

Café del Mar

**ARCADE DINING
FOOD MENU**



OYSTER CORNER

120 / Half Dozen
220 / One Dozen

- Natural**
Lemon juice/Sea Salt
- Thai Oyster**
Kyuri, Red Chili
- Argentinian Oyster**
Chimichurri, Lemon
- Bloody Mary**
Vodka, Tomato
- Vietnamese Oyster**
Coriander, Lime
- Oyster Mornay**  
Cheese Sauce, Crumb
- Mignonette**
Black Pepper, Shallot
- Oyster Tempura**  
Chili Mayo, Togarashi
- Sriracha**
Fermented Red Chili, Sesame Seed
- Kilpatrick** 
Bacon, L & P

STARTERS

- Grill Edamame**  55
Lemon Juice/Sea Salt
- Babaganoush**  65
Saj Bread, Olive Oil
- Lobster Croquettes**   65
Grana Padano, Aioli
- Sourdough**  75
Prosciutto, Tomato Jam, Olive oil
- Fried Baby Squids**    85
Burnt Lime Aioli
- Yakitori**   90
Chicken Leg, Burnt Leek
- Green Mango Salad**  90
Green Papaya, Beansprout, Nahm Jim
- Zucchini Salad**   95
Zucchini, Homemade Ricotta
- Thai Beef Salad**   110
Sirloin Strips, Cucumber, Chili, Sweet & Sour Dressing
- Kale Cesar Salad**     130
Crispy Skin, Grana Padano, Grissini
- Parma Ham Salad**   150
Watercress, Rucola, Mustard Dressing
- Soup Buntut** 150
Oxtail, Tomato, Celery, Melinjo
- Seafood Malta Soup**   160
Prawn, Squid, Clam, Fish, Sour Dough
- Seafood Paella**  160
Prawn, Clam, Squid, Labneh
- Tiger Prawn**   165
Tabasco Mayo



WOOD FIREGRILL

Chicken Makhani  	160
<i>Spring Chicken, Flat Bread, Mint Raita</i>	
12hrs Pork Ribs  	190
<i>Sweet Soy, Coriander, Kyuri, Trio of Rice</i>	
Pork Chop Bali  	190
<i>Grilled Green, Chili, Sea Salt</i>	
Tiger Prawn 	250
<i>Basil Pesto, Labneh</i>	
Jimbaran Tiger Prawn	250
<i>Chili Sambal, Sambal Matah</i>	
Fish Of The Day  	250
<i>Whole Fish, Lemon Butter</i>	
Fillet Mignon  	275
<i>Green Salad, Onion Ring, Potato Puree</i>	
Sirloin Steak 	280
<i>Crispy Potatoes, Potato Puree, Chimichurri butter</i>	
48hrs Short Rib  	320
<i>Baby Carrot, Potato Puree, Pickle</i>	

VEGETARIAN

Bowl of Goodness  	130
<i>Pumpkin Puree, Mix Green, Corn Fritter</i>	
Falafel Salad  	150
<i>Babaganoush, Beet Root, Vegan Mayo</i>	
Vegetarian Nasi Campur  	120
<i>Trio of Rice, Egg Balado, Tempeh Bacem, Grilled Tofu, Jack Fruits Sambal</i>	
Eggplant and Ricotta Spaghetti  	150
<i>Homemade Pasta, Eggplant, Sundried Tomato, Garlic Bread</i>	
Super Bowl Salad 	160
<i>Quinoa, Sweet potatoes, Horenzo, Capsicum, Vinaigrette</i>	

TO SHARE

Dry Aged Spring Chicken 	220
<i>Nahm Jim, Watercress</i>	
Mariscos En Pappilote   	220
<i>Barramundi, Green Mussel, Prawn, Squid</i>	
Dinosaur Rib  	400
<i>500gr Beef Short Rib, Kimchi Leek, Chips</i>	
T- Bone 	420
<i>500gr T - Bone, Mustard Butter, Burn Garlic</i>	
Sushi Board 	450
<i>Salmon Roll, Tuna and Salmon Sashimi, Kid Roll, Mix Sushi</i>	
Pork Tomahawk    	450
<i>1kg Tomahawk, Potato Stick, Kung Pao Sauce</i>	
48hr Short Rib  	550
<i>500gr Beef Short ribs, Green Chili, Sesame oil</i>	
Something Big  	1,600
<i>900gr Chateaubriand, Whole Spring Chicken, 500gr BBQ Pork Ribs, Grill Vegetables, Hand Cut Fries</i>	
Big Seafood Lover  	1,600
<i>Grilled Whole Fish, Squid, Prawn, Oysters, Greens, Chips</i>	
Beef Tomahawk	2,100
<i>1.2 Kg Tomahawk, Mix Leaf Salad, Black Pepper Sauce, Chips</i>	



PASTA

Pork Belly Aglio Olio  	140
<i>Crispy Pork Belly, Garlic, Chili</i>	
Roasted Chicken Pasta  	150
<i>Homemade Spaghetti, White Sauce</i>	
Seafood Parpadelle   	160
<i>Homemade Parpadelle, Stracciatella, Basil</i>	
Slipper Lobster Spaghetti   	180
<i>Cherry Tomato Sauce, Grana Padano, Virgin Olive Oil</i>	

INDONESIAN SPECIALS

Tipat Kuah Bali 	140
<i>Satay, Rice Cake, Bumbu Bali Consomme</i>	
Short Rib Rendang 	140
<i>Trio of Rice, Crispy Lung, Green Sambal</i>	
Bebek Goreng  	150
<i>Deep Fried Duck, "Urap", Trio of Rice</i>	
Babi Guling  	150
<i>Crispy Belly, Satay, Long Beans "Lawar"</i>	
Ikan Bakar Jimbaran 	160
<i>Barramundi, "Urap", Trio of Rice</i>	

KATSU

Chicken Katsu  	180
<i>Chicken Breast, Sushi rice, Miso Soup</i>	
Heritage Pork Katsu   	220
<i>Black Pig, Sushi rice, Miso Soup</i>	
Beef Katsu  	260
<i>Beef Tenderloin, Sushi rice, Miso Soup</i>	

SIDES

Garlic Bread  	25
<i>Garlic Butter, Parsley</i>	
Trio of Rice	30
<i>Red, Black, White Rice</i>	
Urab Salad 	30
<i>Long Beans, Cabbage, Beansprout, Coconut</i>	
Mix Leaf	45
<i>Mix lettuce, Onion, Vinaigrette</i>	
Sourdough 	45
<i>Garlic Virgin Olive Oil</i>	
Potato Puree 	65
<i>Virgin Oil, Sea Salt</i>	
Hand Cut Fries	65
<i>Aioli, Herb Salt</i>	
Potato Gratin  	90
<i>Provolone, Crumb</i>	

SWEETS

Tropical Fruits	80
<i>Seasonal Tropical fruits</i>	
Churros  	90
<i>Salted Caramel Gelato, Coffee Crumble, Chocolate Sauce</i>	
Platanos Fritos   	90
<i>Kalimantan Bananas, 61% Dark Chocolate, Gelato</i>	
Fruits Salad	90
<i>Wild Honey, Coconut Yogurt, Passion Fruit Sorbet</i>	
Burn Meringue 	90
<i>Mango Sorbet, Meringue, Passion Fruit</i>	
65% Dark Chocolate 	90
<i>Coffee Crumble, Chaco Mousse</i>	
Blanco Panna Cotta 	90
<i>Berry Molasses, White Chocolate</i>	
Mango Coconut Sago 	90
<i>Coconut Milk, Burnt Mango</i>	

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**ARCADE DINING
BEVERAGE MENU**

DEWATA DELIGHT

120

Bali Temptation

Spiced arak, white rum, wild passion fruit, oleo saccharum, citrus, mint, bitters, tonic water

Bedugul Breeze

Balinese arak, strawberry-infused gin, lychee, fresh citrus, lemongrass syrup

Dewata Mule

Pandan & orange-infused arak, white rum, oleo saccharum, lemo leaf, orange marmalade, housemade ginger beer

Pink Pantai

Pineapple-infused arak, amaretto, lemongrass, citrus, pink guava, basil leaf

Plaga Punch

Pineapple-infused arak, lychee liqueur, tangerine, crushed mixberries, ginger & rosella cordial, citrus, soda water

CLASSIC COCKTAILS

150

Negroni

Dry gin, rosso vermouth, Campari

Espresso Martini

Vodka, Kahlua, fresh brewed espresso

Tommy's Margarita

Tequila, citrus, agave syrup

Lychee Martini

Vodka, lychee liqueur, lychee juice, citrus, simple syrup

Aperol Spritz

Aperol, sparkling wine, soda water

Boulevardier

Bourbon whiskey, Campari, rosso vermouth

Mai Tai

White rum, dark rum, orange liqueur, pineapple, lime, orgeat

SIGNATURE COCKTAILS

135

Flirty Chocopolitan

Vodka, white chocolate, orange marmalade, cranberry, strawberry syrup, citrus, albumen

Double Dance Lover

Blended Scotch, coconut, peach tea, mango, strawberry milk, citrus

The Sorrentine

House Limoncello, spiced pineapple jam, honey, orange bitter, citrus, albumen

Popstar 1944

Popcorn-infused black rum, dry vermouth, pineapple, macadamia milk, citrus

Ramos In Peach

Local dill-infused gin, peach, coconut cream, orange bitters, citrus, albumen, soda water

Banana My Way

Bourbon, Fernet Branca, milky banana liqueur, citrus, albumen, saline solution

Bubbly Baby

Gin, bianco vermouth, orange marmalade, camomile honey, orange bitter, sparkling wine

Coastline sour

Lemongrass-infused vodka, Aperol, citrus, vanilla, passion fruit foam

The Treasure

Gin, Luxardo maraschino, tangerine, local murbey, citrus, lemongrass



MOCKTAIL65

- Sunset Cooler

Crushed mixed berries, citrus, lychee, cranberry juice, clear apple juice, orange marmalade, soda water.
- Virgin Spritz

Bedugul strawberries, orange juice, simple syrup, basil, tonic water
- Coco Boomer

Pineapple juice, lychee juice, crazy coco-mix, citrus, basil
- Lychee Splash

Black tea, lychee water, citrus, vanilla, soda water.
- Mellow Baby

Apple juice, mango juice, citrus, lemongrass, honey
- Mango & Banana Suncream

Mango juice, citrus, banana syrup, crazy coco-mix

SOFT DRINKS & WATERS

- Coke / Sprite

35
- Tonic/Soda

40
- Pokka Greentea

40
- Red Bull

60
- Aqua Reflection

40 / 70
- Sparkling Water
- Aqua Reflection

40 / 70
- Natural Water
- Young Coconut Water

55

BEER

- Bintang

55
- Bintang Crystal

65 / 275
- Guinness Smooth

60
- Heineken

75 / 325
- Corona

115
- Budweiser

150 / 650

PRESSED JUICES65

- Vitamin C

Sunkist, carrot, sweet honey pineapple
- Green Cask

Kyuri, apple, spinach, kale
- Sunny Day

Mango, banana, papaya, tangerine

COFFEE By EXPAT.

- Single Shot

35
- Double Shot

45
- Cappucino

45
- Latte

45
- Flat White

45
- With nut milk

60
- (Soy or Almond)

LOOSE TEA45

- Black
- Ginger
- Green
- Rosella



IRISH WHISKEY

Jameson	110 / 2,000
Jameson Black Barrels	- / 2,000
Old Bushmilss	110 / 2,000

TEQUILA

Jose Cuervo Reposado	100 / 1,600
Pepe Lopez Reposado	100 / 1,800
El Jimador Reposado	105 / 2,000
Herradura Plata	150 / 2,000
Herradura Anejo	150 / 3,000
Codigo Blanco	- / 2,500
Avion Silver	- / 3,000
Don Julio Reposado	200 / 3,750
Don Julio Anejo	200 / 3,800
Patron Silver	175 / 3,500

RUM

Nusa Cana	100 / 1,100
Havana3 YO	100 / 1,500
Bacardi Carta Negra	110 / 1,800
Barcelo Blanco	- / 1,500
Barcelo Grand Imperial Anejo	110 / 2,000
Diplomatico Reserva Exclusiva	150 / 2,900
Ron Zacapa Centenario	180 / 3,900

GIN

Beefeater	100 / 1,700
Tanqueray	110 / 2,100
Tanqueray 10	200 / 3,200
Bombay Sapphire	110 / 2,100
Roku	125 / 2,500
Monkey 47	300 / 3,000
Hendrick's	200 / 4,500

VODKA

Stolichnaya	100 / 1,300
Stolichnaya Elite	150 / 2,800
Absolute Blue	100 / 1,800
Absolute Elyx	- / 3,200
Ketel One	110 / 2,000
Ciroc	150 / 2,500
Greygoose	150 / 2,750
Belvedere	150 / 2,800

SINGLE MALT SCOTCH WHISKY

Glenfiddich 12	125 / 2,700
Glenfiddich 18	250 / 5500
Glenlivet 12	150 / 3,100
Glenlivet 18	250 / 5,500
The Singleton 12	150 / 3,200
The Singleton 18	550 / 12,000
The Balvenie 12 Doublewood	200 / 4,000
The Balvenie 17 Doublewood	- / 8,200
Macallan 12 Double Cask	250 / 5,500
Macallan15 Triple Cask	- / 7,200
Macallan 18 YO	- / 27,500

BRANDY & COGNAC

E&J VSOP Brandy	105 / 2,000
Martell VSOP	150 / 3,500
Remy Martin VSOP	200 / 4,000
Martell Cordon Bleu	- / 9,500

AMERICAN WHISKEY

Jim Beam White	100 / 1,800
Jim Beam Black	135 / 2,800
Makers Mark	110 / 2,100
Jack Daniel's No.7	105 / 2,200
Bulleit Bourbon	105 / 2,200
Bulleit Rye	125 / 2,700

BLENDED SCOTCH WHISKY

Johnnie Walker Red Label	100 / 1,500
Johnnie Walker Black Label	115 / 2,500
Johnnie Walker Gold Label	160 / 3,500
Johnnie Walker Platinum 18	400 / 8,000
Monkey Shoulder	125 / 2,500
Chivas Regal 12	125 / 2,500
Chivas Regal XV	- / 3,500
Chivas Regal 18	250 / 5,000

LIQUEURS

Baileys Irish Cream	120 / 2,000
Jagermeister	100 / 1,950
Cointreau	100 / 1,900
Frangelico	110 / 2,000

All prices are in thousands of Rupiah and subject to 18,8% tax adn service charge

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**ARCADE DINING
WINE**

WINE & SPARKLING BY GLASS

Glera-Pinot Blanc, Maschio Spumante Bianco Gran Cuveé, NV <i>Veneto, Italy</i>	150 / 750
Pinot Noir, Black Cottage Rosé, 2020 <i>Marlborough, New Zealand</i>	175 / 850
Pinotc Grigio, Cavatina, 2021 <i>Veneto, Italy</i>	155 / 750
Sauvignon Blanc, Ernie Els, 2018 <i>Western Cape, South Africa</i>	175 / 850
Chardonnay, Banrock Station, 2021 <i>South Eastern Australia</i>	155 / 750
Merlot, Tabali Pedregoso Gran Reserva, 2021 <i>Maipo Valley, Chile</i>	160 / 775
Reserva Pinot Noir, Luis Felipe Edwards, 2017 <i>Maule Valley, Chile</i>	180 / 950
Malbec, Kaiken Estate, 2020 <i>Mendoza, Argentina</i>	160 / 775

CHAMPAGNE

P.Noir-Chardonnay, Montaubret Brut, NV <i>Aube, France</i>	2,500
P.noir-Chardonnay, Duval Leroy Brut Reserve, NV <i>Côte des Blancs, France</i>	2,800
P.noir-Chardonnay- P.Meunier, GH Mumm Cordon Rouge, NV <i>Reims, France</i>	3,000
P.Noir-Chardonnay-P.Meunier, Moët & Chandon Imperial Brut, NV <i>Reims, France</i>	3,500
P.Noir-Chard-P.Meunier, Dom Pérignon Plénitude 2, 2002 <i>Marne, France</i>	20,000

SPARKLING WINE

Glera, Zonin Prosecco Brut, NV <i>Veneto, Italy</i>	750
P.Noir-Chard, Undurraga Brut, NV <i>Central Valley, Chile</i>	850
Macabeo-Xarello-Parellada, Cava Ice Cuvee Especial, Freixenet, NV <i>Catalunya, Spain</i>	1,100
Moscato, AMO, NV <i>La Mancha, Spain</i>	1,500

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ROSE WINE

Grolleau-Gamay, Barton & Guestier Les Jardins del la Reine Rose D'Anjou, 2021 <i>Loire Valley, France</i>	750
Pinot Noir, Vino Spumante, Bacio Della Luna Rose Extra Dry, NV <i>Veneto, Italy</i>	800
Malbec, Bodega Norton Rosado, 2021 <i>Mendoza, Argentina</i>	850
Grenache, Whispering Angel Rosé, Chateau d'Esclans, 2020 <i>Cotes de Provence, France</i>	1,500

WHITE WINE

Chenin Blanc, Stone Cross, Deetlefts, 2019 <i>Western Cape, South Africa</i>	700
Semillon-Sauvignon Blanc, Leonard Road, Calabria Family Wines, 2021 <i>New South Wales, Australia</i>	750
Classic Chardonnay, Luis Felipe Edwards, 2022 <i>Colchagua Valley, Chile</i>	800
Classic Series Sauvignon Blanc, Montes, 2019 <i>Casablanca Valley, Chile</i>	900
Macabeo-Xarello-Moscatel-Parellada, Mia Blanco, Freixenet, 2020 <i>Penedes, Spain</i>	900
Riesling, Dr. Loosen, Qualitätswein, 2021 <i>Mosel, German</i>	950

RED WINE

Nero d'Avola-Merlot-Syrah-Cabernet Franc, Planeta La Segreta Il Rosso, 2019 <i>Sicily, Italy</i>	750
Primitivo, I Muri, Vigneti del Salento, 2021 <i>Puglia, Italy</i>	800
Tempranillo, Mia Tinto, Freixenet, 2019 <i>Penedes, Spain</i>	950
Sangiovese-Merlot, Leonardo da Vinci Chianti DOC, 2020 <i>Chianti, Italy</i>	850
Negroamaro, Il Pumo, San Marzano, 2018 <i>Puglia, Italy</i>	850

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