

Breakfast

7:30AM—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
Tamago Go Ⓥ Japanese omelette, Miso buttered shokupan toast, Pickled daikon, Frisee, Sesame, Togarashi 90	Big Ulu's Half boiled eggs, Smoked ham, Emmental, Labneh, House pickles, Salad, House sourdough toast, French butter, Honeycomb, House fruit preserve 140
The Bestest Scramble Ⓥ Silky scrambled eggs, Mascarpone, Brown butter, Caviar, Chive dust, Chopped chives, Sourdough toast 90	Steak & Eggs 150g Australian ribeye, Sunny-side-up eggs, Potato rosti, Red pepper tapenade, Cress 170

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

7:30AM—3PM

The Bagel Bar

House gluten free bread available upon request

Cream B Ⓥ	40	Bageloumi Ⓥ	75	Bacon Melt	80
Toasted bagel, Cream cheese		Toasted bagel, Scrambled eggs, Halloumi, Burnt tomato relish, Shaved parmesan		Toasted bagel, Bacon, Emmental, Burnt tomato relish	

The Daily Toast

Peary Shmeary Ⓥ	80	Yalla Habibi Ⓥg	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 Ⓥg gf	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 Ⓥg gf	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–5PM

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	

Pizzas

Available until 10PM

Plain Wayne 	80	Cheezyness 	140	Pamela	180
Tomato, Garlic, Basil		Mozzarella, Gorgonzola, Brie, Parmesan		Tomato base, Prosciutto di Parma, Burrata, Rucola, Balsamic	
Margy 	100	Papa Ron	140	Meloni	180
Tomato base, Mozzarella, Basil		Tomato base, Pepperoni, Mozzarella, Parmesan		Mortadella, Charred Pineapple, Sesame Seeds Sambal	
Margaret 	100	Tommy Lee	140	Sweet Pizzas	
Cherry Tomato, Garlic, Mozzarella, Parmesan, Basil		Tomato base, Pancetta, Black olives, Red onions, Mozzarella, Parmesan, Basil			
Hamish	120	Carbonara	140		
Tomato base, Ham, Mozzarella, Basil		Mozzarella, Parmesan, Pancetta, Egg yolk, Parmesan cream, Black pepper			
Shawarmizza	130	Mushrooms 	150	Naughty Nel 	80
Tomato base, Lebanese grilled chicken, Green chilli, Red onion, Sumac, Toum, Mozzarella, Parsley		Taleggio, Mushrooms, Black Garlic		Pizza Brûlée 	100
Peppa Pig	130	Lucia Portami Via	160		
Tomato base, Spicy sausage, Bell peppers, Garlic, Mozzarella		Tomato, 'Nduja, Anchovies, Basil			
Spring 	140				
Goat's Curd, Asparagus, Black Olives, Red Onion					

Lunch

12PM–5PM

Sandwiches

Available from 10AM

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

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	
OG Parisian	90	Chilli Chook	100	Morty's Focaccia	140
Smoked ham, Emmental, Cornichon, Dijon, French butter		Roast chicken, Avocado, Romaine, Chicken skin chilli crisp, Pickled onions, Mayo		Italian mortadella, Stracciatella, Pistachio, Balsamic, EVOO	
Blat	90	My Mama Didn't Say 	110	The Beef	140
Bacon, Lettuce, Avocado, Tomato, Butter, Dijon, Mayo		Burrata, Tomato, Rucola, Balsamic		Thin sliced Australian beef rump, Butter, Mustard, Horseradish, Peppery greens, Pickled onions, Beef gravy	
		Hot Tuna	130	G.O.A.T	140
		Kimchi confit tuna, Tonnata sauce, Cheddar		Beef pastrami, Goat cheese, Preserved peppers, Scallions mayo, Hot honey, Rocket	

+ Add chips or green salad 40K

Panuzzo

Satu 	80	Tiga	90
Breaded aubergine, Tomato sauce, Mozzarella, Rucola, EVOO		Grilled chicken, Pesto, Marinated peppers, Aioli, Leaves	
Dua	90	Empat	130
Smoked Ham, Butter, Brie, Aioli, Leaves		Prosciutto, Tomato, Mozzarella, Rucola, Balsamic	

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					

 VEGAN

 VEGETARIAN

 GLUTEN FREE

 DAIRY FREE

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

ARTISAN
UNDAAN

Desserts

ALL NIGHT

Croissant Flan Ⓥ

Chantilly, Brown butter

80

Poached Meringue Ⓥ

White Chocolate, Mango, Pineapple granita

90

Chocolate Fondant Cake Ⓥ

Banana gelato, Toasted sesame

110

Sweet Pizza

Naughty Nel Ⓥ

Nutella, Powdered sugar

80

Pizza Brûlée Ⓥ

Parmesan custard, Vanilla

100

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ARTISAN
UNGASAN

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



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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

P : PROTEINS F : FATS C : CARBS

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ARTISAN

Dinner

ALL NIGHT

Bites

Pizza Bread, Olive oil + Balsamic ^{VG}	30	Pickles ^{VG} ^{GF}	50
Pan Con Tomato ^{VG}	40	Arancini, Orange, Jalapeño ^V	40
Marinated Olives ^{VG} ^{GF}	50		

Small Plates

Tomatoes ^{VG} Basil, Sourdough crumb ADD BURRATA +80 ^V	60	Grilled Octopus ^{GF} ^{DF} Garlic, Chilli	90
Grilled Zucchini ^V Gorgonzola, Walnuts, Honey	70	Grilled Chicken Skewer ^{GF} Spiced yoghurt, Mint, Toun	60
Cured Yellowfin Tuna ^{GF} ^{DF} Tomato & onion salsa, Fine herbs	80	Classic Polpette Tomato sauce, Parmesan	110
Deep-fried Calamari ^{DF} Smoked paprika aioli	80	Mortadella Skewers ^{DF} Pistachio, Salsa verde, Hot honey	120

Pasta

Lil Pesto	Fresh fusilli, Basil, Green chilli, Almond, Parmesan, Pangrattato ^V	100
Tommaso	Fresh spaghetti, Raw tomato salsa, garlic, Chilli, Basil, Pangrattato ^V ^{DF}	120
Carmela	Fresh tagliatelle, Sun-dried tomato, Caramelised onions, Almonds, Parmesan, Stracciatella, Basil oil ^V	120
Prawn & Brown Butter	Fresh spaghetti, Minced prawns, Cherry tomato, Chilli, White wine, Garlic, Anchovy, Brown butter	130
Ziti Cacio e Pepe	Creamy pecorino, Black pepper, Pancetta & fried onions	130
Gennariello	Calamarata, Italian sausage, Broccolini, Anchovies, Green olives, Capers, Lemon, Pecorino	160
Bolognese	Pappardelle, Beef Cheek Ragù, Parmesan	170

Mains

Crispy Skin Snapper	Tomato sauce, Prawns, Clams & 'Nduja ^{GF}	190
ARTISAN Burger	Australian beef smash patties, Slivered onions, American cheddar, Milk bun, Triple-cooked fries Add Thick-cut bacon +45 / Parmesan creamy mushrooms +35	150
Chicken Cotoletta	Triple-cooked fries, Sauce gribiche, Lemon	170
Angus Striploin Steak	250g AUS Angus striploin steak, Garlic butter, Balsamic reduction, Mixed Leaves ^{GF}	360

^{VG} VEGAN

^V VEGETARIAN

^{GF} GLUTEN FREE

^{DF} DAIRY FREE

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ARTISAN
UNGLASAN

Dinner

ALL NIGHT

Pizza

Plain Wayne	Tomato, Garlic, Basil 	80
Margy	Tomato base, Mozzarella, Basil 	100
Margaret	Cherry Tomato, Garlic, Mozzarella, Parmesan, Basil 	100
Cheezyness	Mozzarella, Gorgonzola, Brie, Parmesan 	140
Spring	Goat's Curd, Asparagus, Black Olives, Red Onion 	140
Mushrooms	Taleggio, Mushrooms, Black Garlic 	150
Hamish	Tomato base, Ham, Mozzarella, Basil	120
Shawarmizza	Tomato base, Lebanese grilled chicken, Green chilli, Red onion, Sumac, Toum, Mozzarella, Parsley	130
Peppa Pig	Tomato base, Spicy sausage, Bell peppers, Garlic, Mozzarella	130
Papa Ron	Tomato base, Pepperoni, Mozzarella, Parmesan	140
Tommy Lee	Tomato base, Pancetta, Black olives, Red onions, Mozzarella, Parmesan, Basil	140
Carbonara	Mozzarella, Parmesan, Pancetta, Egg yolk, Parmesan cream, Black pepper	140
Lucia Portami Via	Tomato, 'Nduja, Anchovies, Basil	160
Pamela	Tomato base, Prosciutto di Parma, Burrata, Rucola, Balsamic	180
Meloni	Mortadella, Charred Pineapple, Sesame Seeds Sambal	180

Add-ons

Poached / Fried Egg	15	Gorgonzola	50
Pineapple	20	Burrata	80
Mushrooms	35	Ham	30
Parmesan	20	Bacon	40
Olives	20	Pepperoni	40
Rucola	20	Anchovies	40
Capers	20	Toulouse Sausage	40
Mozzarella	30	Prosciutto Di Parma	50
Vegan Mozzarella	30	Jono's Chorizo	50

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UNGASAN