

ASRI

BY ŠAMANVAYA

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 Indonesian 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 – Vegetarian/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

GIANT GREEN OLIVES *V / GF / DF*

50

Large, whole green olives with a bright, briny flavour and a satisfying, natural bite.

HOUSE MADE FLATBREAD *VA*

70

Warm, fluffy flatbread made in-house, served with whipped feta, honey and a touch of chili.

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 pineapple chili jam, dried fruits, toasted nuts & honey. Served with golden flatbread.

SMALL PLATES

GAMBAS PIL PIL *GFA / DF*

130

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

FISH BITES *GFA*

120

Crispy battered barramundi with homemade tartare and lemon.

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

SLOW-BRAISED NEW ZEALAND LAMB SHANK DFA

250

Slow-braised lamb shank in a rich red wine and tomato sauce, served with creamy mashed potato and sautéed broccoli.

GARLIC-HERB MEATBALLS

150

Tender beef meatballs in a rich garlic-herb sauce. Served with sourdough naan.

CLASSIC BEEF LASAGNE

150

Layered seasoned beef, tomato sugo, and cheesy béchamel, served with a fresh side salad.

CRISPY CHICKEN BURGER

140

Golden-fried chicken fillet with asian slaw, onion chili jam and mayo, served in a toasted bun with fries. (option to add cheese!)

HOT COAL GRILL VA / DFA / GF

140

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

SESAME CRUSTED TUNA

160

Lightly seared, medium-rare tuna crusted with sesame and coriander, served with crispy baby potatoes and a vibrant pineapple salsa with asian dressing.

BALINESE FISH & CASSAVA GFA

160

Crispy crumbed barramundi, served with house-made cassava chips, Balinese urab, and a selection of sambals.

SILKY PAPPARDELLE CARBONARA VA

150

Fresh pappardelle ribbons tossed in a luscious carbonara sauce with garlic, parmesan, mushrooms and bacon.

SPICY ISLAND RAMEN VA

140

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

ON THE SIDE

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.

CORN RIBS WITH SMOKY PAPRIKA BUTTER GF VA 60

Sweet corn ribs brushed with paprika butter and herbs.

SALADS

GARDEN SALAD V / GF / DF 80

Mixed leaves, red onion, capsicum, & cherry tomatoes, drizzled with a rich balsamic dressing and pumpkin seeds.

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 

Grilled barramundi on a bed of toasted coconut and green mango salad, topped with a sweet & sour chili dressing.

PIZZAS

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

SOUTHERN SMOKE

Slow-cooked pulled pork, mozzarella, red onion, and roasted capsicum, drizzled with smoky BBQ sauce and finished with a touch of fresh parsley. (HOUSE FAVOURITE!)

 170

HEATWAVE

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

 150

SMOKED INFERO

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

150

CLASSICO

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

140

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

COMBINE OUR PIZZAS WITH A SALAD
FOR THE PERFECT MEAL.

SWEET ENDINGS

AFFOGATO AL CAFFÈ

90

Creamy vanilla ice cream finished with a shot of rich, premium espresso.

CHOCOLATE CUSTARD CAKE

100

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

PASSIONFRUIT & MANGO CHEESECAKE

120

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

CHOCOLATE BROWNIE

100

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

APPLE & BERRY OAT BAKE

110

Baked apples and mixed berries topped with a golden oat crisp. Served with honey and creamy vanilla ice cream or tangy yoghurt.

STICKY DATE PUDDING VA

120

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

FLOURLESS CHOCOLATE CAKE GF

130

Rich, decadent chocolate cake served warm with silky chocolate sauce. Served with vanilla ice cream.

COFFEE & TEA HOUSE



THE HEALTH BAR

THE COFFEE BAR

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

THE TEA HOUSE

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

HEALING TEAS

Relaxing Calming Healing Digestive	40
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BOTTLED WATER

Still or Sparkling	35
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SOFT DRINKS

Soda Coke Zero Coca Cola Sprite Tonic	30
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FRESH COCONUT	40
Freshly Cracked with lime	

JAMU	50
Balinese Turmeric & Tamarind Tonic	

KOMBUCHA	60
Mixed Berry Apple & Guava	

IMMUNE BOOSTER	60
Orange, Turmeric, Ginger, Lemon, Apple Juice, Honey	

DETOX JUICE	60
Capsicum, Cucumber, Orange, Turmeric, and Apple Juice	

FRESHLY SQUEEZED JUICE	60
Orange Watermelon Pineapple Banana Mixed	

BANANA & OAT SMOOTHIE	65
Banana, Dates, Oats, Honey, Cinnamon, Milk	

TROPICAL BERRY SMOOTHIE	65
Berries, Banana, Pineapple, Apple Juice	

MATCHA MAGIC	70
Green Tea Matcha, Vanilla, Banana, Milk	

- add a scoop of vanilla Protein 25

THE BAR



MOCKTAILS

PASSIONFRUIT FIZZ

Freshly muddled lychees, passionfruit, lime & soda

65

VIRGIN MOJITO

Smashed mint, lime & soda

60

ELDERFLOWER GLOW FIZZ

Lychee, elderflower, lime, aromatic bitters & soda

65

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

SPIRITS

IMPORT

Aperol | Campari | Jose Cuervo
Tequila | Bombay Gin

90

WHISKY

IMPORT

Jameson | Chivas Regal |
Gentleman Jack | Black Bush |
Black Label

95

COCKTAILS



PASSION SUNSET PALOMA

Tequila, Passionfruit, Lime,
Soda, Tajín

130

APEROL SPRITZ

Aperol, Bubbles, Soda, Orange

160

TWISTED MARGARITA

Classic or Spicy

130

BOTANICAL BLOOM G&T

Gin, Tonic, Elderflower,
Cucumber, Rosemary

130

ISLAND BREEZE MOJITO

Rum, Ginger, Lime, Mint, Soda

130

LYCHEE GLOW FIZZ

Vodka, Lychee, Lime, Soda,
Honey

140

STRAWBERRY DAQUIRI

Rum, Strawberries, Lime

130

TROPICAL PASSION FIZZ

Gin, Lychee, Passionfruit,
Soda, Lime

130

GOLDEN SPICE MULE

Spiced Rum, Ginger, Lime,
Soda

145

MARTINI

Classic | Dirty | Espresso

140

SUNDOWN NEGRONI

Campari, Gin, Vermouth,
Orange

160

CARIBBEAN PIÑA COLADA

Rum, Coco Liqueur & Cream,
Pineapple

130

WINE LIST

BUBBLES

Valdivieso Brut Chile	160/580
Bright, crisp, and crowd-pleasing with soft bubbles and citrus lift.	
Tunjung Sparkling NV Indonesia	600
Light and refreshing with citrus, apple, and fine bubbles.	
Flumen Prosecco Brut NV Italy	680
Light and lively with green apple and white flower notes. Fine bubbles, perfect for toasts.	
NV Louis Perdrier Brut France	700
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 France	2.500
An icon of Champagne — vibrant and elegant with brioche, pear, and fine mousse. For moments worth celebrating.	

WHITE

Valdivieso Chardonnay 2023 Chile	160/580
Fresh and balanced with melon, citrus, and a clean finish.	
White Monkey Sauvignon Blanc 2022 New Zealand	750
Bright and vibrant with citrus zest and passionfruit.	
Astrolabe Chardonnay 2022 Marlborough, New Zealand	800
Elegant and refined with notes of ripe stone fruit, citrus, and subtle oak. Creamy texture with a fresh, balanced finish.	
Two Islands Sauvignon Blanc 2023 Indonesia	550
Zesty and fresh with grapefruit, lime, and tropical fruit.	
La Révolution Sauvignon Blanc 2023 Central Valley, Chile	550
Crisp and citrusy with notes of grapefruit and lemon zest. Light, grassy, and easy-drinking.	
Tariquet Sauvignon Blanc 2023 Côtes de Gascogne, France	670
Bright and zesty with notes of lime, passionfruit, and fresh herbs. Lively acidity with a crisp, refreshing finish.	
Two Islands Riesling 2023 Bali, Indonesia	550
Crisp and aromatic with notes of lime, green apple, and a refreshing finish.	
Shearwater Pinot Gris 2022 New Zealand	780
Ripe and aromatic with pear, apple, and floral lift.	
Pompei Pinot Grigio 2023 Pompei, Italy	600
Crisp and light with notes of green apple, pear, and subtle floral hints. Fresh and easy-drinking with a clean finish.	

WINE LIST

ROSE & ORANGE

White Monkey Rosé 2022 <i>New Zealand</i> Bright and fruity with hints of strawberry and citrus. Fresh and versatile.	650
Two Islands Rosé 2023 <i>Indonesia</i> Light and refreshing with raspberry and pink grapefruit.	550
Glup Naranjo 2022 (Orange Natural) <i>Chile</i> Dry and textured with apricot, tea, and spice. An adventurous natural wine with character.	700
Tariquet Rosé de Pressée 2022 <i>France</i> Fresh and elegant with wild berries and a hint of herbs.	700
Vidal Fleury Côtes du Rhône Rosé 2021 <i>Rhône Valley, France</i> Bright and refreshing with red berry fruit and subtle spice. Balanced and versatile.	800
Black Cottage Rosé 2023 <i>Marlborough, New Zealand</i> Bright and juicy with strawberry, raspberry, and a touch of florals. Light, refreshing, and perfect for warm afternoons.	800

RED

Valdivieso Cabernet Sauvignon 2022 <i>Chile</i> Smooth and full-bodied with dark berries, soft spice, and a dry finish.	160/580
White Monkey Pinot Noir 2022 <i>New Zealand</i> Bright and silky with red cherry, raspberry, and a soft touch of oak.	750
Two Islands Shiraz 2023 <i>Indonesia</i> Medium-bodied and smooth with ripe berries, gentle spice, and a soft finish.	550
Casa Mendoza Malbec 2022 <i>Mendoza, Argentina</i> Full-bodied and plush with blackberry, plum, and hints of chocolate and oak.	650
Sainte-Marie Bordeaux Supérieur 2020 <i>France</i> Classic Bordeaux blend with plum, cassis, and earthy tannins.	700
McGuigan Shortlist Cab Sav 2020 <i>Coonawarra, Australia</i> Bold and structured with blackcurrant, mint, and smooth oak.	1.200
Two Islands Cabernet Merlot 2022 <i>Indonesia</i> Smooth and medium-bodied with plum, cassis, and soft spice.	550
Babich Classic Merlot Cabernet 2021 <i>Hawke's Bay, New Zealand</i> Soft and rounded with plum, red berries, and gentle tannins.	900
Pompei Sangiovese 2023 <i>Pompei Italy</i> Medium-bodied and vibrant with red cherry, raspberry, and a hint of spice. Smooth and approachable with soft tannins and a clean, lingering finish.	650
Black Cottage Pinot Noir 2022 <i>Marlborough, New Zealand</i> Bright and silky with red cherry, berry notes, and gentle spice. Smooth and easy-drinking.	730