

## DINNER MENU

**See our selection of fresh seafood available for today cooked on our charcoal BBQ including free Salad Bar, Potatoes, Rice and Bread (minimum spend of Rp 50,000 per person)**

### BREADS and SOUPS

* Grilled Italian Flat Bread with today's selection of Dips	30,000
* House-Baked Garlic Bread with Confit Garlic and Extra Virgin Olive Oil	30,000
* Creamy Thai Pumpkin Soup	45,000
* Tom Yum Soup	65,000
* Crab Meat and Corn Soup	50,000

### APPETISERS

* Edamame with Sea Salt	30,000
* Vegetarian Mezze plate - Guacamole, Babaganoush and Pickled Vegetables	60,000
* Beach House Tuna Tartare with Lemon Oil and Toasted Baguette	70,000
* Beef Carpaccio with Australian Tenderloin, Shaved Parmesan, Rucola, Basil and Extra Virgin Olive Oli	70,000
* Salt and Pepper Calamari or a Coriander, Red Capsicum and Rocket Salad	65,000

### PASTAS and RISOTTO

Your Choice of Spaghetti, Tagliatelle or Panne Pasta

* Traditional Bolognese - Australian Beef braised with Herbs and Tomato	60,000
* Carbonara – Bacon, Parmesan Cheese, Egg and a Cream Sauce	55,000
* Smoked Salmon, Tomato, Spinach with a Cream Sauce	70,000
* Lobster with Coconut, Lime, Coriander and Tomato Sauce	55,000
* Homemade Saffron Tagliatelle with Roasted Cherry Tomatoes, Chives and Rocket	70,000
* Tuna Pasta with Fresh Basil and Napolitana Sauce	70,000
* Seafood Risotto - Arborio Rice with Cream and Fresh Seafood	85,000
* Vegetable Risotto - Arboria Rice with Market Vegetables and Cream	55,000

### SALADS and SIDES

* Rucola Salad with Pears, Walnuts, Parmesan and White Balsamic and Extra Virgin Oil Dressing	55,000
* Pumpkin and Goats' Cheese Salad with Fried Chick Peas, Mixed Lettuce and Sun Dried Tomatoes with a Lemon Mustard Dressing	60,000
* Baby Spinach Salad with Bocconcini, Cherry Tomatoes, Grilled Eggplant and Pine Nuts with a Basil Infused Olive Oil Dressing	55,000
* Caesar Salad with Egg, Parmesan, Bacon, Cos Lettuce and Croutons	60,000
* French Fries with Aioli	30,000
* Wedges with Sour Cream and Sweet Chili	30,000

### MAINS

* Chicken Supreme - Pan Fried Chicken Breast on Sweet Potato mash with Green Beans and Rich Chicken Gravy	70,000
* Lobster Ravioli with a Saffron, Cream and Coriander Sauce	90,000
* Chicken Schnitzel served with Fries and Salad	55,000
* Homemade Beef and Potato Pie served with Mash Potato and Salad	65,000
* Homemade Chicken and Mushroom Pie served with Mash Potato and Salad	55,000
* Homemade Vegetable Pie of Roast Pumpkin, Goats Cheese, Spinach with Mash Potato and Salad	50,000
* Fish and Chips – Beer Battered Snapper Fillet with Tartare Sauce	70,000
* Beach House Burger with Bacon, Cheese, Egg, Lettuce, Tomato and French Fries	55,000

A SURCHARGE OF 21% WILL BE ADDED TO COVER STAFF SERVICE AND GOVERNMENT TAX

## INDONESIAN

* Soto Ayam - Traditional Chicken and Vegetable Soup with Rice	35,000
* Chicken Taliwang - Spicy Traditional Lombok Style with Bean Salad	50,000
* Ayam Bumbu Bali - Chicken with Balinese Traditional sauce and Rice	50,000
* Beef Rendang with Coconut, Soy Sauce and Rice	50,000
* Kakap Goreng Tepung - Fried Snapper fillet with Rice and Sambal	90,000
* Prawn Balado - Fried Prawns in a Sumatran Sauce and Rice	75,000
* Tahu and Tempe Goreng - Fried Tofu and Soya Bean and Rice	30,000
* Olah-Olah - Mixed Vegetable with Coconut and Rice	30,000
* Special Nasi Campur - Selection of Indonesian Specialities	60,000
* Nasi Goreng - Fried Rice with Fried Egg and Chicken	45,000
* Mie Goreng - Fried Noodle with Fried Egg and Chicken	45,000
* Soto Daging - Indonesian Beef Broth with Vegetable	40,000
* Eggplant Balado - Fried Eggplant with Sumatran Sauce and Rice	30,000
* Pepes Tahu - Grilled Tofu Wrap in Banana Leaf and Rice	30,000

## ASIAN

* Yum Cha selection of Spring Rolls and Dim Sum with Soy Sauce	55,000
* Vietnamese Roll served with Prawn, Vegetables and Asian Dipping Sauce	55,000
* Spring Rolls of Prawn and Coriander served with our Homemade Chilli Jam	55,000
* Peking Duck Stack with Fried Wontons, Shredded Asian Vegetables and Hoi Sin	60,000
* Sashimi with Wasabi, Soy, Pickled Ginger, Wakame Seaweed, Flying Fish Roe and Seasonal Fresh Seafood	75,000
* Cream Cheese Wontons, deep fried and served with chives and sweet chili sauce	50,000
* Chinese Fried Rice	45,000
* Stir-Fried Beef Oyster Sauce with Rice	65,000
* Sweet and Sour Chicken with Rice	55,000
* Stir-Fried Seafood Garlic Sauce with Rice	85,000

## KIDS MENU

* Spaghetti Bolognese	40,000
* Chicken Nuggets – Breaded Chicken served with French fries and tartare	40,000
* Mini Pizza Topped with Ham and Cheese	40,000
* Fish and Chips - Battered Snapper Fillets with Tartare Sauce	40,000
* Mini Burger with Beef, Lettuce and Tomato	40,000

## DESSERT MENU

* Selection of Ice Cream	35,000
* Apple Strudel - with Apple Sauce and Vanilla Ice Cream	40,000
* Banana Flambée - with Vanilla Ice Cream	35,000
* Seasonal Fruit Salad	25,000
* Homemade White Chocolate Cheese Cake	45,000
* Orange and Poppyseed Crème Brûlée	40,000
* Tiramisu - with Vanilla Ice Cream	50,000
* Fallen Chocolate Cake - with Strawberry Coulis and Crème Anglaise	50,000
* Chocolate Mousse - with Fresh Fruit	45,000

## AFTER DINNER COCKTAILS

* Butterscotch Seduction ( Bali Moon Butterscotch, Pineapple, Whipped Cream )	50,000
* Flaming Sambuca ( Sambuca with Coffee Beans )	50,000
* B-52 (Kalua, Baileys and Cointreau)	55,000
* Irish Coffee (Irish Whisky, Illy Coffee and Whipped Cream)	60,000

## CHARACTER COCKTAILS

Caipirosca <i>Vodka, Brown Sugar, Lime</i>	50,000
Caipirina <i>Light Rum, Brown Sugar</i>	50,000
Cocktail Martini <i>Dry or Sweet Martini, Gin, Green Olive</i>	50,000
Margarita <i>Tequila, Triple Sec, Lemon Juice</i>	50,000
Bloody Mary <i>Vodka, Salt and Pepper, Tabasco, Worcestershire Sauce, Tomato Juice</i>	50,000
Whisky Sour <i>Whisky, Sugar, Lime Juice</i>	50,000
Screwdriver <i>Vodka and Orange Juice</i>	50,000
Black Russian <i>Vodka, Kahlua, Coke</i>	55,000
White Russia <i>Vodka, Kahlua, Milk</i>	55,000
Tequila Sunrise <i>Tequila, Orange, Lemon, Grenadine</i>	50,000
Mai Tai <i>Bacardi, Triple Sec, Lime, Grenadine, Sugar</i>	55,000
Japanese Slipper <i>Vodka, Midori, Lime Juice</i>	55,000
Golden Cadillac <i>Galliano, Crème de cacao white cream</i>	55,000
Pimm's Cup <i>Pimms, Lemonade and Lime Juice</i>	50,000
Long Island Ice Tea <i>Vodka, Bacardi, Gin, Triple Sec, Tequila, Lime, Coke</i>	65,000
Negronie <i>Gin, Campari, Martini Rosso, Club Soda</i>	55,000
Mojito <i>Light Rum, Lime, Sugar, Milk and Soda</i>	55,000
Cosmopolitan <i>Vodka, Triple Sec, Cranberry Juice, Lemon</i>	55,000
Brandy Alexander <i>Crème de cacao, Brandy, Cream</i>	55,000
Sea Breeze <i>Vodka, Cranberry, Grapefruit Juice</i>	50,000

## BALI MOON COCKTAILS

Berrytini <i>Vodka, Balimoon Blackcurrant, Lime Cranberry Juice</i>	45,000
Pineapple Mint Roska <i>Vodka, Blue Curacao, Triple Sec, Pineapple, Tonic</i>	45,000
Hypnotizer <i>Vodka, Blue Curacao, Triple Sec, Pineapple, Tonic</i>	45,000
Illusion <i>Vodka, Melon, Triple Sec, Coconut, Blue Curacao</i>	45,000
Blue Margarita <i>Tequila, Blue Curacao, Triple Sec, Lime</i>	50,000
Mint Cooler <i>Vodka, Pepper Mint, Orange Juice, Lime Soda</i>	45,000
Crazy Crush <i>Vodka, Melon, Sugar, Orange, Lime, Mint</i>	45,000

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## LONG DRINKS

Singapore Sling	50,000
<i>Gin, Cherry Brandy, D.O.M Lime, Soda, Grenadine</i>	
Pina Colada	50,000
<i>Rum, Coconut Milk, Pineapple Juice, Coconut Liqueur</i>	
Blue Ocean	55,000
<i>Vodka, Bacardi, Blue Curacao, Lime Lemonade</i>	
Zombie Jump	55,000
<i>Dark and Light Rum, Cherry Brandy, Orange, Lime, Grenadine</i>	
Beach House Illusion	55,000
<i>Vodka, Gin, Pineapple, Lime and Grenadine</i>	
Blue Sambuca	55,000
<i>Sambuca, Blue Curacao, Pineapple</i>	
Beach House Invasion	55,000
<i>Vodka, Galliano, Lemon Juice, Sprite</i>	
Tom Collins	50,000
<i>Gin, Sugar Powder, Orange, Lemon, Soda</i>	
Cuba Libre	50,000
<i>Jamaica Rum, Lime, Coke</i>	
Vodka Electric	50,000
<i>Vodka, Lime, Lemon Grass and Lemonade</i>	

## SPIRITS and LIQUEURS

Drambuie	40,000
Midori	40,000
All Bali Moon Liqueur	35,000
Galiano	40,000
Campari	40,000
Martini Rosso	35,000
Martini Dry	35,000
Martini Bianco	35,000
Ricard	40,000
Kahlua	45,000
Baileys	45,000
Tia Maria	45,000
Cointreau	45,000
Johnnie Walker Red Label	45,000
Johnnie Walker Black Label	55,000
Canadian Club	40,000
Jim Beam	40,000
Jack Daniel's	50,000
Absolut Vodka	40,000
Smirnoff Vodka	35,000
Stolichnaya Vodka	35,000
Gordon Gin	40,000
Bombay Sapphire Gin	40,000
Bacardi White Rum	40,000
Myer's Rum	40,000
Jose Cuervo Tequila	50,000
Malibu Rum	40,000
Sambuca Vaccuri	40,000
Old Bushmill	50,000
Beehive Brandy	50,000
Remy Martin Cognac	60,000

## BEERS

Small Bintang	24,000
Large Bintang	37,000
Corona Beer	50,000
Carlsberg	25,000
Heineken	25,000
San Miguel Light	25,000

**SOFT DRINKS**

Small Water	5,000
Large Water	10,000
Coke, Sprite, Fanta, Soda, Coke Zero	12,000
Diet Coke, Tonic Water	12,000
Pocari Sweat, Ginger Ale	12,000
Red Bull	12,000
Green Sands	12,000

**NON ALCOHOLIC COCKTAILS**

Fruit Punch <i>Pineapple, Orange Juice, Soda, Grenadine</i>	25,000
Beach House Colada <i>Pineapple Juice, Coconut Milk, Lemon</i>	25,000
Trawangan Sunset <i>Orange Juice, Grenadine, Lemon</i>	25,000
Classic Norma Jean <i>Ginger ale, Grenadine, Orange, Cherry</i>	25,000

**TEAS and COFFEES**

Lipton Tea	15,000
Twinings Earl Grey Tea	15,000
Twinings Darjeeling Tea	15,000
Twinings Green Tea	15,000
Twinings Peppermint Tea	15,000
Twinings Camomile Tea	15,000
Matt Tea <i>Lime, Ginger, Lemon Grass, Garlic, Honey, Green Tea</i>	20,000
Lombok Coffee	15,000
Lazumba Coffee, 2 Cup Plunger	20,000
Cappuccino	22,000
Café Late	22,000
Espresso Single	20,000
Espresso Double	30,000