

Breakfast

7AM–3PM

The Egg Society

The Simple Life Ⓥ Eggs your way, House sourdough toast, House fruit preserve	60	Vamos A La Playa Ⓥ Ⓜ Crispy potato terrine, Sunny-side-up, Confit tomatoes, Potato foam, Roasted kale, Romesco, Herb aioli	110
Green Eggs Ⓥ Sunny-side-up eggs, Herbs, Garlic, Green tahini, Sourdough toast	80	Omelette Imperial Ⓥ 3 egg omelette, Truffled Java brie & Potato mousse, Leaves, Sourdough	120
Croissant & Eggs Ⓥ Buttery scrambled eggs, Freshly baked croissant, Crème fraîche, Chives	85	Saffron Benedict Ⓥ Poached eggs, Saffron hollandaise, Grilled asparagus, Potato rosti	120
Parmesan Party Ⓥ Croissant basket, Scrambled eggs, Shaved parmesan	85	Lobster Lux Poached lobster, Bonito egg salad, Fried flatbread, Crispy chilli oil	130
Shuka Shuka Ⓥ Croissant basket, Eggs, Shakshouka, Tomatoes, Cumin, Paprika, Chilli	90	Big Ulu's Half boiled eggs, Smoked ham, Emmental, Labneh, House pickles, Salad, House sourdough toast, French butter, Honeycomb, House fruit preserve	140
Tamago Go Ⓥ Japanese omelette, Miso buttered shokupan toast, Pickled daikon, Frisee, Sesame, Togarashi	90	Steak & Eggs 150g Australian ribeye, Sunny-side-up eggs, Potato rosti, Red pepper tapenade, Cress	170
The Bestest Scramble Ⓥ Silky scrambled eggs, Mascarpone, Brown butter, Caviar, Chive dust, Chopped chives, Sourdough toast	90		

Add-ons

Poached / Fried Egg	15	Halloumi	35
Scrambled / Omelette Eggs	40	Mushrooms	35
French Butter	15	Bacon	40
Honey	15	Toulouse Sausage	40
Pickles	20	Thick Cut Bacon	45
Sourdough Toast	20	Jono's Chorizo	50
Yoghurt	20	150g Australian Rib-Eye Steak	150
Potato Rosti	25		
Grilled Tomato	25		
Avocado	30		

Breakfast

7AM–3PM

The Bagel Bar		House gluten free bread available upon request	
Cream B 	40	Bageloumi 	75
Toasted bagel, Cream cheese		Toasted bagel, Scrambled eggs, Halloumi, Burnt tomato relish, Shaved parmesan	
		Bacon Melt	80
		Toasted bagel, Bacon, Emmental, Burnt tomato relish	

The Daily Toast

Peary Shmeary 	80	Yalla Habibi 	90
Layers of fresh pear & sautéed pear, Brie, Olive oil, Thyme-infused honey, Sourdough toast		Sourdough toast, Hummus, Chickpeas, Tahini, Cherry tomatoes, Pomegranate molasses, Smoked paprika, House pickles, Fresh herbs	
Euro Kook	80	Ikeasan	100
House sourdough toast, Smoked ham, Emmental, House pickles, House fruit preserve		Rye bread, Soy-poached billfish, Mayak eggs, Cucumber, Yuzu kosho, Crème fraîche	
Woke Folk 	80	Burrata Ta 	130
Labneh on house sourdough toast, Cherry tomato, Avocado, Basil, Greens, Harissa, Balsamic, EVOO		Burrata, Avocado, Sun-dried tomato & walnut pesto, Basil, Sourdough toast	
Baba Toast 	90		
Baba ganoush, Sautéed mushrooms, Poached egg, Crispy fried golden onions, House sourdough			

Sweet Mornings

OG Fruit Bowl  	80	Pear Affair 	80	New York Pancake 	85
Seasonal fruit, House granola, Wildflower honey, Dairy or coconut yogurt		Cinnamon poached pear, Vanilla labneh, Berry compote, Granola		Whipped salted butter and burnt honey-maple glaze Gluten free option available	
Porridge of The Gods  	80	Pisang Mas 	80	The Yesness 	90
Black rice porridge, Pandan Coconut milk, Palm sugar, Seasonal fruits, Sesame & cashew butter		3 french crêpes, Banana, Walnuts, Cinnamon, Golden syrup, Cream		3 french crepes, Belgian chocolate ganache, Strawberries, Nuts, Mascarpone, Golden syrup	

Lunch

12PM–4:30PM

Sandwiches

Choice of multigrain sourdough, ciabatta, baguette, focaccia & gluten free bread

Available from 10AM

Aubie 	80	Trifecta	100	My Mama Said	140
Charcoal roasted aubergine, Grilled mushrooms, Pickled roasted bell peppers, Beef tomato, Leaves, Garlic and aubergine cream, Truffle oil, Balsamic reduction		Bacon, Brie, Cranberry, Rocket, Butter		Prosciutto di Parma, Burrata, Tomato, Rucola	
		Chilli Chook	100	Morty's Focaccia	140
		Roast chicken, Avocado, Romaine, Chicken skin chilli crisp, Pickled onions, Mayo		Italian mortadella, Stracciatella, Pistachio, Balsamic, EVOO	
OG Parisian	90	My Mama Didn't Say 	110	The Beef	140
Smoked ham, Emmental, Cornichon, Dijon, French butter		Burrata, Tomato, Rucola, Balsamic		Thin sliced Australian beef rump, Butter, Mustard, Horseradish, Peppery greens, Pickled onions, Beef gravy	
Blat	90	Hot Tuna	130	G.O.A.T	140
Bacon, Lettuce, Avocado, Tomato, Butter, Dijon, Mayo		Kimchi confit tuna, Tonnata sauce, Cheddar		Beef pastrami, Goat cheese, Preserved peppers, Scallions mayo, Hot honey, Rocket	
+ Add chips or green salad 40K					

Mains

Nudes 	120	Chicken Au Poivre	130	ARTISAN Smashed Burger	140
Tagliatelle alla vodka, Burnt chilli, Stracciatella, Basil		Crispy pan-fried boneless chicken thigh, Potato rosti, Peppercorn sauce, Leaves, Cranberry sauce		Two smashed Australian beef patties, Caramelised onion, American cheese, House pickles, Thousand island dressing, Horseradish. Served with triple cooked fries	
Fresh gluten free pasta available					

Salads

Served with bread or gluten free bread

Crunch & Punch 	90	Salad Niçoise 	130
Roasted pumpkin, Avocado, Pear, Red onion, Mixed leaves, Walnuts, Crispy tempeh, Smoked green chilli vinaigrette, Balsamic		House cured yellowfin tuna, Half boiled egg, New potatoes, Green beans, Cherry tomatoes, Leaves, Capers, Dijon vinaigrette	
Hainanese Chicken Salad	110	Roast Beef Salad 	140
Tender chicken breast, Cucumbers, Bean sprouts, Coriander, Spring onions, Leaves, Crispy shallots, Soy, Sesame & Ginger dressing		Thin sliced Australian roast beef rump, Rocket, Cress, Onions, Horseradish dressing	

Desserts

12PM–5PM

Something Sweet

Belgian Dark Chocolate Mousse V GF	70
With sea salt olive oil	
Pistachio Tiramisu V	100

Gelato V GF

Ricotta Lemon	50
Dark Chocolate	50
Vanilla Bean	50
Pistachio	60

Add Olive oil & Sea salt 10k

Baked Fresh Daily

Subject to availability

7AM—5PM

Cinnamon Roll	30
Croissant	35
Pain Au Chocolat	40
Almond Croissant	45
Pain Suisse	45
Ham & Cheese Croissant	50
Garlicky Mushrooms & Parmesan	50
Rhubarb & Vanilla Cheesecake	50
Pistachio & White Chocolate	95



ALL PRICES ARE SUBJECT TO 10% GOVT TAX AND 5% SERVICE CHARGE

ARTISAN

Drinks

ALL DAY

CHOOSE
YOUR BEANS

Strike Mission

Indonesia & Brazil
Chocolate, Punchy, Orange
Roast: Medium to dark

Shoulder Hopper

Papua New Guinea & Ethiopia
Citrus, Bright Stone Fruit, Delicate
Roast: Light

Coffee

Espresso	30
Double Espresso	40
Long Black	30
Piccolo	35
Mocha	35
Latte	40

Cappuccino	40
Macchiato	40
Flat White	40
64% Belgian Hot Chocolate	45
Matcha Latte	50

Add-ons	
Ice	5
Oat / Soy	10
Housemade Almond Milk	15

Loose Leaf Tea

White Peony	40
White & Delicate	
Genmaicha	40
Green & Toasted Rice	

Balinese Oolong	40
Earthy & Complex	
Chamomile	40
Calming & Soothing	

Zero

Passionfruit Jasmine Tea	50
Passionfruit, Jasmine tea, Upcycled milk	
Cucumber Pineapple	50
Cucumber, Pineapple, Sesame oil, Upcycled milk	
Coconut Lime Leaf	50
Coconut water, Lime leaf, Soda	

Upcycled Lemonade	50
Upcycled torch ginger stem & lemongrass, Long pepper, Upcycled lemon skin, Soda	
Watermelon Tomato Soda	50
Watermelon, Tomato, Soda	
Jamu Soda	50
Ginger, Turmeric, Tamarind, Spices, Honey, Lemon, Soda	

Specials

Large option for Matcha
for an additional 10k

Banana Coffee	50
Shoulder hopper cold brew, Upcycled banana foam	
Tangerine Coffee	50
Kintamani tangerine, Espresso	

Matcha	50
Lavender Matcha	60
Lavender syrup, Coconut cream, Blue spirulina	

Smoothies

Indah	80
Lychee, Raspberry, Banana, House made almond milk, Date Paste, Coconut cream	
SPF	80
Passionfruit, Mango, Banana, House made almond milk, Coconut cream, Date paste, Beetroot	

Magenta 13	80
Dragonfruit, Strawberry, Banana, House made almond milk, Coconut cream, Sea salt, Blue spirulina	

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ARTISAN

Drinks

ALL DAY

Juices

Single Juice Fuji Apple Mandarin	50	SOL Watermelon, Mandarin, Lime, Mint	60
Herbalist Cucumber, Parsley, Mint, Fuji apple, Bali greens, Lemon, Basil	60	Antidote Beetroot, Pineapple, Ginger, Coconut water, Black pepper	60

Cocktails

The Japanese Gin, Cucumber, Pineapple, Upcycled milk, Sesame oil	120	Jamu Margarita Tequila, Jamu, Lime, Agave	140
The Greek Gin, Vermouth, Tomato, Watermelon, Soda	120	Nightcap Shoulder hopper Amaro, Mezcal, House vermouth, Camomile tea	140
Cycling Arak, Upcycled torch ginger stem & lemongrass, Longpepper, Upcycled lemon skin, Soda	120	Kintamani Garibaldi Strike mission campari, Kintamani tangerine	140
Naked Pornstar Vodka, Passionfruit, Upcycled milk, Jasmine tea	140	Baked Goods Scotch whisky, Upcycled croissant, Banana water, Upcycled banana peel, Sherry oloroso	160
Bedugul Nusa Caña rum, Coconut water, Lime leaf, Lime, Egg white	140	Pandan Negroni Coco-Washed gin, Pandan campari, House vermouth	160

Bubbles

Double Sunshine Mimosa Sparkling wine, Mandarin, Tangerine	140	Glass of Sparkling	120
Passionfruit Bellini Sparkling wine, Passion fruit, Citrus	140		

Soft Drinks

Ginger / Jamu	10	Still Water ^{750ml}	40
Soda / Tonic	30	Sparkling Water ^{750ml}	45
Sprite / Coke / Coke Zero	30	Mom’s Kombucha Ginger / Lemongrass	55

Beers

Island Brewing Pilsner	70
Island Brewing Summer Pale	80

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ARTISAN

Build Your Own Plate

7AM–5PM

Protein

Poached Egg ^{1pc} P(6) F(5) C(0)	15	Chorizo ^{50g} P(12) F(16) C(1)	50
Fried Egg ^{1pc} P(6) F(7) C(0)	15	Smoked Ham ^{40g} P(9) F(3) C(1)	30
Scrambled Eggs ^{3pcs} P(18) F(18) C(2)	40	Smoked Billfish ^{40g} P(10) F(1) C(0)	30
Omelette Eggs ^{3pcs} P(18) F(18) C(2)	40	Toulouse Sausage ^{60g} P(14) F(17) C(2)	40
Chicken Breast ^{150g} P(33) F(6) C(0)	70	Bacon ^{3pcs} P(9) F(15) C(0)	40
Chicken Thigh ^{150g} P(30) F(11) C(0)	70	Thick-cut Bacon ^{2pcs} P(9) F(14) C(0)	45
Rib-eye Steak ^{150g} P(38) F(24) C(0)	120	Beef Patty ^{150g} P(34) F(26) C(0)	85

Vegs

Pickles ^{30g} P(0) F(0) C(2)	20	Cherry Tomatoes ^{50g} P(1) F(0) C(4)	25
Cucumber ^{50g} P(0) F(0) C(2)	20	Broccoli ^{50g} P(2) F(0) C(3)	25
Sauteed Kale ^{50g} P(1) F(2) C(3)	20	Grilled Asparagus ^{50g} P(1) F(2) C(3)	30
Mixed Salad ^{50g} P(1) F(0) C(3)	20	Sauteed Mushrooms ^{100g} P(3) F(6) C(3)	35
Grilled Tomato ^{50g} P(1) F(2) C(3)	25	Preserved Peppers ^{30g} P(0) F(1) C(3)	35

Carbs

Sourdough Toast ^{1pc} P(4) F(1) C(20)	20
Gluten Free Bread ^{1pc} P(2) F(2) C(17)	20
Shokupan Toast ^{1pc} P(3) F(1) C(18)	25
Potato Rosti ^{100g} P(2) F(9) C(20)	25
Roasted Sweet Potato ^{100g} P(2) F(3) C(20)	25
Potato Terrine ^{80g} P(2) F(10) C(17)	25

P : PROTEINS F : FATS C : CARBS

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ARTISAN

Build Your Own Plate

7AM—5PM

Pantry

Vegemite 15g P(2) F(0) C(3)	10	Granola 30g P(4) F(7) C(18)	20
Maple Syrup 15g P(0) F(0) C(10)	10	Yoghurt 100g P(5) F(4) C(5)	20
House Fruit Preserve 30g P(0) F(0) C(10)	10	Coconut Yoghurt 100g P(2) F(11) C(4)	20
French Butter 15g P(0) F(11) C(0)	15	Pumpkin Seeds 15g P(3) F(7) C(2)	20
Honey 15g P(0) F(0) C(12)	15	Seasonal Fruits 100g P(1) F(0) C(13)	25
Toasted Almond 15g P(3) F(9) C(3)	20	Homemade Kimchi 50g P(1) F(0) C(3)	40

Fats/Cheese

Avocado 100g P(2) F(15) C(9)	30
Brie 30g P(6) F(8) C(0)	40
Burrata 60g P(5) F(14) C(1)	80
Grilled Halloumi 60g P(13) F(18) C(2)	35
Emmental 30g P(8) F(9) C(0)	30
Cream Cheese 30g P(2) F(10) C(1)	30

Sauces

Herb Aioli 20g P(0) F(10) C(1)	20
Tahini 20g P(3) F(9) C(3)	20
Harissa 20g P(0) F(2) C(2)	25
Romesco 20g P(1) F(6) C(3)	25
Pesto 20g P(1) F(10) C(2)	25

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ARTISAN

SMALL PLATES

Arancini with Jalapeño And Tangerine	V/GF	40/ea
Zucchini Flowers, Caponata, Whipped Ricotta	V	60/ea
Tomato Carpaccio, Fermented Chilli, Hot Sauce, Stracciatella, Curry Leaves	V	130
Burrata, Sweet And Sour Onions, Black Olives Crumb	V/GF	130
Spring Flat Bread, Burrata, Asparagus, Peas, Green Beans	V	100
Confit Garlic Flat Bread, Tomato Sauce, Parmesan	V	100
Nduja Flat Bread, Hot Honey, Tomato Jam, Stracciatella		120
Salumi Board, Charcuterie and Cheese Selection, Pickles, Artisan Bread		110
Beef Tartare, Kimchi, Potato Chips		140
Octopus Skewers, Shishito Peppers, Orange Dressing	GF	90
Grilled Calamari, Braised Chickpeas, Roasted Squid Glaze, Preserved Peppers	GF	110

PASTA

Conchiglie Alla Vodka, Stracciatella	V	120
Seafood Risotto Aglio E Olio	GF	140
Pappardelle, Crab, Fermented Chilli, Egg Yolk		140
Gnocchi Beef Cheeks, Gnocchi, Beef Cheeks Ragù, Porcini, Cocoa		160
Cappellacci, Short Rib, Ricotta, Peas, Lemon, Bagna Cauda		160

MAINS

BBQ Chicken Cacciatore, Pickled Shimeji	GF	180
Seared Prawns, Dashi Beurre Blanc, Ginger-Scallion Sauce	GF	220
Grilled Whole Snapper, Pil Pil, Lemon, Garlic, Green Olives Salsa	GF	220
Balinese Black Heritage Pork Chop, Grilled Radicchio, Koji Mustard		240
Rib-Eye, Andaliman Pepper Jus, Charred Greens	GF	450

SIDES

Insalata, Tamarind, Peanuts	V/GF	60
Grilled Peppers, Citrus Kosho, Marjoram	V/GF	70
Potatoes, Goat Cheese, Burnt Honey	V/GF	90

DESSERTS

Chocolate Mousse, Belgian Dark Chocolate Mousse, Chocolate Ice Cream, Sea Salt, Extra Virgin Olive Oil	V/GF	90
Woodfired Crespella, Parmesan Custard, Long Pepper Caramel	V	90
Coffee And Miso Ice Cream Sandwich, Dark Chocolate, Coconut	V	110
Pistachio Tiramisu, Classic Tiramisu, Pistachio Crunch, Pistachio Ice Cream	V	110

All prices are subject to 10% govt tax and 5% service charge