



From Our Bar

Mineral Water	
<i>Equil Natural 380 ml</i>	35 k
<i>Equil Sparkling 380 ml</i>	35 k
Soft Drink	
<i>Coke</i>	30 k
<i>Coke Zero</i>	30 k
<i>Sprite</i>	30 k
<i>Soda Water</i>	30 k
<i>Tonic Water</i>	30 k

Fresh Fruit Juices	50 k
<i>Pineapple, Papaya, Watermelon, Orange, Lime, Mango, Strawberry</i>	

Milk Shake	65 k
<i>blend your own choice of flavor</i>	
<i>Vanila or Chocolate or Strawberry</i>	

Tropical Fruit Smoothies	75 k
<i>blend with your choice of</i>	
<i>Banana or Strawberry or Mango</i>	

Coffee

Hot	
<i>Traditional Bali Coffee</i>	30 k
<i>Café Latte</i>	55 k
<i>Cappuccino</i>	55 k
<i>Espresso</i>	45 k
<i>Americano</i>	45 k
<i>Long Black</i>	45 k

Cold	
<i>Iced Coffee</i>	45 k
<i>Iced Cappuccino</i>	55 k
<i>Iced Café Latte</i>	55 k
<i>Iced Caramel Latte</i>	55 k
<i>Elder Flower Latte</i>	55 k

Tea

Hot	
<i>Traditional Java Tea</i>	30 k
<i>English Breakfast Tea</i>	30 k
<i>Earl Grey Tea</i>	30 k
<i>Peppermint Tea</i>	30 k
<i>Green Tea</i>	30 k
<i>Chamomile Tea</i>	30 k

Cold	
<i>Traditional Java Tea</i>	30 k
<i>Lemon Tea</i>	45 k
<i>Lychee Tea</i>	45 k

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Fruity Ice Blend

Pineapple Peach Slush 75 k

pineapple, orange, peach syrup, blue curacao syrup

Strawberry Mango Slush 75 k

strawberry, mango, orange juice, passion fruit syrup

Mango Slush 75 k

mango, melon syrup, lemon juice, rose syrup

Innocent Pina Colada 75 k

pineapple, coconut syrup, vanilla syrup

Healthy Booster & Detox

Green Clean Smoothies 75 k

cucumber, lettuce, avocado, celery, fresh mint

Immune Booster 75 k

lettuce, parsley, red pepper, ginger roots, fresh milk honey

Green Detox 75 k

green apple, avocado, lemon juice, pinch of salt and pepper

Classic Detox Smoothies 75 k

lettuce, green apple, cucumber, lemon juice, honey

Ginger Mint Detox 75 k

cucumber, romaine lettuce, apple juice, lime juice, mint leaves, ginger, honey

Mocktails

Breezy Bedugul 75 k

strawberry, mint leaves, cranberry juice, grenadine syrup

Kintamani Mist 75 k

cucumber, green apple syrup, pineapple juice

Ubud Splash 75 k

watermelon, orange juice, cranberry juice, rose syrup

Kendran Colada 75 k

banana, pineapple juice, coconut cream

Cooler 75 k

orange juice, passion fruit syrup, rose syrup

Lemongrass 75 k

lemongrass, ginger, lemon juice, honey topped with soda

Mint Lemonade 75 k

mint leaves, lemon juice, lemonade

Coco Blend 75 k

pineapple, coconut cream, lemongrass, simple syrup

Sun Kiss 75 k

orange juice, strawberry, lemon topped with sprite

Mint Cooler 75 k

cucumber, mint, melon syrup, sweet sour topped with soda

Passion Sweet 75 k

passion fruit, melon syrup, mint leaves topped with soda

Skin Care 75 k

fresh orange juice, carrot, ginger

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Beers

Small Beer	65 k
Large Beer	85 k

House Cocktails

Lychee Martini <i>vodka, lychee liqueur, triple sec</i>	125 k
Espresso Martini <i>vodka, espresso, coffee liqueur</i>	125 k
Sangria (Red or White Wine) <i>gin, mixed fruit slices, sweet sour</i>	125 k
W.T.F <i>vodka, triple sec, mint, sweet sour</i>	125 k
Funky Lady <i>rum, blue curacao, pineapple juice topped with sprite</i>	125 k
Night Dream <i>rum, coconut liqueur, melon liqueur, blue curacao, apple juice, pineapple juice</i>	125 k
Strawberry Crush <i>vodka, pineapple liqueur, strawberry, sweet sour</i>	125 k
Very Berry <i>vodka, mixed berries, triple sec, sweet sour</i>	125 k
Ginny <i>gin, triple sec, cucumber, elderflower syrup, sweet sour</i>	125 k

Classic Cocktails

Mojitos (Strawberry, Ginger, Classic) <i>rum, mint leaves, lime, white sugar topped with soda</i>	125 k
Margarita <i>tequila, orange liqueur, sweet sour</i>	125 k
Caipirosca <i>vodka, fresh lime, brown sugar</i>	125 k
Caipirinha <i>gin, fresh lime, white sugar</i>	125 k

Tequila Sunrise <i>tequila, orange juice, grenadine syrup</i>	125 k
Long Island Iced Tea <i>vodka, gin, rum, tequila, triple sec, lime juice topped with coke</i>	125 k
Tom Collin <i>gin, lime juice, simple syrup topped with soda</i>	125 k
Pina Colada <i>rum, coconut liqueur, pineapple juice, coco cream</i>	125 k
Cosmopolitan <i>vodka, orange liqueur, cranberry juice, lime juice</i>	125 k
Whiskey Sour <i>whiskey, sweet sour</i>	125 k
Daiquiri (Strawberry, Lime, Mango) <i>rum, sweet sour</i>	125 k

Signature Cocktails

Sebali Exotic <i>lychee liqueur, slice of ginger, lime juice topped with sprite</i>	125 k
Exotic Green <i>rum, ginger, lemongrass, mint leaves, honey, sweet sour</i>	125 k

Arak Cocktails

Arak Attack <i>arak, lime juice, lemonade</i>	125 k
Fresh Arak <i>arak, triple sec, sweet sour</i>	125 k
Sexy Lady <i>arak, honey, lime juice</i>	125 k
Arak Colada <i>arak, coconut liqueur, pineapple juice, coconut cream</i>	125 k
Bali Rainbow <i>arak, grenadine syrup, pineapple juice, lime juice topped with sprite</i>	125 k

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Red Wine

Barefoot Cabernet Sauvignon	 662 k	
Barefoot Shiraz	 662 k	
Barefoot Pinot Noir	 662 k	
Cabernet Sauvignon "Plaga"	 528 k	
Shiraz "Two Island"	 450 k	 95 k
Cabernet Merlot "Two Island"	 450 k	 95 k
Sweet Syrah "Hatten"	 350 k	 80 k

White Wine

Chardonnay "Plaga"	 450 k	 95 k
Chardonnay "Two Island"	 450 k	 95 k
Aga White "Hatten"	 350 k	 80 k
Sweet Alexandria	 350 k	 80 k
Sauvignon Blanc "Plaga"	 450 k	 95 k
Sauvignon Blanc "Two Island"	 450 k	 95 k

Rose Wine

Hatten Rosé	 350 k	 80 k
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Sparkling Wine

"Jepun" Sparkling Rosé	 495 k
"Tanjung" Sparkling White	 495 k

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Appetizer

Chicken Quesadillas 105 k
warm flour tortillas filled with cajun, marinated chicken breast, sautéed red capsicum, onion and melted cheddar cheese, served with guacamole and a petite side salad

Pesto Chicken Caesar Salad 115 k
grilled chicken breast marinated in fragrant pesto, romaine lettuce, cherry tomatoes, shaved parmesan, bacon, anchovies and crunchy garlic crostini served with caesar dressing

Seared sesame Tuna and Baby Lettuces with Sesame Soy Dressing 145 k
slices of seared sesame tuna on top of lightly dressed baby greens with sesame soy vinaigrette and crispy shallots

Coconut King Prawn 129 k
succulent king prawns delicately wrapped in crisp coconut flakes, served with a refreshing garden salad and sweet corn

Warmth Bowl

Tom Yam Goong 150 k
Thailand's famous hot and sour soup, a bold blend of tom yum paste, juicy prawns, baby shrimp, mushrooms, tomato, scallion and fresh coriander, infused with lemongrass, galangal, and kaffir lime leaves. served with steam white rice

Oriental Pumpkin Soup 95 k
onion, garlic, pumpkin, red chilli, ginger, lemon grass, basil, coconut milk served with red and green tomato salsa and garlic crostini

Soto Ayam (aromatic chicken broth) 98 k
a fragrant Indonesian chicken soup featuring tender shredded chicken, glass noodles, cabbage, bean sprouts, soft boiled egg, and celery, finished with golden fried shallots

Pasta & Burger

Spaghetti Carbonara 155 k
al dente spaghetti tossed in a creamy onion and bacon sauce, served with garlic bread and mixed salad on the side

Phad Thai 145 k
choice of chicken | pork | shrimp
Thai style fried rice noodles with spring onions, bok choy, bean sprouts, sliced red and green chilies, served with peanut soy ginger sauce

Pasta Marinara 165 k
choice of spaghetti | penne | fettuccine
al dente spaghetti with mixed seafood in a rich tomato concassé sauce. served with garlic bread and mixed salad

Pasta Bolognese 165 k
choice of spaghetti | penne | fettuccine
classic slow simmered beef bolognese sauce served with garlic bread and a crisp side salad

Sebali Beef Burger 175 k
a juicy grilled Australian beef patty layered with fresh lettuce, tomato, pickles, onion marmalade, and melted cheddar cheese, all tucked into a sweet burger bun with tartar spread. Served with your choice of crispy fries or potato wedges

Pizza

BBQ Chicken 150 k
BBQ sauce base topped with shredded chicken, red onion, tomato, mushrooms, and mozzarella

Hawaiian 155 k
tomato sauce, sliced beef ham, pineapple, tomato, onion, and mozzarella

Spicy Bolognese 165 k
bolognese sauce, fresh tomato, onion, red chili, and mozzarella

Mix Seafood 178 k
fish, calamari, shrimp, green mussel, local tomato sauce, sliced leek, mushroom and mozzarella

 Contains Pork

 Spicy

 Contains Nut

 Vegetarian

 Gluten Free

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Indonesian Corner

Nasi Goreng Nusantara 🌿 **145 k**
Indonesian style fried rice with a mix of regional spices, served with fried egg, chicken cincane, chicken satay and crackers

Nasi Goreng Kambing 🌿 **165 k**
(lamb fried rice with sambal matah)
our signature fried rice with tender lamb, green peas, and vegetables, served with a fried egg lamb satay and crispy chips

Sebali Chicken Satay **135 k**
chicken skewer with balinese spices served with sayur urap and white rice

Beef Satay Marangi **195 k**
Australian beef tenderloin skewer with classic marangi spices served with lawar, soy chilli dip and white rice

Mie Goreng seafood **169 k**
savory stir fried noodles served with a char grilled tuna skewer, mix seafood, prawn tempura and shrimp crackers

Bebek Goreng (Balinese crispy duck) **165 k**
local favorite, duck marinated in traditional Balinese spices, fried until the skin is perfectly crispy while the meat remains tender, served with Balinese style vegetables, mango sambal, sambal matah, and white rice

Nasi Bakar Udang **165 k**
garlic and basil infused grilled rice stuffed with coconut shrimp and vegetables, wrapped in banana leaves, served with shrimp crackers and sambal ulek

Light Bites

Fried Calamari **95 k**
lightly breaded calamari rings, deep fried until crisp and served with classic tartar sauce

Fish and Chips **150 k**
crispy battered white fish fillet, golden french fries, tartar sauce and side garden salad

Crispy Chicken Karaage **85 k**
Japanese style marinated chicken, deep fried to golden perfection, served with lemon and a side of yuzu mayonnaise

Pork Tacos (3 pcs) 🐷 **115 k**
soft flour tortillas filled with succulent slow cooked pork belly, seasoned with sea salt and citrus zest, topped with avocado tamarind sauce, guacamole, and fresh tomato salsa

Bolognese Nachos **135 k**
crispy fried flour tortilla chips loaded with hearty bolognese sauce, guacamole, and melted cheddar cheese

Dessert

Chocolate and Gula Jawa Lava Cake **125 k**
molten dark chocolate cake filled with warm palm sugar caramel

Pisang Goreng Keju **95 k**
crisp banana fritters topped with finely grated cheese, blending sweet strawberry chocolate sauce and savory indulgence

Double Chocolate Mousse **105 k**
a light and airy chocolate mousse with bold notes of dark chocolate, finished with a swirl of whipped cream

Pandan Crème Brûlée **115 k**
silky pandan infused custard beneath a crisp caramelized palm sugar crust, a refined twist on the French classic, reimagined with Southeast Asian aroma and depth

Red Velvet **110 k**
soft red velvet cake with sweet cream filling and strawberry cream sauce, garnished with mint leaves

🐷 Contains Pork

🌶️ Spicy

🌿 Contains Nut

🥬 Vegetarian

🌾 Gluten Free

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Vegetarian

Vegetarian Nachos 115 k

crispy fried flour tortilla chips topped with red kidney bean mousse, guacamole, tangy tomato salsa, and melted cheddar cheese

Mango Avocado Tartare 115 k

a refreshing tartare of ripe mango and creamy avocado, paired with watermelon gravlax and crumbled feta cheese, finished with a zesty spicy lemon dressing

Watermelon Feta and Mint Salad 95 k

juicy watermelon cubes tossed with crumbly feta cheese, fresh mint leaves, a drizzle of extra virgin olive oil, and a sprinkle of cracked black pepper

Roasted Tomato Soup 125 k with Basil Whipped Cream

fresh tomatoes, onion, garlic, carrot, celery, basil, leek, and balsamic vinegar. served with basil whipped cream and garlic crostini

Mixed Wild Mushroom Truffle Soup 135 k

mixed mushrooms, onion, garlic, leek, celery, roux, cream, and truffle cream. served with sautéed mixed mushrooms and garlic crostini

Perkedel Jagung (crisp corn fritters) 80 k

golden, crispy fritters made from sweet corn kernels, shallots, and herbs, lightly seasoned and pan fried for a delicate crunch. served with guacamole

Funghi & Truffle Pizza 140 k

béchamel base with garlic confit mushrooms, mozzarella, truffle oil, and basil

Pasta Aglio Olio 135 k

choice of spaghetti | penne | fettuccine
with garlic confit, cherry tomato confit, shallot, red chili, basil, lime juice, and parmesan cheese. served with garlic bread

Black Garlic Basil Pesto Pasta 140 k

choice of spaghetti | penne | fettuccine
tossed in a rich basil pesto infused with umami-rich black garlic, finished with parmigiano and toasted pine nuts. served with garlic bread

Vegi Burger 149 k

wholesome and plant-powered! a patty made from red kidney beans, tofu, and quinoa, stacked with lettuce, tomato, pickles, and caramelized onions in a charcoal bun, spread with vegan mayo. served with fries or wedges and vegan coleslaw

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 Spicy

 Contains Nut

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DINNER MENU

Appetizer

Chicken Quesadillas 105 k
warm flour tortillas filled with cajun, marinated chicken breast, sautéed red capsicum, onion and melted cheddar cheese, served with guacamole and a petite side salad

Pesto Chicken Caesar Salad 115 k
grilled chicken breast marinated in fragrant pesto, romaine lettuce, cherry tomatoes, shaved parmesan, bacon, anchovies and crunchy garlic crostini served with caesar dressing

Seared sesame Tuna and Baby Lettuces with Sesame Soy Dressing 145 k
slices of seared sesame tuna on top of lightly dressed baby greens with sesame soy vinaigrette and crispy shallots

Coconut King Prawn 129 k
succulent king prawns delicately wrapped in crisp coconut flakes, served with a refreshing garden salad and sweet corn

French Fries 70 k
crispy golden fries served with tomato sauce and chili sauce

Vegetable Spring Roll 75 k
crispy spring rolls filled with fresh local vegetables, served with sweet chili sauce

Soup

comfort in every spoonful. these soul warming soups are infused with heritage, tradition and a dash of modern flair

Oriental Pumpkin Soup 95 k
onion, garlic, pumkin, red chilli, ginger, lemon grass, basil, coconut milk served with red and green tomato salsa and garlic crostini

Roasted Tomato Soup 125 k
with Basil Whipped Cream
fresh tomatoes, onion, garlic, carrot, celery, basil, leek, and balsamic vinegar. served with basil whipped cream and garlic crostini

Meat

Sebali BBQ Pork Ribs 200 k
locally inspired 300 gr Australian pork ribs rubbed in Balinese spices and glazed with a house made suki sauce. served with crispy potato wedges, grilled corn, and a garden fresh salad

Sirloin Steak with Mushroom Duxelles & Red Wine Sauce 235 k
sirloin topped with fine mushroom duxelles (duxelles crust) served with tossed garden vegetable and roasted baby potatoes with red wine reduction

Rib Eye with Tamarind Glaze & Lemongrass Potato Cake 265 k
rib eye glazed with tamarind reduction lemongrass scented potato cake and sautéed garden vegetable

Beef Tenderloin with Tamarind Red Wine Jus & Cassava Purée 305 k
juicy tenderloin paired with a tamarind, red wine reduction served over smooth cassava purée and charred green asparagus

Lamb Chop with Lemon Herb Couscous 255 k
mediterranean style lamb chop served with lemony couscous, roasted cherry tomatoes and grilled baby zucchini

Beef Rendang 175 k
tender chunks of beef and potatoes braised in rich coconut milk with a blend of aromatic spices, served with steamed rice

Indian Butter Chicken 215 k
succulent pieces of chicken in a silky, spiced tomato butter sauce, served with flaky paratha and a comforting mash of seasoned potatoes

Seafood


Tuna Steak 145 k
tuna steak seared edamame, julienned carrots and ginger salad sesame dressing

Pan Seared Mahi-Mahi 185 k
pan seared mahi-mahi with lemon beurre blanc, served over herb risotto and asparagus tips

Grilled Barramundi 195 k
grilled barramundi fillet and served with smoked eggplant purée, kale chips, croquette potato and chili lime gremolata

Sebali Lobster Thermidor 450 k
baked 250 gr lobster topped with thermidor sauce, crispy herb roasted potatoes and simple green salad

 Contains Pork

 Spicy

 Contains Nut

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Indonesian Corner

Nasi Goreng Kambing 🍴 165 k Lamb Fried Rice with Sambal Matah

our signature fried rice with tender lamb, green peas, and vegetables, served with a fried egg lamb satay and crispy chips

Nasi Goreng Nusantara 🍴 145 k

Indonesian style fried rice with a mix of regional spices, served with fried egg, chicken cincane, chicken satay and crackers

Mie Goreng Seafood 169 k (Indonesian seafood fried noodles)

savory stir fried noodles served with a char grilled tuna skewer, mix seafood, prawn tempura, and shrimp crackers

Sebali Chicken Satay 🍴 135 k

chicken skewer with balinese spices served with sayur urap peanut sauce and white rice

Beef Satay Marangi 195 k

Australian beef tenderloin skewer with classic marangi spices served with lawar, soy chilli dip and white rice

Bebek Goreng Bali 165 k (Balinese crispy duck)

local favorite duck marinated in traditional Balinese spices, fried until the skin is perfectly crispy while the meat remains tender. served with Balinese style vegetables, mango sambal, sambal matah, and white rice

Ayam Bakar Taliwang 160 k (grilled chicken Lombok style)

a signature dish from Lombok, this grilled baby free range chicken is marinated and char grilled with bold taliwang style spices. the result is a smoky, spicy and deeply flavorful dish, served with steamed rice and plecting kangkung water spinach topped with spicy sambal

Ayam Bakar Bumbu Rujak 🍴 155 k

grilled chicken with spicy red sauce and peanut sauce, served with fresh vegetables (lalapan) and steamed rice

Indonesia Prawn Curry 145 k

Indonesian-style red prawn curry with local vegetables and lemongrass, served with steamed rice

Grilled Prawn with Balinese Spice 155 k

fresh grilled prawns marinated in Balinese spices, garlic, and virgin coconut oil, served with vegetable rice and sambal matah (shallot and lemongrass salsa)

Dessert

Double Chocolate Mousse 105 k

a light and airy chocolate mousse with bold notes of dark chocolate, finished with a swirl of whipped cream

Tiramisu 110 k

classic Italian tiramisu layered with espresso soaked sponge and mascarpone cream, garnished with cocoa powder and a chocolate stick

Chocolate & Gula Jawa Lava Cake 110 k with Coconut Cream

molten dark chocolate and palm sugar cake, served warm with silky coconut cream

Pandan Crème Brûlée 115 k

silky pandan infused custard beneath a crisp caramelized palm sugar crust. a refined twist on the French classic, reimagined with Southeast Asian aroma and depth

Dadar Gulung Pandan 105 k

delicate rosella infused crêpe filled with caramelized coconut, candied cashew, and drizzled with a rich chocolate caramel sauce. garnished with crispy banana chips and served with vanilla ice cream

Red Velvet 110 k

soft red velvet cake with sweet cream filling and strawberry cream sauce, garnished with mint leaves

Vegetarian

Vegetarian Nachos 🍴 115 k

crispy fried flour tortilla chips topped with red kidney bean mousse, guacamole, tangy tomato salsa, and melted cheddar cheese

Watermelon Feta and Mint Salad 🍴 95 k

juicy watermelon cubes tossed with crumbly feta cheese, fresh mint leaves, a drizzle of extra virgin olive oil, and a sprinkle of cracked black pepper

Roasted Tomato Soup 🍴 125 k with Basil Whipped Cream

fresh tomatoes, onion, garlic, carrot, celery, basil, leek, and balsamic vinegar, served with basil whipped cream and garlic crostini

Mixed Wild Mushroom Truffle Soup 🍴 135 k

mixed mushrooms, onion, garlic, leek, celery, roux, cream, and truffle cream, served with sautéed mixed mushrooms and garlic crostini

Mango Avocado Tartare 🍴 115 k

a refreshing tartare of ripe mango and creamy avocado, paired with watermelon gravlax and crumbled feta cheese, finished with a zesty spicy lemon dressing

Funghi & Truffle Pizza 🍴 140 k

béchamel base with garlic confit mushrooms, mozzarella, truffle oil and basil

Pasta Aglio Olio 🍴 135 k

choice of spaghetti | penne | fettuccine
with garlic confit, cherry tomato confit, shallot, red chili, basil, lime juice, and parmesan cheese. served with garlic bread



Contains Pork



Spicy



Contains Nut



Vegetarian



Gluten Free

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Intimate Couple Package

Perfect for sharing – Price per couple

DULANG SEBALI

A Balinese Inspired Feast

750 k**

begin your meal with an amuse bouche, crispy vegetable spring rolls, and comforting chicken soup.

Main Course

- Egg Fried Rice
- Lawar (Spiced Vegetables)
- Crispy Balinese Duck or Chicken
- Prawn Tempura
- Chicken Sate Lilit
- Beef Rendang

Accompaniments

- Sambal Matah
- Sambal Ulek
- Sweet Soy Sambal Kecap

SELERA NUSANTARA

A Taste of the Archipelago

800 k**

enjoy an amuse bouche, traditional karedok salad, and fragrant soto ayam (Indonesian chicken soup).

Main Course

- Nasi Lemak
- Beef Rendang
- Grilled Ayam Taliwang
- Fish Sate Lilit
- Prawns in Woku Sauce
- Soy Braised Pork 🐷

Accompaniments

- Sambal Matah
- Sambal Ulek

Dessert

- Pandan Crepes
- Fried Banana
- Caramel Sauce
- Strawberry Ice Cream



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