



S A L T

K I T C H E N

— & B A R

SALT

KITCHEN  
— & BAR

DRINKS



## CLASSIC COCKTAILS

<b>cosmopolitan</b> vodka, triple sec, cranberry & lime juice	125K
<b>espresso martini</b> vodka, kahlua, sugar gomme & espresso shot	125K
<b>classic margarita</b> tequila, triple sec & lime juice	125K
<b>cucumber gimlet</b> vodka or gin, cucumber, sugar gomme & lime	125K
<b>pina colada</b> rum, pineapple, coconut & coconut liqueur	125K
<b>bloody mary</b> vodka, tomato juice, tabasco, salt, pepper, parsley, lāp sauce	125K
<b>illusion</b> vodka, melon liqueur, triple sec, pineapple juice	125K
<b>caipiroska</b> vodka, sugar gomme, lime, soda	125K
<b>classic mojito</b> rum, mint leaf, sugar gomme, fresh lime & soda	125K
<b>tequila sunrise</b> tequila, orange juice & grenadine	125K
<b>whisky smash</b> whisky, lemon juice, sugar gomme & mint	125K
<b>paloma</b> tequila, grapefruit, agave, fresh lime & soda	125K
<b>spicy margarita</b> tequila, lime juice, orange liqueur, agave syrup & jalapeños	125K

## SIGNATURE COCKTAILS

<b>ginger gin fizz</b> gin, ginger, sugar gomme & lime juice	125K
<b>passionfruit mojito</b> rum, mint leaf, sugar gomme, fresh lime & passionfruit	125K
<b>lychee margarita</b> tequila, lychee syrup, lime juice & grenadine	125K
<b>SALT breeze</b> vodka, peach schnapps, orange juice, midori, lime & cranberry juice	125K
<b>elderflower mojito</b> white rum, elderflower syrup, fresh mint, lime & soda	125K
<b>pink apple spritz</b> rum, apple juice, lime, grenadine & sugar gomme	125K
<b>pineapple basil smash</b> gin, pineapple juice, fresh basil, lime & sugar gomme	125K
<b>salt x pepper</b> vodka, chilli, cucumber, apple juice, lime juice, sugar gomme & tabasco	125K
<b>elderflower gin fizz</b> gin, elderflower syrup, fresh lemon & soda	125K
<b>salted caramel martini</b> vodka, kahlua, sugar gomme, salt, coconut cream & espresso shot	125K
<b>lychee martini</b> vodka, lychee liqueur, lychee juice & fresh lime	125K

All items are subject to 10% tax and 5% service charge.  
Additional tips are never expected but always appreciated for great service.

## 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

COFFEE

bali coffee	25K
espresso	35K
flat white   cappuccino   americano	40K
long black   latte   mocha	
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 <i>ask for available flavours</i>	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
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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	

SALT

KITCHEN  
& BARR

BREAKFAST  
& BRUNCH



## 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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## 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**

# SALT FOOD

KITCHEN  
& BAR

## SMALL PLATES

### crispy fish tacos

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

70K

### salt & pepper calamari

salt & pepper dusted baby calamari & garlic aioli

65K

### popcorn chicken

seasoned bite-sized chicken & chipotle mayo

55K

### mozzarella bites (v)

breaded mozzarella bites served with chipotle mayo

75K

### chicken wings (gf option)

peri peri glazed chicken wings

55K

### loaded fries

french fries, cheese sauce, sour cream, bacon, parsley

75K

### truffle fries (v)

fries tossed in truffle oil & parmesan cheese

55K

### nachos

tortilla chips, beef, cheese sauce, guacamole & sour cream

75K

### quesadillas

toasted tortilla filled with chicken, cheese, guacamole & sour cream

65K

### grilled halloumi (v) (gf)

grilled halloumi strips with a sprinkle of chilli

75K

### lamb kofta (gf option)

minced lamb skewers, served with pitta & tzatziki

100K

### burrata (v) (gf option)

with cherry tomatoes, olive oil & sourdough

100K

### veggie spring rolls (v)

served with sweet chilli sauce (+chicken 15k)

45K

### summer rolls (v) (gf option)

rice paper stuffed with veggies (+chicken 15k)

60K

### edamame (gf)

steamed and lightly salted edamame beans

40K

### hummus

served with pitta bread

50K

### cheesy garlic bread (v)

ciabatta topped with garlic butter & cheese

55K

### gyoza

chicken & vegetable dumplings with soy sauce

65K

## SHARING IS CARING

### sharing board

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

### whole oven baked camembert (v)

garnished with garlic & rosemary and served with toasted sourdough

185K

### SALT antipasti board (serves 2)

prosciutto, salami milano, mortadella, brie, parmesan, olives, sundried tomatoes, sourdough & crackers

275K

### SALT grazing board (serves 2-4)

brie, camembert, cheddar, salami milano, prosciutto, chorizo, mortadella, sourdough, crackers, olives, chutney, pickles & seasonal fruit

475K

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## 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

## WRAPS & FLATBREADS

choose from toasted tortilla or pitta bread.

served with fries, salad & house chipotle mayo

<b>peri peri chicken, halloumi &amp; avo</b>	110K
<b>lamb kofta &amp; garlic sauce</b>	130K
<b>grilled halloumi &amp; sweet chilli (v)</b>	110K

## SANDWICHES & BURGERS

served with fries, salad & house chipotle mayo

<b>SALT burger (gf option)</b> homemade 150g beef patty, topped with a fried egg, melted cheese & salad garnish served in a toasted bun	115K
<b>chicken burger</b> crispy breaded chicken topped with melted cheddar cheese and salad garnish served in a toasted bun	105K
<b>steak sandwich</b> toasted ciabatta filled with steak strips, cheese and grilled mushrooms	115K
<b>club sandwich (gf option)</b> triple-layered sandwich with roast chicken, crispy bacon, egg, fresh lettuce & tomato	95K
<b>chicken schnitzel sandwich</b> crispy breaded chicken schnitzel, in a toasted ciabatta with cheese, lettuce, tomato, and a tangy mayo	95K
<b>fish finger sandwich</b> crispy catch of the day, iceberg lettuce & tartare sauce in a toasted ciabatta	95K

## PANINIS

served with fries, salad & house chipotle mayo

<b>chorizo &amp; cheese melt</b> spicy chorizo, melted mozzarella, caramelised onion & tomato relish in a toasted ciabatta	95K
<b>roast chicken &amp; avocado</b> roast chicken, smashed avocado, tomato, lettuce & garlic mayo in a toasted ciabatta	85K
<b>ham, cheese &amp; tomato</b> smoked ham, melted mozzarella & tomato in a toasted ciabatta	85K
<b>tuna melt</b> tuna mayonnaise, red onion, sweetcorn, and melted cheese in a toasted ciabatta	85K

## POKE BOWLS

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

<b>seared tuna &amp; spicy mayo (gf option)</b>	110K
<b>chicken teriyaki</b>	95K
<b>golden tofu &amp; soy sauce (v) (gf option)</b>	85K

# SALT

KITCHEN  
& BAR

# KITCHEN SPECIALS



## LAND

served with your choice of mash or fries

### grilled rump steak (gf option)

180g cut of premium imported Australian beef served with sauteed vegetables and peppercorn sauce

185K

### lamb chops (gf option)

2 juicy grilled lamb chops served with sauteed vegetables and rosemary jus

220K

### surf & turf (gf option)

roasted local tenderloin beef & king prawns, sauteed vegetables and lemon butter sauce

155K

### bbq pork ribs

bbq pork ribs served with sauteed vegetables

125K

### roast beef (gf option)

roasted beef tenderloin, sauteed vegetables served with gravy

125K

### peri peri grilled chicken

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

110K

### grilled chicken breast (gf)

grilled chicken, sauteed vegetables served with mushroom sauce

90K

### chicken cordon bleu

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

105K

### chicken parmigiana

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

105K

### sausage & mash

two juicy pork sausages served with garden peas and gravy

140K



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KITCHEN  
SPECIALS

## OCEAN

### lobster thermidor

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

245K

### grilled salmon (gf)

grilled Norwegian salmon in lemon butter sauce, served with baby potatoes & sauteed vegetables

155K

### grilled fish fillet (gf)

grilled catch of the day, sauteed vegetables served with mash or fries & lemon butter sauce or rice & sambal matah

90K

### butterfly prawns (gf)

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

105K

### grilled squid (gf)

grilled squid in garlic butter sauce, sauteed vegetables served with mash or fries or rice & sambal matah

105K

### crab and sweetcorn soup

sweetcorn broth with fresh crab meat & herbs, served with toasted garlic baguette

45K

### seafood platter (gf option)

grilled catch of the day, prawns & squid served with mash or fries & lemon butter sauce or rice & sambal matah

165K

### fish and chips

beer battered fish served with fries, garden peas & tartare sauce

90K

### singapore chilli crab

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

145K

## PERFECT FOR SHARING

### SALT seafood tower (gf option)

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

325K  
per person

### Balinese seafood feast (gf option)

a traditional Balinese-style seafood spread featuring whole grilled fish, calamari, prawns and sate lilit with Balinese urab, rice, fries, rice and fresh salad, served with garlic butter, sambal matah & peanut sauce

275K  
per person

**please order 4 hours in advance  
minimum two people**

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## 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 biscotti, fresh banana, whipped cream, sprinkles, chocolate chips, wafer & marshmallows



## 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

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.

## 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

The image features a teal background with white contour lines that resemble a topographic map. The text 'RESORT SPA' is centered in a white, sans-serif font, arranged in three rows. A horizontal white line is positioned below the word 'SPA'.

R E S

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BREAKFAST MENU

**choose from:**

unlimited english breakfast tea or bali coffee

**one fresh fruit juice:**

watermelon | banana | orange | pineapple | papaya | lime |

**choice of one breakfast main:**

all served with a seasonal fruit platter

**fluffy pancakes (v)**

banana pancakes, topped with seasonal fruit & drizzled

**all day breakfast (gf option)**

eggs your way, grilled tomato, bacon, sauteed spinach, sliced avocado, mushrooms, sourdough toast

**bacon-wrapped omelette (gf option)**

cheesy omelette wrapped in bacon and served with sourdough toast, grilled tomato, sauteed spinach, mushrooms, salad garnish

**egg & bacon breakfast roll**

fried egg & bacon in a bun served with sauteed spinach, mushrooms, salad garnish

**toast & jam (v)**

2 pcs sourdough toast served with proper butter and your choice of strawberry or marmalade preserve

**purple smoothie bowl (v) (ve & gf option)**

blended dragonfruit, banana and yogurt (or vegan yoghurt) topped with granola, chia seeds and seasonal fruit

**nasi goreng | mie goreng (v & gf option)**

chicken fried rice or noodles, topped with a fried egg

**overnight oats (v) (ve)**

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

**eggs benedict**

english muffins served with 2 poached eggs, hollandaise sauce, bacon, grilled tomato, mushrooms, salad garnish

**eggs florentine (v)**

english muffin served with 2 poached eggs, sauteed spinach, hollandaise sauce, grilled tomato, mushrooms, salad garnish

**eggs on toast (v)**

2 eggs your way served on sourdough toast

**vegan breakfast burrito (v) (ve)**

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

**vegan breakfast burrito (v) (ve)**

french toast omelette

OPTIONAL EXTRAS

espresso 25k | flat white 30k | cappuccino 30k

8k

americano 30k | latte 30k | herbal tea 20k earl gray 20k | ginger tea 20k **pork sausage 20k** | bacon (2 pcs) 15k smoked salmon 25k | sliced avocado 10k toast (2 pcs) 12k | jam 8k | fried egg 8k **baked beans 10k** | fruit platter 20k | hash brown ? sauteed spinach 5k | tomato 5k | mushrooms 5k **herbal tea**

# SALT BREAKFAST KITCHEN & BARR MENU



## your breakfast includes:

- unlimited English breakfast tea or Bali coffee
- one fresh fruit juice (watermelon, banana, orange, pineapple, papaya, lime)
  - seasonal fruit platter
- fresh pastry basket (a rotating selection of baked goods served to your table)

## choice of one breakfast main:

### fluffy pancakes (v)

fluffy banana pancake stack topped with seasonal fruit & honey

### purple smoothie bowl (v) (ve & gf option)

blended dragon fruit, banana and yoghurt topped with granola, chia seeds and seasonal fruit

### overnight oats (v) (ve)

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

### toast & jam (v) (ve & gf option)

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

### eggs your way (v) (gf option)

2 poached, scrambled or fried eggs served on 2 pieces of sourdough served with grilled tomato, salad garnish, sauteed spinach & mushrooms

### eggs florentine (v)

english muffins topped with 2 poached eggs, spinach & hollandaise sauce served with grilled tomato, salad garnish, sauteed spinach & mushrooms

### eggs benedict

english muffins served with 2 poached eggs, bacon & hollandaise sauce served with grilled tomato, salad garnish, sauteed spinach & mushrooms

### nasi goreng or mie goreng (v & gf option)

chicken fried rice or noodles, topped with a fried egg

### all day breakfast

2 eggs your way, bacon, avocado\* & sourdough served with grilled tomato, salad garnish, sauteed spinach & mushrooms

### bacon wrapped omelette

cheesy omelette wrapped in bacon on sourdough toast served with grilled tomato, salad garnish, sauteed spinach & mushrooms

### avocado toast (v) (gf option)\*

smashed avocado, cherry tomatoes, 2 poached eggs on sourdough served with grilled tomato, salad garnish, sauteed spinach & mushrooms

### vegan breakfast burrito (ve)

scrambled tofu, avocado, black beans, mixed veggies & coriander in a tortilla served with grilled tomato, salad garnish, sauteed spinach & mushrooms

*\*subject to seasonal availability*

## OPTIONAL EXTRAS

fresh juice **35K** · espresso **30K**  
flat white · cappuccino · americano · latte **35K**  
herbal tea · earl grey · ginger tea **25K**

toast & butter **15K** · jam **10K** · fruit platter **25K**  
sliced avocado **10K** · sauteed spinach **10K**  
tomato **5K** · mushrooms **10K** · baked beans **15K**

hash brown **15K** · fried egg **10K** · bacon (2pcs) **20K**  
pork sausage **15K** · smoked salmon **30K**

*all items subject to 10% tax & 5% service*