

APPETIZERS & SALADS

TRADITIONAL BEEF CARPACCIO - GF <i>WITH RUCOLA AND PARMESAN</i>	190K
VARIATION OF TOMATOES - GF <i>SERVED WITH BUFFALO MOZZARELLA AND BURRATA DRIZZLED WITH EVOO</i>	179K
FISH CARPACCIO - GF <i>SALMON AND TUNA CARPACCIO WITH CAPERS DRESSING</i>	183K
BEETROOT SALAD <i>WITH GOAT CHEESE CROSTINO AND A HONEY MUSTARD DRESSING</i>	115K
SANJE'S INDIVIDUAL CAESAR'S SALAD - P <i>BABY ROMAINE, ANCHOVY, CRISPY BACON AND CAESAR'S DRESSING AND GARLIC CROUTONS</i>	125K

SOUPS

FISHERMAN'S SOUP - GF <i>CLEAR AND SPICY SEAFOOD SOUP WITH PRAWN, SQUID AND FISH</i>	85K
GAZPACHO ANDALOUS - V/GF <i>COLD SUMMER SOUP OF TOMATOES, BELL PEPPERS AND CUCUMBER</i>	85K
TOMATO SOUP WITH VODKA - V/GF <i>HOT AND CREAMY TOMATO SOUP WITH VODKA</i>	85K

PIZZAS

MARGHERITA - V <i>TOMATO, MOZZARELLA, BASIL AND OLIVE OIL</i>	165K
SEASIDE DELIGHT -S <i>PRAWN, CALAMARI, MUSSEL, MAHI-MAHI, GARLIC AND CHILI</i>	167K
FORMAGGI MISTI - V <i>BRIE, GOUDA, EMMENTAL AND LOCAL BLUE CHEESE</i>	155K
FUNGHI - V <i>BUTTON MUSHROOM, PORTOBELLO MUSHROOM, ROSEMARY AND SPRING ONION</i>	165K
VEGGIE VEGGIE - V <i>SPICED PUMPKIN, BABY SPINACH, FETA CHEESE, RED ONION AND BASIL PESTO</i>	165K

Our Chef would be pleased to assist you if you have specific dietary restriction or allergies
Contain Pork - P Vegetarian - V Gluten Free - GF Spicy - S

All prices are subject to 10% service charge & 11% prevailing government tax.

PASTAS

SPAGHETTI AGLIO OLIO E PEPERONCINO - V/GF/S GARLIC, PARSLEY, CHILI AND OLIVE OIL	125K
SEAFOOD LASAGNA - GF SPINACH, CABBAGE, PRAWN, SQUID AND FISH WITH ROMESCO SAUCE	197K
RAVIOLI FILLED WITH RICOTTA AND SPINACH, BUTTER AND SAGE SAUCE	167K
ZUCCHINE PASTA - V TAGLIOLINI SHAPPED ZUCCHINI IN A ZEZTY LEMON SAUCE	110K
RISOTTO DEL PESCATORE - GF RISOTTO WITH PRAWN, SQUID, MUSSEL, CLAM	185K
RISOTTO MILANESE - GF RISOTTO WITH SAFFRON, PARMESAN CHEESE AND BUTTER	167K

MAIN COURSES

GRILLED BEEF TENDERLOIN - GF WITH BAKED BONE MARROW, MASHED POTATOES AND RED WINE REDUCTION	350K
HERB CRUSTED LAMB RACK WITH POTATO FONDANT AND GREEN BEANS, ROSEMARRY JUS	320K
LEMON BUTTER CHICKEN SERVED WITH CRISPY POTATO CROQUETTE, BABY VEGETABLES AND LEMON BUTTER SAUCE	175K
STEAMED HOME CURED SALMON ROLL - GF MASHED POTATOES, SPINACH AND DILL CREAM SAUCE	297K
LIGHTLY PAN SEARED TUNA - GF WITH PUTTANESCA SAUCE AND A SUMMER SALAD	215K

DESSERTS

MANGO PAVLOVA - GF Mango merinque, cream, gelle served with lemon candy skin	90K
RED WINE POACHED PEAR Pear poached in red wine served with ivory chocolate mousse, and vanilla ice cream	80K
TIRAMISU Served with coffee jelly, strawberry coulis and sable coffee cream	95K
PINEAPPLE PARFAIT - GF Parfait with caramelized pineapple carpaccio, lemon jelly, served with fresh mix berry	80K

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BEVERAGES

TROPICAL FROZEN 70K

STRAWBERRY & MANGO, PASSION FRUIT
& MELON, PINEAPPLE DRAGON FRUIT,
COCONUT & COFFEE

YOUNG COCONUT 60K

SOFT DRINK 50K

COCA-COLA, DIET COKE,
SPRITE, TONIC WATER

H2O

BALIAN STILL 330 ML	45K
BALIAN SPARKLING 330 ML	45K
BALIAN STILL 750 ML	75K
BALIAN SPARKLING 750 ML	75K

ICY COLD

ICED COFFEE	65K
FRAPPUCCINO	65K
ICE ALMOND MOCCA	65K

JUICES

60K

ORANGE,
PINEAPPLE,
WATERMELON, LIME

BLACK & BREW COFFEE/TEAS

BALI COFFEE	40K
CAFE LATTE	65K
CAPPUCCINO	65K
ESPRESSO / AMERICANO	50K
SELECTION OF TWG TEAS	55K

FROM THE BREWERY

BINTANG	65K
BINTANG CRYSTAL	65K
SINGARAJA	55K
PROST	55K
HEINEKEN	80K
GUINNESS	75K
SMOOTH CORONA	120K

ARCHIPELAGO INSPIRED COCKTAILS 160K

OCEAN

GIN, PEACH, CLAFIED AROMATIC GINGER
CORDIAL AND BLUE TINCTURE

BABOON

VODKA INFUSED CARDAMOM, HONEYDEW
LIQUEUR, BANANA AND GINGER BEER

SAILOR LOVE LETTER

BOURBON, DARK BEER REDUCTION, RED GINGER,
NECTAR AND SPICED SYRUP

KOI

GIN, CRÈME DE CASIS, CLARIFIED CALAMANSI AND
TONIC WATER

RED & WHITE SANGRIA

WINE REDUCTION, RUM, PINEAPPLE JUICE, BLUE
VELVET CORDIAL, AND SPICED BITTERS

WAVE AND SILK

GIN, LYCHEE LIQUEUR, SPICED GOMME, EGG
WHITE AND BLUE TINCURE

TURTLE

GINGER BEER, SPICED RUM, LEMONGRASS
SHURB AND POMEGRANATE

FISH POND

RED WINE REDUCTION, PINEAPPLE CURCUMA
FIZZ, DARK RUM AND CALAMANSI

PURPLE DUSK

DARK RUM, HONEYDEW LIQUEUR,
BANANA AND GINGER BEER

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WINES

SPARKS & BUBBLES

DE BORTOLI BRUT CUVÉE, N/V	AUS	165 / 750 K
FREIXENET CUVÉE ESPECIAL, CAVA	ESP	930K
VEUVE DU VERNAY ICE ROSE, N/V	FRA	800K
MONTAUBRET BLUE LABEL BRUT, N/V	FRA	1500K

WHITE WINES

SACRED HILL CHARDONNAY, 2018	AUS	130 / 590 K
THE ELEMENTS SAUVIGNON BLANC, 2019	RSA	160 / 750K
STONE CROSS, CHENIN BLANC, 2019	RSA	700K
MONTES ALPHA CHARDONNAY, 2021	CHI	1250K

RED WINES

SACRED HILL CABERNET MERLOT, 2018	AUS	130 / 590K
KAIKEN MALBEC, 2019	ARG	160 / 750K
TYRRELLS OLD WINERY CABERNET SAUVIGNON, 2017	AUS	890K
VIÑA VENTISQUERO RESERVA PINOT NOIR, 2018	CHI	690K
CASTIGLIONI CHIANTI, 2021	ITA	1500K

ROSÉ

TWO ISLANDS ROSÉ, 2019	AUS	160 / 750K
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