



## MANARAI'S SIGNATURE COCKTAILS

<b>Snakecharmer</b> , Rum, Aperol, rosso cinnamon, pineapple snakefruit cordial	145
<b>Rum &amp; LoCola</b> , Jamaican rum, Manarai cola syrup, orange tincture	145
<b>Sandy Bottoms</b> , Bourbon, homemade ginger honey, mint, bitters	155
<b>Sparkling Sangria</b> , Spice infused Cognac, Cointreau, red wine, acid mix	155
<b>Peas Out</b> , Vodka, St. Germain, cucumber juice, garden green pea cordial	125
<b>Twisted Tiki</b> , Bourbon, homemade mango rooibos, laksa cordial, bitter	155
<b>Jamaican Me Horney</b> , Rum Anejo, Jamaican rum, Cointreau, pineapple, honey, bitters	155
<b>Girlfriend, Yes!!</b> , Coconut sorbet and prosecco	155
<b>Tan Lines</b> , Gin, watermelon, pink peppercorn syrup, bitters	125
<b>Pina Colada Shaken</b> , Rum, coconut cream, fresh pineapple	155
<b>Manarai Spritz</b> , Gin, Bali pomelo cordial, guava, prosecco, basil	155
<b>Michelada</b> , Sambal spice mix, fresh lime, beer, dried chili	125
<b>Kecak Loco</b> , Tequila Blanco, maraschino, twisted mix, lime	155
<b>C-Cup's</b> , Vodka, coconut sorbet, coconut water, homemade vanilla syrup	155

## BRUNCH COCKTAIL

<b>Mimosa</b> , Fresh orange juice, prosecco	125
<b>Bellini</b> , Peach puree, prosecco	125
<b>Spritz</b> , Aperol, prosecco and soda	155

*\*\* Prices are in thousands of Rupiah and are subject to government tax & service charge*



## PUNCH BOWL

550

**Manarai Sangria Punch**, arak, rum, red wine, lychee liqueur, fresh mixed fruit

## BEER

Bintang Draft	65	Bintang Radler	55
Erdinger Dunkel	135	Apple cider	75
Singha	85		
Corona	95		

## MOCKTAIL

65

**Mango Tango**, Mango, hazelnut syrup, lychee, lime

**Spiced Apple Fizz**, Green apple, pomelo cordial, pineapple juice, cinnamon and soda

**Very Berry Nolada**, Strawberry puree, pineapple juice, coconut cream

**Ginger Sparks**, Lemon, lime, homemade ginger honey, mint, and ginger beer



## CHOCOLATE & WELLNESS LATTE

65

**Campfire hot chocolate**, chocolate ganache, fresh milk, marshmallow

**Green tea chia seeds**, matcha green tea, almond, chia seed

**Spice coconut latte**, almond milk, coconut, grounded goji berry, fresh dried nutmeg

**Spice choco latte**, organic cacao, bali spice, ginger, pandan leaf

## COFFEE by

Espresso <i>single/double</i>	35/45	Batavia coffee	50
Machiato <i>single/double</i>	35/45	Ice Shaken espresso	50
Long black <i>regular/decaf</i>	45	Hot café mocha	55
Cappuccino	45	Hazelnut mocha	65
Café latte	45	Caramel latte	65
Piccolo latte	50	Green tea latte	65

## TEA

Jasmine tea <i>hot/ice</i>	35
Lemon tea <i>hot/ice</i>	40
Specialty tea (camomile, royal earl grey, green tea, minty breeze, english breakfast)	40
Ubud Tranquil (Black tea with yellow osmanthus)	40
Temple Of Rose (black tea with rose petal)	40



## COLD PRESS JUICE

75

**Dehydration Remedy**, watermelon, pineapple, coconut water, lime

**Hangover Hero**, granny smith apple, sunkist orange, ginger, carrot

**Bloat Be Gone**, lemongrass, lemon, sunkist orange, packham pear, mango

**Fibre Active**, beetroot, granny smith apple, sunkist orange

**Tummy Tucker**, granny smith apple, mango, baby spinach, packham pear

**Immune Booster**, sunkist orange, granny smith apple, pineapple, goji berry, chia seed

## BLENDED SHAKES

65

**Chunky Monkey**, fresh bananas, chocolate, almond, milk

**Frozen Campfire Hot Chocolate**, chocolate ganache, cream, marshmallow

**Vanilla Flipper**, vanilla ice cream, almond, milk

**Tropical Dragon**, dragon fruit, vanilla, mango rooibos, lemon

## FRESH JUICE

65

Whole Coconut | Kiwi | Melon | Orange | Watermelon | Pineapple | Strawberry | Orange honey

## DJAMU *Javanese herbal drink 90ml*

**Natural Detox**, turmeric, tamarind, bali spices, pandan leaf, coconut sugar

45

**Stamina Booster**, rice ginger, lemongrass, pandan leaf, cinnamon, coconut sugar, alkaline water

45

**Cold Relief**, aromatic ginger, coconut sugar, pandan leaf, alkaline water

45

**Djamu Platter**

60

## HAPPY KOMBUCHA *Probiotic functional tea 150ml*

Turmeric Apple | Coffee Tiramisu | Pink Chia Lemonade

60

Happyella Ginger | Hawaiian Mojito

**kombucha Platter**

80

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## WATER & SOFTIES

Aqua Reflections <i>still/sparkling 380ml</i>	40
Aqua Reflections <i>still 750ml</i>	90
San Pellegrino <i>750 ml</i>	90
Coca Cola	45
Sprite	45
Diet Coke	45
Fever Tree Tonic	75
Fever Tree Ginger Ale	75
Pokka Green Tea	45
Kratingdaeng Pro	45
Red Bull	60



## HOUSE WINE

### SPARKLING

glass/bottle

#### **Chateau Ste. Michelle, Brut Cuvee** {Chardonnay}

175/775

Columbia Valley, USA NV

Delicate aromas of orange and lemon zest, this elegant wine reveals flavors of apples and pears with delicate bubbles

### WHITE

#### **Catena Zapata** {Chardonnay}

185/875

Mendoza, Argentina 2015

Balanced and deeply sophisticated notes of orchard, nuts and tropical fruits, with creamy and immaculate finish.

#### **Wild Rock, Elevation** {Sauvignon Blanc}

175/800

Marlborough, New Zealand 2016

A classic New Zealand Sauvignon Blanc with the characteristic tones of herbs and gooseberry, it is vivid and fresh

#### **La Vieille Ferme** {Bourboulenc - Grenache Blanc - Ugni Blanc - Vermentino}

135/650

Rhône, France 2017

Fresh and bright, star fruit and melon flavors, followed by a honeysuckle echo

### ROSÉ

#### **C.V.N.E Rosé** {Tempranillo}

165/750

Rioja, Spain 2016

Intense red fruit aromas of strawberry, red currant and raspberry with sweet candies hints, well balance and tasty



## RED

glass/bottle

### **Philip Shaw, The Wire Walker** {Pinot Noir}

190/900

Orange, Australia 2017

A deep red with wild berry and floral aromas, palate is firm and at the same time, soft and elegant

### **Wynns, Estate** {Shiraz}

185/800

Coonawarra, Australia 2016

Lovely softness and amazing intensity, nose of red and black fruits as blackberry, cigar box, thyme and black tea

### **Wild Rock, Gravel Pit** {Merlot - Malbec}

175/850

Hawke's Bay, New Zealand 2013

A vibrant red with nose of cassis, violets and the finest toasted oak. A richness of fruit with beautifully integrated oak creates a long and delicious finish.

## MANARAI'S SPECIAL COLLECTION

## WHITES

by bottle

### **Ridge Estate** {Chardonnay}

2.000

Santa Cruz California, USA 2013

### **Henschke, Julius** {Riesling}

1.650

Eden Valley, Australia 2016

### **Clos Henri** {Sauvignon Blanc}

1.200

Marlborough, New Zealand 2015

### **Louis Chadot, Chassagne Montrachet** {Chardonnay}

2.100

Burgundy, France 2011

### **Gaja, Rossj Bass** {Chardonnay-Sauvignon Blanc}

2.400

Piedmont, Italy 2015

### **Gaja, Gaia & Rey** {Chardonnay} 375ml

2.600

Piedmont, Italy 2014



## MANARAI'S SPECIAL COLLECTION

### RED

<b>Prunotto, Barolo</b> <i>{Nebbiolo}</i> Piedmont, Italy 2011	1.975
<b>Château Sociando-Mallet</b> <i>{Cab. Sauvignon - Cab. Franc - Merlot}</i> Bordeaux, France 2006	3.500
<b>Château de Beaucastel, Châteauneuf du Pape</b> <i>{Cinsault - Counoise - Grenache - Mourvèdre - Syrah}</i> Rhône, France 2011	3.850
<b>Château Troplong Mondot</b> <i>{Merlot - Cab. Sauvignon - Cab. Franc}</i> Bordeaux, France 2012	4.700
<b>Château Calon Segur 3<sup>rd</sup> Grand Cru Classé</b> <i>{Cab. Sauvignon - Merlot}</i> Bordeaux, France 2003	5.500
<b>Tim Mondavi Continuum</b> <i>{Cab. Sauvignon - Cab. Franc - Merlot - Petit Verdot - Malbec}</i> California, USA 2013	5.600





## WINE BY THE BOTTLE

### CHAMPAGNE & SPARKLING

<b>Pol Roger Brut</b> {Chardonnay - Pinot Noir - Pinot Meunier} Épernay, Champagne, France NV	2.200
<b>Moët &amp; Chandon, Moët Impérial</b> {Chardonnay - Pinot Noir - Pinot Meunier} Épernay, Champagne, France NV	2.250
<b>Moët &amp; Chandon, "Ice" Impérial</b> {Pinot Noir - Pinot Meunier - Chardonnay} Épernay, Champagne, France NV	2.200
<b>Moët &amp; Chandon, Moët Impérial "The Golden Magnum"</b> {Chardonnay - Pinot Noir - Pinot Meunier} Épernay, Champagne, France NV	4.500
<b>Barons de Rothschild Brut</b> {Chardonnay - Pinot Noir - Pinot Meunier} Marne, Champagne, France NV	1.700
<b>Veuve Clicquot Yellow Label</b> {Pinot Noir - Pinot Meunier - Chardonnay} Reims, Champagne, France NV	1.900
<b>Dom Pérignon</b> {Pinot Noir - Chardonnay} Épernay, Champagne, France 2009	6.000
<b>Chateau Ste. Michelle, Brut Cuvee</b> {Chardonnay} Columbia Valley, USA NV	775

### ROSÉ CHAMPAGNE

<b>Barons de Rothschild Rosé</b> {Chardonnay - Pinot Noir} Marne, Champagne France NV	2.850
<b>Jacquesson, Dizy Terres Rouge Rosé</b> {Pinot Noir} Marne, Champagne France 2008	2.700
<b>Billecart Salmon Rosé</b> {Chardonnay - Pinot Meunier - Pinot Noir} 375 ml Marne, Champagne France NV	1.550



## WHITE

### CHARDONNAY

<b>Wild Rock, Pania</b> Hawke's Bay, New Zealand 2014	775
<b>Columbia Crest, Grand Estates</b> Columbia Valley, USA 2014	875
<b>Catena Zapata, Catena</b> Mendoza, Argentina 2015	875
<b>Craggy Range, Kidnappers Vineyard</b> Hawke's Bay, New Zealand 2016	975
<b>Decoy</b> Sonoma County, USA 2015	995
<b>St Martin, Domaine Laroche</b> Burgundy, France 2010	1.300
<b>Catena Alta, Catena Zapata</b> Mendoza, Argentina 2012	1.700
<b>William Fevre, Chablis 1er Cru Montmains</b> Burgundy, France 2011	1.875
<b>Louis Jadot, Meursault</b> Burgundy, France 2012	2.500



## SAUVIGNON BLANC

<b>Wild Rock, Elevation</b> Marlborough, New Zealand 2016	800
<b>Craggy Range, Te Muna Road Vineyard</b> Marlborough, New Zealand 2016	975
<b>Clos Henri</b> Marlborough, New Zealand 2015	1.200
<b>Henri Bourgeois, La Demoiselle de Bourgeois Pouilly-Fumé</b> Loire, France 2011	1.700

## AROMATIC GRAPE VARIETY

<b>Donnafugata, Lighea</b> <i>{Muscat d'Alexandria}</i> Sicily, Italy 2015	900
<b>Mario Schiopetto, Pinot Bianco Collio DOC</b> <i>{Pinot Blanc}</i> Friuli-Venezia Giulia, Italy 2014	1.100
<b>Brokenwood</b> <i>{Semillon}</i> Hunter Valley, Australia 2013	1.175
<b>Trimbach Reserve</b> <i>{Pinot Gris}</i> Alsace, France 2011	1.250
<b>Chateau Ste Michelle, Eroica</b> <i>{Riesling}</i> Columbia Valley, USA 2014	1.300



## BLEND AND OTHER WHITE GRAPE

<b>La Vieille Ferme</b> { <i>Bourboulenc, Grenache Blanc, Ugni Blanc, Vermentino</i> } Rhône, France 2017	650
<b>Franck Massard, Herbis</b> { <i>Verdejo - Viura</i> } Rueda, Spain 2012	715
<b>Marchesi Antinori, Guado al Tasso</b> { <i>Vermentino</i> } Tuscany, Italy 2017	900
<b>Mouton Cadet Blanc</b> { <i>Sauvignon Blanc-Sémillon - Muscadelle</i> } Bordeaux, France 2015	800
<b>Mouton Cadet, Réserve Graves Blanc</b> { <i>Sémillon - Sauvignon Blanc - Muscadelle</i> } Bordeaux, France 2014	925
<b>Cembra, Vigna delle Forche</b> { <i>Muller Thurgau</i> } Trentino, Italy 2015	895
<b>Marchesi Antinori, Villa Antinori Bianco</b> { <i>Trebbiano - Malvasia - Pinot Blanc - Pinot Grigio - Riesling</i> } Tuscany, Italy 2015	945
<b>Molly Dooker, The Violinist</b> { <i>Verdelho</i> } McLaren Vale, Australia 2016	925
<b>Yalumba, Eden Valley</b> { <i>Viognier</i> } Eden Valley, Australia 2014	950



## BLENDS AND OTHER WHITE GRAPE

<b>Chateau de la Tuilerie</b> { <i>Grenache Blanc - Viognier</i> } Rhône, France 2011	950
<b>Michele Chiarlo, Gavi DOCG</b> { <i>Cortese</i> } Piedmont, Italy 2015	1.000
<b>Mario Schiopetto Collio DOC</b> { <i>Friulano</i> } Friuli-Venezia Giulia, Italy, 2014	995
<b>Palacios Remondo, Placet</b> { <i>Viura</i> } Rioja, Spain 2011	1.200
<b>Henschke, Tilly's Vineyard</b> { <i>Semillon - Sauvignon Blanc - Chardonnay</i> } Barossa Valley, Australia 2012	1.350
<b>Grosset, Alea</b> { <i>Riesling</i> } Clare Valley, Australia 2013	1.400
<b>Nicolas Perrin Condrieu Blanc</b> { <i>Viognier</i> } Rhône, France 2014	1.750

## ROSÉ

<b>Franck Massard, Epicure Mas Amor</b> { <i>Garnacha - Carignan - Sumoll</i> } Catalunya, Spain 2015	750
<b>C.V.N.E Rose</b> { <i>Tempranillo</i> } Rioja, Spain, 2016	750
<b>Perrin &amp; Fils, Famille Perrin Tavel Rose</b> { <i>Cinsault - Grenache - Mourvedre</i> } Rhône, France 2012	1.200



## RED

### PINOT NOIR

<b>Philip Shaw, The Wire Walker</b> Orange, Australia 2017	900
<b>Domaine Anne Gros &amp; Jean Paul Tollot, 50/50 Cotes du Brian</b> Burgundy, France 2014	950
<b>Bouchard Pere et Fils, Pommard</b> Burgundy, France 2012	1.900
<b>Goldeneye</b> Anderson Valley, California, USA 2012	1.995
<b>Erath, Prince Hill</b> Oregon, USA 2011	2.200

### MALBEC & MERLOT

<b>Catena Zapata {Malbec}</b> Mendoza, Argentina 2014	1.000
<b>Craggy Range, Gimblett Gravels Vineyard {Merlot}</b> Marlborough, New Zealand 2013	1.150
<b>Moss Wood, Ribon Vale {Merlot}</b> Margaret River, Australia 2013	1.575
<b>Duckhorn {Merlot}</b> California, USA 2013	1.995



## SHIRAZ

<b>Wynns, Estate</b> { <i>Cab. Sauvignon - Shiraz - Merlot</i> } Coonawarra, Australia 2013	800
<b>Columbia Crest, Grand Estate</b> Columbia Valley, USA 2014	875
<b>Bird in Hand</b> Adelaide Hills, Australia 2013	1.400
<b>Cornas Rouge, Maison Nicolas Perrin</b> Rhône, France 2013	1.525
<b>Two Hands, Sophie's Garden</b> Pathaway, Australia 2009	2.650

## BLENDS AND OTHER RED GRAPE

<b>Donnafugata, Sherazade</b> { <i>Nero d'Avola</i> } Sicily, Italy 2015	850
<b>C.V.N.E Reserva</b> { <i>Tempranillo - Mazuelo - Graciano - Garnacha</i> } Rioja, Spain 2012	850
<b>Luciano Sandrone</b> { <i>Dolcetto D'Alba</i> } Piedmont, Italy 2014	875
<b>Wild Rock, Gravel Pit</b> { <i>Merlot - Malbec</i> } Hawke's Bay, New Zealand 2013	850
<b>Catena Zapata</b> { <i>Cab. Sauvignon</i> } Mendoza, Argentina 2014	900
<b>Yalumba, Old Bush Vine</b> { <i>Grenache</i> } South Australia 2014	900
<b>Chateau Ste. Michelle</b> { <i>Syrah - Viognier - Mourvedre - Grenache</i> } Columbia Valley, USA 2013	975
<b>Columbia Crest, Grand Estate</b> { <i>Merlot</i> } Columbia Valley, United States 2014	900



## BLENDS AND OTHER RED GRAPE

<b>Telmo Rodriguez, Gaba Do Xil</b> <i>{Mencia}</i> Galicia, Spain 2010	975
<b>Mouton Cadet, Réserve St. Émilion</b> <i>{Merlot - Petit Verdot}</i> Bordeaux, France 2015	995
<b>Craggy Range, Tekahu</b> <i>{Merlot - Cab. Sauvignon - Cab. Franc - Malbec}</i> Marlborough, New Zealand 2013	1.150
<b>Decoy</b> <i>{Zinfandel}</i> California, USA 2015	1.200
<b>Telmo Rodriguez, Lanzaga</b> <i>{Tempranillo - Graciano}</i> Rioja, Spain 2009	1.625
<b>Prunotto, Barbaresco</b> <i>{Nebbiolo}</i> Piedmont, Italy 2012	1.800
<b>Alvaro Palacios, Gratallops</b> <i>{Garnacha - Carignan}</i> Priorat, Spain 2014	1.750
<b>Ridge, Lytton Springs</b> <i>{Zinfandel - Petit Syrah - Carignan - Mataro}</i> California, USA 2008	1.850
<b>Gaja, Camarcanda Promis</b> <i>{Merlot - Syrah - Sangiovese}</i> Tuscany, Italy 2013	1.850
<b>Yalumba, The Signature</b> <i>{Cab. Sauvignon - Shiraz}</i> Barossa Valley, Australia 2010	2.400
<b>C.V.N.E Pagos de Viña Real</b> <i>{Tempranillo}</i> Rioja, Spain 2010	2.400
<b>Donnafugata, Mille e una Notte</b> <i>{Nero d'Avola}</i> Sicily, Italy 2011	2.550
<b>Yarra Yerring, Red No. 2</b> <i>{Shiraz - Viognier - Marsanne}</i> Yarra Valley, Australia 2007	2.750





## SWEET & FORTIFIED WINE

**De Bortoli, Noble One** *{Semillon}*

Riverina, Australia 2013

1.250

**Telmo Rodriguez, Molino Real** *{Moscatel}*

Malaga, Spain 2008

1.900

**Warre's Vintage Port 2003**

4.200



## SPIRIT

### VODKA

	<i>glass/bottle</i>		<i>glass/bottle</i>
Ketel One	120 / 2.150	Ciroc	160 / 2.900
Absolut Elyx	130 / 2.350	Tito's handcraft	110 / 2.150
Belvedere	160 / 2.900	Finlandia	110 / 2.150
Grey Goose	160 / 2.900		

### RUM

Nusa Caña	110 / 1.850	Pyrat XO	170 / 3.800
Plantation 3 Star	120 / 1.850	Appleton Estate 12 y.o	140 / 2.850
Plantation Dark	120 / 1.850	Diplomatico Reserva Exclusiva	180 / 3.200
Plantation Pineapple	120 / 1.850	Ron Zacapa 23 y.o	220 / 3.200
Bacardi Superior	110 / 1.750	Kraken	120 / 2500

### GIN

Beefeater	110 / 1.750	Monkey 47	200 / 2.750
Bombay Sapphire	130 / 2.250	Opihr Oriental Spiced	200 / 3.650
Tanqueray No. 10	185 / 2.950	Tanqueray	130 / 1.850
Hendrick's	220 / 3.950	Bloom	185 / 3.250



## TEQUILA

	<i>glass/bottle</i>		<i>glass/bottle</i>
Jose Cuervo Traditional	125 / 2.750	Patron Reposado	190 / 3.300
Don Julio Anejo	200 / 3.550	Patron Silver	175 / 3.100
Don Julio Reposado	200 / 3.550	Patron Anejo	200 / 3.600
El Jimador Reposado	110 / 1.900	Herradura Plata	110 / 2.750

## WHISKY

Johnnie Walker Black Label	130 / 2.750	Bulleit Bourbon	130 / 2.150
Johnnie Walker Gold Label	190 / 3.500	Bulleit Rye	130 / 2.150
Johnnie Walker Blue Label	410 / 8.200	Jack Daniels	120 / 2.200
Chivas Regal 12	145 / 2.850	Woodford Reserva	145 / 3.300
Chivas Regal 18 y.o	225 / 3.700	Wild Turkey 81	125 / 2.150
Chivas Regal 21 y.o	8.000	Wild Turkey 101	155 / 2.650
Chivas Regal Extra	145 / 2.650	John Jameson Irish	120 / 1.850
Ballantines 17 y.o	250 / 3.600	Canadian Club	125 / 1.850
Ballantines Finest	125 / 2.000		

## SINGLE MALT

Glenlivet 12 y.o	165 / 2.250	Talisker Storm	185 / 3.250
Singleton 12 y.o	150 / 3.250	Talisker 10 y.o	185 / 3.900
Glenfiddich 18 y.o	275 / 4.750	Highland Park 12 y.o	225 / 3.800
Macallan Malt 12 y.o	210 / 5.700	Oban 14 y.o	185 / 3.600
Macallan Malt 18 y.o	450 / 8.800	Glen Elgin 12 y.o	185 / 3.250
Glenmorangie Original 10 y.o	185 / 3.250	Lagavulin 16 y.o	285 / 5.900
Glenkinchie 12 y.o	185 / 3.250	Auchentoshan Three Wood	285 / 4.000

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## JAPANESE WHISKY

glass/bottle

glass/bottle

Yamazaki 12 y.o

450 / 8.500

Hibiki 12 y.o

450 / 8.500

## BRANDY & COGNAC

Martell VSOP

160 / 2.900

Martell XO

390 / 9.000

Martell Cordon Bleu

300 / 7.000

Hennessy XO

330 / 7.300

## LIQUEUR

Chambord Liqueur Royale

110 / 2.150

Frangelico Liqueur

130 / 2.150

Baileys Irish Cream

110 / 2.150

Patron XO Cafe Tequila

125 / 2.550

Cointreau

110 / 2.150

Sambuca Vaccari

110 / 2.150

Benedictine D.O.M

130 / 2.500

Grand Marnier

110 / 2.150

Southern Comfort

110 / 2.150

Amaretto Di Saronno

110 / 2.150

Malibu Coconut Rum

100 / 2.150

Luxardo Maraschino

110 / 2.150

Drambuie Liqueur

110 / 2.150

St Germain

130 / 2.500

Jagermeister

110 / 1.800

Caffe Borghetti

110 / 2.150

Midori

110 / 1.800

Galliano

110 / 2.150

## VERMOUTH & ABSINTHE

Mancino Bianco

125 / 1.950

Aperol Aperitivo Liqueur

125 / 1.950

Mancino Extra Dry

125 / 1.950

Fernet Branca

140 / 2.150

Mancino Rosso Amaranto

125 / 1.950

Punt e Mes

125 / 1.950

Campari Bitter

140 / 2.150


Antica Formula

140 / 2.150



## BREAKFAST

*served all day*

Charcoal chia pudding, frozen yogurt, mixed berry, matcha rice cracker  , GF	155
French toast, lemon curd, mixed berry, maple syrup	150
Ricotta hot cake, fresh banana, honeycomb butter, maple syrup	165
Dragon fruit smoothie bowl, coconut, chia seed, seasonal fruit GF	145
Peanut butter, chocolate, banana smoothie bowl GF	130
Avocado toast, halloumi, cherry tomato v	165
Soft scrambled eggs, rocket, tomato, slaw, San Daniele ham & sourdough P	170
Umami omelette, prawn, scallop, bocconcini, bottarga	185
Pan seared salmon & unagi fried rice, tobiko, crab stick	215

-  Spicy       Pork  
 Signature       Vegetarian  
 Gluten Free

*\* Please advise our server if any allergic or dietary requirements  
Many dishes can be made gluten free or vegan, feel free to enquire*


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## A LA CARTE

12 pm - 3 pm and 6 pm - 10.30 pm


### STARTER

Crispy tuna tempe, truffle aioli, caramelized onion, microgreen	 , GF	135
Deep fried calamari & prawn, black ink aioli	GF	145
Soft shell fish tacos, pickled red cabbage, mango salsa		140
Wagyu beef satay, sweet soy, peanut sauce		200
Chicken wings, spicy sriracha caramel	S, GF	145
Chicken quesadilla, cheese, jalapeno, sour cream		140
Wild mushroom soup, umami broth	V, GF	75


### SALAD

Freekeh grain salad, quinoa, barley, pomegranate, raisin, cumin yogurt, pumpkin		150
Caesar salad, chicken breast, kale, baby romaine, bacon, avocado	P	145
Sesame grilled chicken, kale salad	GF	135
Baby spinach, tofu, wakame seaweed, ginger dressing, edamame	V	105


### POWER BOWL

Pan seared salmon, edamame, pickled ginger, wakame, sesame dressing	 , GF	175
Quinoa, lentils, chickpeas, grilled avocado, tofu, corn, coriander, black sesame dressing	V	140
Poke bowl, sushi rice, seaweed, pickled ginger, salmon or tuna, edamame, avocado		165

### SUSHI ROLL

Manarai roll, crab, avocado, salmon, tobiko, dynamite		145
Dragon, prawn tempura, unagi, avocado	GF	155
Spicy tuna		115

### SANDWICH

Club sandwich, ham, chicken breast, avocado, tomato, bacon, cheese, egg	P	150
Bikini grilled cheese, San Daniele ham, manchego cheese, black truffle	 , P	165
Sugar daddy cheeseburger, cheddar, crispy onion, truffle mushrooms		190


 Spicy	 Pork
 Signature	 Vegetarian
 Gluten Free	

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## PASTA & PIZZA

Hand-rolled cavatelli, porcini mushroom, pea puree, burrata  V	145
<i>Additional escargot 15</i>	
Spinach fettuccine, wagyu meatballs, pomodoro tomato sauce	170
Tagliolini, truffle butter, fresh black truffle V	220
Mixed seafood linguine aglio olio	190
Four cheese pizza, mozzarella, brie, parmesan, gorgonzola, walnut, rocket, truffle honey V	180
Seafood Aglio Olio pizza, tomato chilli, garlic, parsley lemon S	195
San Daniele ham pizza, mozzarella, tomato, rocket P	200
Garlic cheese pizza, mozzarella V	120

## MAIN

Iga bakar sambal idjo, grilled US beef short rib, green chili	285
Indian chicken spinach curry, paneer cheese, garlic naan	220
Oven roasted chicken, roma tomato, herb, black kalamata olive	220
Fish & chips, tartar sauce	215
Pan fried seabass, caper white wine sauce 	355
Pan seared salmon & unagi fried rice, tobiko, crab stick 	215

## GRILL

Catch of the Day <i>Balinese or Western options</i> GF	595
Mixed seafood platter, lobster, prawn, mussel, fish <i>Balinese or Western options</i>	2.795
Lemongrass marinated pork chop, pomelo salad, chili lime sauce P	280
US grain-fed skirt steak, pico de gallo, tomato onion salsa GF	295
Wagyu sirloin 9+, chimichurri sauce GF	445

### SIDE DISH

Truffle fries, cracklings, crispy garlic P	70	Sautéed wild mushroom, pine nuts, truffle GF	45
Roasted pumpkin, blue cheese sauce GF	65	Halloumi cheese wedges, pomegranate, truffle honey, dukkha spice GF	75
Creamed corn, thyme, Spanish red onion GO	50	Potato chips	45

## BALINESE CLASSIC

Ayam betutu, slow braised half chicken, urap, sambal matah	190
Nasi campur Bali, crispy pork, satay, cracklings, sambal matah, lawar P, S	180
<i>Vegan or Chicken option available</i>	
Babi guling, waroeng style suckling pig, satay, cracker P	195
Sweet soy glazed premium pork ribs, traditional Balinese recipe P	290
Jimbaran-style whole red snapper S	315

*All Balinese Classic comes with a choice of red, white or hainan rice*

 Spicy	 Pork
 Signature	 Vegetarian
 Gluten Free	

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## ALL DAY MENU

### STARTER

Deep fried calamari & prawn, black ink aioli GF	145
Chicken wings, spicy sriracha caramel S, GF	145
Chicken quesadilla, cheese, jalapeno, sour cream	140
Truffle fries, cracklings, crispy garlic	70
Soft shell fish tacos, pickled red cabbage, mango salsa P	140
Potato chips	45

### SALAD & POWER BOWL

Caesar salad, chicken breast, kale, baby romaine, bacon, avocado P	145
Freekeh grain salad, quinoa, barley, pomegranate, raisin, cumin yogurt, pumpkin v	150
Pan seared salmon, edamame, pickled ginger, wakame, sesame dressing	175
Poke bowl, sushi rice, seaweed, pickled ginger, salmon or tuna, edamame, avocado	165

### SANDWICH, PIZZA & MAIN

Garlic cheese pizza, mozzarella v	120
Four cheese pizza, mozzarella, brie, parmesan, gorgonzola, walnut, rocket v	180
Seafood aglio olio pizza, tomato, chilli, garlic, parsley, lemon s	195
San Daniele ham pizza, mozzarella, tomato, rocket	200
Club sandwich, ham, chicken breast, avocado, tomato, bacon, cheese, egg	150
Sugar daddy cheeseburger, cheddar, crispy onion, truffle mushroom	190
Bikini grilled cheese, San Daniele ham, manchego cheese, black truffle	165
Fish & Chips, tartar sauce	215
Mixed seafood linguine aglio olio	190
Pan seared salmon & unagi fried rice, tobiko, crab stick	215
Ayam Betutu, slow braised half chicken, urap, sambal matah	190

### KIDS MENU

Cheese burger, beef patty, melted cheese, burger bun, french fries	100
Linguini pasta, meat ball, tomato sauce, grated parmesan	
Breaded chicken legs, white rice, teriyaki sauce	

Spicy	Pork
Signature	Vegetarian
Gluten Free	

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## DESSERT *All desserts are vegetarian*

Peanut butter, chocolate, banana smoothie bowl GF	130
Banana split, strawberry-chocolate-vanilla, gelato GF	145
Coconut pudding, jelly, coco cream, boba pearl, gelato GF	140
Affogato frozen yogurt, nutella, granola	140
Island of the gods tropical fruit offering GF	100
Banana pudding, salted caramel	135
Ricotta hot cake, fresh banana, honeycomb butter, maple syrup	165
Wingko babat with chocolate ganache, fresh berries, coconut ice cream GF	135

## GELATO *All gluten free*

45

Mango yoghurt  
Lemon  
Strawberry yoghurt  
Vanilla custard  
Pineapple  
Chocolate  
Coconut  
Charcoal frozen yoghurt

## PALETAS WEY POPSICLE

50

Banana Nutella | Watermelon Lime | Strawberry Kiwi | Vanilla Oreo



## MANARAI'S SIGNATURE COCKTAILS

<b>Snakecharmer</b> , Rum, Aperol, rosso cinnamon, pineapple snakefruit cordial	145
<b>Rum &amp; LoCola</b> , Jamaican rum, Manarai cola syrup, orange tincture	145
<b>Sandy Bottoms</b> , Bourbon, homemade ginger honey, mint, bitters	155
<b>Sparkling Sangria</b> , Spice infused Cognac, Cointreau, red wine, acid mix	155
<b>Peas Out</b> , Vodka, St. Germain, cucumber juice, garden green pea cordial	125
<b>Twisted Tiki</b> , Bourbon, homemade mango rooibos, laksa cordial, bitter	155
<b>Jamaican Me Horney</b> , Rum Anejo, Jamaican rum, Cointreau, pineapple, honey, bitters	155
<b>Girlfriend, Yes!!</b> , Coconut sorbet and prosecco	155
<b>Tan Lines</b> , Gin, watermelon, pink peppercorn syrup, bitters	125
<b>Pina Colada Shaken</b> , Rum, coconut cream, fresh pineapple	155
<b>Manarai Spritz</b> , Gin, Bali pomelo cordial, guava, prosecco, basil	155
<b>Michelada</b> , Sambal spice mix, fresh lime, beer, dried chili	125
<b>Kecak Loco</b> , Tequila Blanco, maraschino, twisted mix, lime	155
<b>C-Cup's</b> , Vodka, coconut sorbet, coconut water, homemade vanilla syrup	155