Drink List

From Our Bar

Mineral Water

Equil Natural 380 ml	**35 k**
Equil Sparkling 380 ml	**35 k**

Soft Drink

Coke	**30 k**
Coke Zero	**30 k**
Sprite	**30 k**
Soda Water	**30 k**
Tonic Water	**30 k**

Fresh Fruit Juices — 50 k

Pineapple, Papaya, Watermelon, Orange, Lime, Mango, Strawberry

Milk Shake — 65 k

blend your own choice of flavor

Vanila or Chocolate or Strawberry

Tropical Fruit Smoothies — 75 k

blend with your choice of

Banana or Strawberry or Mango

Coffee

Hot

Traditional Bali Coffee	**30 k**
Café Latte	**55 k**
Cappuccino	**55 k**
Expresso	**45 k**
Americano	**45 k**
Long Black	**45 k**

Cold

Iced Coffee	**45 k**
Iced Cappuccino	**55 k**
Iced Café Latte	**55 k**
Iced Caramel Latte	**55 k**
Elder Flower Latte	**55 k**

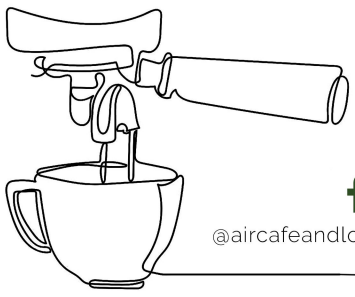
Tea

Hot

Traditional Java Tea	**30 k**
English Breakfast Tea	**30 k**
Earl Grey Tea	**30 k**
Peppermint Tea	**30 k**
Green Tea	**30 k**
Chamomile Tea	**30 k**

Cold

Traditional Java Tea	**30 k**
Lemon Tea	**45 k**
Lychee Tea	**45 k**



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Drink List

Fruity Ice Blend

Pineapple Peach Slush — **75 k**
pineapple, orange, peach syrup, blue curacao syrup

Strawberry Mango Slush — **75 k**
strawberry, mango, orange juice, passion fruit syrup

Mango Slush — **75 k**
mango, melon syrup, lemon juice, rose syrup

Innocent Pina Colada — **75 k**
pineapple, coconut syrup, vanilla syrup

Healthy Booster & Detox

Green Clean Smoothies — **75 k**
cucumber, lettuce, avocado, celery, fresh mint

Immune Booster — **75 k**
lettuce, parsley, red pepper, ginger roots, fresh milk honey

Green Detox — **75 k**
green apple, avocado, lemon juice, pinch of salt and pepper

Classic Detox Smoothies — **75 k**
lettuce, green apple, cucumber, lemon juice, honey

Ginger Mint Detox — **75 k**
cucumber, romaine lettuce, apple juice, lime juice, mint leaves, ginger, honey

Mocktails

Breezy Bedugul — **75 k**
strawberry, mint leaves, cranberry juice, grenadine syrup

Kintamani Mist — **75 k**
cucumber, green apple syrup, pineapple juice

Ubud Splash — **75 k**
watermelon, orange juice, cranberry juice, rose syrup

Kendran Colada — **75 k**
banana, pineapple juice, coconut cream

Cooler — **75 k**
orange juice, passion fruit syrup, rose syrup

Lemongrass — **75 k**
lemongrass, ginger, lemon juice, honey topped with soda

Mint Lemonade — **75 k**
mint leaves, lemon juice, lemonade

Coco Blend — **75 k**
pineapple, coconut cream, lemongrass, simple syrup

Sun Kiss — **75 k**
orange juice, strawberry, lemon topped with sprite

Mint Cooler — **75 k**
cucumber, mint, melon syrup, sweet sour topped with soda

Passion Sweet — **75 k**
passion fruit, melon syrup, mint leaves topped with soda

Skin Care — **75 k**
fresh orange juice, carrot, ginger

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Drink List

Beers

Small Beer	65 k
Large Beer	85 k

House Cocktails

Lychee Martini — 125 k
vodka, lychee liqueur, triple sec

Espresso Martini — 125 k
vodka, espresso, coffee liqueur

Sangria (Red or White Wine) — 125 k
gin, mixed fruit slices, sweet sour

W.T.F — 125 k
vodka, triple sec, mint, sweet sour

Funky Lady — 125 k
rum, blue curacao, pineapple juice topped with sprite

Night Dream — 125 k
rum, coconut liqueur, melon liqueur, blue curacao, apple juice, pineapple juice

Strawberry Crush — 125 k
vodka, pineapple liqueur, strawberry, sweet sour

Very Berry — 125 k
vodka, mixed berries, triple sec, sweet sour

Ginny — 125 k
gin, triple sec, cucumber, elderflower syrup, sweet sour

Classic Cocktails

Mojitos (Strawberry, Ginger, Classic) — 125 k
rum, mint leaves, lime, white sugar topped with soda

Margarita — 125 k
tequila, orange liqueur, sweet sour

Caipirosca — 125 k
vodka, fresh lime, brown sugar

Caipirinha — 125 k
gin, fresh lime, white sugar

Tequila Sunrise — 125 k
tequila, orange juice, grenadine syrup

Long Island Iced Tea — 125 k
vodka, gin, rum, tequila, triple sec, lime juice topped with coke

Tom Collin — 125 k
gin, lime juice, simple syrup topped with soda

Pina Colada — 125 k
rum, coconut liqueur, pineapple juice, coco cream

Cosmopolitan — 125 k
vodka, orange liqueur, cranberry juice, lime juice

Whiskey Sour — 125 k
whiskey, sweet sour

Daiquiri (Strawberry, Lime, Mango) — 125 k
rum, sweet sour

Signature Cocktails

Sebali Exotic — 125 k
lychee liqueur, slice of ginger, lime juice topped with sprite

Exotic Green — 125 k
rum, ginger, lemongrass, mint leaves, honey, sweet sour

Arak Cocktails

Arak Attack — 125 k
arak, lime juice, lemonade

Fresh Arak — 125 k
arak, triple sec, sweet sour

Sexy Lady — 125 k
arak, honey, lime juice

Arak Colada — 125 k
arak, coconut liqueur, pineapple juice, coconut cream

Bali Rainbow — 125 k
arak, grenadine syrup, pineapple juice, lime juice topped with sprite

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Wine List

Red Wine

Barefoot Cabernet Sauvignon	662 k	
Barefoot Shiraz	662 k	
Barefoot Pinot Noir	662 k	
Cabernet Sauvignon “Plaga”	528 k	
Shiraz “Two Island”	450 k	95 k
Cabernet Merlot “Two Island”	450 k	95 k
Sweet Syrah “Hatten”	350 k	80 k

White Wine

Chardonnay “Plaga”	450 k	95 k
Chardonnay “Two Island”	450 k	95 k
Aga White “Hatten”	350 k	80 k
Sweet Alexandria	350 k	80 k
Sauvignon Blanc “Plaga”	450 k	95 k
Sauvignon Blanc “Two Island”	450 k	95 k

Rose Wine

Hatten Rosé	350 k	80 k

Sparkling Wine

“Jepun” Sparkling Rosé	495 k
“Tunjung” Sparkling White	495 k

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Lunch Menu

Appetizer

Chicken Quesadillas **105 k**
warm flour tortillas filled with cajun, marinated chicken breast, sautéed red capsicum, oniont and melted cheddar cheese, served with guacamole and a petite side salad

Pesto Chicken Caesar Salad **115 k**
grilled chicken breast marinated in fragrant pesto, romaine lettuce, cherry tomatoes, shaved parmesan, bacon, anchovies and crunchy garlic crostini served with caesar dressing

Seared sesame Tuna and Baby Lettuces with Sesame Soy Dressing **145 k**
slices of seared sesame tuna on top of lightly dressed baby greens with sesame soy vinaigrette and crispy shallots

Coconut King Prawn **129 k**
succulent king prawns delicately wrapped in crisp coconut flakes, served with a refreshing garden salad and sweet corn

Warmth Bowl

Tom Yam Goong **150 k**
Thailand's famous hot and sour soup, a bold blend of tom yum paste, juicy prawns, baby shrimp, mushrooms, tomato, scallion and fresh coriander, infused with lemongrass, galangal, and kaffir lime leaves. served with steam white rice

Oriental Pumkin Soup **95 k**
onion, garlic, pumkin, red chilli, ginger, lemon grass, basil, coconut milk served with red and green tomato salsa and garlic crostini

Soto Ayam (aromatic chicken broth) **98 k**
a fragrant Indonesian chicken soup featuring tender shredded chicken, glass noodles, cabbage, bean sprouts, soft boiled egg, and celery, finished with golden fried shallots

Pasta & Burger

Spaghetti Carbonara **155 k**
al dente spaghetti tossed in a creamy onion and bacon sauce. served with garlic bread and mixed salad on the side

Phad Thai **145 k**
choice of chicken | pork | shrimp
Thai style fried rice noodles with spring onions, bok choy, bean sprouts, sliced red and green chilies, served with peanut soy ginger sauce

Pasta Marinara **165 k**
choice of spaghetti | penne | fettuccine
al dente spaghetti with mixed seafood in a rich tomato concassé sauce. served with garlic bread and mixed salad

Pasta Bolognese **165 k**
choice of spaghetti | penne | fettuccine
classic slow simmered beef bolognese sauce served with garlic bread and a crisp side salad

Sebali Beef Burger **175 k**
a juicy grilled Australian beef patty layered with fresh lettuce, tomato, pickles, onion marmalade, and melted cheddar cheese, all tucked into a sweet burger bun with tartar spread. Served with your choice of crispy fries or potato wedges

Pizza

BBQ Chicken **150 k**
BBQ sauce base topped with shredded chicken, red onion, tomato, mushrooms, and mozzarella

Hawaiian **155 k**
tomato sauce, sliced beef ham, pineapple, tomato, onion, and mozzarella

Spicy Bolognese **165 k**
bolognese sauce, fresh tomato, onion, red chili, and mozzarell

Mix Seafood **178 k**
fish, calamar, shrimp, green mussel, local tomato sauce, sliced leek, mushroom and mozzarella

Contains Pork *Spicy* *Contains Nut* *Vegetarian* *Gluten Free*

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Lunch Menu

Indonesian Corner

Nasi Goreng Nusantara **145 k**
Indonesian style fried rice with a mix of regional spices, served with fried egg, chicken cincane, chicken satay and crackers

Nasi Goreng Kambing **165 k**
(lamb fried rice with sambal matah)
our signature fried rice with tender lamb, green peas, and vegetables, served with a fried egg lamb satay and crispy chips

Sebali Chicken Satay **135 k**
chicken skewer with balinese spices served with sayur urap and white rice

Beef Satay Marangi **195 k**
Australian beef tenderloin skewer with clasic marangi spices served with lawar, soy chilli dip and white rice

Mie Goreng seafood **169 k**
savory stir fried noodles served with a char grilled tuna skewer, mix seafood, prawn tempura and shrimp crackers

Bebek Goreng (Balinese crispy duck) **165 k**
local favorite, duck marinated in traditional Balinese spices, fried until the skin is perfectly crispy while the meat remains tender. served with Balinese style vegetables, mango sambal, sambal matah, and white rice

Nasi Bakar Udang **165 k**
garlic and basil infused grilled rice stuffed with coconut shrimp and vegetables, wrapped in banana leaves, served with shrimp crackers and sambal ulek

Light Bites

Fried Calamari **95 k**
lightly breaded calamari rings, deep fried until crisp and served with classic tartar sauce

Fish and Chips **150 k**
crispy battered white fish fillet, golden french fries, tartar sauce and side garden salad

Crispy Chicken Karaage **85 k**
Japanese style marinated chicken, deep fried to golden perfection. served with lemon and a side of yuzu mayonnaise

Pork Tacos (3 pcs) **115 k**
soft flour tortillas filled with succulent slow cooked pork belly, seasoned with sea salt and citrus zest. topped with avocado tamarind sauce, guacamole, and fresh tomato salsa

Bolognese Nachos **135 k**
crispy fried flour tortilla chips loaded with hearty bolognese sauce, guacamole, and melted cheddar cheese

Dessert

Chocolate and Gula Jawa Lava Cake **125 k**
molten dark chocolate cake filled with warm palm sugar caramel

Pisang Goreng Keju **95 k**
crisp banana fritters topped with finely grated cheese, blending sweet strawberry cocolate sauce and savory indulgence

Double Chocolate Mousse **105 k**
a light and airy chocolate mousse with bold notes of dark chocolate, finished with a swirl of whipped cream

Pandan Crème Brûlée **115 k**
silky pandan infused custard beneath a crisp caramelized palm sugar crust. a refined twist on the French classic, reimagined with Southeast Asian aroma and depth

Red Velvet **110 k**
soft red velvet cake with sweet cream filling and strawberry cream sauce, garnished with mint leaves

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Lunch Menu

Vegetarian

Vegetarian Nachos — 115 k
crispy fried flour tortilla chips topped with red kidney bean mousse, guacamole, tangy tomato salsa, and melted cheddar cheese

Mango Avocado Tartare — 115 k
a refreshing tartare of ripe mango and creamy avocado, paired with watermelon gravlax and crumbled feta cheese, finished with a zesty spicy lemon dressing

Watermelon Feta and Mint Salad — 95 k
juicy watermelon cubes tossed with crumbly feta cheese, fresh mint leaves, a drizzle of extra virgin olive oil, and a sprinkle of cracked black pepper

Roasted Tomato Soup with Basil Whipped Cream — 125 k
fresh tomatoes, onion, garlic, carrot, celery, basil, leek, and balsamic vinegar. served with basil whipped cream and garlic crostini

Mixed Wild Mushroom Truffle Soup — 135 k
mixed mushrooms, onion, garlic, leek, celery, roux, cream, and truffle cream. served with sautéed mixed mushrooms and garlic crostini

Perkedel Jagung (crisp corn fritters) — 80 k
golden, crispy fritters made from sweet corn kernels, shallots, and herbs, lightly seasoned and pan fried for a delicate crunch. served with guacamole

Funghi & Truffle Pizza — 140 k
béchamel base with garlic confit mushrooms, mozzarella, truffle oil, and basil

Pasta Aglio Olio — 135 k
choice of spaghetti | penne | fettuccine

with garlic confit, cherry tomato confit, shallot, red chili, basil, lime juice, and parmesan cheese. served with garlic bread

Black Garlic Basil Pesto Pasta — 140 k
choice of spaghetti | penne | fettuccine

tossed in a rich basil pesto infused with umami-rich black garlic, finished with parmigiano and toasted pine nuts. served with garlic bread

Vegi Burger — 149 k
wholesome and plant-powered! a patty made from red kidney beans, tofu, and quinoa, stacked with lettuce, tomato, pickles, and caramelized onions in a charcoal bun, spread with vegan mayo. served with fries or wedges and vegan coleslaw

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