

MENU

# CHILLED FROM THE SEA -

#### **SUMBERKIMA OYSTERS**

citrus soy | dried tuna | salmon roe | lime half 820 | dozen 1,600

# SEAFOOD ON ICE

3 Sumberkima oysters | 1 Bali Karangasem lobster | 3 tiger prawns | 3 pacific scallops | market fish ceviche | salmon sashimi | mignonette | cocktail sauce citrus soy | lemon 1.200

# YELLOW FIN TUNA CRUDO

yuzu | avocado smashed | bonito | nori crackers 188

#### **PRAWN TEMPURA ROLL**

avocado | spicy Japanese mayonnaise | togarashi | Ikura 182

# SUSHI MORIAWASE

salmon | yellow fin tuna | unagi | prawn | tamago | avocado 260

### APPETIZERS —

# PICKLED BEET HUMMUS 🥒 🕏

heirloom beetroot | crumbled feta | pistachio | pine nuts | grilled whole-wheat pita 220

# VEGAN "ROJAK" SALAD 🥏 👈

organic mixed lettuce | tempe | roasted peanut pomelo | sweet plum dressing 128

# **BURRATA CHEESE**

Heirloom tomato jam | tomato gazpacho | Parma ham crisp | crumbled ham 228

# PACIFIC SCALLOPS

pan seared | roasted cauliflower & potato puree | pepper fondue | chimichurri 280









### **SOP BUNTUT**

braised Australian beef oxtail | root vegetables | crispy shallot | crackers | green chili sambal | steamed jasmine rice 220

# **BALINESE CHICKEN CURRY**

country chicken | spices | coconut cream | steamed jasmine rice

# **SHORT RIB RENDANG**

Australian beef short rib | spicy coconut sauce | steamed jasmine rice 480

# - NASI BALI

chicken betutu | Balinese satay | grilled shrimps | sweet soy braised pork | Balinese grilled fish | steamed jasmine rice 198

# SATAY CAMPUR 🕏

grilled beef satay | chicken bamboo skewers | steamed rice cake | peanut soy sauce 198

> NASI GORENG | Indonesian fried rice MIE GORENG | Indonesian street style yellow noodle chicken satay | chili sambal | local achar | free range fried egg chicken 160 | seafood 198







HOT —

#### **BASQUE GRILLED SPRING CHICKEN**

caramelized leek | shallot jus 188

LAMB "CHAR SIEW"

Cantonese style barbecued rack of lamb | wok fried bok choy 560

### **DRY RUB PORK RIBS**

smoked BBQ sauce | apple slaw salad 298

### **CHILI TIGER PRAWN LINGUINE**

chili | garlic butter | arugula 338

PACCHERI ARRABBIATA

handmade pasta | spicy tomato garlic sauce 188

# **BASQUE GRILLS** -

**SEA** 

### **BASQUE FIRED BARRAMUNDI FILLET**

confit potato | sambal matah 388

# **GRILLED TASMANIAN SALMON**

edamame beans puree | chives beurre blanc | lemon 488

JUMBO TIGER PRAWNS

seaweed butter | edamame | yuzu 428

# KARANGASEM BALI LOBSTER

brown butter sauce | crab custard | salmon roe | aioli | lemon 1,400

# **LOBSTER THERMIDOR**

white wine cream sauce I gruyere & parmesan cheese | mushrooms | shallots | mustard | lemon 1.400









# —— BASQUE GRILLS —

#### **BEEF**

all our steaks are certified Australian Angus beef

BEEF TENDERLOIN 200G | 988 RIBEYE 280G | 762 STRIPLOIN 280G | 788



cubed beef | microgreens salad | Kale kimchi |garlic flakes | miso sauce

# **BEEF TENDERLOIN 200G** | 968 **STRIPLOIN 200G** | 878

#### **SAUCES**

TRUFFLE SOY VINAIGRETTE | PORT MUSHROOM JUS | BLACK PEPPERCORN
CHIMICHURRI | SAMBAL M'BEH BUTTER | BERNAISE

#### SIDES

GRILLED ASPARAGUS | bonito flake | sesame | miso | 98

SAUTÉED BROCCOLI | seaweed butter | chili | 88

CREAMED SPINACH | parmesan | fried egg | 110

TEMPURA ONION RINGS | sea salt | 60 💋

ROASTED MUSHROOMS | brown butter | herbs | 110

BLACK TRUFFLE POTATO PUREE | chives | crisp garlic | 120 🥖

STEAK FRIES | chicken salt | aioli | 78









# - DESSERTS -

### **PASSION BRULEE**

passion fruit creme Brulé | micro sponge | lychee sorbet 168

# **COCONUT PARFAIT**

young coconut shavings | kafir lime | meringue | coconut sorbet & granite 168

# **HOT LAVA**

dark chocolate lava cake | Tanamera coffee ice cream 168

# **ICE CREAM**

vanilla l chocolate l strawberry l coconut 45 per scoop

### **SORBET**

raspberry | passion fruit | mango 45 per scoop









WINES BY THE GLASS	glass	bottle
SPARKLING PROSECCO DI TREVISO EXTRA-DRY   Glera   7 Cascine   Veneto, Italy   100ml	220	1,460
WHITE		
SOMMER RIESLING 2021   Schloss Vollrads   Rheingau, Germany   100ml	160	1,120
ALASTRO 2020   Grecanico-Sauvignon   Planeta   Menfi   Sicily, Italy   100ml	180	1,260
MATUA SAUVIGNON BLANC 2022   Marlborough   South Island, New Zealand   100ml	200	1,400
ROSÉ		
M ROSÉ 2021   Grenache blend   Château de Minuty   Provence, France   100ml	220	1,540
MATUA ROSÉ 2022   Pinot Noir   Marlborough   South Island, New Zealand   100ml	200	1,400
RED		
CÔTE DE BROUILLY 2020   Gamay   Domaine Fessy   Beaujolais   Burgundy, France   100ml	200	1,540
LE CUPOLE 2019   Cabernet Franc blend   Tenuta Trinoro   Tuscany, Italy   100ml	280	1,960
PÈTALOS 2019   Mencía   Descendientes de Palacios   Bierzo   León, Spain   100ml	240	1,680
SWEET		
GEWÜRZTRAMINER SÉLECTION DE GRAINS NOBLES 2001   Trimbach   Haut-Rhin   Alsace, France   100ml	260	3,600
THE PERFECT POUR - HALF BOTTLE OF CHAMPAGNE		
LOUIS ROEDERER BRUT PREMIER   Pinot Noir blend   NM-Reims   Champagne   375ml		960

#### COCKTAILS

We have sought to capture the essence of maritime traditions in our cocktail menu. It reflects the changing moods and rhythms of a day at sea. Each cocktail is a homage to a unique sailor tradition, creating an immersive journey for our guests

#### **GOLDEN DAWN**

gin | orange liqueur | orange peel blanco | aloe vera and honey mix | lemon juice | 164

Red sky at morning, sailors take warning." This old sailor's belief signifies the importance of the dawn's first light. A golden sunrise is seen as a promise of fair winds and calm seas, setting the course for the day's voyage.

#### **KNOTS BREW**

whiskey | single malt whisky | sweet vermouth | homemade coffee liqueur | black peppercorn tincture | sugar syrup | 240

Knots are vital to a sailor's craft. Each knot, from the sturdy bowline to the adjustable sheet bend, has its purpose. Before setting sail, sailors meticulously untie their mooring knots, an essential ritual believed to ward off bad luck and symbolizing the commencement of a new journey.

### **NEPTUNE'S TOAST**

white rum | maraschino & Campari mix | citrus sherbet | mint leaves | lemon juice | Prosecco | 184

Prior to setting sail, sailors often gather for a "bon voyage" toast. The tradition involves clinking their glasses against the ship's gunwale, an act of respect towards the ship that serves as their home and protector at sea. This toast is an appeal to the sea gods-Poseidon, Neptune, or Njörd-for safe passage and good fortune on their journey.

# **HEMISPHERE VOYAGER**

whiskey | honey liqueur | maple syrup | peanut butter | banana jam | red orange juice | lemon juice | 168

The "line-crossing ceremony" is a rite of passage for sailors crossing the equator for the first time. The festivities often include the sailors dressing as King Neptune and his court and promoting the uninitiated, or "pollywogs", into "shellbacks".

#### **WATCHMEN'S DELIGHT**

tequila | lemongrass & kaffir lime leave cordial | lemon juice | passion fruit foam | 220

The sound of eight bells marks the end of a sailor's four-hour watch. This enduring tradition reflects the sailors' respect for order and the rotation of responsibilities, ensuring that the ship never goes unattended.

#### **TWILIGHT COMPANION**

vodka butterfly pea | grapefruit zest triple sec | lemon juice | sugar syrup | Prosecco | 240

As the sun sets, day ends and the sky turns a deep indigo, sailors watch for the sight of an albatross. Maritime lore holds that these birds are the souls of sailors lost at sea, and their sighting is seen as a good omen for a safe journey through the coming night.

#### **IN BOCCA AL LUPO**

mezcal | lemon juice | Aperol | sweet vermouth | Jägermeister | lemon juice | rosemary wine reduction | 210

Italian sailors have a whimsical approach to well wishes. Instead of saying "buona fortuna" (good luck), they playfully utter "in bocca al lupo" (in the mouth of the wolf). This unique expression reflects their belief that blessings and good fortune should come from the gods of the sea, and directly wishing for it may interfere with the intended outcome.

# **SHANTY SERENADE**

white rum | coconut liqueur with coconut cream | ginger & pineapple shrub | lime juice | ginger beer | 188

As the stars appear, sailors gather to sing shanties, their melodies often echoing tales of legendary sea creatures and mythical adventures. This communal singing serves to keep spirits high, synchronize work, and keep the rich maritime lore alive.

### **PIONEERING HORIZON**

gin | sweet vermouth | berry mix cordial | soy sauce | lemon juice | pomegranate syrup | 162

As the darkest hour descends, the beam of a lighthouse emerges - a beacon guiding sailors safely to the harbor. But the voyage's end holds one last tradition-the "first foot on land." This chosen one, usually a sailor who has previously braved disaster at sea, steps ashore first, imbuing the crew with good luck for future voyages. This poignant moment, the combination of relief, achievement, and anticipation, promises more adventures as a new day dawns.

# SPIRITS -

APERITIF	glass	bottle	RUM	glass	bottle
Campari	120	Dotte	Myers's Dark Rum	110	1,880
Aperol	110		Captain Morgan White	110	1,880
Martini Bianco	110		Captain Morgan Spiced Rum	110	1,880
Martini Extra Dry	110		Nusa Cana Tropical Island	110	1,880
Martini Rosso	110		Nusa Cana Spiced Island	110	1,880
Pernod	225		Diplomatico Reserva	190	3,300
Ricard	120		Diplomatico Nesel va	150	3,300
Media	120		WHISKY		
ARAK			Monkey Shoulders	210	3,600
Bumbung	64	1,140	Ballantine's Finest	148	2,450
De'Wan	64	1,140	Chivas Regal 12 years old	148	2,450
			Chivas Regal 21 Royal Salut	850	14,000
GIN			Chivas Regal 25 years old	1,200	18,000
Beefeater	110	1,880	Johnnie Walker Black Label	148	2,450
Monkey 47	260	3,000	Johnnie Walker Gold Label	320	5,600
London No. 1	146	2,400	Johnnie Walker Blue Label	1,000	16,000
Tanqueray	140	2,400	The Glenlivet 15 Y.O	260	4,400
Tanqueray No.10	220	3,800	The Glenlivet 18 Y.O	620	10,500
Bombay Sapphire	140	2,400	Macallan 12 Y.O Sherry Oak	540	9,700
Hendrick's	285	4,600	The Glenlivet 15 Y.O Double Cask	520	8,800
Wint & Lila	155	2,600	Glenfiddich 12 Y.O	260	4,400
Nordes	175	3,000	Jameson	120	2,000
Roku	210	3,600	Jack Daniel's	140	2,400
Gordon's	110	1,880	Jack Daniel's Single Barrel	240	4,000
East Indies Dry	110	1,880	Jim Beam Black Label	160	2,700
East Indies Pomelo Pink	110	1,880			,
VODKA			COGNAC		
Absolut	130	2,100	Martell Single Barrel V.S.O.P	310	5,400
Absolut Elyx	190	3,280	Martell Cordon Bleu	560	10,000
Belvedere			Martell X.O	800	14,000
	190	3,280	Hennessy X.0	680	12,000
Grey Goose	190	3,280 2,100	LIQUEUD		
Ketel One	130	2,100	LIQUEUR	78	
TEQUILA & MEZCAL			Nusantara Coffee Liqueur Kahlua	110	
Jimador Blanco	120	2,000	Malibu	130	
Olmeca Reposado	120	2,000	Drambuie		
1800 Reposado	180	3,100	Baileys Irish Cream	130	
Don Julio Reposado	260	4,600	Grand Marnier	130	
Patron Reposado	230	4,000		160	
Código 1530 Blanco	210	3,600	Cointreau  Repodicting Dom	140	
Código 1530 Reposado	260	4,400	Benedictine Dom	280	
Clase Azul Reposado	560	9,800	Midori	110	
Machete Mezcal Joven	230	1,460	Vaccari Sambuca	160	
		•	Jägermeister	160	

# BEVERAGES -

JUICES		BEERS	
Orange Juice	60	LOCAL	
Watermelon Juice	60	Bintang	64
Pineapple Juice	60	Bintang Crystal	64
Cranberry Juice	60	Bali Hai	64
		Singaraja	64
FRESH YOUNG COCONUT	64	Prost Pilsner	64
SOFT DRINKS		LOCAL CRAFT	
Coca Cola, Coke Zero, Sprite, Fanta	50	Kura Kura Lager	98
Fever Tree Indian Tonic	76	Kura Kura Island Ale	98
Fever Tree Ginger Beer	76	INTERNATIONAL	
Red Bull	80	Corona	98
		Heineken	98
MINERAL WATER		DRAFT	
Equil Water   380 ml	50	Bintang   330ml / pint	64 / 98
Equil Water   760 ml	80		98 / 128
Still   Sparkling			
		COFFEE BY TANAMERA	
		HOT COFFEE	
		Espresso, Americano	60
		Double espresso	80
		Cappuccino, Latte, Latte Macchiato	68
		COLD COFFEE	
		Iced Coffee	68
		Frappuccino	68
		EXCEPTIONAL DILMAH TEA	
		HOT TEAS	
		English Breakfast Elegant	60
		Earl Grey Ceylon	60
		Green Tea Fragrant	60
		Jasmine Peppermint & English	60
		Toffee Rose with French Vanilla	60
		ICED TEAS	
		Regular Ice Tea, Lemon Ice Tea, Lychee Ice Tea	68