

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

Juices

Orange, carrot-lime, watermelon, pineapple

Coffee & tea

Freshly Brewed Bali Coffee (regular or decaffeinated)

Espresso, Macchiato,
Cappuccino, Latte

Selection of Teas

Oriental Green tea, Chamomile, English Breakfast,
Jasmine, Earl Grey, Peppermint

Breakfast

Continental taste

Make your own cereals

Served with choices of assorted berries, full fat milk, low fat, skim milk, soya milk, yoghurt
Homemade granola, overnight muesli, Coco Pops
Corn Flakes, Rice Bubbles, All-Bran

Peanut butter & jelly oatmeal

Whole unprocessed oats cooked in almond milk and peanut butter, topped with roast
strawberries, acai jelly, peanuts and raw chocolate

Organic salad

Mixed green, chick peas, spinach crackers, avocado, fermented chili boiled egg

Super antioxidant smoothie bowl

Pure acai, blueberries, strawberries, dragon fruit, topped with goji berries, pecan-flax wafer
and house prepared raw chocolate

Breakfast popsicles

Mixed fruit, yoghurt, granola, mint



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

08.06.2022

Sweet sensation

Protein pancakes

Premium whey protein with almond milk pancake stack, topped with fresh blue berries, coconut nectar and coconut yogurt

Waffle

Salted caramel popcorn, dark chocolate cream, chocolate ice cream

French toast

Maple syrup, unsalted butter, cinnamon powder, almond flake, vanilla ice cream

Light pistachio strawberry composition

Pistachio emulsion, pistachio cloud sponge, strawberry jelly, strawberry compote, berries

Egg delights

Eggs Benedict

Poached egg, avocado, green salad, hollandaise, English muffin with wild rucola

Power omelet

3 eggs, seasonal farm greens, roasted sweet potato, feta cheese, sumac yogurt, sourdough toast or gluten free toast

Smashed avo toast

Sourdough or gluten free toast, poached egg, avocado, roast capsicum, feta cheese, dukkah, herb dressing

Dava choice of breakfast eggs

Sausages, assorted mushroom, bacon, salad, sweet potato, grilled gremolata tomato, hollandaise, sour dough

Spinach scrambled egg

with smoked salmon, sour cream, pickled onion, asparagus, water cress, herb dressing, rye bread

Ham & cheese toastie

Double cheese, ham, pickled, mix green, bacon aioli, sourdough bread

Asian delights

Dava nasi kuning

Beef rendang, shredded egg, tempe, potato crisps, fried shallot, sambal bajak

Duck in Chinese steam bun

Hoisin, cucumber, scallion, coriander

Bubur ayam

Sliced ginger, roasted chicken, century egg, peanut, spring onion, coriander, cakwe

Egg bhurji

Choice of aloo paratha or puri bhaji, mixed pickle, raita



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DAVA
STEAK & SEAFOOD

Soups

Dava Crab Bisque Saffron tortellone with asparagus, herb oil and tobiko	120
Smoked Bell Pepper Soup  Bell pepper confit, crème fraîche and basil	95
Dava French Onion Soup Traditional style with Swiss cheese <i>All soups served with herb crouton</i>	100

Cold Appetizer

Tuna Carpaccio Avocado coulis, clams croquette and pickled vegetable	120
Smoked Beef Tartare Béarnaise ice cream, yuzu mango chutney, smoked with apple wood	160
Tomato and Onion Citrus Salad  Truffle vinaigrette, mandarin segments, onion purée, onion pickled and lemon basil	100
Cobb Salad   Poached quail egg, crispy bacon, garden lettuce, cucumber and blue cheese	100

Hot Appetizers

Seared Foie Gras Foie gras, slow cooked duck egg, port wine cherries, crispy leek, in a creamy duck broth	330
Char-grilled Oyster on the Rock Herb butter, salmon roe, pineapple and seaweed flake	160
Crab Cake Chili aioli, papaya salsa	160
Semolina Gorgonzola  with a creamy sauce	120



Chef's recommendation



Vegetarian option available



Gluten free option available



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Contains nuts

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15.12.2022

Steaks & Grilled

STOCKYARD - 200+DAYS GRAIN FED BLACK ANGUS BEEF

Gold Rib Eye 21 Days dry aged Himalayan salt	180gr	540
	250gr	720
Gold Striploin 21 Days dry aged Himalayan salt.	120gr	480
	180gr	620
	250gr	960
Gold Tenderloin	120gr	580
	180gr	820
	250gr	1,180

STOCKYARD KIWAMI WAGYU BEEF 9

Rib Eye 21 Days dry aged Himalayan salt.	180gr	1,580
	250gr	2,180

USA BLACK TYDE ANGUS

T-Bone Steak	420gr	1,500
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USA BLACK TYDE ANGUS

Tomahawk Steak +200	per/100gr	210
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CHAROLAIS BEEF (FRANCE)

Rib Eye on the bone 21 Days dry aged Himalayan salt	per/100gr	352
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IRISH BLACK ANGUS (AWARD)

Rib Eye on the bone 21 Days dry aged Himalayan salt	per/100gr	392
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(share for 2 people) with Yorkshire Pudding
*price subject to daily market availability

JAPANESE BEEF

Kokoshima A5 Striploin	120gr	980
	180gr	1,480
	250gr	2,100

BALINESE BLACK HERITAGE PIG

Prime Pork Chop 	200gr	250
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LAMB

Australian Wagstaffe Premium Lamb Chop	200gr	520
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*All orders are served with grilled tomato, garlic and onion ring

SIDE ORDERS	55
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Roasted baby potato 	Sautéed wild mushroom 
Creamy spinach 	Steamed asparagus with hollandaise 
Truffle potato 	Sautéed buttered mixed vegetables 
Mixed green salad 	Saffron rice

SAUCES

Lemon beurre blanc 	Truffle béarnaise 	Cognac green pepper
Herb butter 	Chimichurri 	Barbecue sauce
Mushroom cream sauce	Veal jus	Red wine beef jus

Main courses

Surf and Turf	480
Veal tenderloin, corn mashed potatoes, veal jus, scallop, prawn tempura, asparagus, carrot and white wine espuma	
Pan Roasted Corn Fed Chicken	340
Pink pepper citrus sauce, sautéed butter vegetable and roasted baby potato	
Canadian Lobster	1,550
Grilled or thermidor style	
Dava Snapper “en Papillote”	280
Ginger, red chili, lemongrass, Thai basil, baby bok coy and saffron rice	
Grilled Salmon	330
Clam, broccoli purée, braised fennel, lemon beurre blanc and truffle potato	
Grilled Tiger Prawns	540
Ratatouille, potato purée, black garlic and coriander sauce	
Mixed Grill Platters	(share for 2 people) 735
Fish skewer, calamari, prawns, lamb kofta, chicken shish taouk, beef kebab salad, tahini, garlic and saffron rice	
Cheese Platter	180
Best Local perfectly aged cheese, a pot of raw Tetragonula honey “Milton” aged goat cheese “Kalyana” goat cheese with coconut ash “Black & White” cow cheese with coconut ash “Halloumi” Brine ripened cheese Wheat lavosh crackers, bread stick, assorted dry fruit	

DESSERTS

Baked Alaska 🥥	110
Vanilla grand marnier sauce	
Dava Chocolate Soufflé	145
Chocolate foam and cocoa butter powder	
Dava Passion Fruit Soufflé	135
Mango sorbet and coconut foam	
Strawberry Mille Feuille	120
Delicately layered caramelized puff pastry, fresh strawberries and crème anglaise	
Cream Cheese Bavarois	120
Pineapple cherry, coconut ice cream and coconut tuile	

DAVA Twisted Classic

200

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

185

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

Cosmopolitan
Vodka, dry orange liqueur, cranberry juices, orange zest

Ice White Martini
Vodka, sweet wine, apple juice, twisted orange zest

Menyhune - Tini
White rum, orange liqueur, orgeat syrup, pineapple juices

DAVA Classics

165

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 Refreshment

85

- Fruit punch

Lemon squash

Frozen lemon mint

Iced Teas

85

- DAVA ice tea

Calamansi & jasmine iced tea

Lime passion fruit iced tea

Lemongrass iced tea

Lychee iced tea

Milk Drink

85

- Vanilla or chocolate milkshakes

Banana, mango and mix berries smoothies

Virgin Bubbles

70

- Coke, Coke Zero, Sprite, Tonic/soda water

Juices

75

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

Still - Sparkling

- Aqua reflection [380 ml]

50
- Equil, natural or sparkling [380 ml]

50
- Equil natural or sparkling [760 ml]

70
- Perrier sparkling [330 ml]

60

BEERS

[Vodka mix]	Smirnoff ice apple	100
[Stout]	Guinness smooth- Ireland	95
[Lager]	Bali Hai - Indonesia	80
	Heineken - the Netherlands	105
	Corona - Mexico	150
[Pilsener beer]	Bintang - Indonesia	80
[Flavored beer]	Bintang Radler - Indonesia	80

SPIRITS [including one mixer]

Regular [40ml]	150
Smirnoff vodka, Bacardi light rum, Gordon gin, Jose Cuervo Gold, JW Red Label	

SPIRITS & FORTIFIED [including one mixer]

Premium [40ml]		
[Gin]	Bombay Sapphire	170
	Tanqueray	180
	Hendrick’s	310
[Vodka]	Grey Goose	195
	Ketel one	200
[Rum]	Ron Zacapa 23 years	225
	Bacardi Carta Negra	170
[Tequila]	Don Julio reposado	360
	Jose Cuervo Silver	180
[Tennessee]	Jack Daniel’s	205
[American]	Jim Beam	165
[Scotch]	Chivas Regal- 12 years	205
	JW Black label - 12 years	200
[Single malt]	The Glenlivet - 12 years	275
	The Glenfiddich- 12 years	300
[Cognac]	Hennessy - VSOP	310
	Remy Martin - VSOP	310
[Sherry]	Tio Pepe dry sherry	165
[Port]	Graham’s fine ruby port	165

KOPI PANAS 180

Karang Mas Coffee
Fresh espresso, orange liqueur, Jameson whiskey, brown sugar, whipped cream

Jimbaran Coffee
Fresh espresso, sweet potato arak 38%, Nusantara cold brew coffee liqueur,
brown sugar, whipped cream

Jamaican Coffee
Fresh espresso, Kahlua, dark rum, brown sugar, whipped cream

FRESH FROM BELANTIH

AYANA Sunrise Blend	65
Decaffeinated coffee	65
Espresso	65
Cappuccino	65
Café latte	70

Bubbliies

Dom Perignon, Cuvée, Brut, 2018, France	13,500
Moet Chandon Ice-Imperial, Demi Sec, NV, France	3,800
Louis Roederer Premier, Brut, France	3,800
G.H Mumm Cordon Rouge Brut, NV, France	3,500
Bach Extrisimo, Semi Secco NV, Spain	1,150
Freixenet Cordon Rosado, NV, Spain	1,000
McGuigan-Signature Sparkling, NV, Australia	900

White Wines

Fantinel La Roncaia, Friulano 2016, Italy	2,500
Chateau Ste Michelle Cold Creek Chardonnay, Colombia Valley, 2012, USA	2,400
Beringer Luminus Chardonnay, 2014, USA	2,300
Penfolds Max Chardonnay 2017, Australia	1,700
Torbreck, Woodcutter's Semillon 2012, Australia	1,500
Vasse Felix Filius Chardonnay, Margaret River, 2016, Australia	1,300
Pascal Jolivet Attitude Sauvignon Blanc Loire Valley, 2016, France	1,300
Schieferkopf Trocken Sec, Riesling 2020, Germany	1,200
Santa Margherita, DOC, Pinot Grigio, 2017, Tuscany - Italy	1,150
Yalumba Y Series Viognier, 2017, Australia	1,100
Grand Bateau, Bordeaux, Sauvignon Blanc-Semillon, France	1,100
Carpineto Dogajolo Toscano Bianco IGT, blend of Chardonnay, Grechetto and Sauvignon Blanc, 2015, Italy	1,100
Durvillea Pinot Gris Pinot Gris, 2016, New Zealand	1,000
Durvillea Sauvignon Blanc, 2016, New Zealand	1,000
McGuigan-Signature Chardonnay, 2021, Australia	1,000
Johnnie Q Quarisa, Chardonnay, 2019, Australia	1,000
Ruffino Lumina, Pinot Grigio 2017, Delle Venezie IGT, Italy	950
Doña Dominga Clásico de Familia, Sauvignon Blanc, 2021, Chile	950
The Wolftrap Viognier blend of Viognier, Chenin Blanc and Grenache Blanc, 2015, South Africa	850
Iron Seven Blanco - Rueda Verdejo, 2017, Spain	850
Protos, Vardeho, 2017, Spain	850
Corte Giara, Soave, 2016, Italy	850
Trapiche Pinot Grigio 2020, Argentina	850

Red Wines

Château Malescot - St. Exupéry Margaux, France	7,500
Penfolds BIN 407 Cabernet Sauvignon, 2019, Australia	5,000
E Guigal Cote - Rotie, Brune Et Blonde, Shiraz, 2017, France	4,500
Beringer Quantum, Napa Valley, Cabernet Sauvignon-Blend 2014, California, USA	3,500
Penfolds BIN 128 Conawarra, Shiraz 2018 Australia	2,750
Fantinel, La Roncaia, Fusco, Merlot, 2015, Italy	2,500
Cape Mentelle, Margaret River, Shiraz, 2014, Australia	2,500
Torbreck, The Steading, Grenache, 2013, Australia	2,300
Columbia Crest, Cabernet Sauvignon, 2019, Columbia Valley-USA	2,200
Ruffino Chianti Classico Reserva Ducale Tuscany, 2018, Italy	1,800
Penfolds Max Shiraz, 2016, Australia	1,700
Lavau Gigondas, Shiraz, Grenache, 2012, France	1,600
Donnafugata Sherazade Nero D'Avola, 2017, Italy	1,400
Matua Marlborough Pinot Noir, 2015, New Zealand	1,300
Noble Vine Selection 667, Pinot Noir, 2020, California, USA	1,300
Solar Viejo Tempranilo, Rioja, 2019, Spain	1,200
Georges Duboeuf Moulin a Vent - Beaujolais Gamay, 2019, France	1,200

Bodega Norton Reserva Malbec, 2015, Chile	1,100
Marchese Antinori, Santa Cristina Toscana IGT Sangiovese, 2019, Italy	1,100
19 Crimes Shiraz, 2021, Australia	1,000
Santa Carolina Estrellas, Carmenere, 2016, Chile	1,000
Georges Duboeuf Beaujollais Villages - Beujolais Gamay, 2020, France	1,000
Hob Nob Languedoc-Roussillon, Shiraz 2017, France	1,000
McGuigan-Signature Shiraz 2021, Australia	1,000
Piccini Rosso Toscana IGT, Malvasia Sangiovese, Ciliovese, 2018, Italy	1,000
Côtes Du Rhone Lavau, blend of Grenache Syrah, 2018, France	1,000
Doña Dominga Clásico de Familia, Merlot 2021, Chile	950
Beringer Founders' Estate Cabernet Sauvignon, 2018, USA	950
Wolf Blass Eagle Hawk Merlot, 2020, Australia	950
Banrock Station, Shiraz, 2021, Australia	900
Argento Cabernet Sauvignon, 2016, Argentina	900
Trapiche, Malbec, 2020, Argentina	850
Concha Y Toro Casillero Del Diablo Cabernet Sauvignon, 2017, Chile	850
Lachapelle Merlot Languedoc, 2018, France	850
Monkey Puzzle Cabernet Sauvignon, 2018, Chile	800
Isola Rosso, blend of Shiraz, Malvasia Nera, 2019, Indonesia	650

Rose Wine

Château d'Esclans, Whispering Angel Rosé, Côtes de Provence, France	1,850
Aromo Maule Valley, Syrah, 2017, Chile	950
Black Cottage, Pinot Noir, 2000, New Zealand	950
Banrock Station, Rose, 2020, Australia	850

Dessert Wines

Ruffino Serele Vin Santo Del Chianti, 2009, Italy	1,300
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Wine by the glass

BUBBLIES	
Bach Extrisimo, Semi Secco NV, Spain	240
McGuigan-Signature Sparkling, NV, Australia	180

WHITE WINE	
Vasse Felix Filius Chardonnay, Margaret River, 2016, Australia	260
Johnnie Q Quarisa, Chardonnay, 2019, Australia	205
McGuigan-Signature Chardonnay 2021, Australia	205
Doña Dominga Clásico de Familia, Sauvignon Blanc 2021, Chile	190
Trapiche Pinot Grigio, 2021, Argentina	170

RED WINE	
Matua Marlborough Pinot Noir, 2015, New Zealand	260
Côtes Du Rhone Lavau, blend of Grenache, Syrah 2018, France	220
Doña Dominga Clásico de Familia, Merlot 2021, Chile	190
McGuigan-Signature Shiraz 2021, Australia	205
Trapiche, Malbec, 2020, Argentina	170

ROSE WINE	
Banrock Station Rose, 2020, Australia	170