

STARTER

DEEP FRIED CALAMARI 🍃	140
fresh squid, aromatique-batter, garlic aioli, paprika powder	
SOFT SHELL TORTILLA FISH TACO 🍃	170
pickled red cabbage, marinated white snapper, mango salsa	
CHEESE FRIES	125
melted cheese sauce, mollica	
CHICKEN QUESADILLA 🍃	145
roasted corn, cheese, pickled jalapeño, sour cream sauce, sauteed trio capsicum	
BBQ CHICKEN WINGS 🍃 🍃	135
coated BBQ sauce, sesame seed, vegetable crudités	
NACHOS LOCO 🍃	160
fresh-made tortilla chips, chili con carne, black beans, guacamole, sour cream, pickled jalapeño, red cheddar cheese	
TUNA CRUDO	120
mango salsa, radish, togarashi, vinaigrette	

CLASSIC

WAGYU BEEF SATAY char-grilled, soy glazed peanut sauce, served with jasmine rice, or red rice	225
PICANHA SAMBAL IJO soy and spice marinated rump cap Australian beef, green chili sambal, jasmine rice 🍃	230
PORK RIBS Balinese herbs marinated pork ribs, sambal matah 🍃	235
SEAFOOD FRIED RICE prawn, squid, fish satay, sambal merah, acar, egg, prawn cracker	160
FISH & CHIPS batter-fried barramundi fillet, greens, tartar sauce	210
MANARAI CHEESEBURGER 160gr char-grilled black angus beef, BBQ sauce, lettuce, gherkins, red cheddar, fries, brioche bun 🍷	180
STEAK FRITES char-grilled USDA prime, artisan Café de Paris butter, potato dukkah, mesclun salad	475
RIB-EYE PURE-BLOOD ANGUS	385
TENDERLOIN - GRASS-FED BEEF	
NASI CAMPUR BALI satay, braised meat, crispy cracker, urap salad, sambal matah <i>(choice of pork or chicken)</i>	170
CLUB SANDWICH lettuce, avocado, chimicurri mayo, tomatoes, potato chips <i>(choice of pork or chicken)</i>	160

PASTA & PIZZA

LINGUINE PRAWN	190
tiger prawns, garlic, chili, white wine sauce, mollica	
SPAGHETTI FRUTTI DI MARE	185
tomato sauce, seafood bisque, shrimp, squid, clams mussel	
LINGUINE VONGOLE 🍃	150
EVOO, garlic, fresh clams, white wine sauce, parsley	
FETTUCCINE RAGOUT	155
beef ragout, butter, parmesan, stracciatella cheese	
SPAGHETTI CARBONARA 🍃	165
homemade pancetta, egg sauce, parmesan cheese, black pepper	
SPAGHETTI KALE PESTO 🍷 🍃	140
pesto kale, pine nut, garlic, parmesan cheese, stracciatella	
PEPPERONI PIZZA	150
pepperoni, mozzarella, tomato sauce, parmesan cheese <i>(choice of beef or pork)</i>	
FOUR CHEESE PIZZA 🍃	160
stracchino, brie, grana padano, mozzarella, arugula, truffle oil	
MARGHERITA PIZZA 🍃	140
tomato sauce, mozzarella, basil	

SALAD & BOWL

CAESAR SALAD 🍃	125
baby romaine, hard-boiled egg, crouton, parmesan cheese, bacon <i>(add chicken 35K / prawn 75K)</i>	
AVOCADO GRILLED CHICKEN 🍃	150
grilled chicken breast, fresh avocado, mesclun salad, honey mustard dressing, parmesan cheese	
THAI BEEF SALAD 🍷	175
seared marinated angus beef, mixed lettuce, cucumber, capsicum, pomelo, cilantro, toasted peanut	
POKE BOWL	175
sushi rice, fresh tuna, seaweed, pickled ginger, edamame, avocado, crispy fish skin, corn	
SPICY TUNA BOWL	130
sushi rice, fresh tuna, sriracha spicy sauce, cucumber, pickled onions, edamame	
TEMPURA BOWL	185
sushi rice, prawns and carrots tempura, avocado, wasabi mayo, cucumber, pickled onion	

KIDS

CHEESEBURGER	85
beef patty, melted cheese, french fries	
LINGUINE MEATBALLS	85
beef meatballs, tomato sauce, parmesan cheese	
FISH FINGER & FRIES	90
breaded fish fillet, french fries, tartar sauce	
DESSERT	
CHOCOLATE TEXTURIZED 🍷	120
Varlhona 70% Guanaja chocolate mousse, chocolate gelato, candied almond, vanilla crumble, salted caramel	
STRAWBERRY VACHERIN	110
sweet meringue, strawberry compote, vanilla gelato	
GELATO & SORBET 🍷 (2 scoops)	70
VANILLA / COCONUT / PISTACCHIO	
STRAWBERRY / MANGO / CHOCOLATE	

MIXOLOGY MARVELS

TI AMO!	vodka, campari, sour rhubarb, calamansi, blood orange, bubble drop
ROSÉ ROYALE	gin, licor 43, raspberrry shrub, tonic, sparkling wine
SPRITZ D'ASTI	amaro montenegro, campari, rose syrup, soda, sparkling wine
FLAME & DUST	dark rum, O.F.T.D. rum, pineapple rum, passion fruit, orgeat, calamansi, pineapple
MANARAI SPRITZ	gin, Bali pomelo cordial, guava, basil, sparkling wine
EAU DE FLEUR	rosa gin, chamomile liqueur, St. Germain, rose syrup, tonic, bubble drop

CLASSIC COCKTAIL	150
PIÑA COLADA	MARGARITA
MIMOSA	MOSCOW MULE
SPRITZ	COSMOPOLITAN
MOJITO	NEGRONI
DAIQUIRI	OLD FASHIONED

MOCKTAIL	75
VANILLA FLIPPER	vanilla ice cream, almond, milk, almond slice
VERY BERRY NOLADA	strawberry fruit, pineapple juice, coconut cream, coconut water
DEHYDRATION REMEDY	watermelon, pineapple, coconut water, lime
IMMUNE BOOSTER	sunkist orange, granny smith apple, pineapple, goji berry, chia seed
MANGO TANGO	mango, hazelnut syrup, lychee, lime
KALAMANSI	ice cream sorbet mix berry, lychee syrup, orange calamansi purée, simple syrup, lychee, soda water, mint leaves

MANARAI'S BLEND	85
PARADISE	dragon fruit, green apple, mango, yoghurt, honey citrus splash mix, oat milk
TROPICAL ISLAND	pineapple, orange, Bedugul's strawberry, yoghurt, honey island mix, coconut milk
BERRY BOOZY	banana, Bedugul's strawberry, honey, berry mix yoghurt, coconut water

MILKSHAKE SELECTION	75
CHOCO OREO	oreo crunch, oreo, vanilla ice cream, fresh milk, chocolate syrup, salted caramel cream
BERRYLICIOUS	fresh strawberry, strawberry syrup, vanila ice cream, fresh milk, salted caramel cream, rainbow mieses ceres
COCO BLISS	cream coconut, coconut water, coconut ice cream, hazelnut syrup, salted caramel cream, chocolate powder, red cherry

WINE BY THE GLASS

NV ALBALUNA	175
Glera Veneto, Italy	
CANTINE SANTI SORTESELLE	150
Pinot Grigio, Italy medium body, medium acidity	

150

JAMAICAN ME HORNEY	rum, dark rum, orange liqueur, pineapple, honey, bitter
GIRLFRIEND, YES!	coconut sorbet, sparkling wine
SPARKLING SANGRIA	spice infused cognac, orange liqueur, red wine, acid mix
C-CUP'S	vodka, coconut sorbet, coconut water, vanilla syrup, soda
VIN & GIN	gin, acid solution, green apple, chili wine, cucumber skin, tonic
WATERMELON FROSÉ	vodka, vermouth, fresh watermelon juice, rosé wine

BEER	
KURA KURA ISLAND ALE / LAGER	115
CORONA	135
BINTANG / RADLER / CRYSTAL	70
HEINEKEN	75

COCONUT LOVER	
KOLOBI PUNCH	85
fresh young coconut, Bedugul's strawberry, orange, lemon passion fruit purée, blood orange syrup	
TROPICOOOL SANGRIA	175
fresh young coconut, light rum, coconut liqueur, orange, lemon, apple, homemade spice syrup, citrus cordial	

FRESH JUICE	65
ORANGE / WATERMELON / STRAWBERRY	
PINEAPPLE / MANGO / FRESH YOUNG COCONUT	

WATER & SOFTIES	
FIJI STILL 330ml / 1L	50/120
PERRIER SPARKLING 330ml / 750ml	55/120
COKE / COKE ZERO / SPRITE	45
RED BULL 250ml	60
TONIC WATER / GINGER ALE	50

KOMBUCHA 200ml	75
ISPAHAN lychee, raspberrry, rose tea	
PINE LIME pineapple, lime	
PEACH KISS yellow peach	

TEA SERIES	65
ORANGE CLOVE TEA	Tea & Sons tea herbs mix, orange juice, simple syrup, lemongrass sorbet, mint leaves
HIBISCUS TEA FIZZ	hibiscus tea prepared, peach syrup, grapefruit syrup, simple syrup, mix berry sorbet, soda water
GRANDMA ICED TEA	Tea & Sons, simple syrup, lemon, lemon sorbet, mint leaves

BARONS PHILIPPE ROTSCILD	150
Merlot France medium to full body, dry, medium acidity	
CHATEAU ASTROS MOON ROSE	150
Cinsault, Grenache Vin De Pay's, France medium body, dry, medium acidity	

*Please advise our server if there's any allergic or dietary restrictions, many dishes can be made gluten free or vegan, feel free to enquire.
**Prices are in thousands of Rupiah and are subjected to 21% government tax & service charge