Aura

BAR & LOUNGE

AURA LOUNGE & POOL

Where the rhythm of water meets the spirit of Bali
An open-air sanctuary for sun, spirit, and sound, where every sip becomes a memory.

AURA

THE POOL SIGNATURE COCKTAILS

When the Water Speaks, We Listen
At Aura Lounge, the day glows brighter by the pool, where reflections dance, spirits rise, and each cocktail flows with Bali's elemental energy. Inspired by the island's fire and freshness, these creations celebrate connection between earth and ocean, spice and serenity. Every sip becomes a ceremony of light, crafted to awaken joy, curiosity, and calm.

Bedugul Caprese 215	Light Rum, Fresh Tomato Juice, Pineapple Juice, Worcestershire, Salt and Pepper, Burrata Cream.
Smoky Garden 215	Bourbon, Berry Essence, Earl Grey Tea, Soda Water.
Flute Noir 215	Whiskey, Orange Liqueur, Espresso, Palm Syrup, Soda.
Tropic Heat 215	Cucumber & Pandan Arak, Yuzu Puree, Passionfruit, Lemongrass & Ginger Foam
Pomegranate & Gin Frost 225	Pandan Gin, Pomegranate Juice, Rosemary Syrup, Lemon Juice, Crushed Ice.

LOCALE GRANITAS

Frozen Tales of the Tropics
Balinese fruits reborn in icy elegance. These granitas capture the shimmer of island afternoons, the scent of rain, and the playful sparkle of coastal wind. Crafted to cool the senses, they are more than refreshments; they are postcards of paradise.

Banana Palm Colada 225	Banana, Light Rum, Coconut Cream, Lime, Palm Syrup, Heavy Cream.
Bali Markisa Mojito Granita 225	Markisa Purée, Lime Juice, Basil Syrup, Mint Leaves, Brown Sugar, Light Rum.

Prices are in thousand Rupiahs and subject to 21% government tax and service charge

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POOL SIGNATURE MOCKTAILS

Mindful Indulgence: The Spirit of Balance
For those who seek vibrance without spirits, our mocktail collection offers the same intention, depth, and sensory delight.Every creation is a dance of color and purity, inspired by temple gardens and waterfalls, awakening the soul with every sip.

Ubud Spring Fizz 95	Lemongrass & Pandan Cordial, Cucumber Juice, Lime, Soda Water.
Temple Mango Ritual 95	Mango Purée, Passion Fruit, Lime Juice, Chili Essence.
Rosella Mist Granita 100	Rosella Infusion, Salak Purée, Lime Juice, Palm Syrup.
Forest Reverie 95	Lemongrass–Pandan Cordial, Cold-Brewed Green Tea, Cucumber Juice, Lime Juice, Grapefruit Soda.
Calestial Dew 95	Butterfly Pea and Basil Infusion, Lychee Juice, Yuzu Purée, Lemon Juice, Tonic.

BREWS OF THE ISLANDS

From Shore to Summit
A curated collection of the region's finest brews, from island lagers kissed by salt air to tropical ales born of volcanic soil. Every pour tells a story of craft, patience, and sunlit afternoons by the water.

San Miguel Light	95	Bintang	90
San Miguel Pale Ale	100	Kura Kura Island Ale	125
Stark 1945	110	Kura Kura Lager	120
Stark IPA	120	Island Brewing Pilsener	110
Heineken	120	Island Brewing Small Hazy	125
Carlsberg	115		

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SOFT DRINKS & WATERS

Simple Pleasures, Perfectly Served
Because even simplicity deserves refinement, pure, crisp, and essential.

Coca-Cola	65	**Fever Tree Ginger Beer**	90
Diet Coke	65	**Fever Tree Grapefruit**	90
Sprite	65	**Fever Tree Tonic Water**	90
Tonic	65	**Equil Still** (small / large)	60 / 90
Soda Water	65	**Equil Sparkling** (small / large)	60 / 90
Acqua Panna 500 ml	110	**San Pellegrino** 250 ml / 500 ml	90 / 130

INDONESIAN COFFEE ARCHIPELAGO

A Journey Through The Islands
Crafted in collaboration with Expat Roastery, our coffee experience showcases the Patria Blend, a signature roast born from select Indonesian highlands. This blend harmonizes notes of chocolate, spice, and citrus, reflecting both the bold spirit of Indonesian soil and the refinement of artisanal roasting. From the steady hands of local farmers to the precision of our baristas, each cup celebrates connection, craft, and character.

Espresso	50	**Americano**	60
Doppio	60	**Long Black**	60
Piccolo	60	**Flat White**	70
Cappuccino	70	**Milk options* *Fresh, skimmed, almond, oat, soy, coconut*	
Latte	70		

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FRENCH PRESS SELECTION

Experience Indonesia's finest terroirs through a curated journey of origin and craft. Each cup is brewed to order in a French Press, offering full-bodied flavor and elegant depth.

Bali Kintamani
85
Bright and clean with citrus and dark chocolate notes.

Sumatra Mandheling
85
Full-bodied and earthy with warm spice and cedar.

Sulawesi Toraja
85
Complex and balanced with ripe fruit and depth.

Papua Wamena
85
Medium-bodied and aromatic with a tobacco finish.

Aceh gayo
85
Strong, complex, and deeply roasted.

SIGNATURE ICED COFFEE

Cool Rituals, Island Spirit
Our baristas reimagine coffee as a reflection of Bali's balance, smooth, refreshing, and luxuriously light.

Salted Caramel Cardamom Cold Brew
85
Our signature 18-hour cold brew, smooth and rich with salted caramel and a hint of cardamom, finished with vanilla cream.

Coconut Espresso Tonic
85
Bright espresso poured over coconut water and tonic, garnished with toasted coconut flake.

Spiced Maple Oatmeal Stout Latte
90
Cold brew shaken with oat milk, maple syrup, cinnamon, and nutmeg, inspired by the flavors of dark beer without alcohol.

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PREMIUM TEA COLLECTION

Serenity in a Cup
In partnership with Tree Tea Indonesia, our tea selection honors the archipelago's rich botanical heritage and centuries-old tea craftsmanship. Each leaf is handpicked and slowly processed to preserve its purity, aroma, and natural balance, a true reflection of Indonesia's terroir. From bold black teas to delicate green infusions, every cup embodies mindfulness, artistry, and the quiet grace of nature.

Tea Selections Single Origin
80

White Beauty
Delicate and pure, with a gentle floral aroma, subtle vegetal sweetness, and a smooth finish.

Gold Needle Black Tea
Full-bodied and rich, offering warm malted undertones, soft spice, and a long honeyed aftertaste.

Roasted Oolong
Slow-roasted over coconut shell charcoal for months, developing caramel depth, toasted nut warmth, and lingering sweetness.

Silver Needle
Rare and refined, picked from the youngest buds; light, elegant, and clean with hints of white blossom.

Tea Selections Blend Series
80

Rose Earl Grey
Bright citrus-bergamot top notes softened by rose petals over a strong black tea base; floral and uplifting.

Green Tea Chamomile
Soft vegetal green leaf balanced with honey-apple warmth from chamomile; gentle and soothing.

Nusantara
A celebration of Indonesian flora; jasmine-scented green tea with hints of lemongrass and tropical herbs.

Jasmine Green Tea
Crisp and fragrant with the purity of fresh jasmine bloom and a clean, slightly sweet finish.

Gayo
A rare tea infused with roasted coffee aromatics; rich body, cocoa-spice undertones, and balanced depth.

Lubin
Blackcurrant-forward with juicy berry aroma, floral nuance, and a refreshing, lightly tart close.

Wellness Infusions
80

Glow
Delicate rose, hibiscus, and citrus peel; bright, aromatic, and radiantly refreshing for skin and spirit.

DigestEase
Cooling peppermint and soft chamomile with fennel-anise notes; settles and soothes digestion.

Stamina
Uplifting and invigorating, blending ginger's warmth with lemongrass brightness to refresh body and mind.

Recovery
Floral and mellow, with honeyed undertones and calming herbs to restore balance after a long day.

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SIGNATURE ICED TEAS

Sunlight in Glass
Cold-steeped and aromatic, designed for tropical afternoons.

Rose & Lychee Oolong Infusion
80
Oolong Tea, Lychee Essence, Rose Water, Dried Rose Petals.

Turmeric Ginger Sunrise (Herbal)
80
Fresh Turmeric, Ginger, Lemon Zest, Black Pepper, Honey.

Lychee & Lime
80
Black Tea, Lychee Juice, Lime, Bali Leaf Infusion.

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FRESH JUICES & SMOOTHIES

Nature in Its Purest Form
Vibrant, nourishing, and made to order, each blend honors Bali's abundance of fruits and roots.

Fresh Juice 75

Waterfall Refresher
Pineapple, Green Apple, Watermelon, Lime, Ginger

Vital Green
Green Apple, Pineapple, Celery, Cucumber, Kale, Lime

Citrus Jamu
Pineapple, Tangerine, Turmeric, Ginger, Carrot, Lime

Crimson Spirit
Dragon Fruit, Green Apple, Pineapple, Lime

Beet It
Pineapple, Beetroot, Green Apple, Carrot, Celery, Ginger

Smoothies 90

Sunrise Terrace
Blueberry, Banana, Rolled Oat, Honey, Yogurt, Cinnamon, Granola

Ubud Blossom
Strawberry, Mango, Banana, Lime, Yogurt, Cashew Milk, Mint

Sacred Forest
Banana, Date, Cacao, Espresso, Milk, Peanut Butter

Island Breeze
Pineapple, Mango, Coconut Water, Honey, Yogurt, Mint

Emerald Canopy
Banana, Pineapple, Mango, Kale, Spirulina, Coconut, Chia Seed

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SNACK

Gildas *(S)* 150	Green olive, Spanish anchovy, guindilla pepper
Arancini *(G, N, L, Ga, P)* 150	'Nduja, Manchego cheese, romesco, coppa
Marinade Olives *(Ga)* 220	Mix olives, citrus peel, fetta cheese
Lamb Kofta *(L, Ga, N)* 210	Spiced yoghurt, chili oil, pickle jalapeno, mint
Chicken Skewer *(L, N, Ga)* 140	Chermoula, spice herb yoghurt, dukkha, vadouvan butter
Tuna Crackers *(G, L, S, Ga)* 160	Tuna tartare, anchovy, pasta fritta, harissa yoghurt
Sakoshi Oyster *(S)* 250 **per 2 pcs*	Citrus tahini dressing, apple, salmon roe

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G – Contains Gluten
N – Contains Nuts
V – Vegan
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P – Pork
Ga – Contains Garlic
S – Seafood

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PIZZETTA & SANDWICH

Salmon *(G, L, S)*
170
Mozzarella, smoked salmon, sour cream, capers, salmon roe

'Nduja *(G, L, P, Ga)*
180
'Nduja, stracciatella, pecorino, hot lemon honey, basil

Mushroom *(G, L, P Ga)*
160
Garlic sauce, wild mushroom, pancetta, pecorino

Spicy Lamb *(G, L, Ga)*
180
Spicy vodka sauce, lamb kofta, herbed yoghurt, organic egg, coriander

Beef Ragout *(G, L, N)*
180
Braised short ribs, mozzarella, rocket, onion, salsa verde

Prosciutto *(G, L, P)*
200
Pomodoro, rocket, tomato, Prosciutto di Parma, stracciatella

SMALL PLATES

Hummus *(G, Ga)*
200
Lamb & eggplant ragu, smoked paprika oil, sour dough, sumac

Baby Romaine *(G, L, Ga)*
140
Honey mustard, pistachio crema, parmesan crumb, cured egg

Heirloom Tomato *(G, L)*
180
Local heirloom tomato, burrata, Tuscan dressing, focaccia

Tuna Crudo *(L, S)*
220
Yellow fin tuna, citrus dressing, Sicilian olives, cream fraiche, dill, capers

Garden Salad *(L)*
160
Fennel, radicchio, raisins, haloumi cheese, capers berry, red wine vinaigrette

Melon & Prosciutto *(L, N)*
180
Sugar melon, burrata, hot honey, sumac, Prosciutto, pistachio

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MAIN

Chicken Burger *(G, L, Ga)*
150
Buttermilk Fried Chicken, pineapple, bacon, sweet & sour BBQ, smoked cheddar

Beef Burger *(G, L, P, Ga)*
200
Minced Wagyu Beef, caramelized onion, bacon, BBQ sauce, American cheese

Mortadella Sandwich *(G, L, P Ga)*
200
Focaccia, burrata, pistachio, mortadella, romesco, sweet pepper pickle

Chicken Sopressata Sandwich *(G, L, P, Ga)*
200
Herb butter, chicken cutlets, mozzarella, nduja, rocket, Coppa, chipotle mayo

Steak Sandwich *(G, L, Ga)*
230
Tomato relish, Skirt steak, caramelized onion, mozzarella, rocket, salsa verde

DESSERT

Tiramisu *(G, L)*
150
Single origin espresso, kahlua, mascarpone, malt crumb

Chocolate & Pistachio *(L)*
150
Valrhona chocolate cremeux, pistachio crumb, pistachio ice cream

Cream Caramel *(G, L)*
150
Caramelize biscotti, vanilla ice cream, sea salt

Bread & Butter Pudding *(G, L)*
150
Spice rum sauce, Bali vanilla ice cream, salted caramel

Lemon Posset *(L)*
150
Lemon curd, orange segment, Tangerine granita, basil

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