preserve

SALT BIG BREKKY

small (gf option) 99K
1 bacon, 1 sausage, 1 hash brown, 1 egg your way, tomato, mushrooms, beans & served with buttered toast

large (gf option) 149K
as above with 2 sausages, 2 bacon, 2 eggs, 2 hash browns

make it a breakfast set - add a tea or coffee, fresh juice and fruit platter to any breakfast main for **75k**

floating pool tray | 75K

SMOOTHIE BOWLS

açai bowl (v) (gf option) 100K
antioxidant-rich açai berries, yoghurt, banana, mixed berries, topped with seasonal fruit, granola, and a drizzle of honey

purple bowl (v) (gf option) 85K
blended dragon fruit, banana and yoghurt topped with granola, chia seeds and seasonal fruit

coco bowl (v) (gf option) 90K
blended banana, yoghurt and coconut milk, topped with granola, chia seeds, coconut flakes and seasonal fruit

SWEET

fluffy pancakes (v) 65K
fluffy banana pancake stack topped with seasonal fruit & honey

french toast (v) 90K
golden-brown toast dipped in a cinnamon & vanilla egg batter, topped with syrup, fresh berries and caster sugar

granola parfait (v) 75K
creamy yoghurt, crunchy granola, and fresh seasonal fruit, drizzled with honey

overnight oats (v) 70K
oats and chia seeds soaked in almond milk, layered with strawberry preserve, topped with fresh strawberries & granola

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SALT
KITCHEN & BAR

BREAKFAST & BRUNCH

SAVOURY

served with grilled tomato, sauteed spinach, mushrooms & salad garnish

smashed avocado (gf option) 100K
smashed avocado, feta cheese, cherry tomatoes, 2 poached eggs, bacon on sourdough

SALT eggs benedict
english muffins served with 2 perfectly poached eggs & hollandaise sauce

spinach **75k (v)** | bacon **85k** | salmon **115k**

truffle scrambled eggs (gf option) 85K
eggs scrambled to perfection in truffle oil with crispy bacon, sauteed mushrooms served on sourdough

breakfast burger 95K
100g beef patty topped with crispy bacon, a fried egg, melted cheese, and a hash brown, served on a toasted bun with a side of ketchup

SALT mcmuffin 80K
toasted English muffin filled with crispy bacon, fried egg, and melted cheese, served with hash brown & ketchup

avocado & chorizo scramble 95K
creamy scrambled eggs folded with spicy chorizo, fresh avocado & herbs served on sourdough

smoked salmon & cream cheese bagel 120K
smoked salmon, cream cheese, dill, black pepper & cucumber served in a toasted bagel

all day breakfast (gf option) 85K
2 eggs your way, bacon, avocado & sourdough

make it a breakfast set - add a tea or coffee, fresh juice and fruit platter to any breakfast main for **75k**

floating pool tray | **75K**

BRUNCH COCKTAILS

buy one get one free with any brunch main until 12pm 185K

bloody mary
vodka, tomato juice, tabasco, salt, pepper, parsley, l&p sauce

aperol spritz
aperol, prosecco, soda & sliced orange

watermelon spritz
vodka, watermelon juice, prosecco & sugar gomme

spicy margarita
tequila , lime juice, orange liqueur, agave syrup & jalapeños

bellini
prosecco & peach puree

mimosa
prosecco & orange juice

hugo spritz
prosecco, elderflower syrup, soda water, fresh mint & lime

BOTTOMLESS BRUNCH

one brunch main plus 2 hours of bottomless mimosas 395K

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SMALL PLATES

crispy fish tacos 70K
beer battered fish, cabbage slaw, chipotle mayo, pineapple salsa & lime served in soft tortillas

salt & pepper calamari 65K
salt & pepper dusted baby calamari & garlic aioli

popcorn chicken 55K
seasoned bite-sized chicken & chipotle mayo

mozzarella bites (v) 75K
breaded mozzarella bites served with chipotle mayo

chicken wings (gf option) 55K
peri peri glazed chicken wings

loaded fries 75K
french fries, cheese sauce, sour cream, bacon, parsley

truffle fries (v) 55K
fries tossed in truffle oil & parmesan cheese

nachos 75K
tortilla chips, beef, cheese sauce, guacamole & sour cream

quesadillas 65K
toasted tortilla filled with chicken, cheese, guacamole & sour cream

grilled halloumi (v) (gf) 75K
grilled halloumi strips with a sprinkle of chilli

lamb kofta (gf option) 100K
minced lamb skewers, served with pitta & tzatziki

burrata (v) (gf option) 100K
with cherry tomatoes, olive oil & sourdough

veggie spring rolls (v) 45K
served with sweet chilli sauce (+chicken 15k)

summer rolls (v) (gf option) 60K
rice paper stuffed with veggies (+chicken 15k)

edamame (gf) 40K
steamed and lightly salted edamame beans

hummus 50K
served with pitta bread

cheesy garlic bread (v) 55K
ciabatta topped with garlic butter & cheese

gyoza 65K
chicken & vegetable dumplings with soy sauce

SHARING IS CARING

sharing board
create your own sharing platter, choose 5 small plates & get the cheapest free

whole oven baked camembert (v) 185K
garnished with garlic & rosemary and served with toasted sourdough

SALT antipasti board (serves 2) 275K
prosciutto, salami milano, mortadella, brie, parmesan, olives, sundried tomatoes, sourdough & crackers

SALT grazing board (serves 2-4) 475K
brie, camembert, cheddar, salami milano, prosciutto, chorizo, mortadella, sourdough, crackers, olives, chutney, pickles & seasonal fruit

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SALT
KITCHEN & BAR

FOOD

PASTA

seafood linguine (gf option) 115K
linguine tossed with fresh fish, prawns & clams in a garlic white wine sauce

prawn aglio e olio (gf option) 90K
spaghetti tossed with sauteed prawns, garlic, chilli, extra virgin olive oil and fresh parsley

spaghetti carbonara (gf option) 95K
spaghetti tossed with sauteed bacon, garlic, egg & parmesan

chicken pesto penne (gf option) 85K
penne pasta tossed with sauteed chicken in homemade basil pesto, finished with oregano & parmesan

spaghetti bolognese (gf option) 95K
spaghetti with slow braised beef ragu, tomato, garlic & parmesan

truffle mushroom pasta (v) (gf option) 90K
penne pasta tossed with sauteed mushrooms in a creamy parmesan sauce, finished with fresh herbs & truffle oil

halloumi & hot honey pasta (v) (gf option) 115K
penne pasta tossed with golden fried halloumi, cherry tomatoes, garlic, chilli flakes, and a drizzle of hot honey

pasta alla burrata (v) (gf option) 135K
fusilli pasta in a rich tomato and basil sauce, topped with creamy burrata & extra virgin olive oil

SIDES

garden salad (v) (gf)	30K
steamed rice (v) (gf)	15K
garlic bread (v)	30K
french fries (v)	30K

FRESH SALADS

SALT caesar salad (gf option) 75K
baby romaine, crispy bacon, boiled egg, garlic croutons, shaved parmesan & house caesar dressing

roasted chicken & avocado salad (gf) 85K
mixed greens, roasted chicken, avocado, cherry tomatoes, grilled eggplant & French dressing

catch of the day salad (gf) 85K
fresh grilled fish of the day served on mixed greens with avocado, cucumber, cherry tomatoes, red onion & a zesty citrus dressing

greek salad (v) (gf) 80K
mixed greens, cucumber, tomatoes, olives, red onion & feta cheese tossed in a zesty extra virgin olive oil & red wine vinaigrette

lamb mezze salad (gf option) 120K
lamb kofta, mixed greens, cherry tomatoes, cucumber, red onion and olives topped with tzatziki & served with pitta

add extra protein:
chicken | 20k | prawn 25k | bacon 15k
tuna 25k | tofu 10k | tempe 10k

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SALT
KITCHEN & BAR

FOOD

WRAPS & FLATBREADS

choose from toasted tortilla or pitta bread.
served with fries, salad & house chipotle mayo

peri peri chicken, halloumi & avo	110K
lamb kofta & garlic sauce	130K
grilled halloumi & sweet chilli (v)	110K

SANDWICHES & BURGERS

served with fries, salad & house chipotle mayo

SALT burger (gf option) 115K
homemade 150g beef patty, topped with a fried egg, melted cheese & salad garnish served in a toasted bun

chicken burger 105K
crispy breaded chicken topped with melted cheddar cheese and salad garnish served in a toasted bun

steak sandwich 115K
toasted ciabatta filled with steak strips, cheese and grilled mushrooms

club sandwich (gf option) 95K
triple-layered sandwich with roast chicken, crispy bacon, egg, fresh lettuce & tomato

chicken schnitzel sandwich 95K
crispy breaded chicken schnitzel, in a toasted ciabatta with cheese, lettuce, tomato, and a tangy mayo

fish finger sandwich 95K
crispy catch of the day, iceberg lettuce & tartare sauce in a toasted ciabatta

PANINIS

served with fries, salad & house chipotle mayo

chorizo & cheese melt 95K
spicy chorizo, melted mozzarella, caramelised onion & tomato relish in a toasted ciabatta

roast chicken & avocado 85K
roast chicken, smashed avocado, tomato, lettuce & garlic mayo in a toasted ciabatta

ham, cheese & tomato 85K
smoked ham, melted mozzarella & tomato in a toasted ciabatta

tuna melt 85K
tuna mayonnaise, red onion, sweetcorn, and melted cheese in a toasted ciabatta

POKE BOWLS

rice, avocado, spring onions, carrots, cucumber, sesame seeds, edamame, pickled ginger, nori

seared tuna & spicy mayo (gf option)	110K
chicken teriyaki	95K
golden tofu & soy sauce (v) (gf option)	85K

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LAND

served with your choice of mash or fries

grilled rump steak (gf option) 185K
180g cut of premium imported Australian beef served with sauteed vegetables and peppercorn sauce

lamb chops (gf option) 220K
2 juicy grilled lamb chops served with sauteed vegetables and rosemary jus

surf & turf (gf option) 155K
roasted local tenderloin beef & king prawns, sauteed vegetables and lemon butter sauce

bbq pork ribs 125K
bbq pork ribs served with sauteed vegetables

roast beef (gf option) 125K
roasted beef tenderloin, sauteed vegetables served with gravy

peri peri grilled chicken 110K
boneless chicken thigh in peri peri sauce served with garlic sauce & fresh salad

grilled chicken breast (gf) 90K
grilled chicken, sauteed vegetables served with mushroom sauce

chicken cordon bleu 105K
breaded chicken breast stuffed with smoked ham, mozzarella cheese and topped with cheese sauce served with fresh salad

chicken parmigiana 105K
breaded chicken breast topped with marinara sauce, melted mozzarella, & parmesan, served with fresh salad.

sausage & mash 140K
two juicy pork sausages served with garden peas and gravy

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OCEAN

lobster thermidor 295K
250g fresh lobster in a creamy white wine & mustard sauce topped with melted cheese, garlic & herbs, served with salad, fries and crab & sweetcorn soup

grilled salmon (gf) 155K
grilled Norwegian salmon in lemon butter sauce, served with baby potatoes & sauteed vegetables

grilled fish fillet (gf) 90K
grilled catch of the day, sauteed vegetables served with mash or fries & lemon butter sauce or rice & sambal matah

butterfly prawns (gf) 105K
grilled butterfly prawns in garlic butter sauce, sauteed vegetables served with mash or fries & lemon butter sauce or rice & sambal matah

grilled squid (gf) 105K
grilled squid in garlic butter sauce, sauteed vegetables served with mash or fries or rice & sambal matah

crab and sweetcorn soup 45K
sweetcorn broth with fresh crab meat & herbs, served with toasted garlic baguette

seafood platter (gf option) 165K
grilled catch of the day, prawns & squid served with mash or fries & lemon butter sauce or rice & sambal matah

fish and chips 90K
beer battered fish served with fries, garden peas & tartare sauce

singapore chilli crab 145K
whole crab tossed in a rich Singapore chilli sauce with tomato, garlic & warm spices served with mash or fries & lemon butter sauce or rice & sambal matah

PERFECT FOR SHARING

SALT seafood tower (gf option) 350K per person
an indulgent feast featuring whole grilled snapper, lobster thermidor, prawns, crab, squid and clams, served with crab & sweetcorn soup, lemon butter sauce, fresh salad and fries

Balinese seafood feast (gf option) 275K per person
a traditional Balinese-style seafood spread featuring whole grilled fish, calamari, prawns and sate lillit with Balinese urab, rice, fries, rice and fresh salad, served with garlic butter, sambal matah & peanut sauce

please order 4 hours in advance
minimum two people

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SALT KITCHEN & BAR

INDONESIAN & DESSERT

INDONESIAN FARE

nasi goreng or mie goreng
traditional Indonesian fried rice or noodles, topped with a fried egg and served with prawn crackers

chicken 75K | seafood 90K

beef rendang 90K
marinated tenderloin beef in Indonesian spices and coconut milk, served with steamed rice, Balinese vegetable salad & prawn crackers

honey grilled chicken (gf option) 75K
honey grilled chicken leg, served with fried tofu & tempe, steamed rice, sambal and a side of cucumber, tomato & raw white cabbage

kari ayam (gf) 70K
chicken & seasonal vegetables in a coconut curry with a blend of turmeric, lemongrass, garlic, ginger, served with steamed rice

pepes ikan kelapa (gf) 80K
fish steamed in banana leaf with coconut, herbs & Balinese spices served with steamed rice

sate ayam 80K
grilled chicken sate served with peanut dipping sauce, sauteed vegetables and steamed rice

ikan bakar sere lemo (gf) 85K
grilled catch of the day marinated in Balinese sere lemo spice, served with sauteed spinach, sambal and steamed rice

ikan mekuah 70K
fresh fish in a fragrant yellow coconut broth with turmeric, lemongrass, lime leaf, served with steamed rice

nasi bakar bali 70K
balinese spiced rice with shredded chicken, sambal matah, lemongrass, fried shallots wrapped in banana leaf and grilled, served with sambal matah & prawn crackers

soto ayam (gf option) 70K
chicken soup seasoned with yellow spice & kaffir leaf, tomato, cabbage, glass noodles, fried shallots, celery & rice

DESSERTS

crème brûlée (v) (gf) 65K
vanilla baked custard with caramelised sugar crust

burnt basque cheesecake (v) 80K
served with house-made berry compote

brownies (v) 75K
warm chocolate brownies served with vanilla ice cream

carrot cake (v) 65K
spiced carrot cake layered with cream cheese frosting

pisang goreng gula bali (v) 65K
fried banana with palm sugar served with vanilla ice cream

dadar gulung bali (v) 65K
pandan coconut crepes filled with palm sugar & coconut

ICE CREAM

cone sml 25K / lrg 30K
choose from caramel, salted caramel, chocolate, strawberry or butterscotch sauce

upgrade to waffle cone 5K

top it off SALT style 10K
includes sprinkles, choco chips & marshmallows

fruit sundae (gf option) 60K
seasonal fruit with strawberry sauce & vanilla soft serve

SALT sundae supreme 80K
vanilla soft serve topped with warm salted caramel sauce, crushed biscoff, fresh banana, whipped cream, sprinkles, chocolate chips, wafer & marshmallows

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BREAKFAST & BRUNCH

make it a breakfast set - add a tea or coffee, fresh juice and fruit platter to any breakfast main for **75k**

floating pool tray | 75K

vegan granola parfait 80K
vegan coconut yogurt, crunchy granola, fresh seasonal fruit, & agave drizzle

overnight oats 75K
oats & chia seeds soaked in almond milk, layered with strawberry preserve, topped with fresh strawberries & granola

vegan breakfast burrito 75K
scrambled tofu, avocado, black beans, mixed veggies & coriander served in a tortilla wrap with grilled tomato, sauteed spinach, mushrooms & salad garnish

vegan toast & jam 60K
2 pieces sourdough with vegan butter & strawberry preserve

açai vegan bowl (gf option) 105K
antioxidant-rich açai berries, banana, mixed berries, vegan coconut yoghurt topped with seasonal fruit, granola, & agave drizzle

purple vegan bowl 90K
blended dragonfruit, banana, vegan coconut yoghurt, topped with granola , chia seeds, & seasonal fruit

coco vegan bowl 95K
blended banana, vegan coconut yoghurt, topped with granola, chia seeds, coconut flakes & seasonal fruit

SMALL PLATES

spring rolls 45K
served with sweet chilli dip

edamame beans (gf) 40K
steamed and lightly salted edamame beans

summer rolls (gf option) 60K
vietnamese rice paper rolls stuffed with veggies served with soy sauce

vegan truffle fries 60K
french fries tossed in truffle oil & vegan parmesan

crispy tofu bites 45K
lightly fried tofu served with sweet chilli dip

hummus & pitta 50K
served with warm pitta bread

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SALT
RESORT
SPA

VEGAN

MAINS

mediterranean olive salad (gf) 65K
mixed greens, cucumber, cherry tomatoes, black olives, red onion & lemon olive oil dressing.

tomato & garlic spaghetti (gf option) 70K
spaghetti tossed with cherry tomatoes, garlic, olive oil, chili flakes & fresh basil.

tempe burger (gf option) 80K
tempe, potato, eggplant & mushroom patty topped with teriyaki sauce served in a toasted bun with fries & salad

tofu poke bowl (gf option) 85K
tofu, rice, avocado, spring onions, carrots, cucumber, sesame seeds, edamame, pickled ginger & nori

garden veg & hummus wrap 70K
hummus, cucumber, tomato, lettuce, carrot and olives wrapped in a soft tortilla, served with fries & salad

vegan nasi goreng 60K
fried rice with vegetables, garlic, chili and sweet soy, served with cucumber and tomato

cap cay 60K
stir-fried seasonal vegetables with garlic and light soy, served with steamed rice

kari sayur 60K
seasonal vegetables in a coconut-based curry with a blend of turmeric, lemongrass, garlic, ginger, served with steamed rice

SIDES

garden salad (gf) 30K
steamed rice (gf) 15K
french fries 30K

DESSERTS

vegan pisang goreng gula bali 70K
fried banana with brown sugar served with vegan coconut ice cream

vegan fruit sundae (gf option) 65K
seasonal fruit with strawberry sauce & vegan coconut ice cream

coconut ice cream 50K
2 scoops of vegan coconut ice cream with sliced strawberry

All items are subject to 10% tax and 5% service charge. Additional tips are never expected but always appreciated for great service. Please inform us of any dietary requirements – gluten-free bread, gluten-free pasta and plant-based milk are available.


RESORT
SPA