

Menu Create and Reviewed By
Chef Simond Stephane (Folie Bali)

BREAKFAST

Fresh Fruit Bowl	40
Seasonal, served with fresh lime & organic palm sugar syrup	
Rice Flour Crepes	45
Filled with toasted coconut, drizzled with palm sugar syrup	
Belgian Waffle	55
Strawberry, red berry compote & Chantilly cream	
Emmental Cheese Omelet with chives & cream	65
Add beef ham +15	
Smoothie Bowl	65
Dragon fruit, banana, granola & coconut flakes	
Nasi Goreng	70
Wok-fried rice with organic chicken, vegetable and chicken lilit skewers	
Avocado Toast	70
Sourdough toast, poached eggs, feta cheese & dill	
Add smoke salmon +50	
Eggs Bene	70
Poached egg, brioche bread, buttered spinach, Hollandaise sauce	
Add beef ham +15	

Prices are in thousands Rupiah. 11% service charge will be add on your bill

ALL DAY

Dumplings	55 / 3pcs - 95 / 6pcs
- Prawns,; bell pepper & fresh coriander	
- Chicken: mushroom, and black truffle	
- Beef Rendang: coconut & lime glaze	
- Crunchy cauliflower: Parmesan cheese & black truffle mushrooms	
- Spring roll: vegetables and chicken breast	
Crispy Fried Calamari: Ginger tartare dip	60
Soto Ayam	70
Vermicelli, vegetable, toasted coconut and shrimp powder, chicken breast, ramen egg	
Mie Goreng Pangsit	70
Vegetable, chicken sosis, meatball and shredded chicken breast	
Chicken Caesar Salad & Garlic Crouton	85
Baby lettuce, parmesan cheese, garlic bread crouton, Caesar dressing	
Thin Crust Margarita	85
Topped with tomato sauce, oregano, fresh basil, mozzarella & caramelized onions	
Homemade Spaghetti Bolognese	95
Homemade ragout with wagyu beef, parmesan cheese	
Lombok Laksa	95
Braised coconut & curry soup with red chilli, prawns, kaffir lime & lemongrass	
Cheesy Burger & Fries	95
Premium Australian beef patty, onion relish, Emmental, baby lettuce, homemade sauce	

Prices are in thousands Rupiah. 11% service charge will be add on your bill

ALL DAY

Ayam Bakar Taliwang Served with sambal beberoq and white rice	95
Aglio E Olio with Angel hair pasta, sun-dried tomatoes, grilled prawns, basil pesto	125
Roasted Barramundi Fillet Sautéed vegetables, sambal matah treasure	145

EXTRAS

Steamed organic red rice	30
Grilled baby corn	40
French Fries: Truffle mayo dip	45
Mixed Sauteed Vegetables	40

SWEET DREAMS

Fresh Fruit Bowl Assortment served with fresh lime & organic palm sugar syrup	40
Dadar Gulung Manis / Rice Flour Crepes Filled with or toasted coconut, drizzled with palm sugar syrup	45
Belgian Waffle Strawberry, red berry compote & Chantilly cream	55

Prices are in thousands Rupiah. 11% service charge will be add on your bill

DRINK LIST

BARISTA

COFFEE

Lombok coffee	25
Americano	30
Espresso	30
Latte/flat white	40
Cappuccino	40
Iced coffee	35
Extra shot	+15
Cashew nut milk	+15

TEAS

Ask our staff for options

Special-tea	30
- Vitali-tea: Lemongrass, ginger	
- Immuni-tea: Cinnamon, cardamom, ginger	

Prices are in thousands Rupiah. 11% service charge will be add on your bill

CLEAR AND SPARKLING

Mineral water carafe/refill 500ml	10
Mineral water carafe/refill 1L	20
Soft drinks:	20
Coca-Cola, Coke Zero, Sprite, Ginger Ale, Soda Water, Tonic	
“Overseas” Lombok hand crafted ginger beer	55
San Pellegrino 500ml	60

VITAMINES

JUICES	30 (MIX +5)
Fresh: watermelon/mandarin/lime/pineapple/banana/papaya	
Seasonal: mango/dragon-fruit	35
Fresh coconut	35
Baha: House-made coconut cream, pineapple juice, cinnamon	45
Detox: Ginger, cucumber, watermelon, lime, honey	45
Boost: Pineapple juice, mandarin, mint, Lombok hand crafted ginger beer	60

BEERS

Heineken draft	40
Bintang Radler lemon	40
San Miguel Light	50
Stark 1945 / Lychee	55
Large Bintang	55
Ginger beer	55
Albens cider	60
Heineken tower 3L	400

Prices are in thousands Rupiah. 11% service charge will be add on your bill

CRAFTED

All classic cocktails	1 shot 90 / 2 shot 110 / jug 1L 300
Ask our bartender for suggestions	
Bloody Mary	90 / jug 1L 300
Vodka, tomato juice, Tabasco, Worcestershire sauce, celery salt	
Sangria	95 / jug 1L350
White or Red, rum, fresh tropical fruits, soda water, ginger beer	
Seasonal Mojito	95
Rum, strawberry, passion fruit or mango	
Moscow Mule	100
Vodka, home-made ginger beer	
Crazy Panda	110
Dark rum, dark chocolate, honey, milk, cinnamon	
Matcha Pacha	110
Gin, mint, honey, lime juice, matcha tea	
Sour Yakuza	110
Whisky, lemon juice, sugar, egg white	
Amberoni	115
Gin, Martini Rosso, Campari, balsamic vinegar	
Sama Samai	115
Dark rum, light rum, Amaretto, lime juice, pineapple juice	
Naughty Monkey	135
Monkey Shoulder Whiskey, simple syrup, espresso, milk cream, served hot	

Prices are in thousands Rupiah. 11% service charge will be add on your bill

SPIRITS

Mixer	+10
Rum Captain Morgan Gold	70 / 800
Vodka Smirnoff	70 / 800
Gin Gordon's	80 / 1,200
Tequila Jose Quervo	80 / 1,200
Whisky Johnnie Walker Red Label	80 / 1,200
Jack Daniel's	90 / 1,500
Monkey Shoulder	100 / 1,600
Vodka Tito	100 / 1,600
Vodka Belvedere	140 / 2,000
Gin Hendrix	140 / 2,000
Rum Kraken Black Spiced	150 / 2,200
Tequila Patron XO coffee	150 / 2,200
Glenkinchie	170 / 2,500

ENCORE

Ricard/Pastis	80
Campari	80
Martini Rosso	80
Kahlua	90
Bailey's	90
Cointreau	90
Amaretto	90

WINE

RED	
House red	80 / carafe 1L 300
G7 Caberbet Sauvignon	500
Castel Freres merlot (France)	500
Two Island Reserve Shiraz	600
Malbec Norton Collection Varietal (Argentina)	600
WHITE	
House white	80 / carafe 1L 300
Two Island Sauvignon Blanc	400
G7: Chardonnay 2017 (Chile)	500
Sancerre les Mont Damnés 2012 (France)	900
ROSE	
Plaga rose	400
Lavau Tavel 2016 (France)	700
SPARKLING	
Veuve du Vernay Ice (France, méthode champenoise)	800
Louis Roederer Brut Premier (CHAMPAGNE France)	2,000
WINE OF THE MONTH	gl 110 / Btl 550