

Breakfast Specialties

6.00am to 11.00am

For faster service, kindly place your order tonight for tomorrow's breakfast by filling up the Breakfast Order Form or by calling In Villa Dining at extension 2.
You may wish to enjoy a buffet breakfast at Treetops Restaurant.

Breakfast Sets

Continental Breakfast

338'

Choice of fresh juice (orange, pineapple, watermelon, honeydew)
Variety of cereals or muesli
Homemade breakfast pastries, toasts and muffins
Fresh fruit platter
Choice of hot beverage (coffee, tea, hot milo)

Banyan Breakfast

495'

Choice of fresh juice (orange, pineapple, watermelon, honeydew)
Two eggs any style (boiled, scrambled, poached, omelette, fried)
Beef rasher, baked beans, sautéed mushrooms, chicken or beef sausages, hash browns
Pancakes served with maple syrup
Basket of pastries & toasted bread
Fresh fruit platter
Choice of hot beverage (coffee, tea, hot milo)



Prices are in '000 Indonesian Rupiahs and subject to 10% service charge and 11% government tax.

Breakfast Specialties

6.00am to 11.00am

Spa Breakfast

415'

Choice of fresh juice (orange, pineapple, watermelon, honeydew)

Homemade bircher muesli made with low-fat yogurt, green apple, raisin and almond

Low-fat cottage cheese with mango

Whole grain rye toast

Egg-white vegetables omelette with sautéed mushrooms and herb tomato

Fresh fruit platter

Coffee or herbal tea

Chinese Breakfast

395'

Choice of fresh juice (orange, pineapple, watermelon, honeydew)

Assorted Dim Sum: chicken siew mai, seafood siew mai, chicken dumplings and prawn spring rolls

Congee with choice of corn fed chicken or sea bass served with salted eggs, spring onions, ginger, pickles and dry shallots

Wonton or egg noodle soup, prawns wonton in a superior chicken broth

Fresh fruit platter

Choice of hot beverage (coffee, tea, hot milo)



- Spicy



- Contains Nut



- Gluten

Prices are in '000 Indonesian Rupiahs and subject to 10% service charge and 11% government tax.

Breakfast a la Carte

Available 24 hours

Fresh Fruit Platter Sliced fruits based on availability	117'
Pancakes, Banana Compote Butter, maple syrup	209'
Two Eggs any Style  Beef rasher, baked beans, sautéed mushrooms, chicken or beef sausages, hash browns	232'
Plain or Fruit Yoghurt Please ask our associate for available fruit yoghurt flavour	112'
Homemade Bircher Muesli 	120'
Corn Flakes, Coco Crunch, All Bran, Granola / Gluten Free Cereal With full cream, skimmed or soy milk (Please ask our order taker for our selection)	97'

Indonesian Specialties

Bubur Ayam  Indonesian rice porridge with chicken, boiled egg, cakue and spring onion	135'
Nasi Goreng or Mie Goreng   Traditional Indonesian fried rice or noodles served with fried chicken, sunny side up egg and chicken sate	175'



Prices are in '000 Indonesian Rupiahs and subject to 10% service charge and 11% government tax.

All Day Menu

Available from 11.00am to 10.30pm

Appetizers and Soups

Green Salad	221'
Mixed lettuce, cherry tomatoes, cucumber, bell peppers, red onion, mixed olives, choice of balsamic or vinaigrette dressing	
Chicken Caesar Salad 	229'
Garlic croutons, shaved parmesan, grilled chicken, beef rasher, anchovies	
Beef Tataki Salad 	325'
New Zealand beef sliced, seaweed, red onion, rucola, honey miso	
Cream Wild Mushroom Soup	223'
With parmesan crouton, truffle oil	

Main Courses

Steak Frites 	576'
Black onyx Angus sirloin, pomme frites, beurre maître d'hôtel, truffle jus	
Baked Teriyaki Salmon Fillet	428'
Garlic sesame rice, bok choy in ginger, teriyaki sauce	
Parmesan Gnocchi 	428'
Cream sauce, spinach, parmesan cheese	
Penne a La Provençale 	397'
Penne pasta, grilled vegetables, rosé sauce	
Sous Vide Chicken Breast 	400'
Rosemary confit potato, green beans, onion jus	



- Spicy



- Contains Nut



- Gluten

Prices are in '000 Indonesian Rupiahs and subject to 10% service charge and 11% government tax.

All Day Menu

Available from 11.00am to 10.30pm

Sandwiches

Accompanied with fries

Wagyu Beef Burger  327'

Wagyu beef patty, BBQ sauce, crisp onion rings, lettuce, tomato, fried eggs, gherkin relish, homemade sesame bun

Chicken & Mayo Sandwich  287'

Sous vide chicken breast, mayonnaise, capers, shallot, tomato, rocket, homemade ciabatta bread

Steak & Cheese Sandwich  403'

Sliced New Zealand beef tenderloin, caramelized onions, iceberg, raclette cheese, BBQ sauce, button mushrooms, focaccia bread

Grilled Vegetable Sandwich  225'

Onion, capsicums, eggplant, zucchini, pineapple, pesto sauce, balsamic reduction, brown bread

Desserts

Crème Caramel  127'

Caramel pudding berries and snaps

Chocolate Ganache  127'

Dark chocolate sauce, banana chip

Fresh Fruit Platter 117'

Sliced fruits based on availability

Assorted Ice Cream and Sorbets (two scoops) 99'

Ask your order taker for the available selection



- Spicy



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From Treetops

Available from 11.30am to 10.00pm

Appetizer and Soup

- Gado-Gado**   210'
Blanched vegetables, garlic and peanut sauce, hardboiled egg, tofu, tempe and emping crackers
(Vegetarian option available)
- Martabak Telor**  228'
Crisp wrapped minced beef, egg and spring onion, pickle, potato curry sauce
- Soto Ayam**   210'
Turmeric chicken broth, glass noodle, hardboiled egg, shredded chicken, koya powder

Main Courses

Serve with steamed jasmine rice

- Pari Asap Masak Kari**  410'
House made smoked skate wing curry, spicy coconut broth, turmeric leaf
- Ayam Goreng Kalasan** 310'
Traditional fried chicken, grated galangal
- Daging Cabai Hijau**  450'
Braised beef shank, green chilli paste and green tomato
- Nasi Goreng** 248'
Treetops fried rice with chicken, deep fried prawn, chicken and beef satay, sunny side up, vegetables acar and shrimp crackers (Vegetarian option available)
- Mie Goreng**    248'
Wok fried fresh egg noodle, shredded chicken, deep fried prawn, vegetables, chicken and beef satay, vegetables acar, shredded omelette and shrimp crackers (Vegetarian option available)
- Bihun Goreng**    248'
Wok fried rice noodle, shrimp, calamari, crayfish, Chinese cabbage, bok choy, vegetables acar and shredded omelette and shrimp crackers



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From Treetops

Available from 11.30am to 10.00pm

Dessert

Es Cendol 	120'
Chilled pandan spaetzel, coconut milk, palm sugar	
Bingka Bakar	120'
Oven baked custard, sweetened coconut milk	
Lapis Legit 	120'
Green tea layer cake, green tea ice cream, crumble & tuile	



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From Saffron

Available from 06.30pm to 10.00pm

Appetizer and Soup

- Muek Kratiem Prick Thai**  251'
Fried squid, garlic, pepper-squid ink sauce
- Som Tum**  205'
Spicy green papaya salad, chilli, tomato and fresh vegetables
- Tom Yum Goong**  295'
Traditional spicy prawn soup, lemongrass, galangal

Main Courses

- Gai Yang Khrueng Gaeng** 375'
Thai barbeque curried chicken, papaya salad
- Phad Thai Goong Sod**  472'
Wok-tossed rice noodles, prawns, fresh mango, accompanied with banana blossom salad
- Gaeng Phed Ped Yang** 403'
Grilled duck in red curry, sweet basil, accompanied with lychee, pineapple compote



- Spicy



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- Gluten

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From Saffron

Available from 06.30pm to 10.00pm

Dessert

Kao Niew Mamuang & I-Tim Kati Mango sticky rice, coconut ice cream	186'
Sangkaya Ruam Rod Trio crème brûlée, coconut ginger, pandan and Thai tea flavour	186'
Kluay Thod  Banana fritter, Thai ice tea ice cream	170'



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From The Cove

Available from 11.30am to 10.00pm

Appetizer and Soup

The Cove's Club  360'
Parmesan bread, lettuce, tomato, beef rasher, mushroom, cheese, egg, chicken breast,
pickled cabbage, reblochon cheese

Sun Ripe Tomato and Buffalo Mozzarella  360'
Basil pesto, honey onion-balsamic syrup, rocket lettuce

The Seafood 319'
Seafood ciopino soup, tomato and fish base, sea bass, blue mussel, prawn, squid,
fennel and capsicum

Main Courses

Fettucine  410'
Homemade fettuccine, Alaskan king crab, rosé sauce, salicornia, avruga caviar

The Barramundi 460'
Kühlbarra barramundi, crispy skin, shampire, salsify, turnip, blue mussels
and prosecco velouté

The Veal 575'
Veal tenderloin, black trumpet, shimeji, thyme rosti potato, zucchini, carrots, veal glaze,
dried duxelle



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From The Cove

Available from 11.30am to 10.00pm

Dessert

The Cheeses

275'

4 types of cheese, rye bread, fig jam, grapes and nut
(Please ask your order taker for availability of today)

The Lemon

164'

Lemon textures, curd, olive oil emulsion, lemon cake and frozen yogurt

The Chocolate

164'

Chocolate caramel sea salt chocolate mousse, caramel sea salt ice cream gel,
orange crumble



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Supper Menu

Available from 10.30pm to 6.00am

Chicken Caesar Salad	229'
Garlic croutons, shaved parmesan, grilled chicken, beef rasher, anchovies	
Sup Buntut	295'
Fried or braised oxtail in clear soup, tomato, carrot, potato, onion, shallot, melinjo cracker	
Nasi Goreng 	245'
Treetops fried rice with chicken, deep fried prawn, chicken satay, sunny side up, vegetables acar and shrimp crackers (Vegetarian option available)	
Mie Goreng or Bihun Goreng 	245'
Wok fried fresh egg noodle or rice noodle, shredded chicken, deep fried prawn, vegetables, chicken satay, vegetables acar, shredded omelette and shrimp crackers (Vegetarian option available)	
Linguine a La Provencale (V)	397'
Linguine pasta, grilled vegetables, rosé sauce	
Steak Frites 	576'
Black Onyx Angus sirloin, fries, beurre maître d'hôtel, truffle jus	
Chicken & Mayo Ciabata Sandwich 	308'
Sous vide chicken breast, mayonnaise, capers, shallot, tomato, rocket	
Wagyu Beef Burger 	327'
Wagyu beef patty, BBQ sauce, onion rings, lettuce, tomato, gherkin and homemade sesame bun	
Fresh Fruit Platter	117'
Sliced fruits based on availability	



- Spicy



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- Gluten

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DINNER ON THE ROCK



Follow the alluring scent of romance for a dinner adventure in the wild heart of nature. Ascend to the dramatic rocks beachside, where a personal chef and waiter orchestrate dinner amidst the hypnotic sounds of the sea. A symphony of waves surrounds you on all sides, affording complete privacy for the most intimate of tête-à-têtes.

Menu

Amuse Bouche



Scallop

Green apple, cauliflower puree,
compressed honey dew,
salmon roe, parsley tuile



Beef Essence

Foie gras agnolotti and shaved truffle



Limoncello Sorbet



Salmon (A)

Roasted parsnip, hot emulsion of citrus and
fennel, quinoa and capsicum
Or

Black Angus Beef Tenderloin

Beetroot puree, pumpkin rosti,
jus gras



Chocolate Millefeuille

Milk chocolate mousse, chocolate crèmeux,
passion fruit jelly



Coffee or Herbal Tea with Petit Fours

2,132' per person

Destination Dining options are available daily from 6pm onwards, weather permitting.

Advance booking is required.

Prices are in '000 Indonesian Rupiahs and subject to 10% service charge and 11% government tax.

MASSAGE OF THE SENSES



Relax and unwind with a sunset massage in your private cliff top cabana. Listen to the sound of the South China Sea while you and your partner are offered a choice of treatments from your private spa therapists. Dinner awaits you on the cliff top outside where your personal waiter will take care of your every need.

Menu

Poached Scampi

Kyuri, carrot, spring onion, coriander leaves, chilli lime dressing



Quail Ballotine

Pickled beetroot, green pea puree, mesclun salad, quail jus



Butternut Squash Velouté

Scallop tortellini, ginger, basil oil



Broiled Salmon

Green asparagus, baby parsley potato, scallion, warm tomato-capers dressing



Yoghurt

Vanilla bean and yogurt panna cotta, sliced tropical fruits, berries compote



Herbal Tea Selection

2,352' per person

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Advance booking is required.

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DINNER ON '17'



Plan an intricate dinner adventure like no other, with the raw majesty of the South China Sea in your sights. Travel down to the signature 17th hole of Laguna Golf Bintan in your buggy, where a personal waiter and chef prepare a gourmet medley under the stars. Lighted boats pass silently in the night, as you savour this incomparable experience.

Menu

Amuse Bouche



Tuna Two Ways Tuna Tartar

Avocado, tomato, sour cream, capsicum, avruga caviar

Tuna Tataki

Herb crusted, soy mirin dressing



Beef Oxtail Consommé

Double beef consommé, pearl vegetable, celery leaves, fried shallot



Hole 17 - "Surf & Turf"

Herb-crusted Australian angus beef medallion, grilled Bintan lobster with lemongrass infused hollandaise sauce, roasted vegetable ratatouille, truffle mousseline potato, port wine reduction



Dessert

Mango cheesecake, hazelnut praline, raspberry sauce



Coffee or Herbal Tea with Petit Fours

Couples at 1,838' per person

4 persons at IDR 1,690.5' per person
6 persons at IDR 1,470' per person
8 persons at IDR 1,323' per person
10 persons at IDR 1,103' per person
12 persons at IDR 956' per person

Destination Dining options are available daily from 6pm onwards, weather permitting.

Advance booking is required.

Prices are in '000 Indonesian Rupiahs and subject to 10% service charge and 11% government tax.

DINNER OF THE LEGEND



Gastronomy and intriguing folklore conspire to hold you spellbound in this themed dinner extravaganza. Make your way to the softly silhouetted Marine Center, where a beach dinner of Indonesian Rijstafel awaits.

Menu

Jukut Mekalas

Long bean salad in spiced coconut milk

Tum Bebek

Steamed marinated duck with yellow spice wrapped in banana leaf

Sate Campur

Assorted sate of chicken, beef and minced seafood

Asinan Jakarta

Fruits and vegetables salad, pineapple, cucumber, cabbage, jicama

+

Udang Balado

Wok-fried tiger prawns, red chilli

Kare Ayam

Braised spring chicken, turmeric coconut sauce

Tongseng Kambing

Marinated lamb stew, soy-cinnamon sauce, cabbage, tomato, chilli

Orak Arik

Stir fried green beans, carrot julienne, bean sprouts, tofu, scrambled egg

+

Buah Buahan

Sliced tropical fruits, lime, honey

Es Cendol

Javanese jelly coconut milk and palm sugar

Bubur Candil

Glutinous rice ball, palm sugar

Lapis Legit

Cinnamon layered cake

Couples at IDR 1,396' per person

4 persons at IDR 1,323' per person

6 persons at IDR 1,176' per person

8 persons at IDR 1,029' per person

10 persons at IDR 882' per person

12 persons at IDR 735' per person

Destination Dining options are available daily from 6pm onwards, weather permitting.

Advance booking is required.

Prices are in '000 Indonesian Rupiahs and subject to 10% service charge and 11% government tax.

FISHERMAN'S TABLE



Discerning diners, lovers of authenticity, this gastronomic journey is about to set sail. Seated in a traditional fisherman's boat with the sand between your toes, a feast of local seafood awaits you. Sit back and admire the moonlit sky and the splendour of the stars in the company of your partner.

Menu

Salmon Roll

Cure salmon, crab meat, granny smith, scallion, crème fraîche, salmon caviar



Fisherman Soup

Prawn, mussel, reef fish, calamari, young papaya, lemongrass, spiced turmeric broth



Seafood Combo

Broiled half bintan lobster in laksa velouté,
Tiger prawn skewer rubbed in tomato-chilli paste

Reef fish fillet with yellow spiced, lemon basil wrapped in banana leave

Steamed coconut rice

Baby kailan and condiments



Crème Brûlée

Ginger-lemongrass crème brûlée

Exotic Fresh Fruit Platter



Coffee or Herbal Tea

1,396' per person

Destination Dining options are available daily from 6pm onwards, weather permitting.

Advance booking is required.

Prices are in '000 Indonesian Rupiahs and subject to 10% service charge and 11% government tax.

BLUE MOON BBQ DINNER



Blue Moon In-Villa BBQ brings blue coloured lanterns which cast a soothing romantic glow around your villa's terrace, accompanied by a plethora of candles.

A private Chef will prepare for you a sumptuous meal made of the freshest local ingredients.

Menu

Salads

- Grilled vegetable salad with pesto & parmesan
- Green papaya salad with coriander & cashew nuts
- Tomato, red onion & basil salad with virgin olive oil
- Yellow fin tuna salad, chilli, lemongrass & shallots
- Mixed garden greens



Dressings

- French, balsamic, lime & ginger



From The Grill

- Sea bass fillet, marinated in soy, ginger & scallions
- Angus beef fillet, rosemary, thyme & garlic
- Tiger prawns with herbs & lemon
- Javanese spiced chicken
- Zucchini & capsicum skewers
- Grilled sweet potatoes



Sauces

- Mustard sauce, tomato Provencal, papaya salsa, lemon



Freshly baked breads & rolls



Desserts

- Mango & lime trifle
- Rich chocolate tart
- Cut fresh exotic fruits

1,543' per person

Destination Dining options are available daily from 6pm onwards, weather permitting.

Advance booking is required.

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DINNER OF THE REFLECTION



Upon the solemn reflection cast by the tall, majestic trees upon the still waters, broken into ripples by the gentle sea breeze, unwind with the classic dishes from our master chefs.

Menu

Amuse Bouche



Tiger Prawn

Salad with crab, avocado & lemon dressing



Hot Rocks Beef

Waygu tenderloin, shichimi dressing -
Cooked tableside



Black Cod

Steamed, baby bok choy & miso glaze



Cheese

Brie aux truffes, camembert samosa, pear
chutney



Coconut

Semifreddo, raspberry cranachan



**Coffee or Herbal Tea
with Petit Fours**

2,866.5' per person

Destination Dining options are available daily from 6pm onwards, weather permitting.

Advance booking is required.

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KELONG DINNER



An authentic dining experience, an adventure over sea.

Step into the waters, climb on the local boat and ride the gentle waves of the South China Sea for dinner at our traditional fisherman's house. Underneath wide open skies, surrounded by lanterns and a perfect scenery, watch the sun set as our friendly waiter attends to you.

With a sensational three course menu including our well known gong gong and chilli crab, it will be an enchanting night to never forget.

Destination Dining options are available daily from 6pm onwards, weather permitting.

Advance booking is required.

Prices are in '000 Indonesian Rupiahs and subject to 10% service charge and 11% government tax.

Menu

SET A

Otak Otak

Grilled minced spices seafood
wrapped in coconut leaves

Gong Gong

Steamed sea snail with ginger and garlic

Sop Ikan

Clear fish soup with scallion, onion and curry
leaves



Ikan Segar

Grilled, braised or fried fish of the day
with Jimbaran sauce, asam pedas or
asam manis

Kepiting

Stone crab with chilli sauce or black pepper
sauce

Ayam Kampung

Free range chicken with spiced grilled or steam-
roasted with spices

Sayur

Kangkung belacan, wok fried baby kailan with
garlic or wok fried bean sprout

Nasi Putih or Nasi Goreng

Steamed jasmine rice or fried rice



Sambal

Sambal belachan, sambal matah,
sambal hijau, sambal kecap



Palu Butung

Rice pudding with steamed banana,
pandan syrup

Fruit Platter

SET B

Otak Otak

Grilled minced spices seafood
wrapped in coconut leaves

Gong Gong

Steamed sea snail with ginger and garlic

Sop Ikan

Clear fish soup with scallion, onion and curry
leaves



Sotong

Grilled, fried or wok-fried calamari
with Jimbaran sauce or sweet chilli sauce or
asam manis

Udang Galah

Grilled or wok-fried tiger prawn with Jimbaran
sauce, chilli sauce or asam manis

Iga Bakar

Grilled short rib with sweet chilli soy sauce or
barbecue sauce

Sayur

Kangkung belacan, wok fried baby kailan with
garlic or wok fried bean sprout

Nasi Putih or Nasi Goreng

Steamed jasmine rice or fried rice



Sambal

Sambal belachan, sambal matah,
sambal hijau, sambal kecap



Palu Butung

Rice pudding with steamed banana,
pandan syrup

Fruit Platter

909' per person

Destination Dining options are available daily from 6pm onwards, weather permitting.

Advance booking is required.

Prices are in '000 Indonesian Rupiahs and subject to 10% service charge and 11% government tax.

Villa BBQ – Do It Yourself

Available from 12.00pm to 9.00pm
2 hours advance notice required

Have a barbeque or Indonesian Rijstafel in the privacy of your villa. Please allow us a minimum of 2 hours for preparation and delivery (two persons per order)

Villa Barbeque

1,105' per Person

Assorted Salads

Balinese chicken salad, shallot, chilli, lemongrass,
Tomato, cucumber salad, olives, capsicum, marinated feta cheese

Condiments

Sambal belacan, chilli soya, sweet miso, garlic butter, spicy BBQ sauce

Seafood, Meat, Fish

Black pepper crusted beef fillet medallion
Lobster tail marinated in lime and garlic
Spring chicken marinated in Javanese spices
Fresh water prawn skewers marinated in garlic and coriander
Red snapper kebabs in lime and soy

Accompaniments

Roasted garlic potatoes or vegetable fried rice
Grilled Mediterranean vegetables with pesto

Desserts

Sliced fruits
Flourless chocolate cake

Indonesian Rijstafel

885' per Person

Assorted Salads

Ayam Pelalah

Balinese chicken salad, tomato chilli paste, lime leaf, fried shallot

Sate Lilit

Minced seafood sate, lime leaf, aromatic ginger on lemongrass

Tum Bebek

Steamed marinated duck, aromatic ginger, galangal, chilli

Gado Gado

Assorted vegetables salad, potato, quail egg, peanut dressing

Assorted Main Courses

Kalio Udang

Wok fried tiger prawns in red chilli

Ikan Asam Pedas

Braised barramundi fillet with chilli , tamarind, laksa leaves

Opor Ayam

Braised chicken thigh, candlenut-coconut sauce

Tongseng Kambing

Marinated lamb stewed in soy-cinnamon sauce, cabbage, tomato, chilli

Daging Cabe Hijau

Braised beef shank, green chilli paste and green tomato

Sayur Lodeh

Vegetables stew, galangal, coconut broth

Nasi Putih

Steamed white rice

Assorted Desserts

Buah Buahan

Sliced fruits, lime, honey

Es Cendol

Pandanus rice spaetzle, coconut palm sugar soup

Lapis Legit

Indonesian layer cake

Bubur Ketan Hitam

Black sticky rice pudding

Mocktails & Cocktails

Available 24 hours

Mocktails

Tropical Runner	125'
Fresh pineapple, lemon juice, passion fruit, fresh orange	
November Sea Breeze	125'
Fresh water melon, fresh papaya, fresh honeydew melon, lemon juice	
Sunset Strip	125'
Fresh orange juice, fresh lemon juice, mango slice, fresh papaya	

Cocktails

Banyan A Go Go	225'
Light rum, Cointreau, blue curacao, lemon juice	
Exotic Temptation	225'
Gold rum, banana liqueur, pineapple juice	
Tropical Dream	210'
Midori, Malibu, pineapple juice, cream	
Long Island Iced Tea	212'
Gin, light rum, vodka, tequila, triple sec, lemon juice, coke	
Zombie	212'
Light rum, dark rum, apricot brandy, grenadine, pineapple juice, orange juice, angostura	

Martini Bar

Vodkatini	210'
Vodka, Martini Dry	
Apple PieTini	210'
Vodka, apple juice, lime wedge	
Lychee Martini	210'
Vodka, lychee liqueur, lychee syrup	

Beers, Spirits & Liqueurs

Available 24 hours

Local Beer	
Bintang	72'
Imported Beer	
Carlsberg, Heineken, Tiger	77'
Guinness Stout	103'
Corona	122'
Aperitif	
Campari, Pernod, Martini Bianco, Dubonnet	116'
Liqueur	
Bailey's Irish Cream, Sambuca, Kahlua	96'
Gin	
Beefeater, Gordon's Dry	96'
Bombay Sapphire	175'
Vodka	
Smirnoff, Stolichnaya	96'
Scotch	
Johnnie Walker Red Label, Ballantine's	96'
Premium Scotch	
Chivas Regal, Johnnie Walker Black Label	175'
Cognac	
Remy Martin V.S.O.P, Hennessy V.S.O.P	262'
Remy Martin X.O, Hennessy X.O	350'

Non-Alcoholic Beverages

Available 24 hours

Soft Drinks

Coke, Sprite, Coke Zero, Fanta 43'
Ginger Ale, Tonic Water, Soda Water

Mineral Waters

Equil, Still 380ml 50'
Equil, Sparkling 380ml 56'
Acqua Panna 750ml 109'
San Pellegrino 750ml 109'

Fresh Juices

Freshly Squeezed Orange 86'
Pineapple, Honeydew, Watermelon, Lemon, Lime 71'

Milk Shakes

Banana, Chocolate, Strawberry, Vanilla 70'

Tea and Coffee

Iced Tea 58'
Lychee, lemon, apple, peach
Iced Coffee 58'
Kopi pisang, Bintan ice coffee, kopi Indonesia
Coffee 58'
Brewed coffee, latte, cappuccino, espresso
Tea 58'
Green tea, peppermint, chamomile, jasmine, English breakfast, earl grey, Darjeeling

Wine List

Available 24 hours

Should you wish to select a different wine, our master wine list features an extensive selection from around the globe and can be delivered to your villa by dialling Ext. 2

	Gl	Btl
White Wine		
Riesling, Bunnamagoo Estate, Australia	227'	975'
Sauvignon Blanc, Sugar Loaf, Marlborough, New Zealand	227'	946'
Vina Sol, Torres, Spain	227'	903'
Chardonnay Sonoma, Simi, USA	227'	975'
Rose Wine		
Shiraz Rose, Bunnamagoo Estate, Australia	227'	975'
Red Wine		
Cabernet Sauvignon, Katherine Hills, South Eastern Australia	139'	610'
Shiraz, Katherine Hills, South Eastern Australia	139'	610'
Carmenere, Luis Felipe Edwards 'Pupilla', Chile	119'	510'
Chianti, Borgo Sanleo, Italia	151'	665'
Champagne		
Moët & Chandon, Brut		2,750'
Moët & Chandon, Brut Rosé		3,710'
Veuve Clicquot Ponsardin, Brut		3,040'
Moët & Chandon, "Dom Pérignon"		5,678'
Sparkling Wine		
Prosecco Brut, Tenuta Ca'Bolani, Italy	166'	815'