

APPETIZERS & SALADS

CAESAR SALAD 95 K

Baby romaine lettuce, zesty dressing, finely shaved parmesan and white anchovy

Additional grilled prawn or chicken 55 K

NICOISE SALAD 175 K

Summer leaves served with tuna tataki, potatoes, hard-boiled egg, olives, green beans and French vinaigrette

TOMATO MOZZARELLA SALAD 165 K

Tomatoes, bocconcini, basil and pesto sauce

CHICKEN PELALAH SALAD 160 K

Seared chicken, sambal matah, kaffir lime fruit and lettuce

ORANGE COUSCOUS SALAD 105 K

Couscous, lettuce, roasted pumpkin, cherry tomato, orange dressing

JIMBARAN CALAMARI 110 K

Crispy calamari with wild rocket, Italian parsley and lime aioli

PRAWN SALAD 205 K

Avocado, baby romaine lettuce, cherry tomato, celery stick, cocktail sauce

POKE BOWL 110 K

Avocado, edamame, mint and basil leaves, mango salsa and sesame dressing
(Choose between tuna, salmon, prawn or chicken)

SOUPS

FISHERMAN SOUP 95 K

Prawn, calamari

TOMATO SOUP 95 K

Ravioli and cherry tomato

GAZPACHO ANDALOUS 85 K

Cold summer soup of tomatoes, bell peppers and cucumbers

SANDWICH, WRAP & BURGER

ALL DISHES ARE SERVED WITH FRIES

PORTOBELLO MUSHROOM 150 K

Toasted green bun, Danish blue cheese, caramelized onion and lettuce

CLUB SANDWICH 160 K

Bacon, tomato, romaine lettuce, egg, cheddar cheese and grilled chicken

CHICKEN WRAP 170 K

Breaded chicken breast, avocado, tomato, cucumber, lettuce and lemon mayo

BEEF BURGER 180 K

Toasted black bun, grilled beef patty, lettuce, cheddar cheese and caramelized onion

HOT DOG 150 K

Toasted bun, beef sausage, romaine lettuce, caramelized onion, tomato, red cheddar cheese and mayonnaise

GIANT CROISSANT SANDWICH 155 K

Take a delicious classic to the next level with a tender, flaky croissant served with tuna mayo, rucola, tomato, cheddar cheese

POOLSIDE

FISH AND CHIPS 190 K

Beer battered fillet of fish, fries, salad and tartar sauce

FISH/BEEF TACOS 110 K

Fried fish or beef, salsa & fresh coriander

FRENCH FRIES / POTATO WEDGES 55 K

With lemon aioli

CHICKEN FINGERS 160 K

Breaded chicken breast, fries, small salad and condiment

PRAWN GUACAMOLE 175 K

Mexican avocado smash with lemon and cayenne served with prawn and corn tortilla

GREEK STYLE FRIES 85 K

Sweet potato fries, feta cheese, tomato paste & basil leaf

BEEF NACHOS 150 K

Seasoned ground beef, corn tortilla, refried beans, cheese, tomatoes, fennel and green onions

SATAY 140 K

Chicken skewers grilled over coconut charcoal with hand crushed peanut sauce and steamed rice

Our Chef will be pleased to assist you if you have dietary restrictions or allergies

Vegetarian 

Gluten Free 

Spicy 

Vegan 

Contain Pork 

The above price are in thousand rupiah and subject 11% government tax and 10% service

PIZZAS

*Our Pizzas are available in gluten-free banana flour
(Please note that family size is not available in gluten-free)
choice of regular OR family size (60cm)*

GRILLED HONEY CHICKEN 155K/380K

With caramelized red onion,
black olives and tarragon

SEASIDE DELIGHT 180K/380K

Mahi-mahi, calamari and prawns
with parsley, garlic and chili

QUATTRO FORMAGGI 150K/380K

Danish blue, brie, mozzarella and
emmental

MEAT LOVERS 180K/380K

Salami, chorizo, mama's meatball,
bacon and BBQ Sauce

MARGHERITA 165K/380K

The classic with vine ripen tomato,
basil, olive oil and mozzarella

PRIMAVERA 145K/380K

Asparagus, artichoke, capers
roasted tomato and olives

PASTAS OF THE DAY

**CHOICE OF PASTA: SPAGHETTI,
PAPPARDELLE, PENNE OR FUSILLI**

AGLIO OLIO 🌶️ 🌿

Sautéed garlic, chilli, roasted tomato,
olive oil, parsley and lemon zest

125 K

Additional grilled prawn or chicken

55 K

BEEF BOLOGNAISE

Minced beef ragout, fresh tomato
and demiglace

185 K

BEEF CARBONARA

Beef bacon, cream and parmesan cheese

140 K

SEAFOOD WHITE WINE SAUCE

Assorted seafood, shallot, garlic and parsley
in white wine sauce

170 K

MAIN COURSES

CHARGRILLED ANGUS RIB EYE 🍖

With gratinated potatoes, selected mustard,
Cafe de Paris butter and assorted leaves

260 K

GERMAN MEATLOAF 🍖

Pan-fried meatloaf served with a sunny side up
egg on top and potato salad

185 K

190 K

SWISS BRATWURST 🍖

Swiss style pork sausage with onion gravy

BEEF MASSAMAN 🌶️ 🍲

Braised Thai style beef curry with baby potato,
roasted peanuts and steamed rice

200 K

JIMBARAN GRILLED FISH 🌶️

Whole baby red snapper, mango sambal,
pickled vegetables, steamed rice

215 K

HALF SPRING CHICKEN

Roasted with lemon and thyme, served with baby
potato, sautéed carrots and garlic string beans

185 K

INDONESIAN FRIED RICE 🌶️

Served with chicken, seasonal vegetables, fried
egg and sambal

140 K

Additional seafood

55 K

INDONESIAN FRIED NOODLE 🌶️

Served with chicken seasonal vegetables, fried
egg and sambal

140 K

Additional seafood

55 K

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DESSERTS

APPLE TATIN Vanilla crumb, passion fruit coulis served with vanilla ice cream	80 K
OPERA CAKE Coffee gelée, dried meringue served with mango sorbet	80 K
RASPBERRY SALTED CARAMEL TART Salted caramel tart, fresh raspberry	80 K
MANGO & BASIL PANNACOTTA Drunken orange compote and mango sorbet	80 K
LEMON CURD Served with dried meringue and kaffir lime	80 K
RED WINE POACHED PEAR With ivory chocolate mousse	80 K

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INFINITY BEACH CLUB

TROPICAL FROZEN	57K	SPARKS & BUBBLES		
STRAWBERRY & MANGO		LAGIOIOSA, PROSECCO TREVISO	ITA	635K
PASSION FRUIT & MELON		DE BORTOLI BRUT CUVÉE N/V	AUS	700K
PINEAPPLE & DRAGON FRUIT		CHARLES DE FERRE, JEAN LOUIS BLANC DE BLANC	FRA	635K
COCONUT & COFFEE		VEUVE DU VERNAY ICE WINE N/V	FRA	995K
FRESH COCONUT		MONTAUBRET BLUE LABEL BRUT N/V	FRA	1440K
WHOLE GREEN COCONUT	57K	WHITE WINES		
SOFT DRINKS	50K	SACREDHILL CHARDONNAY 2018	AUS	115K/ 550K
COCA-COLA, DIET COKE,		OHAI GRAVELS, WOVENSTONE	NZ	750K
SPRITE, TONIC WATER,		SUVIGNON BLANC 2018		
SODA WATER		VIDAL FLEURY COTES DU RHONE	FRA	635K
H2O SELECTIONS		BLANC 2016		
NATURAL STILL	40K	RED WINES		
WATER 330 ML		SACRED HILL CABERNET MERLOT 2018	AUS	115K/ 550K
NATURAL SPARKLING	40K	CASA SUBERCASEAUX CABERNET	CHI	610K
330 ML		SAUVIGNON 2019		
BLACK & BREW COFFEE/TEAS		VIDAL FLEURY COTES DU RHONE	FRA	750K
BALI COFFEE	40K	ROUGE 2015		
CAFE LATTE	57K	VINAVENTISQUERO, RESERVA	CHI	635K
CAPPUCCINO	57K	PINOT NOIR 2018		
ESPRESSO/ AMERICANO	40K	TYRRELL'S OLD WINERY, CABERNETA	SA	635K
SELECTION OF TWG TEAS	52K	SAUVIGNON 2017		
ICY COLD		KAIKEN, MALBEC 2018	ARG	750K
ICED COFFEE	57K	TALAMONTI, MODA 2018	ITA	635K
FRAPPUCCINO	57K	ROSE WINES		
ICE ALMOND MOCCA		SACRED HILL ROSE 2019	AUS	115K/ 550K
JUICES	57K	MAISON, AIX ROSE 2020	FRA	920K
ORANGE, PINEAPPLE,		FROM THE BREWERY		
WATERMELON, LIME		BINTANG		55K
		SINGARAJA		50K
		PROST		50K
		GUINNESS SMOOTH		50K

ARCHIPELAGO INSPIRED COCKTAILS

155 K

OCEAN

Gin, peach, clarified aromatic ginger cordial and blue tincture

BABOON

Vodka infused cardamon, honeydew liqueur, banana and ginger beer

SAILOR LOVE LETTER

Bourbon, dark beer reduction, red ginger nectar and spiced syrup

KOI

gin, Crème de Cassis, clarified calamansi and tonic water

RED & WHITE SANGRIA

Wine reduction, rum, pineapple juice, blue velvet cordial and spiced bitter

WAVE & SILK

Gin, lychee liqueur, spice gomme, egg white and blue tincture

TURTLE

Ginger beer, spiced rum, lemongrass shrub and pomegranate

FISH POND

Red wine reductions, pineapple curcuma fizz, dark rum and calamansi

PURPLE DUSK

Dark rum, honeydew liqueur, banana and ginger beer