

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

8-HOUR BEEF CHEEK

240

Slow-cooked beef cheek, tender and pull-apart, served with creamy mashed potatoes, green beans, and finished with a rich house-made jus.

HOT COAL GRILL VA | DFA | GF



160

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

SPICED CURRY MEATBALLS



150

Tender beef meatballs in a rich, aromatic curry sauce, served with warm sourdough naan.

CLASSIC BEEF LASAGNE

140

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

CRISPY CHICKEN BURGER

140

Golden-fried chicken fillet layered with fresh iceberg lettuce and tangy dill pickle lemon mayo, served in a toasted bun with fries

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 TRUFFLE CARBONARA

150

Fresh pappardelle ribbons tossed in a rich, silky carbonara-style sauce with garlic, parmesan, sautéed mushrooms and truffle oil.

SPICY ISLAND RAMEN VA



140

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

ON THE SIDE

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

SALADS

GARDEN SALAD <i>V / GF / DF</i>	80
Mixed leaves, red onion, capsicum, & cherry tomatoes, drizzled with a rich balsamic dressing and pumpkin seeds.	
BURRATA SALAD <i>GF</i>	150
Creamy burrata on a bed of juicy tomatoes, basil, finished with a drizzle of balsamic dressing.	
BARRAMUNDI & GREEN MANGO <i>DF</i>	 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.

CLASSICO 140

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

SOUTHERN SMOKE 170

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

BEEF RENDANG 180

Slow-cooked beef rendang, mozzarella, roasted capsicum, and creamy rendang sauce, with pickled jalapeños and spring onion.

HEATWAVE 160

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

SAMBAL CHICKEN 170

Shredded chicken, sambal merah, mozzarella, and cherry tomatoes, served with sambal matah on the side.

LA BURRATA 160

Cherry tomatoes, creamy burrata, and fresh rocket, finished with balsamic glaze and olive oil.

WILD TRUFFLE 160

Mozzarella, parmesan, mushrooms, chili flakes, truffle oil and a touch of honey, finished with fresh rocket.

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

110

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

110

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

STICKY DATE PUDDING

120

Warm spiced date pudding with rich toffee sauce. Served with vanilla ice cream.

STICKY MANGO RICE GF DF V

120

Fragrant coconut sticky rice layered with ripe mango, finished with coconut cream, toasted sesame, and a hint of palm sugar.

COFFEE & TEA HOUSE



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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THE HEALTH BAR

FRESH COCONUT Freshly Cracked with lime	40
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JAMU Balinese Turmeric & Tamarind Tonic	50
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KOMBUCHA Mixed Berry Apple & Guava	60
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IMMUNE BOOSTER Orange, Turmeric, Ginger, Lemon, Apple Juice, Honey	60
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DETOX JUICE Capsicum, Cucumber, Orange, Turmeric, and Apple Juice	60
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FRESHLY SQUEEZED JUICE Orange Watermelon Pineapple Banana Mixed	60
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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 Whey Protein	35
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THE BAR

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 Radler (Lemon) 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

COCKTAILS

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

APEROL SPRITZ 160
Aperol, Bubbles, Soda, Orange

TWISTED MARGARITA 140
Classic or Spicy

BOTANICAL BLOOM G&T 140
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 140
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