

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 INFERNO

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
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THE BAR



COCKTAILS



MOCKTAILS

PASSIONFRUIT FIZZ 65
Freshly muddled lychees,
passionfruit, lime & soda

VIRGIN MOJITO 60
Smashed mint, lime & soda

ELDERFLOWER GLOW FIZZ 65
Lychee, elderflower, lime,
aromatic bitters & soda

BEERS

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

SPIRITS

LOCAL 65
Gin | Vodka | Rum | Tequila |
Brandy | Whisky | Arak

SPIRITS

IMPORT 90
Aperol | Campari | Jose Cuervo
Tequila | Bombay Gin

WHISKY

IMPORT 95
Jameson | Chivas Regal |
Gentleman Jack | Black Bush |
Black Label

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

APEROL SPRITZ 160
Aperol, Bubbles, Soda, Orange

TWISTED MARGARITA 130
Classic or Spicy

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

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

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

MARTINI 140
Classic | Dirty | Espresso

SUNDOWN NEGRONI 160
Campari, Gin, Vermouth,
Orange

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

WINE LIST

BUBBLES

Valdivieso Brut 160/580

Chile

Bright, crisp, and crowd-pleasing with soft bubbles and citrus lift.

Tunjung Sparkling NV 600

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.

WHITE

Valdivieso Chardonnay 2023 160/580

Chile

Fresh and balanced with melon, citrus, and a clean finish.

White Monkey Sauvignon Blanc 2022 750

New Zealand

Bright and vibrant with citrus zest and passionfruit.

Astrolabe Chardonnay 2022 800

Marlborough, New Zealand

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 550

Indonesia

Zesty and fresh with grapefruit, lime, and tropical fruit.

La Révolution Sauvignon Blanc 2023 550

Central Valley, Chile

Crisp and citrusy with notes of grapefruit and lemon zest. Light, grassy, and easy-drinking.

Tariquet Sauvignon Blanc 2023 670

Côtes de Gascogne, France

Bright and zesty with notes of lime, passionfruit, and fresh herbs. Lively acidity with a crisp, refreshing finish.

Two Islands Riesling 2023 550

Bali, Indonesia

Crisp and aromatic with notes of lime, green apple, and a refreshing finish.

Shearwater Pinot Gris 2022 780

New Zealand

Ripe and aromatic with pear, apple, and floral lift.

Pompei Pinot Grigio 2023 600

Pompei, Italy

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 650

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) 700

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.

Vidal Fleury Côtes du Rhône Rosé 2021 800

Rhône Valley, France

Bright and refreshing with red berry fruit and subtle spice. Balanced and versatile.

Black Cottage Rosé 2023 800

Marlborough, New Zealand

Bright and juicy with strawberry, raspberry, and a touch of florals. Light, refreshing, and perfect for warm afternoons.

RED

Valdivieso Cabernet Sauvignon 2022 160/580

Chile

Smooth and full-bodied with dark berries, soft spice, and a dry finish.

White Monkey Pinot Noir 2022 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.

Casa Mendoza Malbec 2022 650

Mendoza, Argentina

Full-bodied and plush with blackberry, plum, and hints of chocolate and oak.

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.

Pompei Sangiovese 2023 650

Pompei Italy

Medium-bodied and vibrant with red cherry, raspberry, and a hint of spice. Smooth and approachable with soft tannins and a clean, lingering finish.

Black Cottage Pinot Noir 2022 730

Marlborough, New Zealand

Bright and silky with red cherry, berry notes, and gentle spice. Smooth and easy-drinking.