

Inspired by diverse cultures, regions and ingredients, our chefs have created a menu using Mediterranean techniques and Indonesian flair to offer a one of a kind dining experience.

All Day Menu

SALADS & STARTERS

SANJE'S INDIVIDUAL CAESAR 🍷 85 K
Baby romaine lettuce, zesty dressing, finely shaved parmesan, crispy prosciutto and white anchovy

MYKONOS SALAD 🌱🌶️ 85 K
Selection of assorted peppers, marinated feta, cucumber, red onion and fresh oregano

ANTIPASTI 168 K
Assorted imported cold cut or Assorted cheese

JIMBARAN CALAMARI 95 K
Crispy salt pepper calamari with wild rocket, Italian parsley and lime aioli

SATAY 80 K
Chicken skewers grilled over coconut charcoal with hand crushed peanut sauce

BBQ KING PRAWNS 128 K
Sizzling tiger prawns with a salad of quinoa, cabbage, almond, cranberries, artichoke & preserved lemon

PIZZA

Our Pizzas are available in gluten-free banana flour (Please note that family size is not available in gluten-free)

CHOICE OF REGULAR OR FAMILY SIZE (60CM)

GRILLED HONEY CHICKEN 135K/333K
With caramelized red onion, black olives and tarragon

SEASIDE DELIGHT 🌶️ 155K/333K
Mahi-mahi, calamari and prawns with parsley, garlic and chili

MEAT LOVERS 🍷 155K/333K
Salami, chorizo, mama's meatballs, bacon and BBQ sauce

MARGARITA 🍷 125K/333K
The classic with vine ripened tomato, basil, olive oil and mozzarella

VEGGIE VEGGIE 135K/333K
Spiced pumpkin, baby spinach, feta cheese, red onion and basil pesto

MAIN COURSE

BBQ'D SNAPPER FILLET 🍷 185 K
Served atop crushed baby potato, French beans and topped with warm caper salsa verde

GREEK FISH & CHIPS 165 K
Market fish lightly battered and served with feta rosemary fries, house made tartare, lemon and zesty salad

TUSCAN TUNA STEAK 🍷 195 K
Herb crusted tuna steak atop Mediterranean braised eggplants, chickpea, tomato and herbs

CHARGRILLED ANGUS RIB EYE 🍷 225 K
With gratinated potatoes, selected mustard, Cafe de Paris butter and mixed leaves

SPRING CHICKEN BREAST 🍷 160 K
Roasted with lemon and thyme, served with baby potato, sauteed carrots and garlic green beans

BEEF MASSAMAN 🍷 175 K
Thai braised beef curry with baby potato, roasted peanuts and steamed rice

NASI GORENG AYAM 155 K
Indonesian fried rice with chicken, seasonal vegetables, fried egg and sambal

MIE GORENG AYAM 155 K
Indonesian fried noodles with chicken seasonal vegetables, fried egg and sambal

PASTA

SPAGHETTI AGLIO OLIO 135 K
Sautéed garlic, chilli and roasted tomato, with olive oil, parsley and lemon zest

Add Grilled Prawn 30 K

MY GNOCCHI 165 K
With tomato, white wine and basil (signature)

TAGLIATELLE AL SALMONE 175 K
Tagliatelle tossed with house smoked salmon, saffron, tomato and a dash of cream

ARCHIPELAGO INSPIRED COCKTAILS 135 K

OCEAN

Gin, peach, clarified aromatic ginger cordial and blue tincture

BABOON

Vodka infused cardamon, honeydew liqueur, banana and ginger beer

SAILOR LOVE LETTER

Bourbon, dark beer reduction, red ginger nectar and spiced syrup

KOI

Japanese gin, Crème de Cassis, clarified calamansi and tonic water

WAVE & SILK

Gin, lychee liqueur, spice gomme, egg white and blue tincture

TURTLE

Ginger beer, spiced rum, lemongrass shrub and pomegranate

FISH POND

Red wine reductions, pineapple curcuma fizz, dark rum and calamansi

PURPLE DUSK

Dark rum, honeydew liqueur, banana and ginger beer

RED & WHITE SANGRIA

Wine reduction, rum, pineapple juice, blue velvet cordial and spiced bitter

TROPICAL FROZEN 35 K

STRAWBERRY & MANGO
PASSION FRUIT & MELON
PINEAPPLE & DRAGON FRUIT
COCONUT & COFFEE

FRESH COCONUT

BY THE GLASS 30 K
WHOLE GREEN COCONUT 50 K

Beverage Menu

FROM THE BREWERY

BINTANG 50 K
SAN MIGUEL LIGHT 65 K
HEINEKEN 70 K
STARK IPA 70 K
STARK 1945 70 K
CORONA 90 K

SOFT DRINKS 35 K

COCA-COLA, DIET COKE,
SPRITE, GINGER ALE, TONIC
WATER, SODA WATER

H2O SELECTIONS

BALIAN NATURAL/SPARKLING 330 ML 35 K
BALIAN NATURAL/SPARKLING 750 ML 70 K
AQUA PANNA STILL 500 ML 75 K
SAN PELLEGRINO SPARKLING
500 ML 75 K

BLACK & BREW COFFEE/TEAS

BALI COFFEE 35 K
CAFE LATTE 50 K
CAPPUCCINO 50 K
ESPRESSO/ AMERICANO 35 K
SELECTION OF TWG TEAS 40 K

ICY COLD

ICED COFFEE 50 K
FRAPPUCCINO 50 K
ICE ALMOND MOCCA 50 K

Our Chef will be pleased to assist you if you have dietary restrictions or allergies

Contains pork 🍖

Vegetarian 🌱

Gluten free 🚫

Spicy 🌶️

Vegan 🌿

The above prices are in thousand rupiah and subject to 11% government tax and 10% service charge