

MINGLE & MUNCH

SUNSET MEZZE PLATTER  200
Our Mezze Platter features hummus, tzatziki, tabbouleh, creamy feta, kalamata olives, and warm flatbread for scooping. A taste of the region bursting with flavor.


SUNSET SATES  130
Succulent skewers - choose chicken or our signature minced pork (sate lilit) - marinated in fragrant spices. Drizzled with rich peanut sauce & cool cucumber relish.

CRISPY CALAMARI FRITTI  180
Tender squid rings are dipped in a light tempura batter and fried golden brown. Served with a fiery tomato salsa for dipping and a cool, creamy aioli for contrast.


SUNSET BRUSCHETTA  130
House-made focaccia is toasted to perfection and topped with a vibrant mix of sun-ripened tomatoes, fresh basil, garlic, and a touch of sea salt and pepper. Finished with a drizzle of extra virgin olive oil for an irresistible appetizer.

ONE HANDED WONDERS

JIMBARAN PRAWN  180
In beer butter green pow pow slaw and sriracha mayo.


SOFT SHELL CRAB  210
With sambal matah and vegetable pickle.

HANDHELDS

QUESADILLAS  190
Grilled chicken cajun marinated, mozzarella cheese, bell pepper rolled in tortillas bread served with guacamole, tomato salsa, and sour cream.

SUNSET SMASH BURGER  200
Smashed beef patty dives into smoky sunset sauce! Topped with melty cheddar & caramelized onions. Toasted brioche & fries complete the party.

LOADED CRISPY CHICKEN SANDWICH  180
Juicy, crispy chicken explodes with flavor. Stacked with savory bacon, crisp lettuce, vine-ripened tomato, creamy avocado & a kick of spiced mayo on toasted sourdough.

VEGGIE SLIDER  160
Oyster mushroom, coleslaw, sesame dressing, sriracha mayo, wedges fries.

SIDE DISH

GARLIC MASHED POTATOES  60
Creamy mashed potatoes infused with roasted garlic flavour.


SEASONAL SAUTEED VEGETABLES  60
Fresh, seasonal goodness kissed by fire.

FRENCH FRIES  60
Hand-cut, crispy perfection.


STEAMED RICE  30
Rice cooked to perfection.

SPICY COLESLAW  50
Classic coleslaw with a fiery Indonesian twist.

DESSERT


CHOCOLATE TART  120
With vanilla ice cream and berries.


VANILLA AND CHOCOLATE PANNA COTTA  110
With raspberry coulis.

CLAIRE FONTAINE  120
Ladyfinger, poached orange pastry cream served with mandarin.


ICELAB ICE CREAM (1 Scoop)  45
Strawberry, chocolate, vanilla.


SALAD / BOWLS

NICOISE SALAD  185
Tuna, anchovies, egg, beans, artichokes, red onion, cucumber, olive, cherry tomato, capsicum, romaine lettuce and balsamic olive dressing.

JIMBARAN PRAWN, MANGO & AVOCADO SALAD  165
Succulent Jimbaran prawns dance with sweet mango & creamy avocado on a bed of romaine. Drizzled with a zesty lemon dressing.


INDONESIAN QUINOA SALAD  150
Fluffy quinoa, roasted veggies, & mixed greens tossed in a sweet & spicy tamarind dressing. Crunchy peanuts add a delicious twist.

ISLAND VEGGIE POKÉ (VEGAN)  150
Indonesian rice, veggies, tofu, tempeh, Balinese jackfruit (tamarind sauce), peanuts, coconut lime dressing.

SANTORINI SALAD  150
Crisp romaine tossed with juicy cherry tomatoes, creamy feta crumbles, and briny Kalamata olives. Drizzled with a zesty lemon vinaigrette.


MAIN STAGE


GIANT JIMBARAN PRAWNS  450
Jumbo, local prawns are grilled to perfection and bathed in a rich garlic butter sauce. Steamed jasmine rice and seasonal vegetables complete this decadent dish.


SUNSET SURF & TURF (200 g)  600
Savor grilled Angus tenderloin alongside a giant Jimbaran king prawn. Choose black pepper or garlic butter sauce.

GRILLED ANGUS TENDERLOIN 480
A juicy 200g Angus tenderloin, cooked to your preference. Drizzled with a rich black peppercorn sauce and served with roasted vegetables.


NEW YORK STRIP STEAK (400 g) 700
A classic New York strip steak, grilled to perfection. Drizzled with a vibrant chimichurri sauce bursting with fresh herbs.

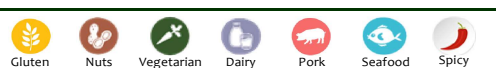
LOCAL LOBSTER (per 100 g)  175
Grilled garlic butter or grilled Balinese spices served with small mix green salad, sauteed vegetables and french fries.

BALINESE BARRAMUNDI  180
Locally-caught barramundi, seasoned with a fragrant spice rub, seared to perfection. Rice & fiery sambal matah to complete the island experience.

SWEETLIP SNAPPER  180
Fresh sweetlip snapper, simply grilled with garlic & lemon, showcasing its natural sweetness.

GRILLED LAMB SKEWERS  350
Marinated lamb skewers grilled to perfection. Served with cool mint yogurt & roasted veggies.

GRILLED PORK RIBS  325
Served with small mix green salad, sauteed vegetables and or french fries.



Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.
All prices are in thousand rupiah and subject to 10% service charge & 11% government tax

