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**

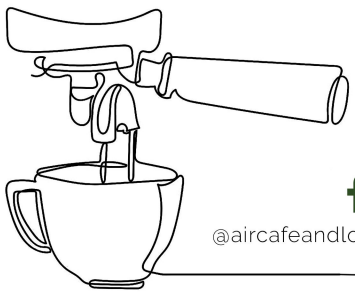
Tea

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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DINNER 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

French Fries **70 k**
crispy golden fries served with tomato sauce and chili sauce

Vegetable Spring Roll **75 k**
crispy spring rolls filled with fresh local vegetables, served with sweet chili sauce

Soup

comfort in every spoonful. these soul warming soups are infused with heritage, tradition and a dash of modern flair

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

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

Meat

Sebali BBQ Pork Ribs **200 k**
locally inspired 300 gr Australian pork ribs rubbed in Balinese spices and glazed with a house made suki sauce. served with crispy potato wedges, grilled corn, and a garden fresh salad

Sirloin Steak with Mushroom Duxelles & Red Wine Sauce **235 k**
sirloin topped with fine mushroom duxelles (duxelles crust) served with tossed garden vegetable and roasted baby potatoes with red wine reduction

Rib Eye with Tamarind Glaze & Lemongrass Potato Cake **265 k**
rib eye glazed with tamarind reduction lemongrass scented potato cake and sautéed garden vegetable

Beef Tenderloin with Tamarind Red Wine Jus & Cassava Purée **305 k**
juicy tenderloin paired with a tamarind, red wine reduction served over smooth cassava purée and charred green asparagus

Lamb Chop with Lemon Herb Couscous **155 k**
mediterranean style lamb chop served with lemony couscous, roasted cherry tomatoes and grilled baby zuchinni

Beef Rendang **175 k**
tender chunks of beef and potatoes braised in rich coconut milk with a blend of aromatic spices, served with steamed rice

Indian Butter Chicken **215 k**
succulent pieces of chicken in a silky, spiced tomato butter sauce, served with flaky paratha and a comforting mash of seasoned potatoes

Seafood

Tuna Steak **145 k**
tuna steak seared edamame, julienned carrots and ginger salad sesame dressing

Pan Seared Mahi-Mahi **185 k**
pan seared mahi - mahi with lemon beurre blanc, served over herb risotto and asparagus tips

Grilled Barramundi **195 k**
grilled barramundi fillet and served with smoked eggplant purée, kale chips, croquette potato and chili lime gremolata

Sebali Lobster Thermidor **450 k**
baked 250 gr lobster topped with thermidor sauce, crispy herb roasted potatoes and simple green salad

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

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Indonesian Corner

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

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

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

Sebali Chicken Satay **135 k**
chicken skewer with balinese spices served with sayur urap peanut sauce 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

Bebek Goreng Bali **165 k**
(Balinese crispy duck)
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

Ayam Bakar Taliwang **160 k**
(grilled chicken Lombok style)
a signature dish from Lombok, this grilled baby free range chicken is marinated and char grilled with bold taliwang style spices. the result is a smoky, spicy and deeply flavorful dish, served with steamed rice and plecing kangkung water spinach topped with spicy sambal

Ayam Bakar Bumbu Rujak **155 k**
grilled chicken with spicy red sauce and peanut sauce, served with fresh vegetables (lalapan) and steamed rice

Indonesia Prawn Curry **145 k**
Indonesian-style red prawn curry with local vegetables and lemongrass, served with steamed rice

Grilled Prawn with Balinese Spice **155 k**
fresh grilled prawns marinated in Balinese spices, garlic, and virgin coconut oil, served with vegetable rice and sambal matah (shallot and lemongrass salsa)

Dessert

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

Tiramisu **110 k**
classic Italian tiramisu layered with espresso soaked sponge and mascarpone cream, garnished with cocoa powder and a chocolate stick

Chocolate & Gula Jawa Lava Cake **110 k**
with Coconut Cream
molten dark chocolate and palm sugar cake, served warm with silky coconut 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 Sotutheast Asian aroma and depth

Dadar Gulung Pandan **105 k**
delicate rosella infused crêpe filled with caramelized coconut, candied cashew, and drizzled with a rich chocolate caramel sauce. garnished with crispy banana chips and served with vanilla ice cream

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

Vegetarian

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

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 **125 k**
with Basil Whipped Cream
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

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

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

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Intimate Couple Package

Perfect for sharing – Price per couple

DULANG SEBALI — 750 k++

A Balinese Inspired Feast

begin your meal with an amuse bouche, crispy vegetable spring rolls, and comforting chicken soup.

Main Course

- Egg Fried Rice
- Lawar (Spiced Vegetables)
- Crispy Balinese Duck or Chicken
- Prawn Tempura
- Chicken Sate Lilit
- Beef Rendang

Accompaniments

- Sambal Matah
- Sambal Ulek
- Sweet Soy Sambal Kecap

SELERA NUSANTARA — 800 k++

A Taste of the Archipelago

enjoy an amuse bouche, traditional karedok salad, and fragrant soto ayam (Indonesian chicken soup).

Main Course

- Nasi Lemak
- Beef Rendang
- Grilled Ayam Taliwang
- Fish Sate Lilit
- Prawns in Woku Sauce
- Soy Braised Pork

Accompaniments

- Sambal Matah
- Sambal Ulek

Dessert

- Pandan Crepes
- Fried Banana
- Caramel Sauce
- Strawberry Ice Cream



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