

Breakfast

Savoury breakfast

Signature DAVA's breakfast

Two eggs your way, back bacon, slow roasted tomato, field mushrooms, homemade hash brown, artisanal chicken sausage and toasted sourdough

Egg benedicts

Toasted English muffin, béarnaise, cayenne pepper and watercress

With choice of: smoked salmon, bacon or mashed avocado

Sausage & egg

English muffin, homemade pork sausage, fried egg, Dava's smoked mayo, cheddar and mix greens

Avocado toast

Smashed avocado, poached eggs, dukkah, salsa verde and watercress

Chili scrambled

Goat cheese, scrambled egg, chili oil, bacon, asparagus and toasted multigrain bread

Power omelet

Mixed omelet with broccoli, baby bean and spinach puree, roasted sweet potato, feta cheese, sumac yogurt, and toasted sourdough

Buck rarebit

Toasted multigrain bread, rarebit sauce, wilted spinach, sunny side up, bacon and gherkin

Smoked salmon croissant

Whipped cream cheese, smoked salmon, avocado, pickled cucumber and capers

Cereal selections

Coco Pops, All Brand, Kellogg's Corn Flakes, Honey Star, Nestle's Koko Krunch

With the choice of almond milk, full fat milk, skim milk or soy milk

Sweet breakfast

Pastry selections

Assorted pastry of the day

Granola

House made coconut granola, strawberry coulis, dried fruits and almond milk

Dragon fruit smoothie bowl

Purée acai, blueberries, strawberry, dragon fruit, topped with goji berries, flax seeds and cacao nibs

Peanut butter and jelly

Rolled oats, banana, almond milk, cinnamon and chia seed jam

Green salad

Baby romaine, palm sugar dressing, watercress and spring onion

Overnight oats

Soy milk, chia seeds, choco chips, crushed almond, maple syrup and desiccated coconut

Pancake

Berries compote, chocolate sauce and icing sugar

Waffle

Butterscotch, almond butter, toasted hazelnut, banana and chocolate ice cream

Indonesian breakfast

Bubur ayam

Rice porridge with condiments and spiced chicken broth

Nasi kuning

Turmeric rice and condiments

Kupat tahu

Rice cake, beansprout, tofu, peanut sauce and prawn crackers

Japanese breakfast

Japanese breakfast

Pan seared salmon, miso soup, tamagoyaki and pickles



Chef's recommendation



Vegetarian option available



Vegan



Gluten free option available



high protein



Contains pork



Contains nuts

Prices are quoted in '000' rupiah and subject to 10% service charge and 11% government tax

21.09.2023

Beverages

Healthy start

Jamu seger manis

Traditional Indonesian turmeric and ginger juice

Healthy green

Cucumber, garlic, ginger and celery with green apple

Sunshine

Kintamani orange, ginger, carrot with pineapple

Fresh juices

Orange, carrot, watermelon, pineapple, avocado, mango, red dragon fruit

Smoothies

Very berry Smoothie

Choices of regular| almond| oat |soy milk

Banana, mixed berries, vanilla Greek yogurt and honey

Peanut Butter Banana Smoothie

Fresh banana, peanut butter, almond milk, Greek yogurt and cinnamon powder

Green Smoothie

Spinach, kale, fresh mango, almond milk, Greek yogurt, coconut water

Hot or cold coffee & tea

Freshly brewed Bali coffee (regular or decaffeinated)

Espresso

Cappuccino

Macchiato

Latte

Piccolo

Selection of Teas

Oriental Green tea, Chamomile, English Breakfast, Jasmine,

Earl Grey, Peppermint



D A V A

STEAK & SEAFOOD

SET MENU

STEAK TARTARE

Confit garlic purée, egg yolk cream,
mustard seeds and cured egg yolk

ONION SOUP

Croutons, Swiss cheese, caramelized onion

AUSTRALIAN WAGYU FLANK STEAK MB 8+

Potato pave, mushroom cream and bearnaise

WHITE CHOCOLATE & FENNEL

Chocolate mousse, lemon cream
and fennel ice cream

3 courses Experience 850

4 courses Special 950



Chef's recommendation



Gluten free option available



Vegetarian option available







Contains nuts

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D A V A
STEAK & SEAFOOD


Soups

Dava Crab Bisque 	155
Crab tortellini with asparagus, herb oil and salmon roe	
Smoked Bell Pepper Soup  	95
Bell pepper confit, crème fraîche and basil	
Dava Onion Soup 	120
Croutons, Swiss cheese, caramelized onion	

Appetizers

Hamachi Crudo  	195
Capers and raisin purée, citrus dressing, coriander, shallot and coriander oil	
Steak Tartare 	285
Confit garlic purée, egg yolk cream, mustard seeds and cured egg yolk	
Beetroot & Goat Cheese  	125
Coffee baked beetroot, goat cheese, beetroot creme, blueberries vinaigrette and walnut	
Cobb Salad   	100
Poached quail egg, crispy bacon, garden lettuce, cucumber	
Oyster on the Rock 	160
Butter poached Javanese oyster, salmon roe, beurre blanc and seaweed powder	
Crab Cake	185
Sauce gribiche, fennel and radish salad, lemon vinaigrette	
Roasted Cauliflower    	100
Cauliflower purée, dates, dukkah and labneh	

Main courses

Surf and Turf	375
Beef tenderloin, mashed potatoes, scallop, grilled prawn, asparagus, baby carrot, white wine foam	
Pan seared Chicken Breast	295
Sous vide chicken, creamed corn, carrot purée, chicken bitterballen, truffle chicken jus	
Australian Wagyu Flank Steak MB 8+ 	520
Potato pave, mushroom cream and bearnaise	



Chef's recommendation



Vegetarian option available



Vegan



Gluten free option available



Contains pork




Contains nuts

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29.06.2023

Canadian Lobster Grilled or thermidor style	1,550
Gindara Spiced mushroom broth, tapioca crisps, glazed kale and black garlic emulsion	220
Pan Seared Salmon Clam, broccoli purée, braised fennel, lemon beurre blanc and truffle potato	330
Grilled Tiger Prawns Ratatouille, creamy parmesan polenta, black garlic and coriander sauce	540
Mixed Grill Platters (share for 2 people) Fish skewer, calamari, prawns, lamb kofta, chicken shish taouk, beef kebab, tahini and garlic sauce	735

Steaks & Grilled














AACo Australian Ribeye MB 4/5, 21 days dry aged	per/100gr	485
AACo Australian Striploin MB 4/5, 21 days dry aged	per/100gr	395
Stockyard Kiwami MB 9 Rib Eye, 21 days dry aged	per/100gr	820
US Black Angus Tomahawk Steak, 21 days dry aged	per/100gr	275
Black Angus Irish Rib Eye on the bone, 21 days dry aged	per/100gr	465
Stockyard - Gold Tenderloin	per/100gr	395
Full blood Wagyu Short Loin Pinnacle MB 8/9+	per/100gr	450
Kagoshima A5 Striploin	per/100gr	895
Kurobuta Pork Chop 	per/100gr	295
Australian Wagstaff Lamb Chop	250gr	520

*All steak orders are served with semi dried tomato, roasted garlic and roasted onion
 *Weight relevant to daily availability
 *Himalayan salt is used for our dry aging process


SIDE ORDERS | 55

Roasted baby potato   
Creamy spinach  
Mashed potato  
Mixed green salad   
Sautéed wild mushroom   
Grilled asparagus with smoked paprika butter  
Sautéed mixed vegetables   

SAUCES

Béarnaise  
Mushroom cream sauce
Cognac pepper 
Smoked butter  
Miso sauce   
Chimichurri   
Barbecue sauce  

Desserts

Baked Alaska Vanilla grand marnier sauce	110
Dava Chocolate Soufflé Chocolate foam and Valrhona cocoa powder	145
White Chocolate & Fennel 	110
Chocolate mousse, lemon cream and fennel ice cream	
Strawberry Mille Feuille	120
Caramelized puff pastry, pastry cream and macerated strawberry	
Cream Cheese Bavarois	120
Pineapple cherry, coconut ice cream and coconut tuile	
Fruit Platter	110
Assorted tropical fruits with lime and raw honey	



Chef's recommendation



Vegetarian option available



Vegan



Gluten free option available



Contains pork



Contains nuts

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29.06.2023

DAVA Twisted Classics 220

- Dava Mule**
Homemade Pimm’s, angostura bitter, orange and apple juice, lemon juice honey
- Aged Negroni**
Gin, campari, sweet vermouth, lemon juices, egg white, simple syrup orange zest
- Trunyan Old Fashioned**
Bourbon and cinnamon, orange bitter, Kintamani tangerine marmalade

Ours Martinis 200

- James Bond 007**
Shaken not stirred vodka, dry vermouth, lemon zest
- Dirty Martini**
Gin, dry vermouth, olive juice
- Perfect Martini**
Gin, dry vermouth, sweet vermouth, olive
- Aged Cosmopolitan**
Vodka, dry orange liqueur, cranberry juices, orange zest
- Ice White Martini**
Vodka, sweet wine, apple juice, twisted orange zest
- Menehune - Tini**
White rum, orange liqueur, orgeat syrup, pineapple juices

DAVA Classics 175

- Bloody Mary**
Vodka, tomato juice, Worcestershire sauce, salt & pepper, tabasco, fresh lime
- Caipiroska or Caipirinha**
Vodka or cachaça, fresh lime, brown sugar
- Mojito**
Light rum, mint sprig, fresh lime, brown sugar
- Mai Tai**
Light & dark rum, orange curaçao, pineapple juice, lime juice, orgeat syrup
- Sangria**
Red or white wine, apple, watermelon, lime, lemon, orange, lemonade

Mocktail & Blended Juices 85

- DAVA Punch**
Orange juice, pineapple juice, mango juice, lemon juice, passion syrup
- Emperor Punch**
Pineapple, mango, banana, plain yogurt, honey
- Soursop Crush**
Soursop juices, lemon juices, blood orange syrup
- Cactus Citrus**
Kiwi, pineapple, lemon, passion fruit syrup
- Exotic Delight**
Pineapple, passion fruit, mango

AYANA Refreshments

85

Fruit punch
Lemon squash
Frozen lemon mint

Iced Teas

85

DAVA iced tea
Calamansi & jasmine iced tea
Lime passion fruit iced tea
Lemongrass iced tea
Lychee iced tea

Milk Drinks

85

Vanilla or chocolate milkshakes
Banana, mango and mix berries smoothies

Virgin Bubbles

70

Coke, Coke Zero, Sprite, Tonic/soda water

Fresh Juices

90

Red dragon, avocado, soursop, orange, pineapple,
watermelon, mango (seasonal)

Still - Sparkling

Perrier sparkling [330 ml]	60
Equil, natural or sparkling [380 ml]	50
Equil natural or sparkling [760 ml]	70

BEERS

[Vodka mix]	Smirnoff ice apple	100
[Stout]	Guinness smooth- Ireland	100
[Lager]	Heineken - the Netherlands	110
	Corona - Mexico	110
	Bali Hai - Indonesia	100
[Pilsener beer]	Bintang - Indonesia	100
	Bintang Crystal - Indonesia	100
[Flavored beer]	Bintang Radler - Indonesia	100
[Crafted]	IOI Brut - Lager, Bali - Indonesia	110
	IOI Padi - Luwih, Bali - Indonesia	110
	Kura-Kura Ale, Bali - Indonesia	110
	Kura-Kura Lager, Bali - Indonesia	110

CHAMPAGNE		750ml
▪ 2012	Dom Perignon, Brut	13,950
▪ NV	Demi Sec, Moet Chandon Ice-Imperial	4,800
▪ NV	Brut, Veuve Cliquot Ponsardin	4,500
▪ NV	Taittinger Brut Prestige Rose	3,200
▪ NV	Brut, Nicolas Feuillatte Reserve NV Exclusive	2,800
▪ NV	Billecart Salmon Brut Reserve	2,700
▪ NV	Brut, Louis Roederer Premier	2,700
▪ NV	Brut, Taittinger, Reserve	2,400

ITALY

Since 2014, Italy is the number one wine producer worldwide, which means that it the country that produces most wine in the world. Italy has a rich and diverse wine heritage over centuries. Famous for its bewildering diversity of both grape varieties and wine style. The most prestigious wine region both quality and quantity are Tuscany, Piedmont and Veneto.

PROSECCO		750ml
▪ NV	Casa Canevel, Prosecco, DOC, Extra Dry	1,500
▪ NV	Treviso Prosecco 7 Cascine, Veneto	1,050
▪ NV	Fashion Prosecco, Veneto	1,000

SPARKLING WINE		750ml
▪ NV	Swarovski Gran Cuvee Rose, Abruzzo	1,500
▪ NV	Fantini Calalenta Rosato, Abruzzo	1,150

WHITE		750ml
▪ 2017	Muscat d’Alexandria, Donnafugata Lighea Zibibbo , Sicily	1,560
▪ 2016	Pinot Grigio, Santa Margherita, DOC, Tuscany	1,300
▪ 2022	Pinot Grigio, Fantini Fernese, Terre Siciliane	1,050
▪ 2017	Pinot Grigio, Rufino Lumina, Delle Venezie IGT	1,000
▪ 2022	Trebbiano, Vermentino, Chardonnay, Piccini Bianco, Toscana IGT	950
▪ 2022	Pinot Grigio, Piccini Bianco, Toscana IGT	950
▪ 2021	Soave, Corte Giara, Veneto	900

SWEET		750ml
▪ 2018	Malvasia, Trebbiano Toscana, Sangiovese, Ruffino Serelle Vin Santo Del Chianti (375 ml)	1,300
▪ NV	Moscato D’asti DOCG, Batasiolo, Boscareto	1,100

RED		750ml
▪ 2012	Barbera d’Asti, Michele Chiarlo 'La Court', Piemonte	4,000
▪ 2017	Ruffino Greppone Mazzi Brunello Di Montalcini	4,050
▪ 2010	Nebbiolo, Batasiolo Barollo DOCG	3,050
▪ 2017	Merlot, Fantinel, La Roncaia Fusco, Friuli Oriental Hills	3,000
▪ 2015	Pinot Noir, St Pauls, Passion Riserva, Alto Adige	2,950
▪ 2019	Sangiovese, Primitivo, Negroamaro, Montepulciano & Malvasia Nera Fantini Edizone Cinque Autoctoni, Abruzzo, Pulgia	2,900
▪ 2012	Montepulciano d’Abruzzo Colline Teramane, Fantini, Opi Riserva, DOCG	2,800
▪ 2019	Merlot, Donnafugata Angheli, Sicily	2,050
▪ 2019	70% Corvina, 25% Rondinella, 5% Molinara, Masi-Campofiorin	2,000
▪	Rosso Del Veronese IGT, Veneto, North Italy	
▪ 2016	Sangiovese, Alicante, Mantellasi Le Sentinelle, Tuscany	1,900
▪ 2018	Sangiovese, Ruffino Chianti Classico Reserva Ducale Tuscany	1,900
▪ 2020	85% Corvina, 10% Rondinella, 5% Oselet Allergrini Ripasso Della Valpolicella, DOC	1,750
▪ 2021	Sangiovese, Barone Ricasoli Brolio Chianti Clasico	1,700
▪ 2017	Nero d’Avola, Donnafugata Sherazade, Sicilia	1,350
▪ 2019	Sangiovese, Marchesi Antinori Santa Cristina Toscana IGT	1,050
▪ 2021	Fantini Montelpuciano D Abruzzo, DOC	1,050
▪ 2019	Sangiovese, Ciliegiole, Malvasia, Piccini Rosso Toscana IGT	950

FRANCE

France is well known as the origin of wine and one of the best places to grow and consume wine from. Nearly all the best wines in the world ranking come from France. Some of French’s most famous wine region are Alsace with its Riesling, Rhone Valley with the Syrah, Burgundy with Pinot Noir and Chardonnay, Bordeaux with Cabernet Sauvignon

SPARKLING WINE		750ml
▪ NV	Veuve de Vernay, Ice-White	950
WHITE		750ml
▪ 2021	Sauvignon Blanc, Pascal Jolivet Blanc-Fume, Loire	2,300
▪ 2020	Pinot Griss, Domaine Schlumberger Grand Cru Spiegel, Alsace	2,150
▪ 2021	Mouton Cadet Reserve Bordeaux Blanc, Bordeaux AOC	1,560
▪ 2016	Mouton Cadet Réserve Graves Blanc, Bordeaux	1,550
▪ 2020	Riesling, Domaine Schlumberger Princes Abbes, Alsace	1,500
▪ 2021	Pascal Jolivet Attitude, Sauvignon Blanc, Loire	1,300
▪ 2013	Sauvignon Blanc-Semillon, Grand Bateau Bordeaux Blanc	1,250
▪ 2021	Chardonnay, Barton & Guestier B&G Réserve, Bordeaux	950
ROSE		750ml
▪ 2021	Château d'Esclans, Whispering Angel Rosé, Côtes de Provence	1,850
▪ 2022	Clarendelle Rose, Bordeaux	1,450
▪ 2021	Pascal Jolivet Attitude Rosé, Loire	1,350
▪ 2019	Domaine de Tamaray Rose, Cotes de Provinces	1,300
RED		750ml
▪ 1995	Château Malescot - St. Exupéry Margaux	7,500
▪ 2017	Merlot Blend, No3 Angelus Grand CRU, Bordeaux, St-Emilion	6,600
▪ 2011	Shiraz, E Guigal Cote - Rotie Brune et Blonde, Rhone Valley	4,600
▪ 2017	Cabernet Sauvignon, Merlot, Chateau de Ferrand La Petit Haut Lafitte, AOC Pessac Leognan	4,500
▪ 2017	70% Vieux Grenache, 15% Mourvèdre, 10% Syrah, E-Guigal, Chateauneuf du Pape Rouge, Southern Rhone	3,300
▪ 2019	85% Grenache, 10% Syrah, 5% Mourvedre, Vidal Fleury Chateauneuf du Pape,	3,400
▪ 2015	Cabernet Blend, Goulee Cos D'estournel, Bordeaux, St-Emilion,	3,300
▪ 2014	Cabernet Blend, Chateau Pojeaux, Moulis, Medoc- Bordeaux	3,200
▪ 2009	Cabernet Blend, Chateau Mignot by Chateau Angelus, Bordeaux, St-Estephe	2,850
▪ 2016	Clarence Dillon, 77% Merlot, 16% Cabernet Sauvignon, 7% Cabernet Franc, Clarendelle St-Emilion	2,500
▪ 2016	51% Merlot, 49% Cabernet Sauvignon, Clarence Dillon Clarendelle Medoc, Bordeaux	2,200
▪ 2012	Grenache, Shiraz, Mourvedre, Lavau Gigondas, Rhone Valley	2,100
▪ 2021	Pinot Noir, Pascal Jolivet Attitude, Loire	1,450
▪ 2019	Georges Duboeuf Moulin a Vent, Beaujolais Gamay	1,250
▪ 2018	Blend of Grenache Syrah, Côtes Du Rhone Lavau, Rhone Valley	1,000
▪ 2019	Beujolais Gamay, Georges Duboeuf Beaujollais Villages	950
▪ 2017	Shiraz, Hob Nob Lanquedoc - Roussillon	900
▪ 2018	Merlot, Lachapelle Languedoc	900

SPAIN

Spain is the country with the largest vineyard acreage in the world. Due to the fact that vineyards in Spain have lower yields than vineyards in Italy and France. Red wines outnumber whites just slightly in terms of volume but are far more notable. Although excellent wines are made throughout Spain, some of the most famous regions is Rioja and Penedes

CAVA	750ml
▪ NV Trepat and Garnacha, Freixenet Cordon Rosado, Catalan	1,150
▪ NV Semi Secco, Bach Extrisimo, Catalunya	1,050
WHITE	750ml
▪ 2017 Segura Viudas Creu De Lavit Blanco Xarelo, Penades	1,500
▪ 2017 Chardonnay, Solar Viejo Viura, Rioja	1,250
▪ 2019 Segura Viudas Xarelo, Penades	1,150
▪ 2021 Freixenet Mia White, Macabeo, Parellada, Moscatel, Catalan	950
▪ 2019 Protos, Vardejo, Rueda	950
▪ 2021 Marques De Caceres Blanco, Viura, Rioja	900
ROSE	750ml
▪ 2019 Segura Viudas Rosato, Catalunya	1,350
RED	750ml
▪ 2019 Tempranillo Marques De Caceres Crianza, Rioja	1,250
▪ 2019 Tempranillo Solar Viejo, Rioja	1,200
▪ 2021 Tempranillo, Graciano Marques De Riscal 1980, Rioja	1,150
▪ 2019 Tempranillo Freixenet Mia Tinto, Catalan	950

UNITED STATE

Nearly all states in the US produce wine, but almost 90% is produced by California. As a called new world wine countries, United State being the fourth largest wine producer in the world. Most American wines are produced from the classic European grape variety, Vitis vinifera. It is reputation founded on the global fame of Napa Valley and Sonoma. USA exporting to the world their innovative blends, Zinfandel, Cabernet Sauvignon, and Sauvignon Blanc

WHITE	750ml
▪ 2017 Chardonnay Beringer Luminus	2,650
▪ 2012 Chardonnay, Chateau Ste Michelle Cold Creek, Columbia Valley	2,400
▪ 2019 Riesling Eroica, Columbia Valley	2,050
▪ 2021 Sauvignon Blanc Decoy, Sonoma County	1,800
ROSE	750ml
▪ 2021 Beringer M-Vine Zinfandel, Napa Valley, California	950
SWEET	750ml
▪ 2008 Carlo Rossi Sweet Red	850
RED	750ml
▪ 2019 Cabernet Sauvignon, Duckhorn, Napa Valley, California	4,550
▪ 2020 Merlot, Duckhorn, Napa Valley, California	3,650
▪ 2018 Petit Sirah Stags leap Napa Valley Collt, California	3,450
▪ 2014 Cabernet Sauvignon, Blend Beringer Quantum, Nava Valley, California	3,200
▪ 2016 Merlot, Sterling Napa Valley, California	3,150
▪ 2019 Merlot, Decoy, Sonoma County	2,000
▪ 2021 Pinot Noir, Decoy, Sonoma County	2,000
▪ 2020 Pinot Noir, Gnarly Head 1924 Port Barrel, Lodi	1,500
▪ 2020 Cabernet Sauvignon, Gnarly Head 1924 Bourbon Barrell, Lodi	1,500
▪ 2020 Pinot Noir, Noble Vine Selection 667, California	1,350
▪ 2020 Cabernet Sauvignon, Gnarly Head, Lodi	1,300
▪ 2019 Merlot Gnarly Head, Lodi	1,300
▪ 2019 Cabernet Sauvignon, Columbia Crest, Columbia Valley	1,300
▪ 2017 Merlot, Beaulieu Vineyard, Napa Valley, California	1,150
▪ 2018 Merlot, Beringer Founders' Estate, Napa Valley, California	980

AUSTRALIA

Australian began making wine over two centuries ago and extremely important wine-producing country, both of quality and the scale of its wine economy. Wine is produced in all of Australia's six states. However, majority is made in the southeast, in New South Wales, Victoria, and particularly South Australia. The region benefits from the unique climate and soil types, which give Australian wines its well-known spice-full Shiraz, oaky Chardonnays, and sweet Rieslings

SPARKLING	750ml
▪ NV Chandon Brut, Victoria	2,100
▪ NV Wolf Blass Bilyara, Brut	800

WHITE	750ml
▪ 2010 Pinot Gris, Henschke Lenswood Little Hampton, Eden Valley	3,150
▪ 2016 Riesling, Henschke Julius, Eden Valley	2,900
▪ 2018 Riesling, Penfold, Bin 51, Eden Valley	2,400
▪ 2015 Semillon Sauvignon Chardonnay, Henschke, Tilly's Vineyard, Eden Valley	1,700
▪ 2017 Semillon, Torbreck, Woodcutter's, Barossa Valley	1,700
▪ 2017 Chardonnay, Penfolds Max, South Australia	1,500
▪ 2020 Riesling, Wynns Coonawarra Estate	1,450
▪ 2022 Chardonnay, Vasse Felix Filius, Margaret River	1,350
▪ 2022 Riesling, D'Arenberg, Dry Dam, McLaren Valley	1,350
▪ 2021 Riesling, D'Arenberg, Stum Jump, McLaren Valley	1,100
▪ 2019 Viognier, Yalumba Y Series	1,100
▪ 2021 Chardonnay, McGuigan - Signature	950
▪ 2021 Chardonnay, Johnnie Q Quarisa	950
▪ 2020 Chardonnay, Wolf Blass Eagle Hawk	800

RED	750ml
▪ 2009/2011 Shiraz, Penfolds St. Henri, Barossa Valley	9,800
▪ 2019 Cabernet Sauvignon, Penfolds BIN 407	4,400
▪ 2014 Shiraz, Cape Mentelle, Margaret River	2,850
▪ 2021 Cabernet Sauvignon, Mollydooker the Maitre D, McLaren Valley	2,400
▪ 2017/2021 Shiraz, Mollydooker the Boxer, McLaren Valley	2,400
▪ 2018 Shiraz, Penfolds Bin 128 Coonawarra	2,100
▪ 2017 Grenache, Mataro, Shiraz, Torbreck Cuvee Juveniles, Barossa Valley	1,900
▪ 2017 Shiraz, Grenache, Ben Gleatzer Wallace, Barossa Valley	1,900
▪ 2017 Cabernet Shiraz, Merlot, Wynns Coonawarra Estate	1,500
▪ 2020 Cabernet Merlot, Vasse Felix Filius, Margaret River	1,350
▪ 2017 Pinot Noir, Naked Range, Yarra Valley	1,250
▪ 2020 Cabernet Sauvignon Yalumba Y Series	1,150
▪ 2018 Shiraz, Johnnie Q Quarisa	1,000
▪ 2017 Cabernet Sauvignon, Johnnie Q Quarisa	1,000
▪ 2021 19 Crimes Shiraz, 2021, Barossa Valley	1,000
▪ 2021 Shiraz, McGuigan - Signature	950
▪ 2020 Tempranillo, La La Land, Tempranillo, Victoria	850
▪ 2021 Merlot, Wolf Blass Eagle Hawk	850
▪ 2021 Shiraz, Banrock Station, Riverland	800

ROSE	750ml
▪ 2020 Shiraz, Banrock Station Rose, Riverland	800

SWEET	750ml
▪ 2021 Pink Moscato, Banrock, Riverland	900

NEW ZEALAND

It wasn't until around 1836 that the first grapes were bought into New Zealand by James Busby, New Zealand's British Resident and very keen 'amateur' winemaker. The oldest existing vineyard was established by the Roman Catholic Missionaries in the Hawke's Bay, Mission Estate. While grapes were certainly grown and wine was produced in New Zealand, it was mostly for religious use or family consumption rather than as a principal income. By the early 1980's Marlborough's grape-growing potential had been discovered. The previously widely planted grape Muller Thurgau was being replaced by Sauvignon Blanc and the UK had discovered New Zealand Sauvignon Blanc.

WHITE	750ml
▪ 2022 Sauvignon Blanc, Cloudy Bay, Marlborough	2,650
▪ 2022 Dry Riesling, Villa Maria Private Bin, Marlborough	1,400
▪ 2022 Pinot Griss, Villa Maria Private Bin, Marlborough	1,400
▪ 2021 Sauvignon Blanc, Villa Maria Private Bin, Marlborough	1,300
▪ 2022 Sauvignon Blanc Matua, Marlborough	1,050
▪ 2019 Sauvignon Blanc, Woven Stone, North Island	900
ROSE	750ml
▪ 2022 Black Cottage, Marlborough	950
RED	750ml
▪ 2019 Pinot Noir, Cloudy Bay, Marlborough	2,650
▪ 2019 Pinot Noir, Craggy Range Te Muna Road Vineyard, Martinborough	2,400
▪ 2019 Merlot, Craggy Range, Gimblett Gravels Vineyard, Hawke's Bay	1,900
▪ 2021 Pinot Noir, Villa Maria Private Bin, Marlborough	1,650
▪ 2020 Pinot Noir, Matua, Marlborough	1,050

CHILE

The history of Chilean wine dates back to the 16th century and the time of the Spanish conquest. The first vines were planted at that time from stock brought on ships from Spain. The winemaking industry has seen great changes over time, however. Noble European grape varieties were introduced in the mid-19th century. Then major technological advances came in the 1980s, followed by a tremendous surge in exports of Chilean wine in the past 30 years. All this forms the backdrop to the development of what is now a prosperous industry. Chile's diverse natural conditions allow for a wide range of wine styles—from deep, complex reds to refreshing cool-climate whites. Also, Chile is the only wine-producing country that is free of phylloxera, an insect that devastated much of the vines in Europe at the end of the 19th century.

WHITE	750ml
▪ 2022 Chardonnay, Chateau Los Boldos - Tradition, Cachapoal Valley	1,050
▪ 2022 Sauvignon Blanc, Chateau Los Boldos - Tradition, Cachapoal Valley	1,050
▪ 2021 Sauvignon Blanc, Doña Dominga Clásico de Familia, Cochagua Valley	950
▪ 2021 Chardonnay, Dona Dominga Clasico de Familia, Cochagua Valley	950
ROSE	750ml
▪ 2022 Luis Felipe, Edward	950
RED	750ml
▪ 2019 Cabernet Sauvignon, Chateau Los Boldos -Tradition, Cachapoal Valley	1,050
▪ 2021 Merlot, Doña Dominga Clásico de Familia, Cochagua Valley	950
▪ 2017 Cabernet Sauvignon, Concha Y Toro Casilero Del Diablo, Central Valley	900
▪ 2016 Carmenere, Santa Carolina Estrellas, Central Valley	900
▪ 2018 Cabernet Sauvignon, Monkey Puzzle, Central Valley	850

OTHER COUNTRIES

WHITE		750ml
▪ 2020	Riesling Trocken Sec, Schieferkopf, Baden, Germany	1,150
▪ 2015	Chenin Blanc, Grenache Blanc, The Wolftrap Viognier Franschoek Valley South Africa	850
▪ 2021	Sauvignon Blanc, Tall Horse, Coastal Region, South Africa	750
▪ 2023	Sauvignon Blanc, Two Island, Bali - Indonesia	700
RED		750ml
▪ 2020	Malbec, Terrazas Altos Del Plata, Mendoza, Argentina	1,600
▪ 2015	Malbec, Bodega Norton Reserva, Mendoza, Argentina	1,150
▪ 2022	Cabernet Sauvignon, Argento, Mendoza, Argentina	850
▪ 2023	Cabernet-Merlot, Two Island, Bali-Indonesia	700

WINE & SPARKLING BY THE GLASS

SPARKLING		150ml
▪ NV	Fashion Prosecco, Veneto, Italy	200
WHITE		
▪ 2022	Sauvignon Blanc, Chateau Los Boldos -Tradition, Chile	210
▪ 2020	Chardonnay, Johnnie Q Quarisa - Australia	190
▪ 2021	Chardonnay, Barton & Guestier, Bordeaux - France	190
▪ 2020	Pinot Grigio, Piccini, Delle Venezie - Italy	190
ROSE		
▪ 2022	Pinot Noir, Black Cottage, Marlborough, New Zealand	190
RED		
▪ 2021	Pinot Noir, Matua, Marlborough, New Zealand	210
▪ 2018	Blend Grenache, Syrah, Côtes Du Rhone Lavau, France	210
▪ 2019	Cabernet Sauvignon, Chateau Los Boldos - Tradition, Chile	210
▪ 2019	Sangiovese, Ciliegiolo, Malvasia, Piccini Rosso Toscana IGT	190



DAVA
STEAK & SEAFOOD

chicken Milanese 95

Crispy fried chicken breast with parmesan cheese and a touch of lemon



creamed corn 95

Bitterballen with oregano and spring onion



Prawn Skewer 95

Served with parsley, garlic sauce and lemon

Fish and chips 95

Crispy crumbed fish with fries



Beef Burger 120

Served on a brioche bun with mayo, romaine lettuce, and tomato

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