AFTERGLOW

BAR & KITCHEN

SALAD

CAESAR SALAD WITH CHICKEN — 110K
Baby Romaine Lettuce with Half-boiled Egg, Streaky Pork Bacon, Parmesan Cheese and Accompanied by Grilled Chicken Breast served with Caesar Dressing

CHIPOTLE BURRITO BOWL — 105K
Diced Chicken Breast, Accompanied with Cheddar Cheese, Black Bean, Tomato Salsa, Guacamole, Lettuce, Corn and Coriander Rice

GREEK SALAD — 90K
Romaine Lettuce, Onion, Capsicum, Cucumber, Cherry Tomato, Black Olives, Pickled Radish, Feta Cheese, Greek Dressing, Croutons

CAPRESE SALAD — 157K
Romaine Lettuce, Tomato, Bocconcini Cheese, Parmigiano Cheese, Balsamic Glaze, Basil Pesto, Fresh Basil Leaves

Vietnamese rolls — 95K
Rice Paper Rolls with Vermicelli Noodles, Sliced Chicken, Lettuce, Cucumber, Carrot, and Fresh Herbs served with Thai Sauce

SOUP

FRENCH POTATO LEEK SOUP — 75K
Potato leek soup, served with garlic bread

CREAM MUSHROOM SOUP — 75K
Mushroom Soup, Cooking Cream, Served with Garlic Bread

SNACK BITES & SHARE

CRISPY TEMPURA — 138K
Crispy Tempura Prawn served with Chili Mayonnaise Dips, Accompanied by Petite Salad

SUPREME NACHOS — 120K
Charcoal Nachos with Chili Beef, Guacamole, Tomato, Sour Cream, Jalapeno, and Melted Cheese

LOADED CHILI CHEESE FRIES — 130K
Crispy Potato Fries with Chili Minced Beef Topped and Cheese Sauce

BBQ CHICKEN WINGS — 95K
Crispy Herbs Chicken Wings with BBQ Sauce and Sesame Seeds Topping.

TRUFFLE ROSEMARY FRENCH FRIES — 80K
Hand-cut Golden Fries Tossed in Aromatic White Truffle Oil, Finished with Mountain Grown Rosemary, Sea Salt, and a Generous Dusting of aged Parmesan

SANDWICH & BURGER

BEEF BRISKET BURGER — 195K
Pulled Beef Brisket, Pork Bacon, Romaine Lettuce, Tomato, Caramelized Onion, Cheddar Cheese, Gherkin served in Brioche Bun, Accompanied by Truffle Rosemary French Fries

CLASSIC BEEF BURGER — 160K
Beef Patty, Pork Bacon, Romaine Lettuce, Tomato, Caramelized Onion, Cheddar Cheese, Gherkin served in Brioche Bun, Accompanied by Truffle Rosemary French Fries

CHICKEN AVOCADO SANDWICH — 130K
Grilled Chicken Breast, Cheddar Cheese, Guacamole, Garlic Aioli served on Ciabatta Bread, Accompanied with Truffle Rosemary French Fries

BUTTERMILK FRIED CHICKEN — 115K
Crispy Chicken, Fried Egg, Romaine Lettuce, Cheddar Cheese, served with Thousand Island Dressing, Accompanied by Truffle Rosemary French Fries

CLUB SANDWICH — 115K
White Toast Bread, Mayonaise, Lettuce, Slice Tomato, Fried Egg, Slice Grilled Chicken, Feef or Pork Bacon, Cheddar Cheese, Guacamole, served with Truffle Rosemary French Fries.

KIDS CORNER

CHEESE QUESADILLAS — 110K
Served with sour cream and guacamole

CALAMARI RINGS — 90K
Crispy Calamari Rings, Served with Coleslaw and Tartar Sauce

CHICKEN SCHNITZEL — 95K
Crispy Breaded Boneless Chicken and French Fries, served with Tartar Sauce

KINDER FISH & CHIPS — 95K
Beer Batter Fried Dori Fish Fillet served with French Fries and Tartar Sauce

FROM WOOD FIRE OVENS

MEAT LOVERS — 220K
Mozzarella Cheese, Parmigiano Cheese, Pepperoni, Chicken Sausage, Beef Sausage, Chicken Mortadella, Oregano, Served with Tomato Sauce on Homemade Dough

PEPPERONI PIZZA — 160K
Beef Pepperoni, Mozzarella Cheese, Parmesan Cheese, Feta Cheese, Italian Herbs, Garlic Olive Oil, Basil Leaves served with Tomato Concasse on Homemade Dough

BBQ CHICKEN PIZZA — 145K
Sliced BBQ Grilled Chicken, Mozzarella Cheese, Parmesan Cheese and Salsa Pineapple served with BBQ Sauce on Homemade Dough

FOUR CHEESE PIZZA — 155K
Mozzarella Cheese, Parmesan Cheese, Yellow Cheddar Cheese, and Red Cheddar Cheese served with Bechamel Sauce on Homemade Dough

MARGHERITA PIZZA — 115K
Mozzarella Cheese, Parmesan Cheese, Tomato, and Basil Leaves served with Tomato Concasse on Homemade Dough

PASTA

SPAGHETTI BURRATA — 195K
Spaghetti Pasta with Burrata Cheese served with Tomato Concasse, Garlic, Chopped Parsley, Fried Basil Leaves, Onions, Sundried Tomato.

SPAGHETTI BEEF BOLOGNESE — 115K
Spaghetti Pasta with Bolognese Sauce, Crouton, Parmesan Cheese, and Basil Leaves

SPAGHETTI CARBONARA WITH PORK OR BEEF BACON — 115K
Spaghetti Pasta with Sauteed Onion, Garlic, Egg Yolk, Parmesan Cheese Crouton, Chopped Parsley with choice of Pork or Beef Bacon

SPAGHETTI AGLIO E OLIO — 110K
Spaghetti Pasta Sautéed with Garlic Oil, Garlic Confit, Chili Flakes, Basil leaves, Crouton, Parmesan Cheese and Ready choice with Boneless Chicken

SPAGHETTI ALLE VONGOLE — 110K
Spaghetti Pasta cooked with Fresh Clam, Onions, Garlic, Lemon Wedges, Chopped Parsley, Chili Flakes, in Unsalted Butter

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BAR & KITCHEN

ASIAN DELIGHT

CRISPY PORK BELLY — 185K
Crispy Pork Belly, served with Balinese Urab, Sambal Matah, Embe Chili, and Steamed Rice

OXTAIL SOUP — 165K
Slow-cooked Oxtail, Potato, and Carrot Accompanied with Green Chili Sauce/Sambal, Melinjo Crackers and Steamed Rice

BUTTER CHICKEN — 150K
Slow-cooked Chicken in Masala Curry with Potato, Carrot, Cauliflower, served with Flatbread

BEEF RENDANG — 145K
Slow cooked Beef Stew in Red Sumatran Curry Paste, served with Steamed Cassava Leaves, Green Chili and Steamed Rice

CHICKEN SATAY — 120K
Grilled diced Chicken Thighs marinated in Turmeric Spices & Herbs served with Steamed Rice and Peanut Sauce

FRIED NOODLE — 100K
Fried Egg Noodle, Carrot, and Bok Choy, served with Pickles, Sunny Side Up Egg, Shredded Chicken, Coriander, Beef Skewer, and Prawn Crackers

FRIED RICE — 100K
Wok Fried Rice, Diced Shrimp, Shredded Chicken, Leek, served with Pickles, Sunny Side Up Egg, Chicken Skewers and Prawn Crackers.

BALINESE FRIED DUCK — 100K
Slow-Cooked Duck Leg with Balinese Spice Paste, Served with Steamed Rice, Vegetable Urap, Sambal Matah, Fried Peanuts, and Traditional Broth

FROM THE GRILL

BEEF RIB EYE — 350K
Grilled Beef Rib Eye, served with Mashed Potato, Broccoli, and Beef Jus Sauce

BABY BACK RIBS — 260K
BBQ Sauce Marinated Pork Ribs, with Gherkin, Potato Wedges and BBQ Sauce

JERK CHICKEN — 260K
Grilled chicken leg marinated with jamaican spice, served with grill corn and mix vegetables

GRILLED CHICKEN — 150K
Sous-Vide Half Baby Chicken and Gherkin, served with Mashed Potato and Mushroom Sauce

GRILLED PRAWN — 150K
Garlic Herb Marinated King Prawn with Lemon Butter Capers Sauce, served with Mix Vegetables

SWEET TEMPTATION

CHOCOLATE LAVA CAKE — 85K
Warm Chocolate Cake with Melted Chocolate Inside, served with Vanilla Gelato

VANILLA BERRIES PANNA COTTA — 75K
Classic Panna Cotta with Homemade Mixed Berries Compote served with Vanilla Gelato

STICKY DATE PUDDING — 75K
Classic Sticky Date Pudding With Toffee Sauce, served with Vanilla Gelato

TIRAMISU IN GLASS — 70K
Homemade Traditional Tiramisu Cream with Biscotti.

FRUIT PLATTER — 65K
Assorted Seasonal Fruit Platter

VANILLA GELATO WITH OLIVE OIL AND SEA SALT — 55K
Vanilla Gelato served with Olive Oil and a sprinkle of Sea Salt

ALL DAY GELATO — 45K
Selection of Vanilla, Chocolate, Passion Fruit, Mango, and Orange.

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BAR & KITCHEN

RED WINE

	ORIGIN	GLASS	BOTTLE
Hatten Aga Red Chenin Blanc Syrah	Bali Indonesia	109	599
Two Island Shiraz	Bali Indonesia	119	699
Two Island Cabernet Merlot	Bali Indonesia	119	699
Yalli, Flaying Swan Cabernet Sauvignon	Chille	129	799
Finca Las Moras - Intis Malbec	Argentina Central Valley Chille	129	799
Conno Sur - Tocornal Cabernet Sauvignon	Roche Mazetmerlot	129	799
Roche Mazet Merlot	Cousino - Macul		1,099
Cousino - Macul			999

WHITE WINE

Hatten Aga White Chenin Blanc	Bali Indonesia	109	599
Two Island Sauvignon Blanc	Bali Indonesia	119	699
Yalli, Flaying Swan Sauvignon Blanc	Chile	129	799
Bellisimo Moscato Sweet Moscato	Bali Indonesia	139	899
Banrock Station Sauvignon Blanc	South Australia		899
Santi Sortesele Pinot Grigio Valdadige	Italy		999
Secred Hill	Australia		999

ROSE WINE

Hatten Aga Rose Muscat Blue	Bali Indonesia	109	599
Matua Rose Pinot Noir	New Zeeland		999
Whispering Angel Rose	France		1,499

CHAMPAGNE

Duval Leroy Brut Reserve Champagne	France		2,899
Lason Noble Cuvee Brut Champagne	France		5,699

PROSECCO

Albaluna Prosecco Doc Extra Dry	Italy		899
Bottega Gold Prosecco	Italy		1,399

SPARKLING

Cape Discovery Sparkling Brut	Bali, Indonesia	115	899

VODKA

	GLASS	BOTTLE
Skyy	99	899
Smirnoff Vodka	99	899
Ketel One	149	1,899
Grey Goose	185	2,699
Belvedere	169	2,699

GIN

Gordon's Dry Gin	119	1,599
East Indies	109	1,399
Tanqueray	129	1,599
Bombay Saphire	131	1,799
Hendricks	188	2,999

TEQUILA

Jose Quervo Especial Reposado	129	1,799
Don Julio Blanco	229	3,899
Don Julio Reposado	239	3,999
Heradurra Plata	149	2,499
Heradurra Reposado	169	2,599
1800 Silver	169	2,999
1800 Reposado	179	2,999
Patron Reposado	229	3,599

RUM

Nusa Cana Tropical Island	94	899
Nusa Cana Spiced Island	99	899
Bacardi Blanca	109	1,399
Myer's Dark Rum	99	1,599
Plantation 3 Stars White	129	1,799

LIQUEUR

Bailey's Irish Cream	99	1,199
Jägermeister	99	1,199

WHISKEY

	GLASS	BOTTLE
Jack Daniel No.7 Bourbon	149	2,499
Johnie Walker Black Label	129	2,199
Johnie Walker Red Label	109	1,799
Jim Beam Bourbon	129	1,799
Jameson Irish Whiskey	139	1,899
Chivas Regal Regal 12 Yo	159	2,599
Monkey Shoulder	159	2,599
Bullet Rey	159	2,599
Canadian Club	149	2,499

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BAR & KITCHEN

INTERNATIONAL COCKTAIL

APEROL SPRITZ Aperol, sparkling wine soda	150
NEGRONI Gordon Gin, Campari, Sweet Vermouth	150
MARGARITA Jose Cuervo Reposado, Lime Juice, Triple Sec, Simple Syrup	150
LONG ISLAND ICED TEA Nusa Cana Tropical Island Rum, Smirnoff Vodka, Gordon Gin, Jose Cuervo Reposado, Triple Sec, Coke	150
MOJITO Nusa Cana Tropical Island Rum, Lime, Spring Mint, Simple Syrup, Soda	139
LYCHEE MARTINI Smirnoff Vodka, Lychee Liqueur, Fresh Lyche	139

BARTENDER CREATION

PASSION FRUIT MARGARITA Jose Cuervo Reposado, Triple Sec, Fresh Lime Juice, Agave Syrup	150
WATERMELON SPRITZ Aperol Infuse Watermelon, Watermelon Syrup, Prosecco, Soda Water	150
KUTA SUNSET Aperol, Calamansi, Lychee, Passion Fruit, Prosecco	200
ROYAL SLING Gordon Gin, Elderflower Syrup, Aloevera, Loloh Jamu, Pineapple Juice, Lime Juice	139
COCONUT MOJITO Nusa Cana Tropical Island, Bali Moon Coconut, Mint Springs, Lime, Simple Syrup, Soda Water	139

MOCKTAIL

DEEP OCEAN Guava Juice, Soda Water, Lime Juice, Blue Curacao Syrup	49
MANGO MAGIC Mango, Passion Fruit, Vanilla	70
STRAWBERRY PUNCH Strawberry, Tangerine, Lemonade	49
VIRGIN SQUASH Orange juice, Lemon Juice, Lime, Mint Leaf, Monin Mint, Sprite	49
GRAPE BUBBLE Grape, Blue Curacao, Lemon Juice, Soda water	49

SIGNATURE COFFEE

NUTELLA COFFEE Espresso, Nutella, Fresh Milk	55
SEASALT BUTTERSCOTCH LATTE Espresso, Fresh Milk, Caramel, Salt Butterscotch	55
CARAMELIZED BANANA COFFEE Banana, Espresso, Brown Sugar, Simple Syrup, Fresh Milk	65
AFTERGLOW BROWN COFFEE Espresso, Brown Sugar, Simple Syrup, Fresh Milk	40

FRESH JUICE

WATERMELON	40
PINEAPPLE	40
TANGERINE	40
HONEYDEW	40
DRAGON FRUIT	40

MINERAL WATER

STILL WATER 750 ML	85
STILL WATER 350 ML	45
SPARKLING WATER 750 ML	90
SPARKLING WATER 350ML	50

ENERGY DRINK

RED BULL	65

SOFT DRINK

COKE, COKE ZERO, SPRITE SODA WATER, TONIC WATER	35

SMOOTHIE

MANGO	55
STRAWBERRY, BANANA	45

MILKSHAKE

VANILLA, CHOCOLATE	55

COCONUT

WHOLE COCONUT	65

BEERS

HEINEKEN	75
SAN MIGUEL LIGHT	75
BINTANG CRYSTAL	65
GUINNESS SMOOTH	75
BINTANG	55
PROST	50
SINGARAJA	50

CLASSIC COFFEE

CAPPUCINO	45
COFFEE LATTE	45
MACCHIATO	40
LONG BLACK	40
AMERICANO	40
ESPRESSO	35

HEALTHY DRINK

GONNA CREAMY Oat, Banana, Dragon Fruit, Dates	60
GLOWNA GREEN Fresh Milk, Mango, Spinach, Cucumber, Honey	60
DETOX DE DOSE Beetroot, Green Apple, Celery, Avocado	60
wave nature Papaya, Melon, Coconut Water, Honey	60

TEA SELECTION

TEA (HOT/ICED) Green Tea with Mint C Ginger, Ceylon Breakfast Tea, Ceylon Jasmine Tea Green Tea with Coconut C Mango, Camomile Flowers, Peach Tea Earl Grey Tea with Vanilla, Ceylon Lychee Tea	29

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