

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 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.