

CHEESE & CHARCUTERIE

CHEESE BOARD

A SELECTION OF LOCAL CHEESES & CURED MEAT, ACCOMPANIED BY PICKLES, CHILI JAM, SERVED WITH TOASTED PITA BREAD. **GFA**

150

BAKED CAMEMBERT

A CREAMY BAKED CAMEMBERT TOPPED WITH DRIED FRUITS, TOASTED NUTS & HONEY, SERVED WITH TOASTED PITA BREAD. **GFA**

160

CRISPY BITES & SMALL PLATES

FISH BITES

BATTERED BARRAMUNDI FISH, DEEP-FRIED, SERVED WITH TARTARE SAUCE. **GFA**

120

INDONESIAN CORN FRITTERS

CRISPY CORN FRITTERS WITH A BLEND OF SPICES, SERVED WITH A SPICY, SWEET, SOY DIPPING SAUCE. **DFA | VA**

 90

THAI SPRING ROLLS

CRISPY FRIED VEGETABLE SPRING ROLLS, SERVED WITH A TANGY, SPICY DIPPING SAUCE.

 100

STEAMED DUMPLINGS

DELICATE CHINESE-STYLE DUMPLINGS FILLED WITH GROUND PORK, GARLIC, GINGER, & VEGETABLES, SERVED WITH A SAVOURY SOY DIPPING SAUCE.

 100

TUNA TARTARE

SESAME & GINGER-MARINATED TUNA ON A BED OF CUCUMBER & PEANUT SALSA, TOPPED WITH PICKLED GINGER, WASABI, SERVED WITH TOASTED SOURDOUGH. **GFA | DFA**

120

GAMBAS PIL PIL

SIZZLING PRAWNS TOSSED IN OLIVE OIL, GARLIC, & CHILI, SERVED WITH TOASTED SOURDOUGH. **DFA | GFA**

 120

CRUDITÉS PLATTER

FRESH SEASONAL VEGETABLES SERVED WITH HOUSE-MADE TZATZIKI, HUMMUS, & BEETROOT RELISH, SERVED WITH TOASTED PITA BREAD. **GFA | VA | DFA**

110

TUNA SUSHI ROLL

FILLED WITH CREAMY TUNA, CAPERS, SPICY MAYO, ZESTY GINGER, & CREAMY WASABI MAYO. **VA | DFA**

 120

GFA - GLUTEN FREE OPTION AVAILABLE
DFA - DAIRY FREE OPTION AVAILABLE
VA - VEGAN OPTION AVAILABLE

ALL PRICES ARE ,000 & ARE SUBJECT TO ADDITIONAL GOVERNMENT TAX & SERVICE OF 21%

GRILLED & SKEWERED

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|--|--|---|------------|
| SATE LILIT MINCED CHICKEN BLENDED WITH FRESH COCONUT, SHALLOTS, & LEMON, ROLLED INTO SKEWERS & SERVED WITH HOUSE-MADE SAMBALS. GFA DFA | 100 | GLAZED HONEY SALMON GARLIC & HONEY-GLAZED SALMON SERVED ON A SIZZLING PAN, GARNISHED WITH FRESH HERBS. DFA | 140 |
| PEPES IKAN FISH MIXED WITH BALINESE SPICES & THAI BASIL WRAPPED IN BANANA LEAF & SERVED WITH SPICY SAMBALS & CRISPY PEANUT CRACKERS. GFA DFA |  120 | HALLOUMI SLIDERS GRILLED HALLOUMI SLIDERS (3) WITH ASIAN SLAW, BEETROOT RELISH, & CHILI MAYO. | 110 |
| MISO BUTTER TOFU & VEGETABLE SKEWERS GRILLED TOFU & FRESH VEGETABLES, DRESSED WITH TOFU BUTTER & SERVED WITH PICKLED VEGETABLES. VA DFA GF | 110 | TACOS CRISPY PRAWN TACOS (2) SERVED WITH PINEAPPLE SALSA & SPICY MAYO IN WARM, SOFT TORTILLAS. DFA | 140 |

SALADS

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|--|------------------------------|---|------------------------------|
| BURRATA SALAD CREAMY BURRATA ON A BED OF JUICY TOMATOES, BASIL, FINISHED WITH A DRIZZLE OF BALSAMIC DRESSING. GF | 150 | GARDEN SALAD MIXED LEAVES, RED ONION, CAPSICUM, & CHERRY TOMATOES, DRIZZLED WITH A RICH BALSAMIC DRESSING. V GF DF | 80 |
| MOROCCAN SALAD A VIBRANT MIX OF QUINOA, CHICKPEAS, ALMONDS, RAISINS, CAPSICUM, SPINACH, & CAPERS, WITH A TANGY DIJON MUSTARD DRESSING GF DF V - ADD GRILLED CHICKEN | 110 +30 | ASIAN CHOPPED SALAD A MIX OF CABBAGE, CARROTS, CUCUMBERS, EDAMAME, BEAN SPROUTS, & RED PEPPER, TOSSED IN A SPICY PEANUT GINGER DRESSING. TOPPED WITH FRESH HERBS, PEANUTS, & CRISPY NOODLES. VA DF - ADD GRILLED CHICKEN | 110 +30 |

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ASIAN-INSPIRED DISHES

BALINESE CURRY

 125

A FRAGRANT & FLAVORFUL BALINESE CURRY WITH FRESH VEGETABLES SIMMERED IN LOCAL SPICES, SERVED WITH COCONUT RICE. **DF | V**

CHOOSE YOUR PROTEIN:

TOFU: INCLUDED

SWAP FOR CHICKEN: +20

SWAP FOR PRAWNS: +30

CURRY MASALA

 140

A FLAVOURFUL INDIAN MASALA CURRY, SERVED WITH COCONUT RICE. CHOOSE YOUR PROTEIN:

CHICKEN (INCLUDED)

SWAP FOR PRAWNS: +30

PAD THAI

RICE NOODLES WITH EGG, FRESH VEGETABLES, CASHEWS IN A TANGY TAMARIND SAUCE.

VA | DFA | GFA

TOFU (INCLUDED)

SWAP FOR CHICKEN: +20

SWAP FOR PRAWNS: +30

TANTAN RAMEN

 120

A FLAVOURFUL BROTH WITH BOK CHOY & MINCED TOFU, SERVED WITH RAMEN NOODLES. **V | DF**

TOFU (INCLUDED)

SWAP FOR SPICY PORK: +20

NASI CAMPUR

 160

A MIX OF LOCAL VEGETABLES, CHICKEN, & SEAFOOD, SERVED BALINESE STYLE WITH COCONUT RICE, SPICY SAMBALS, & TRADITIONAL BALINESE FISH SOUP. **GFA | DFA**

SPICY LENTIL DAHL

 130

FRAGRANT & FLAVOURFUL RED LENTIL DAHL, INFUSED WITH AROMATIC SPICES, SERVED WITH NAAN BREAD, FRESH HERBS, & A DOLLOP OF CREAMY GREEK YOGURT. **VA | DFA | GFA**

BEEF RENDANG

 155

TENDER, SLOW-COOKED BEEF SIMMERED IN A RICH, AROMATIC BLEND OF COCONUT MILK, SPICES, & HERBS, DELIVERING DEEP, BOLD FLAVORS. SERVED WITH COCONUT RICE & TANGY PICKLED VEGETABLES. **GF | DF**

MONGOLIAN GLAZE CHICKEN

145


CRISPY FRIED CHICKEN TOSSED IN A STICKY, SWEET, & SAVOURY MONGOLIAN SAUCE, SERVED WITH COCONUT RICE. **DF**

NASI GORENG

120

INDONESIAN FRIED RICE WITH YOUR CHOICE OF CHICKEN OR TOFU, MIXED VEGETABLES, EGG, & AROMATIC BALINESE SAUCES, SERVED WITH PICKLED VEGETABLES & CRISPY CRACKERS. **DFA | VA**

HOT COAL GRILL

 130

GRILLED CHICKEN MARINATED IN A SPICY PEANUT SAUCE, SERVED WITH COCONUT RICE & BALINESE-STYLE VEGETABLES. **DF | GFA**

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SEARED & COMFORT CLASSICS

- SEARED TUNA** 160
SEARED TUNA STEAK COATED IN SESAME SEEDS, SERVED ON PINEAPPLE SALSA WITH SMASHED BABY POTATOES & ASIAN DRESSING. **DF | GFA**
- BARRAMUNDI & GREEN MANGO** 🌶️ 170
FRESH BARRAMUNDI SERVED ON A BED OF TOASTED COCONUT & GREEN MANGO SALAD, DRIZZLED WITH SWEET&SOUR CHILI SAUCE. **DF**
- NEW ZEALAND LAMB SHANK** 240
SLOW-BRAISED LAMB SHANK IN A RICH TOMATO SAUCE, SERVED WITH CREAMY GARLIC MASH & SAUTÉED BROCCOLI. **DFA**
- BEEF LASAGNE** 140
LAYERS OF MINCED BEEF, FRESH TOMATO SAUCE, & A RICH, CREAMY CHEESE SAUCE. SERVED WITH A SIDE SALAD.
- SWEET, SOUR & SPICY** 125
CRISPY TOFU TOSSED WITH PINEAPPLE, CARROTS, ONIONS, & RED PEPPERS IN A BOLD SWEET & SPICY SAUCE, SERVED WITH COCONUT RICE. **VA | DFA**
TOFU (INCLUDED)
SWAP FOR CHICKEN : +20
- JUICY GRILLED CHICKEN** 🌶️ 140
TENDER GRILLED CHICKEN MARINATED IN AROMATIC BALINESE SPICES, SERVED WITH SPICY GREEN BEANS, COCONUT RICE, & HOUSE-MADE SAMBALS. **DFA | GF**
- GNOCCHI AL FUNGHI** 140
HOUSE-MADE GNOCCHI SERVED IN A RICH, CREAMY MUSHROOM SAUCE.
- CREAMY COCONUT MEATBALLS** 🌶️ 160
TENDER BEEF MEATBALLS SIMMERED IN A CREAMY COCONUT CURRY SAUCE, SERVED WITH GARLIC NAAN & CUCUMBER MINT SALAD. **DFA**
- CHICKEN BURGER** 🌶️ 140
CRISPY CHICKEN FILLET TOPPED WITH CHEESE, ASIAN SLAW, & SPICY MAYO, SERVED WITH GOLDEN FRENCH FRIES.
- BALINESE FISH & CHIPS** 🌶️ 150
CHOOSE BETWEEN FRESH, PERFECTLY GRILLED BARRAMUNDI OR CRISPY, GOLDEN FRIED FISH, SERVED WITH OUR HOUSE-MADE CHIPS & A VARIETY OF SAMBALS

SIDES

- HOMEMADE FRENCH FRIES** 50
GOLDEN FRIES WITH GARLIC SALT & PARMESAN. **VA | DFA | GF**
- BALINESE GREEN BEANS** 🌶️ 50
GREEN BEANS WITH SHREDDED COCONUT, SHALLOTS, & BALINESE SAUCE. **V | GF | DF**
- NAAN BREAD** 50
SOFT HOMEMADE NAAN WITH GARLIC & OLIVE OIL.
- SMASHED POTATOES** 50
CRISPY BABY POTATOES WITH ROSEMARY, SHALLOTS, & PARMESAN. **VA | GF | DFA**
- GARLIC BOK CHOY/BROCCOLI** 50
STIR-FRIED BOK CHOY OR BROCCOLI WITH GARLIC, SHALLOTS, & SESAME OIL. **V | DFA | GFA**
- CORN RIBS** 60
ROASTED CORN WITH GARLIC, PAPRIKA, & HERBS. **VA | DFA | GF**

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BREAKFAST

TEA, COFFEE/INFUSED WATER/FRUIT JUICE

FOLLOWED BY:

FRESH FRUIT PLATTER

BREAD BASKET/BANANA BREAD/BUTTER & JAM

PLUS YOUR CHOICE OF ONE OF THESE:

SMOOTHIE BOWL

A VIBRANT BLEND OF IN-SEASON FRUITS, TOPPED WITH OUR HOMEMADE GRANOLA, TOASTED COCONUT, & FRESH FRUIT. **DF | V | GF**

FLUFFY BANANA PANCAKES

OLD-SCHOOL FLUFFY PANCAKES SERVED WITH BANANA, TANGY BERRY COMPOTE, CREAMY GREEK YOGURT, & MAPLE SYRUP.

NASI GORENG

A TRADITIONAL INDONESIAN FRIED RICE DISH WITH FRESH VEGETABLES, TOPPED WITH AN EGG OMELETTE & SERVED WITH PICKLED FRUITS & CRUNCHY NUT CRACKERS. **DFA | VA | DFA**

CHICKPEA OMELETTE

A FLAVOURFUL EGG-FREE OMELETTE MADE WITH CHICKPEA FLOUR, FRESH VEGETABLES, & MELTED MOZZARELLA CHEESE, SERVED WITH A SIDE SALAD. **GF | VA | DFA**

SHAKSHUKA

A NORTH AFRICAN-INSPIRED DISH OF SPICED TOMATO AND CAPSICUM SAUCE TOPPED WITH A POACHED EGG, SERVED WITH WARM NAAN BREAD.

BANANA & NUT OATMEAL

WARM STEEL-CUT OATS TOPPED WITH CARAMELISED BANANAS, CRUNCHY NUTS & SEEDS, & A DRIZZLE OF MAPLE SYRUP. **V | DFA**
GFA

BREAKFAST

BLT

CRISPY BACON, FRESH LETTUCE, TOMATO & CHILLI MAYO ON TOASTED SOURDOUGH, SERVED WITH A SIDE SALAD

BREAKFAST CHIA POT

A CREAMY BLEND OF OVERNIGHT CHIA SEEDS LAYERED WITH GREEK YOGURT & MIXED BERRY COMPOTE, FINISHED WITH CRUNCHY HOUSE-MADE GRANOLA. **GF | DFA | VA**

TORTILLA BREAKFAST WRAP

A WARM TORTILLA FILLED WITH A FLUFFY OMELETTE, CRISPY BACON, SAUTÉED SPINACH, & MUSHROOMS.

MIE GORENG

CLASSIC STIR-FRIED NOODLES WITH FRESH VEGETABLES, A HINT OF SPICE, & TOPPED WITH AN EGG OMELETTE. **VA | DFA**

OMELETTE YOUR WAY

A CLASSIC THREE-EGG OMELETTE, COOKED TO PERFECTION & FILLED WITH YOUR CHOICE OF FRESH VEGETABLES, CHEESE, & MEATS SERVED WITH A SIDE SALAD. **GFA**

BACON & CHILLI SCRAMBLE

FLUFFY SCRAMBLED EGGS WITH A TOUCH OF CHILI, SERVED WITH CRISPY BACON, CARAMELIZED ONIONS, A SIDE SALAD, SERVED WITH TOASTED SOURDOUGH

TOFU SCRAMBLE

A WHOLESOME SCRAMBLE OF TOFU WITH SAUTÉED SPINACH, CHERRY TOMATOES, HERBS & MICROGREENS SERVED WITH TOASTED SOURDOUGH. **GF, V**

HALLOUMI SANDWICH

GRILLED HALLOUMI, BEETROOT RELISH, & ROCKET ON TOASTED SOURDOUGH, SERVED WITH A SIDE SALAD

BREAKFAST

SMOOTHIE BOWL 90

A VIBRANT BLEND OF IN-SEASON FRUITS, TOPPED WITH OUR HOMEMADE GRANOLA, TOASTED COCONUT, & FRESH FRUIT.

DF | V | GF

FLUFFY BANANA PANCAKES 100

OLD-SCHOOL FLUFFY PANCAKES SERVED WITH BANANA, TANGY BERRY COMPOTE, CREAMY GREEK YOGURT, & MAPLE SYRUP.

NASI GORENG 100

A TRADITIONAL INDONESIAN FRIED RICE DISH WITH FRESH VEGETABLES, TOPPED WITH AN EGG OMELETTE, & SERVED WITH PICKLED FRUITS & CRUNCHY NUT CRACKERS. DFA | VA | DFA

CHICKPEA OMELETTE 110

A FLAVOURFUL EGG-FREE OMELETTE MADE WITH CHICKPEA FLOUR, FRESH VEGETABLES, & MELTED MOZZARELLA CHEESE, SERVED WITH A SIDE SALAD. GF | VA | DFA

SHAKSHUKA 110

A NORTH AFRICAN-INSPIRED DISH OF SPICED TOMATO AND CAPSICUM SAUCE TOPPED WITH A POACHED EGG, SERVED WITH WARM NAAN BREAD.

BANANA & NUT OATMEAL 110

WARM STEEL-CUT OATS TOPPED WITH CARAMELISED BANANAS, CRUNCHY NUTS & SEEDS, & A DRIZZLE OF MAPLE SYRUP. V | DFA

BLT SANDWICH 120

CRISPY BACON, FRESH LETTUCE, TOMATO & CHILLI MAYO ON TOASTED SOURDOUGH, SERVED WITH A SIDE SALAD

BREAKFAST

BREAKFAST CHIA POT 100

A CREAMY BLEND OF OVERNIGHT CHIA SEEDS LAYERED WITH GREEK YOGURT AND MIXED BERRY COMPOTE, FINISHED WITH CRUNCHY HOUSE-MADE GRANOLA. GF | DFA | VA

TORTILLA BREAKFAST WRAP 95

A WARM TORTILLA FILLED WITH A FLUFFY OMELETTE, CRISPY BACON, SAUTÉED SPINACH, & MUSHROOMS, SERVED WITH A SIDE SALAD

MIE GORENG 100

CLASSIC STIR-FRIED NOODLES WITH FRESH VEGETABLES, A HINT OF SPICE, & TOPPED WITH AN EGG OMELETTE. VA | DFA

OMELETTE YOUR WAY 100

A CLASSIC THREE-EGG OMELETTE, COOKED TO PERFECTION & FILLED WITH YOUR CHOICE OF FRESH VEGETABLES, CHEESE, & MEATS SERVED WITH A SIDE SALAD. GFA

BACON & CHILLI SCRAMBLE 120

FLUFFY SCRAMBLED EGGS WITH A TOUCH OF CHILI, SERVED WITH CRISPY BACON, CARAMELIZED ONIONS, A SIDE SALAD, SERVED WITH TOASTED SOURDOUGH

TOFU SCRAMBLE 110

A WHOLESOME SCRAMBLE OF TOFU WITH SAUTÉED SPINACH, CHERRY TOMATOES, HERBS & MICROGREENS SERVED WITH TOASTED SOURDOUGH. GF, V

HALLOUMI SANDWICH 120

GRILLED HALLOUMI, BEETROOT RELISH, & ROCKET ON TOASTED SOURDOUGH, SERVED WITH A SIDE SALAD

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PIZZAS

ASRI SERVES YOU A NEO NEAPOLITAN STYLE PIZZA COOKED OVER HIGH HEAT IN OUR PIZZA OVEN.

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|--|---|------------|
| BINGO BANGO | | 140 |
| SALAMI, BLUE CHEESE, WALNUTS, MOZZARELLA, DRIZZLED WITH HONEY | | |
| SPICY SURF |  | 160 |
| PRAWNS, HOUSE MADE CHILLI JAM, SPINACH & SPRING ONION, TOPPED WITH MOZZARELLA CHEESE | | |
| SMOKED INFERNO |  | 140 |
| SPICY BBQ CHICKEN, ONIONS, MOZZARELLA CHEESE TOPPED WITH BBQ SAUCE | | |
| CLASSICO | | 130 |
| TOMATO, MOZZARELLA, FRESH BASIL DRIZZLED WITH OLIVE OIL | | |
| LA BURRATA | | 165 |
| CHERRY TOMATOES, BURRATA CHEESE & ROCKET | | |
| NORDIC LUXE | | 150 |
| SALMON, CAMEMBERT, PARMESAN, SHALLOTS & ROCKET | | |
| FUNGI FANTASY (VEGAN) | | 160 |
| VEGAN MOZZARELLA, VEGAN GORGONZOLA, CARAMELISED ONIONS, MUSHROOMS, GARLIC & ONION | | |

COMBINE OUR PIZZAS WITH A SALAD FOR THE PERFECT MEAL.

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SOMETHING SWEET

| | |
|---|------------|
| AFFOGATO | 80 |
| EXPAT ROASTERS ESPRESSO COFFEE POURED OVER VANILLA ICECREAM | |
| CHOCOLATE CUSTARD CAKE | 100 |
| CHOCOLATE MOUSSE CAKE MEETS FLAN PATISSIER—CREAMY, CHOCOLATEY, SERVED WITH CARAMEL SAUCE & VANILLA ICE CREAM. | |
| PASSIONFRUIT & MANGO CHEESECAKE | 120 |
| SOFT & SILKY CHEESECAKE TOPPED WITH PASSIONFRUIT SAUCE | |
| SALTED CARAMEL TART | 85 |
| CARAMEL CHOCOLATE TART SPRINKLED WITH AMED SEA SALT. | |
| CHOCOLATE BROWNIE | 100 |
| DECADANT CHOCOLATE BROWNIE, SERVED WITH VANILLA ICECREAM | |
| APPLE & BERRY CRUMBLE | 110 |
| OLD FASHIONED APPLE & MIXED BERRY CRUMBLE SERVED WITH YOGHURT OR VANILLA ICE CREAM. | |
| STICKY DATE PUDDING | 120 |
| WARM STICKY DATE PUDDING WITH CARAMEL SAUCE, PERFECTLY MOIST AND FLAVOURFUL. SERVED WITH VANILLA ICE CREAM OR COCONUT GELATO SORBET (VEGAN) | |

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