



Food & Beverage Menu

All prices are subjects to government tax & service charge at 21%

Drink

Equil Sparkling Water	45 K \$3
Soft Drinks: Tonic/Ginger Ale/Diet Coke/Sprite	26 K \$1.73
Milkshake : dairy milk or non-dairy milk	45 K \$3
Banana Lassi	39 K \$2.6
Strawberry Lassi	45 K \$3
Mango Lassi (seasonal)	45 K \$3
Bintang	45 K \$3
San Miguel Light	45 K \$3
Scotch Whisky / Vodka with mixer	97 K \$6.5
Bombay Gin with mixer	110 K \$7.4
Tequila Shot	110 K \$7.4

Wine

Lapostelle Casa Grand Selection Sauvignon Blanc **585 K**
\$41.19
2014 - Chile

Aromas of tropical fruit are restrained on the nose. The palate is soft and a bit flabby, with papaya and yellow-apple flavors that become more pithy and bitter on the easy finish



Luis Felipe Edward Chardonnay

2016 - Chile

585 K

\$41.19

This Chardonnay is yellow with soft golden hues. In the nose, it is characterized by aromas of tropical fruit and touches of citrus with notes of hazelnut from French and American oak ageing. On the Palate, it has great volume and freshness. It is creamy and balanced, with nice acidity highlighting juiciness.

Luis Felipe Edwards Sauvignon Blanc

2016 -Chile

610 K

\$42.30

Bell pepper and corn tortilla aromas announce a cool-climate wine. Those leanings are confirmed on a tangy palate with consistency of lime juice. Green Citrus flavors are full of pyrazines, while this feels round on a finish cut by citric acidity

Luis Felipe Edwards Merlot

2016 - Chile

580 K

\$41.05

Wine with an intense red color with violet tints. in the nose, it presents aromas of fresh red fruits with soft notes of dried fruit. On the palate, it has a nice medium body, with fresh acidity, soft tannins, and notes of dark fruit with a long persistence.

Luis Felipe Edwards Cabernet Sauvignon

2017 - Chile

675 K

\$47.40

Medium bodied and dark crimson, this red is perfect balance of fruit and dryness. Prominent notes of blackberries, blackcurrant and dried fruits are complemented by savoury dryness, sweet green peppers, plus soft tannis for extra body and support

Jacobs Creek Shiraz Cabernet 2013 -Australia

765 K

\$53.65

De Bortoli Sacred Hill Sparkling Brut Cuvee - Australia

550 K

\$38.65



Sparkling Wine

Moscarosa

440 K

\$31.65

Moscarosa, made from the Alphonse Lavallee grape is a sweet sparkling wine that blend elegance and easy going character seamlessly. With its aroma of wild strawberry and pleasant minerality, this is one wine that will complement your perfect sunset.

Grape : Alphonse Lavallee

Alcohol : 12%

Color : Salmon Pink

Aroma : Aromas of wild strawberry, guava and citrus

Taste : sweet sparkling blend of elegance and easy-going character. Aromas of wild strawberry, guava and citrus are linked with a light and pleasant minerality. A perfect sunset wine.

Ascaro

440 K

\$31.65

Ascaro, which its name derived from Sanskrit word Aksara that means light; is a dry style sparkling wine designed for celebration. Taking our cue from one of the most popular sparkling wine in the world, Prosecco; we sought to not only emulate, but also to improve and to give a quintessence Indonesian touch to the wine. With its seductive aroma of tropical fruit, supported with spice undertone, and balanced with bracing acidity; Ascaro will make you coming back for more.

Grape : Pinot Grigio & Muscat St.Vallier

Alcohol : 12%

Color : Lime Green

Aroma : Pineapple, Honey, Peach and Yellow

Apple

Taste : with its delightful bubbles and refreshing palate, yellow apple and a hint of spices.



Sparkling Wine

Lambrusco

440 K

\$31.65

Lambrusco has become one of our audacious addition to the Sababay line of wines. Marrying two of wine styles that rarely seen together, sparkling wine and still red wine. Lambrusco, with its note of dark red fruits and exotic spices will surprise and delight you with every sip; giving you a rich and creamy finish whilst the bubble will tickle your palate at the same time.

Grape : Lambrusco

Alcohol : 12%

Color : Dark Ruby red

Aroma : Strawberry candy, cherry and blackberry

Taste : Lambrusco, with its soft bubbles tickles the palate & uplift sweet flavours of dark red fruits, and exotic spices. The texture is rich and drive to a slight creamy finish

Moscato D'Bali

440 K

\$31.65

Our very own superstar and one of Sababay bestselling products, we have taken this already stellar product and elevate it even further. With the all new label that focus on celebration and accompanied by Sababay mascot, Bali Myna; the revitalized Moscato D'Bali will delight our fans with its zesty acidity, fruit forward characteristic and balancing sweetness.

Grape : Muscat St. Vallier

Alcohol : 10%

Color : Lime Green

Aroma : Honeydew Melon, Jasmine, Peach and Lemon

Taste : sweet & refreshing with soft and pleasant acidity. The nose expresses the typicity of the Muscat, combined with some touches of white flowers, pear & zesty lemon candy on the palate.



Coffee

We use Indonesia's finest quality beans from GAP (good agricultural practice) local farmers. The blends include Arabica from Bali and Flores, and Robusta from Java.

Cappuccino

a cappuccino consists of three layers, The first is a shot of espresso, then a shot of steamed milk, and finally the barista adds a layer of frothed, foamy milk. This final layer can also be topped with chocolate shavings or powder. Traditionally, Italians would consume this type of coffee at breakfast.

42 K
\$2.8

Café Latte

A fairly popular option for coffee drinkers, a latte consists steamed (or scalded) milk and a single shot of coffee.

47 K
\$3.1

Espresso

A brew method and coffee that is ground and packed very fine. A small amount of water is added creating a different taste and strength of the coffee.

47 K
\$3.1

Long Black Coffee

Hot water is poured into a cup, and then two shots of espresso are poured into the water. If you do the inverse of this, it will result in an Americano.

47 K
\$3.1



T.W.G. Premium Tea

French Earl grey

A fragrant variation of the great classic, this black TWG tea has been delicately infused with citrus and French blue cornflower.

47 K

\$3.1

Moroccan Mint Tea

A great favourite, this fine TWG Tea is perfectly blended with suave and strong Sahara mint.

47 K

\$3.1

Chamomile

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

47 K

\$3.1

English Breakfast

This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this TWG Tea broken-leaf black tea is perfect with morning toast and marmalade.

47 K

\$3.1

1837 Black Tea

TWG Tea's renowned signature tea, 1837 Black is a unique blend of black tea with notes of fruit and flowers from the Bermuda triangle, which leaves a lingering aftertaste of ripe berries, anise and caramel. A timeless classic which can be served hot or cold.

52 K

\$3.5

Emperor Sencha Japan

A fine TWG Tea with a subtle taste, this invigorating Japan green tea is ideal during or after a meal, as it is rich in vitamin C and contains little theine.

52 K

\$3.5

Silver Moon Tea

A TWG Tea blend of green teas accented with a grand berry and vanilla bouquet. Suave with just a hint of spice. A tea for that special moment. It can be served hot or cold.

58 K

\$3.9

Vanilla Bourbon

Red tea from South Africa blended with sweet TWG Tea Vanilla. Enveloping, this theine-free tea is suitable for any time of the day, and is perfect for children as well. It can be served hot or cold.

58 K

\$3.9



Breakfast

Healthy Breakfast

Bircher Muesli - choose one accompaniment:
dragon fruit, strawberry, mango or homemade yogurt

250 K

\$18.75

Smoothie Extravaganza - choose one of our **smoothie Bowls**

Granola - served with homemade yoghurt and seasonal fruit

Hearty Breakfast

English Breakfast - bacon, sausages, cold cuts, toast with choice of eggs: omelette, sunny-side up, poached or scrambled

250 K

\$18.75

Eggs Benedict - served on a bed of hash browns, topped off with avocado

250 K

\$18.75

Indonesian Breakfast

Fried Rice - served with fried chicken fillet & sunny-side up egg

Fried Noodles - served with fried chicken fillet & sunny-side up egg

*All Breakfasts are served with:
Selection of homemade sweet & savoury breads
Fruit platter
Balinese coffee or selected TWG tea
Cold-pressed fruit juice
Infused mineral water

**Add 20K to exchange your coffee with cappuccino



Smoothie Extravaganza

Dragon's Bowl

87 K
\$5.8

Rich with antioxidant, anti aging, dietary fiber, vegetable protein, minerals such iron, manganese, zinc, phosphorus.

Dragon Fruit, Banana, Soy Milk, Sunflower Seed, Pumpkin Seed, Black Sesame, White Sesame, Coconut Flake.

Berry Merry

87 K
\$5.8

Rich with vitamin C and K, dietary fiber, phytonutrient, vegetable protein, minerals such iron, manganese, zinc, phosphorus, and folic acid.

Strawberry, Banana, Soy Milk, Pumpkin Seed, Black Sesame, White Sesame, Sunflower Seed, Coconut Flake.

Manggo Tango

87 K
\$5.8

Rich with fiber, pectin, and vitamin C and A, vegetable protein, minerals such iron, manganese, zinc, phosphorus.

Manggo, Soy Milk, Banana, Goji Berry, Black Sesame, Sunflower Seed, White Sesame, Coconut Flake.



Smoothie Extravaganza

Green Dream

87 K

\$5.8

Nutrient dense, healthy monounsaturated fatty acids, vegetable protein, minerals such iron, manganese, zinc, phosphorus, vitamin C.

Avocado, English spinach, Banana, Soy Milk, Goji Berry, Black Sesame, White Sesame, Coconut Flake, Sunflower Seed.

Golden Glow

87 K

\$5.8

Powerful anti-inflammatory effects and very strong antioxidant, curcumin for anti-depressant, vegetable protein, minerals such iron, manganese, zinc, phosphorus, vitamin C.

Turmeric, Banana, Soy Milk, Pumpkin Seed, Goji Berry, Black Sesame, White Sesame, Coconut Flake, Sunflower Seed.

Nutty Gritty

87 K

\$5.8

Helps Protect Against Alzheimer's Disease and Memory Impairment, rich in protein and potassium for the muscle, healthy for cardiovascular.

Peanut Butter, Banana, Soy Milk, Goji Berry, Black Sesame, White Sesame, Coconut Flake.



Cold Pressed Mixed Juice

Brighten Your Day **47 K**

Carrot, pineapple, green apple with turmeric extract \$3.13

Beat Your Day **47 K**

Beetroot, green apple, cucumber, pineapple \$3.13

Epic Green **47 K**

Spinach, celery, pineapple, orange \$3.13

Kiss Your Day **47 K**

Carrot, orange, pineapple \$3.13

Freshen Your Day **47 K**

Carrot, green apple, mint leaf, pineapple \$3.13

Moment of Clarity **47 K**

Spinach, cucumber, pineapple, green apple \$3.13

Electric Youth **47 K**

Cucumber, mint leaf, pineapple \$3.13

Green Blaster **47 K**

Spinach, mint leaf, cucumber, pineapple \$3.13



Antipasti

Trio Bruschetta	65 K
Three slices of bruschetta topped with chicken liver pate, pesto & tomato, basil, feta cheese	\$4.33
Stuffed Vegetables	61 K
Roasted capsicum & zucchini with melted mozzarella	\$4.0
Arancini	42 K
Fried rice balls filled with Parmesan & garlic	\$2.8
Eggplant Parmigiana	58 K
Baked eggplant topped with mozzarella & tomato sauce	\$3.90
Gambaretti Avocado	58 K
Sautéed shrimp, served with avocado, tomato, garlic & olive oil	\$3.90

Small Bites

Triple Decker	91 K
Toast with lettuce, tomato, cucumber, bacon, fried egg & mayo, served with fries & salad	\$6.0
Grilled Tuna Focaccia	97 K
Grilled tuna with lettuce, pickled capsicum, pickled cucumber with tartar sauce on focaccia	\$6.5
Vegetarian Focaccia	91 K
Grilled eggplant, grilled capsicum, lettuce, basil, feta cheese, veggie mayo on focaccia	\$6.0
Beef Burger	104 K
Ground beef burger patty with bacon, fried egg, lettuce, tomato, caramelized onion, cheese & mayo, served with fries & salad	\$6.90
Chicken Spring Roll	71 K
Classic SE Asian appetizer inspired by Chinese cuisine	\$4.75
Fried Calamari	72 K
Deep fried breaded squid rings served with an Aioli dip	\$4.76



Salads

Brown Rice with Avocado **60 K**
Cucumber, sprouts, onion on a bed of Lollo Bionda lettuce drizzled with red wine vinegar \$4

Roasted Pumpkin **65 K**
Served with arugula, Lollo Bionda lettuce, roasted cashew nuts, feta cheese and a balsamic dressing \$4.3

Beetroot Salad **71 K**
Served with baby spinach, roasted cashew nuts, feta cheese and lemon fennel dressing \$4.7

Caesar Salad **65 K**
Romaine lettuce, boiled egg, crispy bacon, Parmesan and crouton with Caesar dressing \$4.3

Gado Gado **71 K**
Spinach, beansprout, cabbage, potato, tomato, boiled egg, tofu, tempe topped with peanut sauce \$4.7



Soup

Pumpkin Soup **71 K**
Smashed pumpkin soup, topped with croutons and fresh cream \$4.7

Tomato Soup **65 K**
Simple tomato soup topped with croutons and fresh cream \$4.3

Classic Gazpacho **65 K**
A mix of tomato, cucumber and capsicum, topped off with yoghurt and croutons. Served cold, with toast \$4.3

Chicken Soup **65 K**
Clear chicken soup with mixed herbs \$4.3

Tom Yum Goong **91 K**
Spicy Thai seafood soup infused with lemon grass and tamarind paste \$6.1

A classic Italian meal consists of two main courses; a “primi piatti”, which is a pasta dish and secondi piatti such as fish, poultry, or meat dish.

Primi Piatti - Pasta

Spaghetti Lobster Pomodoro	208 K \$13.8
Spaghetti Lobster Aglio Olio	208 K \$13.8
Pasta Alla Pomodoro Vegan	91 K \$6.1
Pasta Alla Bolognese	110 K \$7.6
Pasta Frutti di Mare Pomodoro	110 K \$7.6
Pasta Pancetta Ham Pomodoro	110 K \$7.6
Pasta Frutti di Mare Alfredo	110 K \$7.6
Pasta Pancetta & Ham Alfredo	110 K \$7.6
Pasta Al Griglia Alfredo	117 K \$7.8
Pasta Alla Pesto Vegan	91 K \$6.1
Pasta al Griglia Pollo Pesto	91 K \$6.1
Pasta Frutti di Mare Pesto	91 K \$6.1
Pasta Pancetta & Ham Aglio Olio	91 K \$6.1
Pasta Al Griglia Pesto	91 K \$6.1
Pasta Frutti di Mare Aglio Olio	91 K \$6.1

Pasta : Spaghetti, Penne, Fettuchine



Secondi Piatti

Grilled Balinese Lobster

234 K
\$15.60

Succulent Pork Belly

Three complex cooking processes to achieve the best texture of 250 gram pork belly, served with apple sauce and mashed potato

143 K
\$9.5

Baked Dory Fish

Baked Vietnamese dory with basil and lemon sauce, served with mashed potatoes and rucola (rocket) salad

149 K
\$10

Lamb Chops

Three pieces of imported Australian lamb chops, grilled with mustard and black pepper. Served with baby potatoes and mint sauce

318 K
\$21.2

Chicken Roulade

Double process roulade, served with pesto, feta cheese, mashed potatoes and rucola salad

162 K
\$11.1

Grilled Tuna Steak

200 grams medium rare grilled tuna with crusted black pepper with arugula salad

149 K
\$10.07

Rib Eye Steak

200 grams of imported Australian Rib eye steak, grilled medium to rare with a balsamic vinegar sauce. Served with sautéed asparagus and mashed potato

312 K
\$20.80

Pan Fried Tasmanian Salmon

200 grams pan fried salmon with hollandaise sauce

227 K
\$15.2



Balinese Cuisine

Crispy Balinese Duck

Duck marinated and cooked with herbs, then fried until golden brown.

Duck has played a central role in the agricultural cycle of the island. Raised amid the ditches & ponds of irrigated rice fields, the local waterfowl have long been allowed to “clean up” fields after harvest by feeding on leftover grains & seeds. Duck is also featured as an offering during many Balinese festivals, at weddings & government functions.

Served with rice and sayur urap.

Half portion

113 K
\$7.5

Whole portion

156 K
\$10.4

Grilled Balinese Pork Ribs

Cooked in Balinese barbeque herbs

Unlike many parts of Indonesia, Balinese traditionally breeds and farms pig on their back yard. Balinese use pork dishes in many sacred ceremony, and grill the left over pork ribs in a communal feast.

Half Rack

156 K
\$10.4

Full Rack

273 K
\$15

Bebek Betutu

(Slow roasted duck in turmeric & lemon grass)

Slowly steam for more than 2 hours in various herb called basa genap. This dish is usually served for Balinese royal family.

113 K
\$7.5



Balinese Cuisine

Babi Guling

(Pork in 'big spice mix')

Historically, Babi Guling is served only for big ritual passage ceremonies or celebrations. The pork is roasted & covered with a spice mix called basa gede, literally meaning "big spice mix", and the name doesn't exaggerate. It consists of shallots, garlic, ginger, ginger-like galangal, kencur (aka "lesser galangal"), turmeric, macadamia-like candle nut, bird's eye chilli, coriander, black peppercorn, salam leaves (Indonesian bay leaf), salt, plus shrimp paste mixed in.

113 K

\$7.5

Ikan Sambal Matah

(Breaded Dory in caramelized shallot)

Sambal matah is the Balinese contribution to Indonesian cuisine. It's combination of hot pressed coconut oil

113 K

\$7.5

Beef Rendang

(Balinese spicy beef curry)

Originally from Sumatera, this dish has been adapted by the Balinese. Rendang is traditionally prepared by the Minangkabau community during festive occasions such as traditional ceremonies & wedding feasts. Rendang is voted the most delicious dish in the world by CNN.

113 K

\$7.5

Ayam Bumbu Bali

(Balinese style chicken)

This is another Balinese contribution to the rich Indonesian cuisine. The secret recipe is inherited as home cooked dishes from mother to their children.

113 K

\$7.5



Vegan

Vegetable Curry

Baby corn, string beans, egg plant, pumpkin, caramelised tempe & tofu cooked in a yellow curry, served with rice

71 K
\$4.7

Javanese Sayur Lodeh

Classical Javanese dish of long bean, jack fruit, pumpkin, baby corn, fried tofu & tempe, cooked in spiced coconut milk

71 K
\$4.7

Manadonese Porridge

Specialty rice porridge from Manado, mixed with a selection of vegetables including spinach, corn, pumpkin, served with corn fritters & fried tempe

71 K
\$4.7

Sweet & Sour Mushroom

Stir fried oyster mushrooms, carrots, red chilli & pineapple in a sweet & sour sauce, served with fried tempe & corn fritters

71 K
\$4.7

Balinese Sayur Urap

Traditional balinese vegan served in ceremonial. Blanched various vegetables such as mung bean sprout, long bean, spinach, and mixed with sauted dry grated coconut, served with fried tempe.

71 K
\$4.7



Dessert

Panna Cotta

Served with orange, passion fruit & strawberry reduced balsamic sauces

52 K
\$3.5

Cheese Cake

Served with strawberry or blueberry marmalade

58 K
\$3.9

Tiramisu

A classic Italian desert with cream of mascarpone cheese & coffee infused biscuits

71 K
\$4.7

Banana Split

Two slices of banana served with a variety of ice cream

52 K
\$3.5

Chocolate Mousse

A creamy desert made with high quality chocolate couverture

52 K
\$3.5

Apple Pie

A classic favorite made from East Java apples served with vanilla ice cream

52 K
\$3.5



Happy Hour Coocktails

Margarita

Tequila, Triple Sec, Lime Juice, Simple Syrup

100 K
\$6.66

Cosmopolitan

Vodka, Triple Sec, Cranberry Juice

100 K
\$6.66

Pina Colada

Light Rum, Malibu, Coconut Milk, Lime Juice, Simple Syrup.

Moksha Breeze

Gin, Raspberry Puree, Cucumber Juice, Mint Leaf, Lime Juice, Simple Syrup.

100 K
\$6.66

Caipirinha

Cachaca Rum, Lime Juice, Brown Sugar

Purple is Cool

Gin, Raspberry Puree, Egg White, Lime Juice, Simple Syrup

100 K
\$6.66

Tabanan Whistle

Gin, Fresh Ginger, Kafir Lime Leaf, Lime Juice, Simple Syrup.

100 K
\$6.66

Raspberry Mojito

Light Rum, Raspberry Puree, Mint Leaf, Lime Juice, Simple Syrup

100 K
\$6.66

Hazelnut Berry Mojito

Light Rum, Strawberry, Mint Leaf, Hazelnut Syrup, Lime Juice

100 K
\$6.66



