KAYUMANIS
SEASIDE SANUR
stylish Indonesian bistro

Breakfast Menu

scan the QR code to see
the picture of our menu and promos

+62 361 6200 777
www.kayumanisseaside.com
seaside@kayumanis.com

MAKE YOUR OWN BREAKFAST

Create your own plate (Min. 3 Items)

POTATO

Hash brown	30	Mash potato	35
Potato wedges	45	French fries	45

BREAD 25
Garlic bread / Focaccia bread / Brown / white toast

PROTEIN

Sausage chicken (2 pc)	25	Beef chorizo (2 pc)	35
Pork bacon (2 pc)	35	Beef Ham (2 pc)	35
Chicken Breast (100gr)	35	Any egg (3pc)	25

Boiled/Omelet/scramble/Sunny side up/Pouch egg

VEGETABLES

Roast tomato	25	Baked Beans	25
Carrot	35	Broccoli	35
Sauteed asparagus	35	Sauteed mushrooms	35

FATS

Feta Cheese 30gr	15
Mozzarella cheese 60gr	25
Slice avocado	30

SAUCE / DRESSING 15
Honey Mustard
Mayonnaise
Hollandaise sauce
Big Mac sauce
Any Jam

FREE CONDIMENT : Tomato/Chili sauce

A'LA CARTE

NASI BUBUH (DF) 60
BALINESE RICE PORRIDGE SERVED WITH SLICE CHICKEN CURRY, BOILED EGG AND GREEN BEAN

MORNING EGG 85
CHOICE OF EGGS (OMELETTE / SCRAMBLED EGGS / FRIED EGGS) SERVED WITH HAM, BACON. CHICKEN SAUSAGE, BAKED BEANS, SAUTEED MUSHROOMS, POTATO WEDGES, SAUTEED CERRY TOMATOES AND MIXED SALAD

SEASIDE BREAKFAST 85
SUNNY- SIDE- UP EGGS SERVED WITH HAM, CHICKEN SAUSAGE, TOMATOES, CAULIFLOWER AND MIXED VEGETABLES SERVED WITH RYE BREAD

TRUFFLE EGGS 85
SCRAMBLED EGGS WITH TRUFFLE OIL, RYE TOAST, ROSEMARY POTATOES, BACON, SAUSAGE AND BAKED BEANS

SMASHED AVOCADO SALSA 85
POACHED EGGS WITH AVOCADO, SAUTÉED ENGLISH SPINACH, FETA CHEESE AND FRESH SALAD

SPINACH FLORENTINE 85
POACHED EGGS ON AN ENGLISH MUFFIN WITH SAUTÉED ENGLISH SPINACH, FRESH SALAD AND HOLLANDAISE SAUCE

SMOOTHIE BOWL 69

PITAYA DRAGON BOWL
DRAGON FRUIT, BANANA, MANGO, COCONUT, STRAWBERRY AND GRANOLA

MANGO AND KIWI BOWL (DF & GF)
MANGO, KIWI, COCONUT, ORANGE, JACKFRUIT AND PINEAPPLE

BERRY FAMILY BOWL (DF & GF)
MIXED BERRIES, STRAWBERRY, BANANA AND DRIED COCONUT

Notice, The second Sauce/Dressing will charge IDR 15.000

HOME BREAD

FRENCH TOAST 70
SERVED WITH BERRY SAUCE

CRISPY TOAST 65
SERVED WITH FRESH CREAM AND HONEY SAUCE

HI BANANA 70
WAFFLES, CARAMELIZED BANANA AND BERRY COMPOTE

WAFFLE FRUTTA FRESCA 70
WAFFLES WITH KIWI, ORANGE STRAWBERRY, FRESH CREAM AND BERRY COMPOTE

PANCAKE 70
SERVED WITH YOUR CHOICES OF CHOCOLATE, BANANA, STRAWBERRY, OR PINEAPPLE ACCOMPANIED BY HONEY

BRUNCH MENU

MAC & CHEESE 75
MACARONI WITH BACON IN A CREAMY CHEESE SAUCE, SERVED WITH WILD RUCOLA

AVOCADO TOAST 75
SMASHED AVOCADO SALSA ON RYE TOAST, SERVED WITH CHICKEN SAUSAGE, BACON, AND TOMATO

MIE GORENG SEASIDE (DF) 89
INDONESIAN-STYLE FRIED EGG NOODLES WITH CHICKEN, SATAY, RIBBON EGG, AND CRACKERS

NASI GORENG EMBE (DF) 89
INDONESIAN-STYLE FRIED RICE WITH CHICKEN, SATAY, RIBBON EGG, AND CRACKERS

CORN CAKE 79
CORN CAKE WITH POACHED EGGS, GUACAMOLE, RUCOLA AND CHEDDAR CHEESE

CRISPY CHICKEN BENEDICT 79
CRISPY CHICKEN, POACHED EGGS, MIX SALAD, CHERRY TOMATOES, FETA CHEESE AND HOLLANDAISE SAUCE

LOADED FRIES 99

TRUFFLE FRIES
FRENCH FRIES, TRUFFLE OIL, MELTED CHEDDAR & MOZARELLA CHEESE

SEASIDE FRIES P.I.G
FRENCH FRIES, BACON, ONION, MELTED CHEDDAR & MOZARELLA CHEESE

PLATE CHICKEN DORRR
FRENCH FRIES, CRISPY CHICKEN, MELTED CHEDDAR & MOZARELLA CHEESE

VEGETARIAN

VEGETARIAN SATE 69
TOFU, TEMPEH, RICE CAKE, AND BALINESE VEGETABLE URAB

GRILLED VEGETABLES SANDWICH 85
A LAYERED SANDWICH WITH LETTUCE, TOMATO, CAPSICUM, AND MUSHROOMS SERVED WITH FRENCH FRIES

VEGETARIAN CREAMY PASTA 85
SPAGHETTI OR PENNE WITH MUSHROOMS AND VEGETABLES IN A CREAMY WHITE SAUCE

SMALL BITE SEASIDE 55

TAQUITOS CHICKEN
ROLLED TORTILAS WITH CHICKEN

MEAT LOVER PIZZA SPRING ROLL
SPRING ROLL WRAPPERS FILLED WITH MEAT LOVER

CHICKEN PANCAKE
FILLED WITH SEASONED CHICKEN AND VEGETABLE

FISH CAKE
SAVOR YISH CAKES WITH A SOFT AND CHEWY TEXTURE

MUSHROOM MINI BURGER
FISH PATTY WITH CHERRY TOMATO, LETTUCE, CHEESE AND MUSHROOM BUN

FINGER FOOD

LUMPIA JAMUR 55
CRISPY SPRING ROLLS FILLED WITH MUSHROOMS, SHREDDED VEGETABLES, SERVED WITH TAUCO SAUCE

WONTON 60
CHICKEN, CUCUMBER, CHILLI JAM MAYONAISE, CORAL LETTUCE, AND MOZZARELLA CHEESE

CRISPY GARLIC BUTTER CHICKEN WINGS 69
SERVED WITH POTATO WEDGES AND MAYONNAISE

BBQ CHICKEN WINGS (DF) 69
SERVED WITH POTATO WEDGES

CHICKEN CORDON BLEU 69
BREADED CHICKEN BREAST STUFFED WITH BEEF HAM AND CHEESE, SERVED WITH FRENCH FRIES OR MASHED POTATOES

FISH FINGERS (DF) 69
BREADED MINCED FISH SERVED WITH SALAD, TARTAR SAUCE AND FRENCH FRIES

CRISPY CHICKEN 79
FRIED CHICKEN WITH BIG MAC SAUCE

DESSERT

SEASIDE WAFFLE 65
SERVED WITH ICE CREAM, CHOPPED PEANUT AND RASPBERRY SAUCE

APPLE PIE 59
BAKED CARAMELISED APPLES WITH RAISINS ANDCINNAMON, SERVED WITH ICE CREAM AND RASPBERRY SAUCE

ORANGE CARAMEL CHEESE CAKE 69
ORANGE CARAMEL CHEESECAKE SERVED WITH TAPE SAUCE

PANNA COTTA 69
SMOOTH AND CREAMY VANILLA PANNA COTTA SERVED WITH STRAWBERRY COMPOTE

WINGKO TAPE 45
STICKY RICE CAKE WITH FERMENTED RICE, SERVED WITH YOUR CHOICE OF ICE CREAM

ES PISANG IJO 59
GREEN BANANA, SAGO PEARLS, AND RICE FLOUR PORRIDGE WITH GRENADINE SYRUP

BEVERAGES

JUICE 45

MANGO (SEASONAL)
WATERMELON
STRAWBERRY
PINEAPPLE
BANANA
PAPAYA
CUCUMBER LIME
ORANGE
LIME

SOFT DRINK 35

COCA COLA
SPRITE
COKE ZERO
TONIC WATER
SODA WATER

MOCKTAIL 50

VIRGIN PASSION FRUIT MOJITO
MINT LEAVES, FRESH PASSION FRUIT, LIME JUICE, PASSION FRUIT SYRUP AND SODA WATER

THE SINDU
ORANGE JUICE, MINT LEAF, BLUEBERRIES, AND SPRITE

THE SEASIDE
MANGO JUICE, ORANGE JUICE, LIME JUICE, DASH OF GRENADINE, AND SPRITE

SANUR SUNRISE
ORANGE JUICE, PINEAPPLE JUICE, COCONUT CREAM, DASH OF GRENADINE

MINT COOLER
MINT LEAVES, HONEY, LIME JUICE AND SODA WATER

THE OASIS
LYCHEE, APPLE JUICE, MINT SYRUP, ORANGE JUICE

SHIRLEY TEMPLE
CHERRY SYRUP, GRENADINE AND SPRITE

SMOOTHIES & MILKSHAKE 60

ICE CREAM SHAKE
VANILLA, OR CHOCOLATE, OR STRAWBERRY, MILK, TOPPED WITH WHIPPED CREAM

MANGO VANILLA
MANGO, VANILLA ICE CREAM, MILK, TOPPED WITH WHIPPED CREAM

BANANA PINEAPPLE
BANANA, PINEAPPLE, YOGHURT, MILK, HONEY

ORANGE CARROT
ORANGE, CARROT, YOGHURT, HONEY

WATER

NATURAL STILL 380ML 30
EQUIL SPARKLING 380ML 40

YOUNG COCONUT 45

ICED TEA

REGULAR TEA 30

ICED LYCHEE TEA 35
SARIWANGI ICED TEA, LYCHEE FRUIT

ICED LEMON TEA 35
SARIWANGI ICED TEA, LEMON JUICE

SEASIDE ICE TEA 35
SARIWANGI ICED TEA, PASSION FRUIT SYRUP, MINT LEAVES, FRESH PASSION FRUIT

HOT TEA 30

SARIWANGI

HOT TEA (*Choice of flavor*)
JASMINE GREEN TEA, PURE GREEN TEA, PEPPERMINT, ENGLISH BREAKFAST, DARJEELING, CHAMOMILE, EARLY GREY

BEER

BINTANG BEER 330ML 45
BINTANG RADLER LEMON 330ML 45
BINTANG CRYSTAL 330ML 49
BINTANG ARAK 330ML 46
SAN MIGUEL *light* 330ML 57
ERDINGER HELLES *lager* 330ML 119

OTHERS

SHISHA (Choice of flavor) 160
DOUBLE APPLE MINT, DOUBLE APPLE, GRAPE MINT, GRAPE BLUEBERRY, MANGO, WATERMELON, ORANGE MINT, MINT

PALETAS ICE CREAM 45

DF: DAIRY FREE & GF: GLUTEN FREE

*ALL PRICES IN THOUSAND RUPIAH AND ARE SUBJECT TO 17,7% GOVERNMENT TAX AND SERVICE CHARGE

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stylish Indonesian bistro

Menu

Lunch & Dinner

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the picture of our menu and promos

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seaside@kayumanis.com
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MAKE YOUR OWN LUNCH / DINNER

Create your own plate (Min. 3 Items)

POTATO

Hash brown	30	Mash potato	35
Potato wedges	45	French fries	45

BREAD 25
Garlic bread / Focaccia bread / Brown / white toast

PROTEIN

Beef Steak (100 gr)	65	Pork Ribs (100 gr)	65
Prawn (3 pc)	50	Beef Ribs (100 gr)	65
Chicken Breast (100gr)	35	Snapper (100 gr)	50
Boiled egg (3pc)	25		

VEGETABLES

Roast tomato	25	Baked Beans	25
Carrot	35	Broccoli	35
Sauteed asparagus	35	Sauteed mushrooms	35

FATS

Steam Rice	15
Feta Cheese 30gr	15
Mozzarella cheese 60gr	25
Slice avocado	30

CONDIMENT

Sambal Matah	Peanut sauce
BBQ Sauce	Big Mac sauce

Notice. The second Sauce/Dressing will charge IDR 15.000

SALAD

SEASIDE CAESAR SALAD 85
CRUNCHY BABY ROMAINE LETTUCE WITH SMOKED CHICKEN, EGGS, CHERRY TOMATOES, SHAVED PARMESAN, CRISPY BACON, BAGUETTE CROUTON AND CAESAR DRESSING

SESAME BEEF SALAD (DF&GF) 89
ASIAN-STYLE BEEF SALAD WITH CUCUMBER, CHERRY TOMATOES, MINT, CORIANDER, ROASTED SESAME SEEDS AND SESAME OIL DRESSING

SHRIMP MANGO SALAD (DF&GF) 89
MIXED SALAD WITH SHRIMP, MANGO, CORIANDER, CRUSHED PEANUTS AND SESAME OIL DRESSING

VEGETABLES RICE PAPER ROLLS (DF&GF) 80
VIETNAM RICE PAPER ROLLS WITH PRAWN OR CHICKEN, CUCUMBER, CAPSICUM, MINT, AND CORIANDER, SERVED WITH SWEET CHILI SAUCE

CHICKEN COB SALAD (DF&GF) 89
CRUNCHY BABY ROMAINE LETTUCE WITH SHREDDED CHICKEN, CARRY TOMATOES, AVOCADO, ONION, BOILED EGG, CRISPY BACON AND COB DRESSING

GRILLED NICOISE TUNA (DF&GF) 85
VMIXEDS SALAD WITH SEARED TUNA, BOIL EGG, OLIVE, POTATOES, CHERRY TOMATOES AND HERB DRESSING

SOUP

SOP IGA SAPI (DF) 69
BEEF RIB SOUP WITH TOMATO AND CELERY

SOTO AYAM (DF) 69
TRADIONAL INDONESIAN CHICKEN SOUP WITH GLASS NOODLES, SHREDDED CHICKEN, TOMATO, POTATO, CELERY, SHREDDED CABBAGE, BOILED EGG AND CRISPY SHALLOTS

BAKWAN SURABAYA (DF) 69
SURABAYA-STYLE BEEF MEATBALL SOUP WITH SIOMAY, TOFU, CELERY AND CRISPY SHALLOTS

MUSHROOM SOP 69
CREAMY MUSHROOM SOUP WITH TRUFFLE OIL AND BAGUETTE CROUTON

INDONESIAN MAIN

SATE CAMPUR (DF) 125
CHICKEN, BEEF, AND PORK SKEWERS SERVED WITH VEGETABLES WITH RICE CAKE AND PEANUT SAUCE

BEBEK KRIUK...KRIUK (DF) 145
CRISPY FRIED DUCK SERVED WITH BALINESE VEGETABLES URAB, NASI BAKAR AND LEMONGRASS SAMBAL

RENDANG DAGING (DF) 155
SUMATERANESE STYLE BEEF STEW IN COCONUT MILK SERVED WITH STEAMED RICE AND CASSAVA LEAVES VEGETABLES

MIE GORENG SEASIDE (DF) 89
INDONESIAN-STYLE FRIED EGG NOODLES WITH CHICKEN, SATAY, RIBBON EGG, AND CRACKERS

NASI GORENG EMBE (DF) 89
INDONESIAN-STYLE FRIED RICE WITH CHICKEN, SATAY, RIBBON EGG, AND CRACKERS

NASI CAMPUR BALI (DF) 89
A PLATE STEAMED RICE SERVED WITH TOFU, TEMPEH, SATAY, EGG, CHICKEN, AND BALINESE VEGETABLES URAB

SEAFOOD SEASIDE (DF) 159
GRILLED MARINATED PRAWNS, FISH FILLET, SQUID, SWEET CORN, POTATOES, AND VEGETABLE SERVED WITH SEA VOYAGE SAUCE AND GARLIC SAUCE

GRILLED FISH CURRY 125
GRILLED SNAPPER FILLET WITH VEGETABLES, POTATOES, ASPARAGUS, CERRY TOMATOES AND HOME MADE CURRY SAUCE

AYAM BAKAR TALIWANG (DF) 119
GRILLED BABY CHICKEN SERVED WITH STEAMED VEGETABLES, RED CHILI SAUCE, STEAMED RICE & CRACKERS

IGA BABI BAKAR (DF) 199
GRILLED PORK RIBS SERVED WITH CRUNCHY VEGETABLES AND STEAMED RICE

IGA SAPI BAKAR (DF) 219
GRILLED BEEF RIBS SERVED WITH CRUNCHY VEGETABLES AND STEAMED RICE

WESTERN MAIN

TENDERLOIN STEAK 225
GRILLED 200gr TENDERLOIN STEAK SERVED WITH POTATO WEDGES, ASPARAGUS, CERRY TOMATOES, MUSHROOM, CAULIFLOWER AND MUSHROOM SAUCE

BLACK PEPPER SIRLOIN STEAK 219
GRILLED 200gr SIRLOIN STEAK SERVED WITH MASHED POTATOES, ASPARAGUS, CERRY TOMATOES, MUSHROOM, AND PEPPER CORN SAUCE

TORTILLA ROLL 105
SLICED GRILLED BEEF OR CHICKEN WITH SALAD, GUACAMOLE, TOMATO SALSA, SOUR CREAM, JALAPENOS, CORIANDER LEAVES AND GREETED CHEESE IN TORTILLA BREAD

RESOMARY GRILLED CHICKEN 119
GRILLED MARINATED CHICKEN SERVED WITH BBQ SAUCE, SAUTEED VEGETABLES AND MASHED POTATOES

BEEF LASAGNA 169
BEEF LASAGNA WITH MARINARA SAUCE

SANDWICH

PULLED PORK 119
SSLOW-COOKED PULLED PORK WITH FOCACCIA BREAD, ROASTED CAPSICUM, CARAMELIZED ONION, MELTED CHEESE AND FRIENCH FRIES

THE SEASIDECLUB SANDWICH 129
TRIPLE-LAYERED TOAST WITH TOMATO, CUCUMBER, CARAMELIZED ONION, HAM, BACON, EGG, CHICKEN, MAYONAISE, AND SLICED CHEESE SERVED WITH FRENCH FRIES

LOADED FRIES 99

TRUFFLE FRIES
FRENCH FRIES, TRUFFLE OIL, MELTED CHEESE CHEDDAR & MOZARELLA

SEASIDE FRIES P.I.G
FRENCH FRIES, BACON, ONION, MELTED CHEESE CHEDDAR & MOZARELLA

PLATE CHICKEN DORRR
FRENCH FRIES, CRISPY CHICKEN, MELTED CHEESE CHEDDAR & MOZARELLA

BURGER

BEEF STEAK BURGER 129
BEEF PATTY IN A BLACK BUN WITH TOMATO, CUCUMBER CARAMELIZED ONION, LETTUCE, EGG AND SLICED CHEESE SERVED WITH FRENCH FRIES

CHICKEN STEAK BURGER 119
CHICKEN PATTY IN A BLACK BUN WITH TOMATO, CUCUMBER, CARAMELIZED ONION, LETTUCE, EGG AND SLICED CHEESE SERVED WITH FRENCH FRIES

PASTA

PENNE DIMARE 129
PENNE WITH SEAFOOD, TOMATO SAUCE, BASIL AND GRATED PARMESAN CHEESE

SPAGHETTI CHICKENCARBONARA 119
TSPAGHETTI WITH CHICKEN AND MUSHROOMS CREAM SAUCE, CAPSICUM AND GRATED PARMESAN CHEESE

KIDS PORTION

SPAGHETTI BOLOGNAISE 79
SPAGHETTI TOSSED WITH MINCED BEEF SAUCE AND GRATED PARMESAN

PENNE POMODORO 69
PENCIL TOSSED WITH TOMATO AND BASIL SAUCE AND GRATED PARMESAN CHEESE

FISH RAVIOLI 69
RAVIOLI STUFFED WITH FISH, SERVED IN A RICH TOMATO SAUCE WITH FRESH BASIL

PIZZA

PIZZA ALA MARINARA 149
KAYUMANIS STYLE SEAFOOD PIZZA (PRAWN, SQUID, FISH) WITH BASIL BELL PEPPER, ONION AND MELTED CHEESE

PIZZA ALA BOLOGNA 165
PIZZA TOPPING WITH GRILLED BEEF, CHICKEN, MUSHROOM, ONION AND MELTED CHEESE

VEGETARIAN

VEGETARIAN SATE (DF) 69
TOFU, BEEN CAKE, RICE CAKE, AND VEGETABLE URAB

GRILLED VEGETABLES SANDWICH 85
TWO LAYERED SANDWICH FILLET WITH LETTUCE, TOMATO, PAPRIKA, MUSHROOM SERVED WITH FRENCH-FRIES

VEGETARIAN CREAMY PASTA 85
SPAGHETTI OR PENNE WITH MUSHROOM AND VEGETABLES AND WHITE CREAM SAUCE

DESSERT

SEASIDE WAFFLE 65
SERVED WITH ICE CREAM, CHOPPED PEANUT AND RASPBERRY SAUCE

APPLE PIE 59
BAKED CARAMELISED APPLES WITH RAISINS ANDCINNAMON, SERVED WITH ICE CREAM AND RASPBERRY SAUCE

ORANGE CARAMEL CHEESE CAKE 69
ORANGE CARAMEL CHEESECAKE SERVED WITH TAPE SAUCE

PANNA COTTA 69
SMOOTH AND CREAMY VANILLA PANNA COTTA SERVED WITH STRAWBERRY COMPOTE

WINGKO TAPE 45
STICKY RICE CAKE WITH FERMENTED RICE, SERVED WITH YOUR CHOICE OF ICE CREAM

ES PISANG IJO 59
GREEN BANANA, SAGO PEARLS, AND RICE FLOUR PORRIDGE WITH GRENADINE SYRUP

DF: DAIRY FREE & GF: GLUTEN FREE

SMALL BITE SEASIDE 55

TAQUITOS CHICKEN
ROLLED TORTILAS WITH CHICKEN

MEAT LOVER PIZZA SPRING ROLL
SPRING ROLL WRAPPERS FILLED WITH MEAT LOVER

CHICKEN PANCAKE
FILLED WITH SEASONED CHICKEN AND VEGETABLE

FISH CAKE
SAVORY FISH CAKES WITH A SOFT AND CHEWY TEXTURE

MUSHROOM MINI BURGER
FISH PATTY WITH CHERRY TOMATO, LETTUCE, CHEESE AND MUSHROOM BUN

FINGER FOOD

LUMPIA JAMUR 55
CRISPY SPRING ROLLS FILLED WITH MUSHROOMS, SHREDDED VEGETABLES, SERVED WITH TAUCO SAUCE

WONTON 60
CHICKEN, CUCUMBER, CHILLI JAM MAYONAISE, CORAL LETTUCE, AND MOZZARELLA CHEESE

CRISPY GARLIC BUTTER CHICKEN WINGS 69
SERVED WITH POTATO WEDGES AND MAYONNAISE

BBQ CHICKEN WINGS (DF) 69
SERVED WITH POTATO WEDGES

CHICKEN CORDON BLEU 69
BREADED CHICKEN BREAST STUFFED WITH BEEF HAM AND CHEESE, SERVED WITH FRENCH FRIES OR MASHED POTATOES

FISH FINGERS (DF) 69
BREADED MINCED FISH SERVED WITH SALAD, TARTAR SAUCE AND FRENCH FRIES

CRISPY CHICKEN 79
FRIED CHICKEN WITH BIG MAC SAUCE

BEVERAGES

BEER

BINTANG BEER 330 ML	45
BINTANG RADLER LEMON 330ML	45
BINTANG CRYSTAL 330ML	49
BINTANG ARAK 330ML	46
SAN MIGUEL *light* 330ML	57
ERDINGER HELLES *lager* 330ML	119

SIGNATURE COCKTAIL 110

PASSION FRUIT & PINEAPPLE MOJITO
LIGHT RUM, PASSION FRUIT SYRUP, FRESH PASSION FRUIT, PINEAPPLE JUICE, MINT LEAF, TOP WITH SODA WATER

SEASIDE HONEYMOON
VODKA, VANILLA SYRUP, HONEY, FRESH LIME

RED BEAUTY
VODKA, WATERMELON, MINT SYRUP, SPLASH WITH SPRITE

SEASIDE CHARMING YELLOW
VODKA, MELON LIQUEUR, BANANA LIQUEUR, TRIPLE SEC, ORANGE JUICE

LOVE PASSION
VODKA, VANILLA SYRUP, PASSION FRUIT, APPLE JUICE, LEMON JUICE

FROZEN COCKTAIL 110

SEASIDE COLADA
LIGHT RUM, DARK RUM, COCONUT LIQUEUR, COCONUT CREAM, PINEAPPLE JUICE

BANANA COLADA
LIGHT RUM, BANANA LIQUEUR, FRESH BANANA

DAIQUIRI
LIGHT RUM, TRIPLE SEC, (STRAWBERRY/LIME/MANGO), SIMPLE SYRUP

PREMIUM COCKTAIL 150

DEVIL MARGARITA
TEQUILA, RED WINE, LIME JUICE

MARGARITA
TEQUILA, TRIPLE SEC, LIME JUICE

NEGRONI
GIN, BITTER, SWEET VERMOUTH

DIRTY MARTINI
VODKA OR GIN, DRY VERMOUTH, OLIVE JUICE

SWEET MARTINI
VODKA OR GIN, SWEET VERMOUTH

LONG ISLAND ICED TEA
LIGHT RUM, VODKA, GIN, TEQUILA, TRIPLE SEC TOP WITH COCA COLA

LYCHEE MARTINI
VODKA, LYCHEE LIQUEUR

MANHATTAN
WHISKEY, SWEET VERMOUTH AND DASH OF ANGOSTURA BITTER

CLASSIS COCKTAIL 110

MOJITO
LIGHT RUM, FRESH LIME, MINT LEAF, WHITE SUGAR, MINT SYRUP, TOP WITH SODA WATER

MAI TAI
LIGHT RUM, DARK RUM, TRIPLE SEC, ALMOND SYRUP, PINEAPPLE JC

COSMOPOLITAN
VODKA, TRIPLE SEC, LIME JUICE, CRANBERRY JUICE

KAMIKAZE
VODKA, TRIPLE SEC, LIME JC

SNOW ON THE BEACH
LIGHT RUM, BLUE CURACAO, COCONUT CREAM

ISLAND GINGER GIN
GIN, GINGER, PINEAPPLE JC, LEMON JC, ROSEMARY

AFTER DINNER COCKTAIL 110

ESPRESSO MARTINI
VODKA, COFFEE LIQUEUR, CREAM DE CACAO BROWN, ESPRESSO COFFEE

STICKY FROM SEASIDE
BAILEY'S, COFFEE LIQUEUR, HAZELNUT SYRUP, WHIPPED CREAM

CHOCOLATE MARTINI
VODKA, CREAM DE CACAO BROWTN, WHIPPED CREAM

HOT COCKTAIL 110

IRISH COFFEE
IRISH WHISKEY, ESPRESSO, HOT WATER, AND WHIPPED CREAM

BAILEY'S COFFEE
BAILEY'S, ESPRESSO, HOT WATER, AND WHIPPED CREAM

JAMAICAN COFFEE
DARK RUM, ESPRESSO, HOT WATER, AND WHIPPED CREAM

HOUSE COCKTAIL 70

BUMBUNG SEASIDE
BUMBUNG WHISKEY, LEMON JUICE AND HONEY

ARAK MADU
ARAK BALI, LIME, HONEY

ARAK ATAK
ARAK BALI, ORANGE JUICE, GRENADINE

SOFT DRINK 35

COCA COLA
SPRITE
SODA WATER
COKE ZERO
TONIC WATER

WATER

NATURAL STILL *380ml*	30
YOUNG COCONUT	45
EQUIL SPARKLING *380ml*	40

JUICE 45

ORANGE
PINEAPPLE
STRAWBERRY
LIME
BANANA
MANGO (SEASONAL)
PAPAYA
WATERMELON
CUCUMBER LIME

SMOOTHIES & MILKSHAKE 60

ICE CREAM SHAKE
VANILLA, OR CHOCOLATE, OR STRAWBERRY, MILK, TOPPED WITH WIPPING CREAM

MANGO VANILLA
MANGO, VANILLA ICE CREAM, MILK, TOPPED WITH WIPPING CREAM

BANANA PINEAPPLE
BANANA, PINEAPPLE, YOGHURT, MILK, HONEY

ORANGE CARROT
ORANGE, CARROT, YOGHURT, HONEY

MOCKTAIL 50

VIRGIN PASSION FRUIT MOJITO
MINT LEAVES, FRESH PASSION FRUIT, LIME JUICE, PASSION FRUIT SYRUP TOP WITH SODA WATER

THE SINDU
ORANGE JUICE, INT LEAVES, BLUEBERRIES, AND SPRITE

THE SEASIDE
MANGO JUICE, ORANGE JUICE, LIME JUICE, DASH OF GRENADINE, AND SPRITE

SANUR SUNRISE
ORANGE JUICE, PINEAPPLE JUICE, COCONUT CREAM, DASH OF GRENADINE

MINT COOLER
MINT LEAVES, HONEY, LIME JUICE AND SODA WATER

THE OASIS
LYCHEE, APPLE JUICE, MINT SYRUP, ORANGE JUICE

SHIRLEY TEMPLE
CHERRY SYRUP, GRENADINE AND SPRITE

SQUASH
LIME/STRAWBERRY, SIMPLE SYRUP AND SODA WATER

ICED TEA

ICED LYCHEE TEA 35
SARIWANGI ICED TEA, LYCHEE JUICE, LYCHEE FRUIT

SEASIDE ICED TEA 35
SARIWANGI ICED TEA, PASSION FRUIT SYRUP, MINT LEAVES, FRESH PASSION FRUIT

ICE REGULAR TEA 30

ICED LEMON TEA 35
SARIWANGI ICED TEA, LEMON JUICE

HOT TEA 30

SARIWANGI
HOT TEA (*Choice of flavor*)
JASMINE GREEN TEA, PURE GREEN TEA, PEPPERMINT, ENGLISH BREAKFAST, DARJEELING, CHAMOMILE, EARLY GREY

OTHERS

SHISHA (Choice of flavor) 160
DOUBLE APPLE MINT, DOUBLE APPLE, GRAPE MINT, GRAPE, BLUEBERRY, MANGO, WATERMELON, ORANGE MINT, MINT

PALETAS ICE CREAM 45

SPIRIT (shot)

SMIRNOFF VODKA	50
ABSOLUT VODKA	80
KETEL ONE	90
GREY GOOSE	90
GIN	
BOMBAY SAPPIRE	90
HENDRICKS	150
TANGUERAY	90
TEQUILA	
JOSE CUERVO	80
WHISKY	
BUMBUNG WHISKY	50
JOHNNIE WALKER RED LABEL	80
JOHNNIE WALKER BLACK LABEL 12	85
CHIVAS REGAL 12	120
GLENFIDDICH 12	130
JIM BEAM WHITE	80
JACK DANIEL'S	80
BRANDY & COGNAC	
ST REMY VSOP	80
MARTELL VSOP	140

WINE

SPARKLING

POL REMY BRUT (FRANCE)	650
TWO ISLANDS PROSECCO (SOUTH AUSTRALIAN)	650
JEPUN SPARKLING (HATTEN ROSE BALI)	600

WHITES

AGA WHITE (HATTEN BALI)	500
BY GLASS 105	
ISOLA BIANCO (BALI)	529
BY GLASS 109	
DRAGONFLY MOSCATO (SOUTH AUSTRALIA)	500
BY GLASS 105	
SANTA HELENA SAUVIGNON BLANC (CHILE)	650
BY GLASS 135	
TWO ISLAND CHARDONNAY (SOUTH AUSTRALIA)	550
TWO ISLAND SAUVIGNON BLANC	550
JJ MCWILLIAM CHARDONNAY (AUSTRALIA)	670
BY GLASS 140	
OBIKWA SAUVIGNON BLANC (SOUTH AFRICA)	670
BY GLASS 140	

ROSE

AGA ROSE (HATTEN BALI)	500
BY GLASS 105	
ISOLA ROSATO (BALI)	529
BY GLASS 109	
COUSINO MACUL GRIS CABERNET SAUVIGNON (CHILE)	670
BY GLASS 140	
TWO ISLAND ROSE (SOUTH AUSTRALIA)	550

RED

AGA RED (HATTEN BALI)	500
BY GLASS 105	
ISOLA ROSATO (BALI)	529
BY GLASS 109	
DRAGONFLY CABERNET SHIRAZ (SOUTH AUSTRALIA)	550
BY GLASS 115	
TWO ISLAND SHIRAZ (SOUTH AUSTRALIA)	550
TWO ISLAND CABERNET MERLOT(SOUTH AUSTRALIA)	550
JJ MCWILLIAM SHIRAZ CABERNET (SOUTH AUSTRALIAN)	670
BY GLASS 140	
OBIKWA PINOTAGE (SOUTH AFRICA)	670
BY GLASS 140	

*ALL PRICES IN THOUSAND RUPIAH AND ARE SUBJECT TO 17,7% GOVERNMENT TAX AND SERVICE CHARGE