

# Let's Get Started

## **WILD ROCKET, APPLE AND PARMESAN SALAD**

**80**

Wild rocket and sliced apple tossed with cherry tomatoes, shaved Italian parmesan and almond flakes with a light balsamic vinaigrette.

## **CHICKEN CAESAR SALAD**

**98**

Grilled chicken breast on a bed of baby romaine, shallots, parsley, croutons, poached egg with our house made Caesar dressing.

## **THAI WARM BEEF SALAD**

**85**

Seared premium beef strips on a bed of cucumber and carrot ribbons, cherry tomatoes, bean sprouts, cilantro, mint, red cabbage, wild rocket, mixed seeds, dressed with red Nham Jim.

## **VIETNAMESE RICE PAPER ROLL**

**65**

Loaded with carrot, cucumber, spring onion, mango, Asian herbs wrapped in rice paper with our house made Nuoc Cham (dipping sauce).

## **SOUP**

### **BROCCOLI SOUP**

**85**

Delicious cream of broccoli soup served with chilled tomato bruschetta.

# The Main Course...

## **CHICKEN SCHNITZEL**

**125**

Pan fried crumbed chicken schnitzel with a generous side of garlic potato, cucumber and tomato salad with a delicious honey mustard sauce.

## **PAN SEARED BARRAMUNDI SICILIANA SALSA**

**135**

Line caught barramundi with a Sicilian warm salsa, mashed potato and garlic asparagus.

## **BABY PORK RIBS**

**155**

Slow cook baby ribs, Tamarind BBQ sauce, spicy potato wedges, mix green salad.

## **GRASS FED BEEF TENDERLOIN**

**280**

Premium imported tenderloin, onion marmalade, Mashed potato, garlic asparagus, red wine sauce.

## **INDICA SURF & TURF**

**305**

Premium imported tenderloin topped with garlic prawn, with a hearty truffle mash and red pepper confit.

## **CHICKEN BREAST**

**145**

Pan roasted chicken breast with a mouth watering tomato and cheese filling, garlic asparagus, roast pan jus.

# Burgers & Bread

## **'STEAK AND AVO' SANDWICH** 145

Toasted sourdough, Australian beef minute steak with avocado, tomato, onion jam, cheddar cheese, wild rocket, with a side of potato wedges.

## **CRISPY BARRA WRAP** 120

Fried barramundi fillet with pickled red onions, tomato salsa, coriander avocado mousse, baby romaine, wrapped in a thin tortilla.

## **ITALIAN CHICKEN ON SOURDOUGH** 125

Pan fried crumbed chicken fillet with onion marmalade, mozzarella cheese, pesto, wild rocket and fries.

## **THE FULL MONTY BURGER** 198

300g homemade burger patty on a brioche bun, with onion jam, cheddar cheese, bacon, fried egg and a side of French fries.

# Pasta Time

## **CLASSIC BOLOGNESE** 98

Delicious house made beef bolognese, a splash of demi glace topped with baby basil.

## **CREAMY PESTO** 85

Pine nut basil pesto interwoven with fresh cream, Italian parmesan and roasted garlic.

## **PESCATORE** 98

A seafood trio of prawns, calamari and barramundi with sundried tomato sauce, basil and Italian parmesan.

## **CARBONARA** 92

The traditional fusion of grilled bacon, farm fresh eggs, Italian parmesan and mushrooms in a delicious fresh cream sauce.

*With your choice of Spaghetti,  
Penne or Fettuccine.*

# When in Asia

## **MIE GORENG SAMBAL TERASI**

**115**

Indonesian style fried noodles, chili shrimp paste, crispy fried chicken, pan fried egg with hawker style pickled vegetables and prawn crackers.

## **NASI GORENG KAMPUNG**

**115**

Traditional style Indonesian fried rice with turmeric paste, crispy fried chicken, pan fried egg with hawker style pickled vegetables and prawn crackers.

## **STIR FRY BLACK PEPPER BEEF**

**135**

Asian style stir fry with sizzling black pepper beef strips, broccoli, capsicum, onion , and Asian style sauce, served on a bed of steamed rice.

# Feeling Sweet

## **HOME STYLE APPLE CRUMBLE**

**50**

Caramelized apple, coconut crust cookies with your choice of cream or ice-cream.

## **COCONUT PANNA COTTA**

**50**

Homemade coconut panna cotta, natural palm sugar and seasonal fruit compote.

## **BOWL OF ICE-CREAM**

**40**

Generous scoops of fresh vanilla ice cream - a favourite for the little ones.



# Breakfast

## **EGGS & AVOCADO TOAST**

Sourdough, coriander avocado mix, roasted tomato, poached eggs, pork bacon or pork sausages with wild rocket and lettuce.

## **THE SCRAMBLE BOWL**

Soft scrambled eggs, mushroom tapenade, truffle oil, garlic shimeji, chives with toasted sourdough.

## **HONEY BENNY**

Sourdough, soft poached eggs, honey smoked ham, garlic spinach, chili hollandaise with green salad.

## **BIG BREKKIE**

Eggs your way with streaky Bacon, Pork sausages, home style beans, garlic mushrooms, tomato and potato frito on toasted sourdough.

## **BREAKFAST BURRITO**

Cajun chicken, home style beans, rice, scramble eggs, cheddar, in a light tortilla wrap with tomato salsa and spicy avocado mix.

## **VEGGIE BREKKIE**

Home style corn fritter, potato frito, garlic spinach, mushroom and tomato with a delicious coriander avocado mix.

## **GO INDO**

Choice of Nasi or Mie Goreng, chicken skewer, topped with a fried egg, prawn crackers and house-made pickled vegetables.

## **GRANOLA BOWL**

House made granola with chia pudding, honey yoghurt, strawberry, apple compote, maple syrup, served with soy milk on the side.

## **PROTEIN BOWL**

Spinach, banana, pineapple mix, house coconut and granola with chia pudding and fresh strawberries.

## **RICOTTA PANCAKES**

With a warm apple and cinnamon mix, fresh fruit salsa with almond flakes.

## **CROISSANT PAIN PERDU**

Warm Croissant 'French Toast' style, with a ricotta, mint and strawberry mix topped with maple syrup.

## **EGGS YOUR WAY**

Let us know your personal preference and our team will prepare eggs to your liking with your choice of sides

*Breakfast includes your choice of seasonal fresh juice and your first coffee or tea.*

*Indica Breakfast IDR 250,000 per person for visitors and guests without breakfast included in their suite/villa rate.*

*All prices are in thousand (,000) of IDR and subject to Indonesian Tax & Service Charge of 21%*



# The Hard Stuff...

## WHISKY

Johnnie Walker Red	110
Bulleit Bourbon	140
Bulleit Rye	150
Haig Club	260
Jim Beam	110
Jack Daniels	110

## TEQUILA

Jose Cuervo Reposado	120
Don Jolio Blanco	170
Don Julio Reposado	180
Don Julio Anejo	190

## VODKA

Smirnoff Red	100
Ketel One	110

## RUM

Bacardi Light	100
Captain Morgan	100
Sailor Jerry	110
Plantation 3 star	110
Plantation Original Dark	110
Ron Zacapa 23 years	230

## GIN

Gordon London Dry	110
Tanqueray Regular	110
Tanqueray No 10	180
Bombay Sapphire	140

## COGNAC

Martel VSOP	250
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## LIQUEURS

Jagermeister	120
Baileys Irish Cream	120
Cointreau	130
Malibu	120
Kahlua	120

## VERMOUTH & BITTERS

Martini - Bianco Dry	110
Campari	110

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# Wine, Oh Wine...

## RED WINE & ROSE

### **Sababay Reserve Red** **Glass 110** **Bottle 560**

*(Cabernet Sauvignon | Bali)*

Brilliant deep cardinal red tones with a bouquet of ripe cherries, raisins, dark chocolate with a hint of pimento and clove. A full bodied and fleshy palate with lingering flavors of berries and cedary oak. A well structured red style that will compliment saucy dark meat as well as tomato based vegetarian dishes.

### **Two Islands Shiraz** **Glass 105** **Bottle 550**

*(Shiraz | South Australia)*

Originating from the wine region of South Australia, designed to offer distinct Australian wine characteristics. Rich dark fruit flavours, full soft tannins & luscious texture makes this wine a great compliment to a broad range of meat, spicy dishes & red roasted veggies

### **Sababay 'Pink Blossom' Rose** **Glass 110** **Bottle 560**

*(Rose | Bali)*

Brilliant cerise tones with an abundance of fresh berry fruits, lychee and guava aromas. Generous and persistent exotic fruit character on the palate with refreshing crisp finish. An aromatic rose style which will suit any menu and a great choice as an aperitif. Designed to be enjoyed young and at its best when served chilled.

## WHITE WINE & SPARKLING

### **Sababay Reserve White** **Glass 110** **Bottle 560**

*(Muscat, Chardonnay | Bali)*

Tropical fruits, green apple nuances. Dry, fresh & exotic. The palate is balanced with a medium acidity that enhances all flavours - especially with spicy asian cuisines. Honey and caramel notes on the finish.

### **Two Islands Sauvignon Blanc** **Glass 105** **Bottle 550**

*(Sauvignon Blanc | South Australia)*

Originating from the wine region of South Australia, designed to offer distinct Australian wine characteristics. Rich dark fruit flavours, full soft tannins & luscious texture makes this wine a great compliment to a broad range of meat, spicy dishes & red roasted veggies

### **Two Islands Reserve Sparkling** **Glass 150** **Bottle 700**

*(Pinot Noir, Chardonnay | South Australia)*

A millésime sparkling wine produced from a single, exceptional vintage, this elegant fizz has a very fine mousse and superb complexity. After partial barrel fermentation, the wine is put through a second fermentation in the bottle - méthode traditionnelle.

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# Cocktails

<b>MARGARITA</b>	143
Tequila and Cointreau on lime	
<b>GIMLET</b>	148
Dry Gin and Cointreau on lime	
<b>WHISKEY SOUR</b>	114
Whiskey on lime with brown sugar	
<b>LONG ISLAND ICE TEA</b>	180
Tequila, Dry Gin, Vodka, Bacardi, Cointreau on lime with a cola topper	
<b>COSMOPOLITAN</b>	110
Vodka, Cointreau on Cranberry and Lime	
<b>JOHN COLLINS</b>	122
Whiskey on lime with brown sugar and soda topper	
<b>PIÑA COLADA</b>	148
Bacardi, Malibu, Pineapple and Coconut	
<b>CAIPIROSKA</b>	105
Vodka on lime with brown sugar.	
<b>CLASSIC MOJITO</b>	165
Bacardi, Fresh Lime, Soda Water	
<b>SCREW DRIVER</b>	115
Vodka, Orange Juice	
<b>BAILEYS CRUNCH</b>	150
Baileys, Cacao Brown, Milk	
<b><u>SIGNATURE COCKTAILS</u></b>	
<b>BALINESE ESPRESSO MARTINI</b>	110
Balinese spirit with Kahlua, Cacao on brown sugar with a full espresso shot	
<b>ANCESTORS OF THE TAMARIND</b>	125
Tequila with home sourced tamarind juice with brown sugar and a few drops of tabasco	
<b><u>VIRGIN / MOCKTAILS</u></b>	
<b>SEA BREEZE</b>	65
Fresh Island Cranberry, Orange, Lime and Guava juices	
<b>LIME SQUASH</b>	65
Freshly crushed Lime & Lime Juice with a soda mixer	
<b>GINGER ROSCA</b>	65
Orange and Lime Juice with a tonic mixer	
<b>Virgin Strawberry Colada</b>	65
Pineapple and Strawberry Juice with, coconut cream	

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# Hot And Cold...

## COFFEE

Espresso	45
Long Black	45
Cappuccino	50
Flat White	50
Macchiato	50
Latte	50

## ICED COFFEE

Iced long black.	50
Iced Latte	60
Iced Cappuccino	60
Frappe Coffee	70
Frappe Mocha	70

## TEA BOTH WAYS

English Tea Pot	45
Green Tea Pot	45
Ice Tea (sweet or not)	45
Lime infused Ice Tea	50
Ginger infused Ice Tea	50

## FRESH FRUIT JUICES

The Indica Orange, Pineapple, Banana, Papaya, Watermelon and Mango	55
Fresh maker Fresh Pineapple, Ginger and Mint	75
Body fit Apple, Carrot & Ginger	75
Sweet carrot-line Carrot, Apple and Parsley	75
The Cooler Beetroot, Apple, Cucumber, Basil and Mint	75

## SOFT DRINKS

Coke, Lemonade, Soda, Tonic	35
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## BEER

Bintang	50
San Miguel light	55

## SMOOTHIES

Feeling Fruity Banana, Pineapple, Strawberry, Fresh Milk with Yoghurt and Honey	70
Strawberry Fields Strawberry, Fresh Milk with Yoghurt and Honey	70
The Big Banana Island Banana, Fresh Milk with Yoghurt and Honey	70
Mango-licious Island Mango, Fresh Milk with Yoghurt and Honey.	75

## MILKSHAKES

Vanilla, Strawberry, Chocolate, Oreo, Banana or your combination	65
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