



OCEAN GRAND

BEACH

SEMINYAK - BALI



A TASTE OF THE MEDITERRANEAN MEETS THE WEST—BEACHFRONT DINING IN SEMINYAK

Ocean Grand Beach Seminyak Bali presents three distinct dining venues: the cozy indoors, a refreshing poolside outdoor setting, and the serene beach deck. Recline on our daybeds with the ocean as your backdrop or enjoy a meal right on the deck. Our diverse Mediterranean-Western menu boasts a selection of light and wholesome dishes, succulent steaks from the grill, classic pastas and pizzas, and beloved Indonesian specialties. Don't miss out on our signature afternoon tea experience.

  @oceangrandbeachbali



ALLERGEN INFORMATION

Your safety is our priority. Please inform your server of any allergies or dietary restrictions before placing your order. While we take every precaution to prevent cross contamination, please be aware that all our food is prepared in a kitchen that handles nuts, gluten, celery, egg, and other common allergens. We are happy to guide you toward the perfect dish.





LUNCH MENU

SALAD

FRESH WATERMELON & FETA SALAD | 110

Fresh watermelon, tomato, orange, chives, chili, red onion, and feta cheese, dressed in vinegar and balsamic.

LOADED HUMMUS | 135

A silky smooth hummus base, generously topped with a refreshing Greek-style salad. Drizzled with feta cheese, zesty lemon olive oil, and served alongside warm, fluffy pita bread.

CAESAR SALAD | 145

Hearty Caesar salad with crispy lettuce, bacon, parmesan, a poached egg, croutons, and grilled chicken, all coated in a rich, creamy Caesar dressing.

OGB CHICKEN SHAWARMA | 170

Grilled chicken shawarma with quinoa, garlic labneh, pickled carrots, roasted pumpkin, garlic baby potatoes, ribbon cucumber, and fresh herb salad.

Kindly inform the server regarding your food restrictions
All prices are in '000 Indonesian rupiah and
subject to 11% government tax and 10% service charge.

BURGER AND SANDWICHES

HALLOUMI WRAP | 165

Pan-seared halloumi cheese, olive tapenade, fresh cucumber, tomato, and mint leaves on markook bread, served with tzatziki sauce and labneh.

REUBEN WITH BENEFITS | 135

Reuben sandwich with pastrami, sauerkraut, pickled cucumber, cheese sauce, and mustard aioli on toasted sourdough.

CHICKEN/BEEF BURGER | 195

Choice of chicken or beef patty, bacon, smoked cheddar, caramelized onion, and mustard aioli, served with fries.

OMG KATSU SANDO | 155

Crispy karaage chicken sando on Japanese milk bread with garlic miso aioli, teriyaki sauce, caramelized onion jam, white cabbage, pickled cucumber, cheddar cheese, and crispy sesame onion.

FILLET OF FISH WRAP | 165

Fillet of fish wrap with crispy beer battered Barramundi, baby cos lettuce, house tartare sauce, pickled cucumber, and cheddar cheese, served with hot chips.

OPEN BEEF SANDWICH | 165

Mini baguette with 30-day aged tenderloin steak, caramelized onions, tomato, baby arugula, hummus, honey mustard, and aioli.

PASTA

SPAGHETTI BOLOGNESE | 175

Spaghetti topped with beef Bolognese sauce and parmesan cheese.

PENNE ARRABBIATA | 155

Sautéed garlic, chili flakes, fresh tomato, herbs, and fresh concasse sauce.

SPAGHETTI CARBONARA | 165

Sautéed garlic, bacon, aromatic herbs, parmesan cheese, and cream sauce.

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PIZZA

VEGETARIAN FAVORITE | 135



Fresh tomato sauce, mozzarella cheese, basil, oregano & olive oil.

HAWAIIAN PIZZA | 145



Fresh tomato sauce, mozzarella cheese, ham, pineapple, oregano, and olive oil.

SEAFOOD TRIO | 165



Prawn, calamari, tuna, mozzarella cheese, tomato sauce, olive oil, and oregano.

MEAT LOVER | 165



Salami, ham, pepperoni with tomato sauce, olive oil, and oregano.

VEGETARIAN MENU

LOADED HUMMUS | 135



A silky-smooth hummus base generously topped with a refreshing Greek-style salad, drizzled with feta cheese and zesty lemon olive oil, and served with warm, fluffy pita bread.

VEGGIE FALAFEL BURGER | 165



Crispy falafel, hummus, fresh tomato, lettuce, and onion, served with fries.

VEGETABLE DELIGHT | 145



Vegetable ratatouille, gratin root vegetables, potato croquette, grilled asparagus, cauliflower mousseline, and balsamic reduction.

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FROM THE GRILL

**TENDERLOIN BEEF STEAK | 320
(200 GR)**   

**SIRLOIN | 350
(250 GR)**   

SIDES (CHOOSE 2) | 65

Mashed potatoes , spicy wedges, 
sautéed vegetable , mixed green
salad.

SAUCES (CHOOSE 1) | 65

Creamy black pepper sauce,  
béarnaise , cream mushroom sauce,  
garlic herb butter sauce , BBQ sauce.  

CHEF'S SELECTIONS

PAN-SEARED BARRAMUNDI | 165    

Pan-seared barramundi with garlic potato croquette, crispy sweet potato, tomato, capers, olive gastrique, and lemon butter sauce.

TASMANIAN SALMON | 198  

Pan-seared salmon fillet, zucchini velouté, cauliflower purée, asparagus, fennel salad, served with orange emulsion sauce.

HALF YOUNG CHICKEN | 175   

Slow-roasted half chicken with vegetable ratatouille, garlic-potato croquette, mixed baby beans, asparagus, and ginger chicken jus.

CHICKEN QUESADILLAS | 165  

Grilled chicken breast, iceberg lettuce, jalapeño, cheese blend, and sweet paprika, served with lime sour cream.

CHEESY BOMB PARMIGIANA | 185     

Chicken Parmigiana with smoked ham and bacon in rich tomato sago, topped with cheese sauce, melted mozzarella, and parmesan, served with garden salad and hot chips.

MESSY AND NAUGHTY RIBS | 270     

Grilled BBQ pork ribs in smoky maple glaze, served with mustard slaw aioli salad and hot chips.

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INDONESIAN FAVORITES

NASI GORENG | 165

Stir-fried rice with pork or chicken, satay, prawn crackers, sunny-side-up egg, pickle, and chili tomato paste.

MIE GORENG KAMPUNG | 155

Stir-fried egg noodles with pork or chicken, satay, prawn crackers, sunny-side-up egg, pickle, and chili tomato paste.

IKAN BAKAR JIMBARAN 198

A whole seabass grilled in the style of Jimbaran, marinated with a homemade Balinese sambal. Accompanied by plecting kangkung (water spinach) and steamed rice.

SOTO AYAM MADURA | 110

Indonesian chicken soup with steamed rice, sambal, and potato chips.

BEEF RENDANG | 198

Slow-cooked beef rendang with coconut milk, fragrant coconut, steamed rice, braised cassava leaf, dusted with soy-glazed and green chili paste.

OUR SIGNATURE OCRAB



BABY SQUID SALTED EGG | 198

UDANG GALAH LAKSA | 175

UDANG GALAH SALTED EGG | 295

SIDE DISH

MANTOU BREAD | 65

STEAMED RICE | 30

CRAB / LOBSTER (IDR 125,000 / 100 GR)

SIGNATURE SINGAPOREAN CHILI CRAB / LOBSTER       

SALTED EGG CRAB / LOBSTER   

CARAMELIZED CRAB / LOBSTER

BLACK PEPPER CRAB / LOBSTER.

STEAMED CRAB

Kilo crab

Above 1kg

Jumbo

Above 1.1kg

Colossal

Above 1.2kg
Above 1.3kg
Above 1.4kg

OMG

Above 1.5kg
Above 1.6kg
Above 1.7kg
Above 1.8kg
Above 1.9kg

Crabzilla

Above 2kg

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DINNER MENU

STARTER

SCALLOPS | 135

Baked Lombok scallops are topped with a fresh, zesty chimichurri sauce, complemented by a savory capsicum and olive relish. Finished with a delicate touch of micro herbs for a burst of freshness.

OYSTER KILPATRICK | 135

Fresh oysters are baked with a rich blend of pork bacon, Worcestershire sauce, and Tabasco for a smoky, spicy kick.

FRESH LOMBOK OYSTER – 115K

Fresh oysters served with Thai mint dressing, shallots, Rockefeller signature sauce, lemon slices, and coriander.

SALAD

FRESH WATERMELON & FETA SALAD | 110

Fresh watermelon, tomato, orange, chives, chili, red onion, and feta cheese, dressed in vinegar and balsamic.

LOADED HUMMUS | 135

A silky smooth hummus base, generously topped with a refreshing Greek-style salad. Drizzled with feta cheese, zesty lemon olive oil, and served alongside warm, fluffy pita bread.

CAESAR SALAD | 145

Hearty Caesar salad with crispy lettuce, bacon, parmesan, a poached egg, croutons, and grilled chicken, all coated in a rich, creamy Caesar dressing.

THAI BEEF SALAD – 165K

Grilled beef tenderloin, coriander leaf, mint leaf, tomato cherry, romaine, cucumber, fried shallot with moo – yang thai dressing.

OGB CHICKEN SHAWARMA | 170

Grilled chicken shawarma with quinoa, garlic labneh, pickled carrots, roasted pumpkin, garlic baby potatoes, ribbon cucumber, and fresh herb salad.

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MAIN COURSE

SURF & TURF | 398

A hearty combination of a char-grilled beef tenderloin and grilled prawns, served with chimichurri sauce, a creamy potato gratin, baby carrots, asparagus, and a bold black pepper sauce.

BEEF SIRLOIN | 350

Grilled to perfection, this tender beef sirloin is paired with truffle mash potatoes, baby carrots, grilled asparagus, mushroom confit, and a rich red wine sauce.

TASMANIAN SALMON | 198

Pan-seared salmon fillet served with a delicate zucchini velouté, cauliflower purée, and fennel salad. Topped with a light orange emulsion sauce.

HALF YOUNG CHICKEN | 175

Slow-roasted half chicken with vegetable ratatouille, creamy polenta, baby carrots, red pepper coulis, and truffle jus.

CRISPY PORK BELLY | 215K

Crispy pork belly served with stir-fried kailan, wok-fried sauce, and crispy garlic.

CHEESY BOMB PARMIGIANA | 185

Chicken Parmigiana with smoked ham and bacon in rich tomato sago, topped with cheese sauce, melted mozzarella, and parmesan, served with garden salad and hot chips.

MESSY AND NAUGHTY RIBS | 270

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VEGGIE FALAFEL BURGER | 165

Crispy falafel, hummus, fresh tomato, lettuce, and onion, served with fries.

PANEER BUTTER MASALA | 165

A creamy, mildly spiced curry featuring cubes of paneer in a rich tomato and butter sauce, served with paratha bread.

GYROS | 155

Crunchy vegetarian Greek gyros with silky hummus, paneer cheese, iceberg lettuce, and tzatziki sauce.

VEGETABLE DELIGHT | 145

Vegetable ratatouille, gratin root vegetables, potato croquette, grilled asparagus, cauliflower mousseline, and balsamic reduction.

SOUPS

PRAWN BISQUE | 145

A luxurious, creamy bisque made with sweet Java prawns, fennel, and dill. Finished with a dollop of whipped cream for extra richness.

PASTA

SPAGHETTI BOLOGNESE | 175

Spaghetti topped with beef Bolognese sauce and parmesan cheese.

PENNE ARRABBIATA | 155

Sautéed garlic, chili flakes, fresh tomato, herbs, and fresh concasse sauce.

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FILLET OF FISH WRAP | 165

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CHEF'S CREATION

MEDITERANIAN MEAT PLATTER | 398

(FOR SHARING)

Slow-cooked duck leg confit, overnight-marinated pork ribs, and roasted organic spring chicken, served with pita bread, house-made pickles, talay sauce, and asian bbq sauce.

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INDONESIAN FAVORITES

NASI GORENG | 165

Stir-fried rice with pork or chicken, satay, prawn crackers, sunny-side-up egg, pickle, and chili tomato paste.

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A whole seabass grilled in the style of Jimbaran, marinated with a homemade Balinese sambal. Accompanied by plecting kangkung (water spinach) and steamed rice.

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BEVERAGE

WINE

SPARKLING

	Gls	Btl
NV La gioiosa Prosecco Italy	200	1000
NV Duval-Leroy Brut Réserve Champagne, France		2400
NV Taittinger Brut Champagne, France		2500

WHITE

2022 Cousino Macul Chardonnay Chile	190	950
2023 Ohau, Sauvignon Blanc New zealand	200	950
2023 Danzante, pinot grigio Italy	200	950

ROSÉ

2024 Talamonti Italy	200	950
2023 Caves d'Esclans Whispering Angel Grenache blend Côtes de Provence, France		2000

RED

2017 Babich merlot cabernet New Zealand		1100
2023 Shearwater Pinot Noir New Zealand	200	950
2021 Casillero Del Diablo Reserva Cabernet Sauvignon Chile	190	950
2021 Black Cottage Merlot New Zealand	200	950
2021 19 Crime Shiraz Australia	200	950

HALF BOTTLES

2022 Caves d'Esclan Whispering Angel Grenache blend Côtes de Provence, France		950
NV Duval-Leroy Brut Réserve Pinot Noir blend Champagne, France		1300

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SIGNATURE COCKTAIL | 135

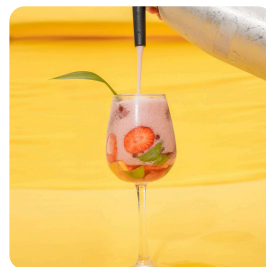


APEROL FREEZ

Aperol freeze the perfect companion for sunset, this frozen cocktail blends gin, aperol, lemon sorbet, frozen orange, and fresh lemon juice. With its vibrant citrus notes and refreshing chill, it's the ideal drink to unwind as the sky turns to dusk.

OBEACH SANGRIA

OBeach sangria a tropical twist on a classic, this sangria combines spiced rum, pinot noir, caramel cordial, and a hint of rose water. Infused with fresh tropical fruit, it's a perfectly balanced blend of sweetness, warmth, and exotic flavor. Ideal for a sunset sip or a festive gathering.



RED CANDY

Red candy a bold and energizing mix of vodka, rosela & ginger cordial, and red bull. This vibrant cocktail combines a smooth, spicy sweetness with an uplifting fizz, making it the perfect blend of flavor and energy for a lively night out.



RASPBERRY PANDAN BREEZE

Raspberry pandan breeze a refreshing cocktail made with gin, raspberry pandan cordial, and fresh lemon juice. The fruity, floral notes of pandan and raspberry are perfectly balanced with the bright, zesty lemon, creating a crisp and invigorating drink.



CLARIFIED OBEACH PUNCH

Clarified obeach punch is a smooth and innovative cocktail blending clarified whiskey coffee liqueur with bold single espresso. Fresh milk softens the rich flavors, while a dash of angostura bitters adds complexity. The result is a creamy, full-bodied drink with a balanced depth of flavor—perfect for sipping anytime.



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TROPICAL COCKTAILS

CITRUS SENSATION | 135

Gin, lemon, orange, lime, and strawberry.

SNOOTY HURRICANE | 135

Vodka, lychee liqueur, and strawberry syrup, with lime, and pineapple juices, and fresh grapes.

KECAK MOJITO | 135

Arak bali, kaffir lime, lime, mint, and sweet & sour mix.

BASIL MARTINI | 135

Vodka, lychee liqueur, lychee, basil, and lime.

GREEN DAY | 135

Vodka and melon liqueur, with pineapple and lime juices.

CAPPUCCINO MARTINI | 135

Vodka, espresso, coffee liqueur, caramel, and cream.

GRAPE BRAMBLE | 135

Gin and blackcurrant liqueur with fresh grapes.

SPICE WHISKEY | 135

Whiskies with fresh ginger and lime juices, topped up with lemonade.

TOBLERONE | 140

Vodka, coffee liqueur, baileys, caramel cordial, hard cream, vanilla ice cream

FREEZY | 140

Light rum, lemon sorbet, mint leaf, fresh lemon juice

Discover the art of classic cocktails | 135

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BEER & NON ALCOHOL

PASSIONATA | 65

Orange and apple juices with passion fruit, lime, and grenadine.

LEMON MYSTERY | 65

Fresh ginger, lemongrass, and lime with local honey and lemonade.

WATERMELON DELIGHT | 65

Clarified watermelon juice, fresh lemon juice & carbonated

BERRY SPLASH | 65

Frozen berry mix, lime juice, lime cordial, strawberry syrup, and lemonade.

APPLE-MINT SQUASH | 65

Apple juice, lime wedges, sweet & sour mix, and fresh mint, topped up with lemonade.

Aqua reflections still/sparkling 750ml | 100

Aqua reflections still/sparkling 380ml | 55

Beer

Singaraja	55
Bali Hai	60
Anker	65
Bintang	65
San Miguel Light	75
Konig Ludwig	85
Carlsberg	80
Guinness Smooth	80
Coopers Ale	100

Cider

Albens	90
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Hard Seltzer

Coco Bali	95
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Milkshake 65

Smoothies 65

Fresh Juice 65

Iced Tea & Ice Coffee 65

Soft Drink 45



Red Bull Energy Drink 65

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SPIRIT

VODKA			SCOTCH WHISKEY		
	GLS	BTL		GLS	BTL
Red Bull Vodka 	120				
Smirnoff Red	100	1100	Jw Red Label	115	1800
Absolute	120	1500	Jw Black Label	135	2500
Ketel One	120	1500	Jw Double Black Label		2628
Ciroc	140	2400	Jw Gold Label		2875
Belvedere	140	2400	Chivas Regal 12 Yo	150	2625
Greygoose	140	2400	Chivas Regal 18 Yo		4500
TEQUILA			IRISH WHISKY		
Jose Cuervo Reposado	100	2180	Jameson	100	1812
Don Julio Reposado	145	3600	Old Bushmill	100	1787
Silver Patron	145	3600			
1800 Reposado	140	2300			
1800 Silver	135	2200			
Margaritaville Reposado	110	1200			
SINGLE MALT WHISKEY			BOURBON/AMERICAN WHISKY		
Glenfiddich 12 Yo	170	2800	Jack Daniel's	100	1812
Singleton 12 Yo	150	2050	Jim Beam White	100	1812
The Macalan	300	4600			
Double Cask 12 Yo					
			RUM		
			Bacardi	100	1100
			Captain Morgan Spice Gold	120	1100
			Myer's Dark	120	1500
			Kraken Spiced Rum	125	1600
GIN			COGNAC		
Gordon's Dry Gin	100	1500	Martell Vsop	250	3700
Bombay Sapphire	120	2000			
Tanqueray Gin	135	2000	Hennessy Vsop	250	3700
Tanqueray No.10 Gin	150	2700			
Hendrick's Gin	150	2930			
Suntory Sui	110	1200			

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SPECIAL MENU OF THE MONTH

STARTER

FRESH LOMBOK OYSTER – 115K

Fresh oysters served with Thai mint dressing, shallots, Rockefeller signature sauce, lemon slices, and coriander.

FISH CEVICHE – 115K

Marinated fish ceviche with Asian-style "Mint Talay" dressing, topped with coriander, shallots, chili, pickled onions, watercress, mint leaves, and served with Baba's bread.

SALAD

STEAK SALAD – 165K

Char-grilled beef tenderloin steak, cucumber, fresh tomatoes, fried egg, toasted baguette, tamarind sauce, chimichurri, salsa verde, salsa rajah, green salad, and shaved parmesan.

PORK JOWL SALAD – 135K

Grilled pork jowl with a secret Asian spice blend, young mango slices, red wine shallots, nam tok, and pomelo.

THAI BEEF SALAD – 165K

Grilled beef tenderloin, coriander leaf, mint leaf, tomato cherry, romaine, cucumber, fried shallot with moo - yang thai dressing.

CHEF'S CREATION

MEAT PLATTER – 398K

Slow-cooked duck leg confit, overnight-marinated pork ribs, and roasted organic spring chicken, served with pita bread, house-made pickles, Talay sauce, and Asian BBQ sauce.

ASIAN FAVORITES

NASI GORENG BUNTUT – 235K

Indonesian-style braised oxtail with a secret spice blend, fried rice, signature rice crackers, sambal ijo, spring onions, and fried shallots.

DUCK CURRY – 215K

Slow-cooked duck leg in red curry sauce, served with lacy grape tomatoes, fried cabbage, cherries, and crispy curry leaves.

PRAWN WON-SEEN – 225K

Thai-style prawn noodles with spring onions, ginger, pork and prawn broth, and steamed pork belly.

CRISPY PORK BELLY – 215K

Crispy pork belly served with stir-fried kailan, wok-fried sauce, and crispy garlic.

THAI CRISPY PORK & SEAFOOD WITH NAM MOO PLA – 198K

Beer-battered crispy squid and pork belly, topped with fried shallots, fried garlic, coriander, kemangi, chili flakes, and Nam Moo Pla sauce.

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