

Damar Terrace

Snacks

Gai hor bai toey, 	120
Deep fried marinated chicken, wrapped in pandanus leaves	
Nua dad deaw, 	200
Deep fried sun dried beef with sriracha chili sauce	
Lumpia udang, 	130
Crispy prawn and vegetable spring rolls, chili dipping sauce	
Choice of samosas 	
Chicken,	150
Crispy puff pastry stuffed with minced chicken green peas, cashew nut, roasted cumin, fresh coriander served with tamarind and mint sauce	
Aloo matar,	130
Crispy puff pastry stuffed with potato, green peas, cashew nut, roasted cumin, fresh coriander served with tamarind and mint sauce	

Light Entrées

Gado gado,    	110
Indonesian vegetables salad, fried tahu, tempe, boiled egg, rice cake, peanut sauce	
Larb moo,  	170
Minced pork salad, shallot, mint leaves, coriander, onion, spring onion and chili lime fish sauce	
Soto ayam, 	150
Indonesian chicken and turmeric broth, glass noodles, boiled egg, fried potato, cabbage, emping crackers, sambal, served with steamed rice	
Sate campur, 	150
Selection of homemade beef, chicken and lamb satays, rice cake and peanut sauce	
Yum som o,   	150
Thai pomelo salad, crispy soft shall crab, tomato, cucumber, nam jim dressing and crushed peanut	
Tandoori murgh,  	150
Roasted marinated chicken with yoghurt, mustard oil, fresh ginger, garlic and Kashmir chili served with mint and coriander sauce	

Damar Classic

Mie goreng, 	210
Indonesian fried egg noodles, shredded chicken, fried egg, chicken satay, pickled vegetables, sambal and crackers	
Nasi goreng kambing,  	265
Wok fried rice, lamb satay, lamb chop maranggi sauce, fried egg, vegetables pickled and sambal	
Pad Thai goong,  	230
Traditional Thai rice noodles, prawn, bean sprout and tamarind sauce	
Iga bakar bumbu Bali,   	250
Grilled marinated pork ribs, spiced long beans, steamed rice and sambal	

Nasi ayam Hainan,	230
Poached chicken, fragrant rice, chicken broth, chili paste, ginger, soya sauce	
Seafood Laksa,   	240
Rice noodles with seafood, tofu, bean sprouts, spicy coconut broth, coriander	
Kung pao chicken, 	230
Wok fried chicken, onion, capsicum, dried chili and cashew nut, served with sautéed bok coy and steamed rice	
Kambing mekuah  	280
Spiced braised lamb shank, chayote, pickled vegetables, steamed rice and sambal	

Damar Specials

La Bajo soup,	250
Island of Nusa Tenggara whole fish soup cooked with galangal, turmeric, ginger, lemongrass, chili, tamarind, steamed rice	
Tumis sayur tahu, 	150
Stir fried vegetables with tofu in oyster sauce	
Gaeng kiew wan jei,   	150
Thai green vegetables curry, eggplant and steamed rice	
Pepes ikan,  	210
Steamed snapper fillet with Balinese spices and water spinach, served with steamed rice	
Beef black pepper, 	230
Stir fried sliced beef, onion, capsicum, black pepper sauce, served with steamed rice	
Ayam bakar taliwang,  	210
Grilled spicy chicken Lombok style, long bean kalasan salad, crackers, sambal and steamed rice	
Udang tinorangsak,  	225
Manado style spiced braised prawns, tomato, hot basil and steamed rice	
Sop buntut, 	220
Hearty beef oxtail soup flavored with fresh selected Indonesian spices, vegetables, spicy green chili sambal, emping crackers, served with steamed rice	
Rendang daging,  	240
Authentic traditional dish from West Sumatra spiced braised beef, served with cassava leaf, green chili sambal and steamed rice	
Gaeng phed ped yang,  	200
Thai red duck curry, pineapple, grape, steamed rice and lime	
Babi kecap,  	250
Slow cooked spiced pork belly, spicy eggplant, steamed rice and fried shallot	
Aloo gosht masala,  	320
Slow cooked lamb with fresh onion and tomato, coriander, chili powder and cashew nut sauce served with steamed basmati rice	



Chef's recommendation



Vegetarian option available



Contains pork



Gluten free option available



Contains nut



Spicy

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04.03.2024

DAMAR TERRACE

SET MENU

STARTER



Som tham Thai

Green papaya salad with prawns

SOUP



Sop buntut

Hearty beef oxtail soup flavored with fresh selected Indonesian spices, vegetables, spicy green chili sambal, emping crackers, served with steamed rice

MAINS



Nasi goreng kambing

Wok fried rice, lamb satay, lamb chop marangi sauce, fried egg, vegetables pickled and sambal

or



Pad Thai goong

Traditional Thai rice noodles, prawn, bean sprout and tamarind sauce

DESSERT



Kanom man sampalang

Tapioca pudding, palm sugar caramel infused sago pearls served with fresh coconut

3 courses 480

4 courses 580



Chef's recommendation



Spicy









Gluten free option available



Contains nut

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DESSERTS

 Pisang goreng	95
Deep fried battered banana, topped with parmesan reggiano and condensed milk	
 Kanom man sampalang,	110
Tapioca pudding, palm sugar caramel infused sago pearls served with fresh coconut	
 Tub tim grob	110
Water chestnut dumpling, young coconut, jack fruit, coconut milk and coconut ice cream.	
 Khao neow ma muang	100
Mango sticky rice, with shaved young coconut and coconut milk	
  Gulab jamun	105
Saffron syrup, pistachio crunchy and pistachio gelato	
Kaffir lime white chocolate parfait,	110
served with coconut jelly	
Assortment of ice creams and sorbets	per portion 75
Ice cream: vanilla, chocolate	
Sorbet: lemon, mango, coconut	

BEVERAGES

Embark on a journey to explore the **"Bali Forgotten Flavors"** and indulge in our special drinks, crafted with local fruits and spices to deliver a new and unforgettable experience of flavor and taste.

ARAK COCKTAIL

185

Bali Arak is one of the most popular alcohols in the island, traditionally made with coconut palm sugar and now can be made with sweet potatoes, snake fruit, rice, it delivers aromatic and unique flavor

Jaen Sajan

Karusotju 38% (sweet potato's arak), local lychee fruit (longan), maraschino liqueur, top with tonic water

Manis Batu

Karusotju 38% (sweet potato's arak), lemongrass, homemade bitter, mangosteen fruit, lemon juices

Arak Madu

Arak Karangasem (palm sugar arak), wild honey, lemon juices

Made In Bali

Arak Karangasem (palm sugar arak), kaffir leaf, white sugar, lime fruit, mint leaf

BALI GIN'S COCKTAIL

185

Gin is clear spirit with juniper berry is the main ingredient, but here in the Bali Island, gins are distilled combine with local herbs and spiced, bring new aromas and flavor

Tulamben Shark Bite

Local Bali gin, wild honey, lemon juices, pomegranate syrup, orange juices

Ginger Flower

Local Bali gin, fresh red ginger, lemongrass, red ginger flower (kecombrang), tonic water

Basil & Longan Smash

Local Bali gin, fresh longan fruit, basil leaf, lime fruit, honey

PADI Cooler

Local Bali gin, cucumber, apple fruit juices, mint leaf and lemon juices, coconut mix

REFRESHMENT	85
Immuneooze Turmeric, ginger, honey, orange juice, fresh local lemon	
Soursop Crush Soursop juices, lemon juices, blood orange syrup	
Frozen Lemon Mint Fresh lemon juice, mint syrup, mint leaf	
ICED COFFEE	85
Vanilla Frappe Coffee Greek frappe with vanilla ice cream	
Freddo Cappuccino Espresso coffee and froth milk	
Hazelnuts Coffee Espresso coffee, milk and hazelnuts	
Kaffe lemonade Summer concoction of espresso, lemon, sugar, cream and tonic water	
ICED TEA	85
AYANA Iced Tea Fresh brewed rosella, rosemary leaf, lemon juice	
Lychee Iced Tea Fresh brewed tea with lychee, elder flower, mint sprig	
Lime Passion Fruit Iced Tea Fresh brewed tea with our local lemon, passion fruit and vanilla, mint sprig	
JUICES	
Chilled	80
Orange, soursop, guava, lemon, apple, cranberry	
Fresh	90
Dragon fruit, avocado, honeydew, watermelon, pineapple, mango (seasonal), papaya	
YOUNG COCONUT	85
SOFT DRINKS	70
Coke, Coke Zero, Sprite, Tonic / Soda Water,	
STILL – SPARKLING	
Perrier [330 ml]	60
Equil natural or sparkling [760 ml]	70
HOT SELECTIONS	
Coffee Specialties	
Freshly brewed, or decaffeinated	75
Espresso, Americano, Cappuccino	75
Café latte	80
Organic tea	75
English Breakfast, Earl Grey, Peppermint, Chamomile	

BEERS		
[Stout]	Guinness Smooth- Ireland	100
[Pilsner]	Bintang – Indonesia	100
	Bintang Crystal – Indonesia	100
[flavor]	Bintang Radler – Indonesia	100
[Lager]	Bali Hai – Indonesia	100
	Heineken - the Netherlands	110
[Crafted]	IOI Brut - Lager, Bali - Indonesia	120
	IOI Padi - Luwih, Bali - Indonesia	120
	Kura-Kura Ale, Bali - Indonesia	120
	Kura-Kura Lager, Bali - Indonesia	120

BALI SPIRIT & LIQUEUR

[including one mixer]

Spirit [40ml]

Arak – palm sugar spirit 150

Liqueur [40ml]

Brem – black rice liqueur 120

Sagi – snake fruit soju 150

Nusantara cold brew coffee 150

SPIRITS [including one mixer]

Regular [40ml]

Smirnoff vodka, Bacardi light rum, East Indies 165

Gordon gin, Jose Cuervo Gold, JW Red Label

Premium [40ml]

[Rum] Diplomático Exclusiva Reserva 265

Kraken Black Spiced 215

Black Tear Cuban 200

Myers Dark 200

[Gin] Tanqueray No 10 320

Tanqueray 220

Bombay Sapphire 220

Hendrick's 350

Roku 320

Opirh 230

Brockmans 220

[Vodka] Ketel 1(one) 220

Grey Goose 220

Absolute Blue 185

[Tequila] Don Julio Reposado 300

1800 Silver 220

[Irish] John Jameson 185

[Tennessee] Jack Daniel's 210

[American] Jim Beam 185

Maker's Mark 220

Bulleit 220

[Canadian] Black Velvet 185

[Scotch] Chivas – 12 years 220

J.W. Black Label – 12 years 220

Monkey Shoulder 220

[Japanese] Kakubin, Suntory 220

Mars Iwai 195

Tenjaku 195

Yamazaki – 12 years 650

[Single malt] Singleton – 12 years 300

The Glenlivet – 12 years 300

The Glenfiddich – 12 year 300

[Cognac] Hennessy – VSOP 320

WINES

CHAMPAGNE

	750ml	150ml
Dom Perignon, Brut, France	13,950	
Moet Chandon Ice-Imperial, Demi Sec, France	4,800	
Veuve Clicquot Ponsardin, Brut, France	4,500	
Taittinger Brut Prestige Rose, France	3,200	
Taittinger, Reserve, Brut, France	2,400	

SPARKLING

Chandon Brut, Australia	2,100	
Freixenet Cordon Rosado, Spain	1,150	
Bach Extrisimo, Semi Secco, Spain	1,050	
Fashion Prosecco, Veneto, Italy	1,000	200
Wolf Blass Bilyara Sparkling, Brut, Australia	800	
Hatten Jepun Rose, Indonesia	700	150

WHITE WINES

Henschke Lenswood Little Hampton Pinot Gris, Eden Valley, Australia	3,150	
Henschke Julius Riesling, Eden Valley, Australia	2,900	
Chateau Ste Michelle Cold Creek, Chardonnay, Columbia Valley, USA	2,400	
Domaine Schlumberger Grand Cru Spiegel Pinot Griss, Alsace, France	2,150	
Eroica Riesling, Columbia Valley, USA	2,050	
Penfolds Max, Chardonnay, Australia	1,500	
Wynns Coonawarra Estate Riesling, Australia	1,450	
Villa Maria Private Bin Dry Riesling, Marlborough, New Zealand	1,400	
Villa Maria Private Bin, Sauvignon Blanc, New Zealand	1,300	
Schieferkopf Trocken Sec, Riesling, Germany	1,150	
D'Arenberg, Dry Dam Riesling, McLaren Valley, Australia	1,350	
D'Arenberg, Stump Jump Riesling, McLaren Valley, Australia	1,100	
Matua Marlborough, Sauvignon Blanc, New Zealand	1,050	
Chateau Los Boldos, Tradition, Chardonnay, Chile	1,050	
Chateau Los Boldos, Tradition, Sauv. Blanc, Chile	1,050	210
Protos, Vardejo, Rueda, Spain	950	
Doña Dominga Clásico de Familia, Chardonnay, Chile	950	
Doña Dominga Clásico de Familia, Sauvignon Blanc, Chile	950	
McGuigan-Signature Chardonnay, Australia	950	190
Johnnie Q Quarisa, Chardonnay, Australia	950	
Barton & Guestier, Chardonnay, Bordeaux, France	950	190
Corte Giara Soave, Italy	900	
The Wolftrap, Viognier, Chenin Blanc, Grenache Blanc, South Africa	850	
Wolf Blass Eagle Hawk, Chardonnay, Australia	800	

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ROSE WINES	750ml	150ml
Clarendelle Bordeaux Rose, France	1,450	
Beringer, Main & Vine, Zinfandel, California-USA	950	
Black Cottage, Pinot Noir, New Zealand	950	190
Banrock Station Rose, Australia	800	

SWEET WINES

Banrock Pink Moscato, Australia	900
Carlo Rossi Sweet Red, USA	850

RED WINES

Duckhorn, Merlot, Napa Valley, USA	3,650	
Stags Leap Napa Valley College Petite Sirah, USA	3,450	
Vidal Fleury Chateaneuf du Pape, Grenache, Syrah, Mourvedre, France	3,400	
Sterling Napa Valley Merlot, USA	3,150	
Clarence Dillon Clarendelle St-Emilion, Merlot, Cabernet Sauvignon, Cabernet Franc, France	2,500	
Craggy Range Pinot Noir, Te Muna Road Vineyard, Martinborough, New Zealand	2,400	
Clarence Dillon Clarendelle Médoc, Merlot, Cabernet Sauvignon, Bordeaux, France	2,200	
Torbreck Cuvee Juveniles Grenache, Mataro, Shiraz, Barossa Valley, Australia	1,900	
Craggy Range Merlot, Gimblett Gravels Vineyard, Hawke's Bay, New Zealand	1,900	
Villa Maria Private Bin Pinot Noir, Marlborough, New Zealand	1,650	
Terrazas Altos Del Plata, Malbec, Argentina	1,600	
Noble Vine Selection 667, Pinot Noir, USA	1,350	
Vasse Felix Filius, Cabernet Merlot, Australia	1,350	
Beaulieu Vineyard, Merlot, USA	1,150	
Bodega Norton Reserva, Malbec, Mendoza	1,150	
Chateau Los Boldos, Tradition, Cab. Sauvignon, Chile	1,050	210
Matua Marlborough, Pinot Noir, New Zealand	1,050	
Johnnie Q Quarisa Shiraz, South Australia	1,000	
Johnnie Q Quarisa Cabernet Sauvignon, South Australia	1,000	
19 Crime, Shiraz, Australia	1,000	
Miguel Torres, Coronas-Penedes, Spain	1,000	
McGuigan-Signature, Shiraz, Australia	950	190
Beringer Founder Estate, Merlot, USA	980	
Barton & Guestier, Pinot Noir, Bordeaux, France	950	190
Santa Carolina Estrellas, Carmenere, Chile	900	
Lachapelle Languedoc, Merlot, France	900	
La La Land Tempranillo, Victoria, Australia	850	
Wolf Blass Eagle Hawk, Merlot, Australia	850	
Monkey Puzzle, Cabernet Sauvignon, Chile	850	

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DAMAR
TERRACE



KIDS MENU



Cheese and Chicken  90

Quesadillas

Tortilla cheese quesadilla with French fries,
salad or poached vegetables



Spaghetti Bolognese  90

Spaghetti with homemade beef ragout and tomato

Mac and Cheese  90

Gratinated macaroni and cheese

Fish and Chips 90

Deep fried battered fish fillet served with
French fries, salad or poached vegetables

Chicken Fingers 90

Fried chicken strips with tomato dipping sauce,
French fries, salad or poached vegetables

Mini Beef Burger 90

Mini beef burger served with French fries,
salad or poached vegetables

Nasi Goreng or Mie Goreng  90

Indonesian fried rice or noodles with egg omelet
and chicken




Fruit Bowl 70

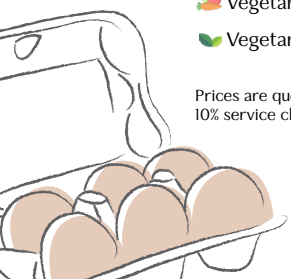
Mixed seasonal fruit with orange juice

Two scoops of ice cream 70

Please ask our service team for available flavours

 Vegetarian option available

 Vegetarian



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