

ASRI

BY ŚAMANVAYA

Tucked away in the lush Sidemen Valley, Asri Dining is an oasis for those seeking delicious food and a warm, relaxed atmosphere. Our menu brings together authentic Indonesian flavours and international influences, crafted with fresh, seasonal ingredients.

Our menu draws inspiration from Mediterranean classics, hearty Western comfort dishes, and a few global favourites – all crafted with fresh, seasonal ingredients. Whether you're grazing with friends, digging into a satisfying main, or pairing your meal with a crisp wine or signature cocktail, we're here to make every visit memorable.

Please note:

All prices are listed in thousands and are subject to 21% government tax and service charge.

We do our best to cater to dietary needs and allergies. English isn't our first language, so please let us know clearly if you have any specific requirements – we truly want to get your meal just right.

Menu Codes:

GFA – Gluten-Free Option **Available**

DFA – Dairy-Free Option **Available**

VA – Vegan Option **Available**

These dishes can be adapted on request but are not prepared this way by default, so please inform our staff when ordering.

We take allergies seriously and will do our best to avoid cross-contamination, but please note that our kitchen handles gluten, dairy, nuts, and other common allergens.

PERFECT PAIRINGS

MOUNT ZERO OLIVES *V | GF | DF*

50

Seasonal Australian mixed olives. Briny, bold, and naturally full of flavour.

HOUSE MADE FLATBREAD *VA*

70

Warm, fluffy flatbread made in-house, served with whipped feta and hot honey.

ARTISAN CHEESE BOARD *GFA*

150

Curated gourmet cheeses served with house pickles, chilli jam & crisp sourdough crackers.

HUMMUS WITH ROASTED CHICKPEAS *(V | GFA | DF)*

110

Creamy house-made hummus topped with spiced, roasted chickpeas. Served with crisp sourdough crackers baked in-house.

BAKED CAMEMBERT *GFA*

160

Creamy baked camembert topped with dried fruits, toasted nuts & honey. Served with golden flatbread.

SMALL PLATES

GAMBAS PIL PIL *GFA | DF*



130

Sizzling prawns in olive oil, garlic & chilli, served with toasted sourdough.

FISH BITES *GFA*

120

Crispy battered barramundi with tartare sauce.

HALLOUMI SLIDERS

110

Grilled halloumi, Asian slaw, beetroot relish & chilli mayo in soft slider buns (3)

TACOS *DFA*

135

Soft tortillas with slaw, chilli mayo, coriander, pickled onions & pineapple salsa.

Your choice of: crispy butterflied prawns or juicy grilled chicken.
-Served with a duo of Indonesian Three Birds hot sauces.

MAIN DISHES

CREAMY MEATBALLS

Tender beef meatballs in a garlic-herb cream sauce. Served with sourdough naan and a crisp cucumber salad.



150

NEW ZEALAND LAMB SHANK (DFA)

Slow-braised lamb shank in a rich tomato sauce. Served with creamy garlic mash and sautéed broccoli.

250

CARBONARA WITH HOMEMADE PAPPARDELLE

Silky ribbons of fresh pappardelle tossed in a creamy carbonara sauce with garlic, parmesan, and bacon.

150

CRISPY CHICKEN BURGER

Golden-fried chicken fillet with iceberg and chilli mayo, served in a toasted bun with fries.

140

GNOCCHI WITH GREEN BEANS & GARLIC BUTTER

Soft potato gnocchi tossed with green beans in a fragrant garlic and chili butter sauce, finished with herbs, and parmesan.



145

BEEF LASAGNE

Layered with seasoned beef, tomato sugo, and creamy béchamel. Served with a fresh side salad.

150

LOCAL FAVOURITES

BALINESE FISH & CASSAVA (GFA)

Perfectly grilled barramundi, served with house-made cassava chips, balinese urab and a duo of sambals.



160

SPICY ISLAND RAMEN (VA)

A bold Thai-style broth with minced pork, bok choy, and marinated egg. Served with ramen noodles. Tofu option available



140

HOT COAL GRILL (VA | DFA | GF)


Chargrilled chicken skewers served sizzling over hot coals with rich peanut satay sauce, house made sambal and a side of rice.

135

SIDES

- FRIES WITH HOUSE SEASONING** *GFA VA* 55
Golden fries tossed in our house-made garlic salt.
- CHARRED BROCCOLI WITH LEMON & GARLIC** *GF VA* 60
Lightly grilled broccoli tossed with garlic-infused olive oil and fresh lemon zest.
- SMASHED POTATOES** *GF V* 55
Crispy baby potatoes with garlic rosemary and parmesan.
- CORN RIBS WITH SMOKY PAPRIKA BUTTER** *GF VA* 60
Sweet corn ribs brushed with paprika butter and herbs.

SALADS & BOWLS

- GARDEN SALAD** *V | GF | DF* 80
Mixed leaves, red onion, capsicum, & cherry tomatoes, drizzled with a rich balsamic dressing.
- BURRATA SALAD** *GF* 150
Creamy burrata on a bed of juicy tomatoes, basil, finished with a drizzle of balsamic dressing.
- BARRAMUNDI & GREEN MANGO** *DF*  170
Crispy barramundi on a bed of toasted coconut & green mango salad, topped with sweet & sour chili dressing.
- MEXICAN CHICKEN SALAD** *GF*  130
Spiced chicken breast with black beans, crunchy iceberg lettuce, pickled jalapeños, and crispy corn chips over rice, finished with a smoky lime dressing.

PIZZAS

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

HEATWAVE

Tomato sugo, fresh torn mozzarella, spicy salami, smoked chèvre, pickled jalapeños, and a drizzle of hot honey.



150

SPICY SURF

Chilli-jam prawns with mozzarella, spring onion, and fresh red chilli – finished with wild rocket and olive oil.



170

SMOKED INFERNO

Shredded BBQ chicken, smoked cheddar, white onion & mozzarella with our house smoky BBQ sauce.

150

CLASSICO

Tomato sugo, fior di latte mozzarella, and fresh basil, finished with a drizzle of olive oil and parmesan.

130

LA BURRATA

Cherry tomatoes, burrata cheese & rocket.

170

WILD TRUFFLE

Cream base, sautéed mixed mushrooms, caramelised onion, smoked cheddar & mozzarella, finished with fresh thyme, cracked black pepper & truffle oil.

160

FUNGHI FANTASY (VEGAN)

Vegan mozzarella, vegan gorgonzola, caramelised onions, mushrooms, garlic & onion.

150

COMBINE OUR PIZZAS WITH A SALAD FOR THE PERFECT MEAL.

SWEET ENDINGS

AFFOGATO AL CAFFÈ

Expat Roasters espresso poured over vanilla bean ice cream. Simple, bold, and classic.

80

CHOCOLATE CUSTARD CAKE

A rich fusion of French flan and dark chocolate mousse, baked to silkiness. Served with warm caramel sauce & vanilla ice cream.

100

PASSIONFRUIT & MANGO CHEESECAKE

Silky cheesecake layered with mango coulis & passionfruit glaze. Light, bright, and summery.

120

CHOCOLATE BROWNIE

Fudgy dark chocolate brownie, served warm with vanilla ice cream.

100

TROPICAL MERINGUE

Crisp, airy meringue topped with fresh mango, tangy passionfruit, and whipped cream. Served with vanilla ice cream. (GF)

120

APPLE & BERRY CRUMBLE

Baked apples & mixed berries under a golden oat crumble. Served with creamy vanilla ice cream or tangy yoghurt.

110

STICKY DATE PUDDING

Warm spiced date pudding with rich caramel sauce. Served with coconut sorbet (vegan) or vanilla ice cream. (V)

120

FLOURLESS CHOCOLATE CAKE

Rich, decadent chocolate cake served warm with silky chocolate ganache. Served with vanilla ice cream. (GF)

130

REFRESHMENTS

COFFEE BAR

Single Espresso	25
Latte Long black	40
Cappucino Flat White	40
- Extra Shot	10
- Oat Milk	15
Balinese Coffee	25
Hot Chocolate	40
Matcha - hot or iced	45

TEA HOUSE

English Breakfast Earl Gray	40
Greea Tea Jasmine	40
Fresh Ginger & Lemongrass	45
Lemongrass (iced)	40

HEALING TEAS

Relaxing Calming Healing Digestive	40
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JAMU - Balinese Turmeric & Tamarind Tonic	50
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Still or Sparkling Bottled Water	45
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SOFT DRINKS

Soda Coke Zero Coca Cola Sprite Tonic	30
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BANANA & OAT SMOOTHIE

Banana, Dates, Oats, Honey, Cinnamon, Milk	65
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TROPICAL BERRY SMOOTHIE

Berries, Banana, Pineapple, Apple Juice	65
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MATCHA MAGIC

Green Tea Matcha, Vanilla, Banana, Milk	70
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- add a scoop of vanilla Protein	25
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IMMUNE BOOSTER

Orange, turmeric, ginger, Lemon, apple juice, honey	60
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DETOX JUICE

Capsicum, cucumber, orange, tumeric, Apple Juice & a little honey	60
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FRESHLY SQUEEZED JUICES

Orange Watermelon Pineapple Mixed	60
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FRESH COCONUT

Freshly Cracked with lime	40
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MOCKTAILS

PASSIONFRUIT FIZZ

Freshly Muddled Lychees, Passionfruit, Lime & Soda	65
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VIRGIN MOJITO

Smashed Mint, Lime, Simple Syrup Soda & Ice	60
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BEERS

Bintang - Small	40
Bintang - Large	60
Heineken	70
Kura Kura Ale	70
Kura kura Lager	70
Singaraja	70

SPIRITS - LOCAL

Gin Vodka Rum Tequila Brandy Whisky Arak	65
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SPIRITS - IMPORT

Aperol Campari Jose Cuervo Tequila Bombay Gin	90
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WHISKY - IMPORT

Jameson / Chivas Regal / Gentleman Jack / Black Bush / Black Label	95
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COCKTAILS

PASSION SUNSET PALOMA 130
Tequila, Passionfruit, Soda,
Lime, Tajín

APEROL SPRITZ 160
Aperol, Bubbles, Soda, Orange

TWISTED MARGARITA 130
Classic or Spicy or GB

BOTANICAL BLOOM G&T 130
Gin, Tonic, Elderflower,
Cucumber, Rosemary

ISLAND BREEZE MOJITO 130
Rum, Ginger, Lime, Mint, Soda

LYCHEE GLOW FIZZ 140
Vodka, Lychee, Lime, Soda &
Honey

STRAWBERRY DAQUIRI 130
Rum, Strawberries, Lime, Ice

VELVET ALMOND 150
Amaretto, Lemon, Egg White

TROPICAL PASSION FIZZ 130
Gin, Lychee, Passionfruit,
Soda, Lime

GOLDEN SPICE MULE 145
Spiced Rum, Ginger, Lime,
Soda

ESPRESSO MARTINI 140
Vodka, Coffee Liqueur,
Espresso

SUNDOWN NEGRONI 160
Campari, Gin, Vermouth,
Orange

CARIBBEAN PIÑA COLADA 130
Rum, Coco Liqueur & Cream,
Pineapple

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WINE LIST

WHITE

White Monkey Sauvignon Blanc 2022 750/170
New Zealand
Bright and vibrant with citrus zest and passionfruit.

Two Islands Sauvignon Blanc 2023 550
Indonesia
Zesty and fresh with grapefruit, lime, and tropical fruit.

Two Islands Chardonnay 2023 550
Indonesia
Fresh and balanced with melon, citrus, and a touch of oak.

Valdivieso Chardonnay 2023 650
Chile
Fresh and balanced with melon, citrus, and a clean finish.

Shearwater Pinot Gris 2022 600
New Zealand
Ripe and aromatic with pear, apple, and floral lift.

Two Islands Riesling 2023 550
Indonesia
Crisp and floral with lime, green apple, and a refreshing finish.

BUBBLES

Valdivieso Brut 160/580
Chile
Bright, crisp, and crowd-pleasing with soft bubbles and citrus lift.

Tunjung Sparkling NV 550
Indonesia
Light and refreshing with citrus, apple, and fine bubbles.

Flumen Prosecco Brut NV 680
Italy
Light and lively with green apple and white flower notes. Fine bubbles, perfect for toasts.

NV Louis Perdrier Brut 700
France
Light, crisp, and refreshing with fine bubbles and notes of green apple and citrus. A stylish French sparkling that's easy to love.

NV Moët & Chandon Brut Impérial 2.500
France
An icon of Champagne — vibrant and elegant with brioche, pear, and fine mousse. For moments worth celebrating.

ROSE & ORANGE

White Monkey Rosé 2022 170/750
New Zealand
Bright and fruity with hints of strawberry and citrus. Fresh and versatile.

Two Islands Rosé 2023 550
Indonesia
Light and refreshing with raspberry and pink grapefruit.

Glup Naranjo 2022 (Orange | Natural) 800
Chile
Dry and textured with apricot, tea, and spice. An adventurous natural wine with character.

Tariquet Rosé de Pressée 2022 700
France
Fresh and elegant with wild berries and a hint of herbs.

RED

White Monkey Pinot Noir 2022 170/750
New Zealand
Bright and silky with red cherry, raspberry, and a soft touch of oak.

Two Islands Shiraz 2023 550
Indonesia
Medium-bodied and smooth with ripe berries, gentle spice, and a soft finish.

Valdivieso Cabernet Sauvignon 2022 680
Chile
Smooth and full-bodied with dark berries, soft spice, and a dry finish.

Sainte-Marie Bordeaux Supérieur 2020 700
France
Classic Bordeaux blend with plum, cassis, and earthy tannins.

McGuigan Shortlist Cab Sav 2020 1.200
Coonawarra, Australia
Bold and structured with blackcurrant, mint, and smooth oak.

Two Islands Cabernet Merlot 2022 550
Indonesia
Smooth and medium-bodied with plum, cassis, and soft spice.

Babich Classic Merlot Cabernet 2021 900
Hawke's Bay, New Zealand
Soft and rounded with plum, red berries, and gentle tannins.