



B R E A K F A S T

Spiced Fruit and Berries 🌱 – 60

coconut panna cotta, honey and granola

Raspberry and Cacao – 75

Smoothie Bowl 🌱

organic cacao, caramelised banana and berries

Warm Banana Bread – 55

coconut, peanut butter, banana, sweet pistachio and honeycomb

Salted Caramel French Toast – 70

pistachio granola, candied banana, berries and vanilla ice cream

Grilled Halloumi & Tabbouleh – 85

Salad with Poached Egg

tahini, hummus, crispy kale, dukkah and house flatbread

Avocado and Pesto Sourdough 🌱 – 75

buffalo mozzarella, tigerella tomatoes, basil and poached egg

Harissa-spiced Egg – 75

spanish chorizo, caramelized pepper, portobello mushrooms, salsa verde and shaved parmesan

Crushed Avocado – 70

spiced labneh and pistachio zaatar on sourdough

add poached egg – 15

add salmon fillet – 40

Zucchini Mint Fritter – 95

with House Smoked Salmon Fillet

house labneh, cucumber and dill salad

add poached egg – 15

Quinoa and Halloumi Salad 🌱 – 75

charred kale, roast pumpkin, broccoli and avocado

add poached egg – 15

add salmon fillet – 40

Parmesan Potato Cake – 75

with Poached Egg

chilli roasted tomatoes, streaky bacon and pea purée

Smoked Chickpea – 75

and Tomato Shakshouka

kale, coriander, chilli and grilled flatbread

Smoked Chilli Scrambled Tofu 🌱 – 60

with Farine sourdough

A D D

House flatbread – 10

Free-range egg – 15

Halloumi – 40

Labneh – 30

Avocado – 20

Hummus – 20

Bacon – 35

Smoked fillet – 40

Grilled tomatoes – 15

Scrambled tofu – 20

Portobello mushrooms – 20

Sourdough bread – 10

S W E E T

Balinese Chocolate Tart – 45

seasalt, spiced praline and vanilla bean ice cream

Oat Labneh – 50

mix berries coule and praline

Pavlova – 50

fresh berries, mango sorbet and white chocolate mousse

Chocolate Cardamon – 60

icing sugar, mint leaves and maple syrup

R E D	<i>by Glass</i>	<i>by Bottle</i>
Two Islands AUS Reserve Shiraz	110	500
Two Islands AUS Reserve Cabernet Sauvignon	110	500
Black Cottage NZ Pinot Noir	130	650

W H I T E	<i>by Glass</i>	<i>by Bottle</i>
Two Islands AUS Pinot Grigio	90	450
Two Islands Reserve AUS Chardonnay	110	500
Wolftrap SA Viognier	110	500

S P A R K L I N G	<i>by Glass</i>	<i>by Bottle</i>
Two Islands AUS Chardonnay	110	500
R O S É	<i>by Glass</i>	<i>by Bottle</i>
Two Islands AUS Grenache, Pinot Grigio	90	450

COCKTAILS

Roselloni gin, sweet vermouth, campari and rosella flowers	—	130
Champagne Daiquiri white rum, lime and champagne cordial	—	120
Good Love vodka, jasmine, watermelon & strawberry shrub and tonic	—	120
Early Riser tequila, smoked orange marmalade, black tea and lemon	—	120
Persian Rose gin, pomegranate, rose, sumac bitters and rosella kombucha	—	130
Oasis white rum, passionfruit, chamomile, lime and pineapple husk bitters	—	110
Med Mule tequila, pink salt, burnt beet, lime and 91 ginger beer	—	110
Old Spice bourbon, medjool dates, ras el hanout bitters and coconut sugar	—	130
91 Gin Tonica sage, black pepper & pineapple gin, lemon and tonic	—	120
91 Espresso Martini Cacao vodka, coffee liqueur and espresso	—	120

B E E R

<i>Craft beers by Stark Balinese microbrewery</i>		
Light Lager	—	40
Lychee Ale	—	40
Wheat Beer	—	40
Indonesian Pale Ale	—	40
Bintang / San Miguel Lights / San Miguel Pilsner	—	40

C O L D I N F U S I O N

Garden Limonade cucumber, citrus, lemongrass and mint infusion	—	40
Fleur coconut water, chamomile infusion and lime	—	40
Strawberry Fields watermelon & strawberry shrub, rose water and tonic	—	40
Pastel Sky rosella infusion, ginger and sparkling water	—	40
T, T & T turmeric & tamarind infusion and tonic water	—	40

S M O O T H

Coco Kopi espresso, cardamom, banana, coconut, flax and Balinese cacao	—	50
Solar Power mango (seasonal), pineapple, coconut, lime, ginger and turmeric	—	50
Havla walnut, sesame, banana, almond milk, and medjool dates	—	60
Bali High dragonfruit, strawberry, chia, almond milk, coconut water and pomegranate	—	60
Green Gaia avocado, parsley, pineapple, spinach, coconut water, mint and spirulina	—	60
W A T E R		
Water 1lt	—	25
Sparkling Water 330ml	—	30
Sparkling Water 750ml	—	40

R E F R E S H

Soda Coca-Cola, Sprite	—	30
Homemade Lemonade	—	40
Homemade Ginger Beer	—	40
Young Coconut	—	40

C O L D P R E S S E D

Green spinach, celery, cucumber, lime, ginger and apple	—	40
Orange carrot, ginger, apple and orange	—	40
Golden turmeric, jicama, pineapple and lime	—	40
Purple dragonfruit, beetroot and apple	—	40

T E A

<i>By Dharna</i>		
Chai / Moroccan Mint / Cardamom Green / Agung Black / Chamomile / Golden Leaf Green	—	35

C O F F E E *(Hot or iced)*

<i>By Seniman</i>		
Espresso	—	25
Macchiato	—	25
Piccolo	—	25
Long black	—	35
Cappuccino	—	35
Cafe latte	—	35
Affogato	—	40
Americano	—	40
Extra shot	—	5
<i>Ask about today's plant based mylk</i>		



LUNCH

Mezze Platter (2 person) – 95 baba ganoush, hummus, mixed olives, falafels, flatbread, grilled baby carrots and tzatziki add salmon fillet – 40	Big Green Salad 🌱 – 80 zucchini fritters, grilled zucchini, salsa verde, mint, green peas and feta add smoked fillet – 40	Chicken Romesco with Couscous – 95 sauteed vegetable mix with couscous, mix fresh green salad and romesco sauce
Loaded Bagel 🌱 – 85 smokey baba ganoush spread, confit cherry tomato, fresh herbs and verde raisin pesto	Roasted Pumpkin Salad 🌱 – 75 house labneh, rocket, dukkah, pomegranate and salsa verde	91's Trios – 110 pan seared snapper, barramundi, salmon, charred grill broccoli, pumpkin, pomegranate and couscou with rucicola
Baked Falafel Salad 🌱 – 80 grilled aubergine, roast peppers, tahini hummus and tabbouleh	Salmon Beetroot Hummus – 95 fresh beetroot hummus, sliced avocado, purple, grilled halloumi, tabbouleh salad and labneh	

HOUSE FLATBREADS

Char-grilled sirloin, – 65 caramelized onion, manchego, sumac and chilli aioli	Buffalo mozzarella, – 80 tigerella tomatoes and pesto
Middle-Eastern spiced chicken, – 60 avocado and sumac aioli	Lamb tandir, – 75 salsa verde and parmesan

SHARE

Dips Plate 🌱 – 55 beet tahini hummus and spinach yogurt dip with sizzled mint and pine nuts	Charred Cauliflower, Turmeric and Pomegranate 🌱 – 50 basil and dukkah	Crispy Paprika Potatoes 🌱 – 25 garlic aioli
Spiced Bulgur and Tabbouleh 🌱 – 30	Charred Green Salad 🌱 – 35 zucchini, mint, green peas and feta	Spiced Pumpkin Puree 🌱 – 35 olive oil and chives
Burnt Aubergine – 40 chilli and Pomegranate	Anchovy Butter Asparagus – 50 sumac and lemon	Roast Baby Carrots 🌱 – 40 zaatar and whipped labneh

ADD

House flatbread – 10	Avocado – 20	Grilled tomatoes – 15
Free-range egg – 15	Hummus – 20	Scrambled tofu – 20
Halloumi – 40	Bacon – 35	Portobello mashrooms – 20
Labneh – 30	Smoked fillet – 40	Sourdough bread – 10

SWEET

Balinese Chocolate Tart – 45 seasalt, spiced praline and vanilla bean ice cream	Pavlova – 50 fresh berries, mango sorbet and white chocolate mousse	Chocolate Cardamon – 60 icing sugar, mint leaves and maple syrup
Oat Labneh – 50 mix berries coule and praline		

🌱 Vegan 🌱 Vegan Options

Prices are in thousands of Rupiah. Prices are subject to 10% Government tax and 5% service charge.

R E D	<i>by Glass</i>	<i>by Bottle</i>
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Black Cottage NZ Pinot Noir	130	650

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Two Islands Reserve AUS Chardonnay	110	500
Wolftrap SA Viognier	110	500

S P A R K L I N G	<i>by Glass</i>	<i>by Bottle</i>
Two Islands AUS Chardonnay	110	500
R O S É	<i>by Glass</i>	<i>by Bottle</i>
Two Islands AUS Grenache, Pinot Grigio	90	450

COCKTAILS

Roselloni gin, sweet vermouth, campari and rosella flowers	—	130
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Oasis white rum, passionfruit, chamomile, lime and pineapple husk bitters	—	110
Med Mule tequila, pink salt, burnt beet, lime and 91 ginger beer	—	110
Old Spice bourbon, medjool dates, ras el hanout bitters and coconut sugar	—	130
91 Gin Tonica sage, black pepper & pineapple gin, lemon and tonic	—	120
91 Espresso Martini Cacao vodka, coffee liqueur and espresso	—	120

B E E R

<i>Craft beers by Stark Balinese microbrewery</i>		
Light Lager	—	40
Lychee Ale	—	40
Wheat Beer	—	40
Indonesian Pale Ale	—	40
Bintang / San Miguel Lights / San Miguel Pilsner	—	40

C O L D I N F U S I O N

Garden Limonade cucumber, citrus, lemongrass and mint infusion	—	40
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Pastel Sky rosella infusion, ginger and sparkling water	—	40
T, T & T turmeric & tamarind infusion and tonic water	—	40

S M O O T H

Coco Kopi espresso, cardamom, banana, coconut, flax and Balinese cacao	—	50
Solar Power mango (seasonal), pineapple, coconut, lime, ginger and turmeric	—	50
Havla walnut, sesame, banana, almond milk, and medjool dates	—	60
Bali High dragonfruit, strawberry, chia, almond milk, coconut water and pomegranate	—	60
Green Gaia avocado, parsley, pineapple, spinach, coconut water, mint and spirulina	—	60
W A T E R		
Water 1lt	—	25
Sparkling Water 330ml	—	30
Sparkling Water 750ml	—	40

R E F R E S H

Soda Coca-Cola, Sprite	—	30
Homemade Lemonade	—	40
Homemade Ginger Beer	—	40
Young Coconut	—	40

C O L D P R E S S E D

Green spinach, celery, cucumber, lime, ginger and apple	—	40
Orange carrot, ginger, apple and orange	—	40
Golden turmeric, jicama, pineapple and lime	—	40
Purple dragonfruit, beetroot and apple	—	40

T E A

<i>By Dharna</i>		
Chai / Moroccan Mint / Cardamom Green / Agung Black / Chamomile / Golden Leaf Green	—	35

C O F F E E *(Hot or iced)*

<i>By Seniman</i>		
Espresso	—	25
Macchiato	—	25
Piccolo	—	25
Long black	—	35
Cappuccino	—	35
Cafe latte	—	35
Affogato	—	40
Americano	—	40
Extra shot	—	5
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DINNER

To start

Sumac Hummus with Grilled Flatbread 🌱 harrissa and dukkah	– 55	Sumac-spiced Crispy Squid chilli aioli	– 70	Fried Olive Croquettes 🌱	– 55
Marinated Olives 🌱	– 55	House Labneh	– 50	Grilled Halloumi and Peach Saganaki	– 65
Grilled Lamb Kofta pomegranate salad	– 60	Grilled Artichokes and Peppers 🌱	– 65	honey, oregano and chilli	

Mains

Chargrilled Half Chicken pomegranate, zaatar and tzatziki	– 110	Roast Snapper Tagine saffron, chilli, tomato, almonds and raisins	– 95	Tempura Tofu 🌱	– 70
Smoked Eggplant Tagine 🌱	– 80	Lamb Tandir and Pistachio	– 195	Mezze Platter (2 person)	– 95
Fillet of Beef harrissa butter and morrocan chermoula	– 190	Crispy Skin Salmon	– 135	baba ganoush, hummus, mixed olives, falafels, flatbread, grilled baby carrots and tzatziki	
Charred Octopus smoked chorizo and chimichurri	– 120	Pan-fried Barramundi	– 110	pair it with your selection of wine —	250

SMALL PLATES

Burnt Aubergine chilli and Pomegranate	– 40	Crispy Paprika Potatoes 🌱	– 25	Charred Cauliflower, Turmeric and Pomegranate 🌱	– 50
Charred Green Salad 🌱	– 35	Spiced Pumpkin Puree 🌱	– 35	basil and dukkah	
Anchovy Butter Asparagus	– 50	Roast Baby Carrots 🌱	– 40	Spiced Bulgur and Tabbouleh 🌱	– 30
sumac and lemon		zaatar and whipped labneh			

ADD

House flatbread	– 10	Avocado	– 20	Grilled tomatoes	– 15
Free-range egg	– 15	Hummus	– 20	Scrambled tofu	– 20
Halloumi	– 40	Bacon	– 35	Portobello mashrooms	– 20
Labneh	– 30	Smoked fillet	– 40	Sourdough bread	– 10

SWEET

Balinese Chocolate Tart seasalt, spiced praline and vanilla bean ice cream	– 45	Pavlova fresh berries, mango sorbet and white chocolate mousse	– 50	Chocolate Cardamon icing sugar, mint leaves and maple syrup	– 60
Oat Labneh mix berries coule and praline	– 50				

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R E D	<i>by Glass</i>	<i>by Bottle</i>	W H I T E	<i>by Glass</i>	<i>by Bottle</i>	S P A R K L I N G	<i>by Glass</i>	<i>by Bottle</i>
Two Islands	110	500	Two Islands	90	450	Two Islands	110	500
AUS Reserve Shiraz			AUS Pinot Grigio			AUS Chardonnay		
Two Islands	110	500	Two Islands Reserve	110	500	Two Islands Reserve		600
AUS Reserve Cabernet Sauvignon			AUS Chardonnay			AUS Chardonnay-Pinot Noir		
Black Cottage	130	650	Wolftrap	110	500	La Gioiosa		600
NZ Pinot Noir			SA Viognier			IT Prosecco		
Barista		650	Black Cottage		600	Charles De Fere		700
SA Pinot Noir, Cinsault			NZ Pinot Gris			FR Champagne		
Georges Du Boeuf		800	Planeta		750	Bollinger		1,900
FR Gamay Beaujolais			IT Alastro Bianco			FR Champagne		
Beringer Founders Estate	600		Beringer Founders Estate	600				
USA Pinot Noir			USA Chardonnay					
The Chocolate Block		1,100	Astrolabe		800			
SA Grenache blend			NZ Dry Riesling					
Reyneke		900	Patch Block		600	R O S É	<i>by Glass</i>	<i>by Bottle</i>
SA Oranic Syrah, Cabernet Sauvignon			FR Sauvignon Blanc			Two Islands	90	450
Nubori Crianza		800	Chateau Musar		900	AUS Grenache, Pinot Grigio		
SP Tempranillo			LB Organic Viognier			AIX		900
Lavau Chateneuf Du Pape	1,600					FR Organic Grenache, Syrah, Sinsault		
FR Organic Grenache, Syrah, Mourvedre								

COCKTAILS

Roselloni	— 130
gin, sweet vermouth, campari and rosella flowers	
Champagne Daiquiri	— 120
white rum, lime and champagne cordial	
Good Love	— 120
vodka, jasmine, watermelon & strawberry shrub and tonic	
Early Riser	— 120
tequila, smoked orange marmalade, black tea and lemon	
Persian Rose	— 130
gin, pomegranate, rose, sumac bitters and rosella kombucha	
Oasis	— 110
white rum, passionfruit, chamomile, lime and pineapple husk bitters	
Med Mule	— 110
tequila, pink salt, burnt beet, lime and 91 ginger beer	
Old Spice	— 130
bourbon, medjool dates, ras el hanout bitters and coconut sugar	
91 Gin Tonica	— 120
sage, black pepper & pineapple gin, lemon and tonic	
91 Espresso Martini	— 120
Cacao vodka, coffee liqueur and espresso	

COLD INFUSION

Garden Limonade	— 40
cucumber, citrus, lemongrass and mint infusion	
Fleur	— 40
coconut water, chamomile infusion and lime	
Strawberry Fields	— 40
watermelon & strawberry shrub, rose water and tonic	
Pastel Sky	— 40
rosella infusion, ginger and sparkling water	
T, T & T	— 40
turmeric & tamarind infusion and tonic water	
B E E R	
<i>Craft beers by Stark Balinese microbrewery</i>	
Light Lager	— 40
Lychee Ale	— 40
Wheat Beer	— 40
Indonesian Pale Ale	— 40
Bintang / San Miguel Lights / San Miguel Pilsner	— 40

REFRESH

Soda	— 30
Coca-Cola, Sprite	
Homemade Lemonade	— 40
Homemade Ginger Beer	— 40
Young Coconut	— 40

W A T E R

Water 1lt	— 25
Sparkling Water 330ml	— 30
Sparkling Water 750ml	— 40

T E A

<i>By Dharma</i>	
Chai / Moroccan Mint /	— 35
Cardamom Green / Agung Black / Chamomile / Golden Leaf Green	

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Kids Menu

Kids Fish & Wedges – 50

Baramundi, potato wedges, tomato ketchup and tempura butter

Spice Crispy and Chips – 50

Chicken breast, chips, sumac aioli and spice flour

Pan Seared Baramundi – 50

Baramundi, kale, pumpkin puree and dukkah

Sumac Hummus, Flatbread and Vegetables  – 50

Milkshake – 50

Made with dairy or coconut milk and fresh fruit (strawberry, banana or mango)

Homemade Lemonade – 35

 *Vegan*

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