

RINCA

LUNCH | DINNER

A contemporary global kitchen by the sea. Explore comfort dishes and modern classics, with a choice of cool indoor seating or relaxed al fresco dining overlooking the water.

SMALL PLATES & GREENS

CRUNCHY SEAWEED SALAD | 140

Seaweed tossed with cucumber, pineapple, pecan nuts, and signature lime mustard dressing



CLASSIC JAVANESE GADO GADO | 150

Traditional Indonesian salad with cabbage, potato, carrot, spinach, tofu, tempe, egg, served with peanut dressing and crackers



CLASSIC CAESAR SALAD | 150

Sourdough garlic croutons, shaved parmesan, pork bacon, and house-made Caesar dressing

Add your favorite protein:

Grilled Chicken | 50, Grilled Prawns | 50, Grilled Salmon | 70



SMOKED AND CURED BEEF SALAD | 175

Lettuce, cherry tomatoes, local herbs, roasted cashew nuts, nam jim, bean sprouts, cucumber, and coriander



RINCA SIGNATURES

SEAFOOD LAKSA | 250

Seafood, rice noodles, tofu, coriander, and boiled egg in a rich, spicy coconut broth



KALIO KAMBING PADANG | 385

Slow-cooked lamb shank in coconut milk with selected Indonesian spices, served with cassava leaves, steamed rice cake and green chili sambal



BEBEK LEMBOR | 260

Half a local crispy duck served with urap sayur, sambal bawang, mango salad, and fragrant steamed rice



BOWLS & BROTHS

TOMATO SOUP | 150

Tomato, cream, croutons, and basil infusion



MUSHROOM CAPPUCINO | 160

Fungi bouillon, mushroom tempura, and mushroom duxelles



TOM YUM TALAY | 210

Hot and spiced seafood soup, mushrooms, tomato, kaffir lime, galangal, shallots, chili and lime juice



★ Signature 🌱 Vegan 🌿 Vegetarian 🌶️ Spicy 🥜 Contains gluten 🥚 Contains egg 🧄 Contains garlic 🐚 Contains shellfish
🌰 Contains nuts 🥩 Contains beef 🍷 Contains alcohol 🐷 Contains pork 🧀 Contains dairy 🐟 Contains fish

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

RINCA

LUNCH | DINNER

PASTA

Choice of spaghetti, penne, tagliatelle or linguine

SPAGHETTI POMODORO | 190

Spaghetti with house-made tomato sauce served with Parmigiano Reggiano

🌿 🍷 🥚 🌱

SPAGHETTI LOBSTER MAMAROSA | 295

Spaghetti with rock lobster, creamy tomato sauce and Parmigiano Reggiano

🍷 🌱 🥚 🌱 🌱

LINGUINE PRAWN | 245

Linguine with creamy lobster bisque, pescatora sauce, herb oil, and Parmigiano Reggiano, topped with pan-seared

Bajawa king prawns

★ 🍷 🌱 🥚 🌱 🌱

PENNE BOLOGNESE | 230

Penne with Bolognese sauce, parsley, and Parmigiano Reggiano

🍷 🍷 🥚 🌱 🌱

THE PIZZA CONNECTION

CLASSIC MARGHERITA PIZZA | 200

Tomato sauce, basil, mozzarella, and arugula

🍷 🥚 🌱 🌱

BEEF RENDANG PIZZA | 230

Sumatran slow-cooked beef, shallot, fried shallot, coriander leaves, and chili

★ 🍷 🍷 🥚 🌱 🌱

FRUTTI DI MARE PIZZA | 230

Mozzarella, tomato sauce, mixed of seafood, capers, and sambal

🍷 🌱 🥚 🌱 🌱 🌱

MEAT-ZA | 230

Pepperoni, black Angus beef, and sous vide chicken breast

🍷 🍷 🥚 🌱 🌱

THE BREAD STORY

CLUB SANDWICH | 230

Toasted bread, tomato, lettuce, sous vide grilled chicken, pork bacon,

Emmental cheese, and fried egg, served with french fries

🍷 🌱 🥚 🌱

BLACK ANGUS BEEF BURGER | 265

House-made beef patty, onion confit, lettuce, tomato, gherkin, burger sauce, and cheddar cheese on a sesame seed bun,

served with french fries

Add fried egg | 30

Add pork bacon | 30

🍷 🍷 🥚 🌱 🌱 🌱

★ Signature 🌱 Vegan 🌿 Vegetarian 🌶️ Spicy 🍷 Contains gluten 🥚 Contains egg 🌱 Contains garlic 🌱 Contains shellfish
🌱 Contains nuts 🍷 Contains beef 🍷 Contains alcohol 🍷 Contains pork 🥚 Contains dairy 🌱 Contains fish

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

RINCA

LUNCH | DINNER

FLAVORS OF INDONESIA

MIE GORENG JAWA | 240

Javanese fried noodles, fried egg, and pickles served with sambal and crackers

Choice of chicken, prawn or vegetarian



RENDANG SAPI SUMATERA | 260

Sumatran braised beef in coconut milk, served with cassava leaves, sambal hijau, and fragrant steamed rice



IKAN PANGGANG | 215

Grilled local reef fish filet with sambal kemangi, wok-fried cassava leaves, ginger flower, and local spices, served with fragrant steamed rice



NASI GORENG KAMPOENG | 240

Wok-fried Lembor rice served with fried egg, pickles, sambal, and crackers

Choice of chicken, prawn or vegetarian



LA BAJO SEAFOOD SOUP | 215

Traditional hot and sour fish broth made with local seafood, turmeric, lemongrass, galangal, tamarind, lemon basil, and tomato, served with fragrant steamed rice



SOTO AYAM LAMONGAN | 190

Clear yellow chicken soup with glass noodles, egg, cabbage, and bean sprouts, served with steamed rice and condiments



JOURNEY THROUGH ASIA (WOK)

All dishes served with fragrant steamed rice

SALTED EGG PRAWNS | 345

Wok-fried prawns, onion, bird's eye chili, curry leaves, shimeji mushrooms, and salted egg



ANGSIO FISH MAW | 350

Braised dry fish maw, seafood, pok choy, tofu, and shitake mushrooms



BLACK PEPPER BEEF | 350

Wok-fried beef, onion, capsicum, and black pepper sauce



SAPO TOFU | 180

Wok-fried vegetables, mushrooms, fried tofu, and soy sauce



CHICKEN KUNG PAO | 215

Wok-fried chicken with capsicum, roasted cashew nuts, spring onion, and dry chili



RICE & SIDES

BROCCOLI OYSTER SAUCE | 95

Stir-fried broccoli, onion, garlic, shitake mushrooms, and oyster sauce



CAP CAY | 95

Wok-fried vegetables, garlic, mushrooms and oyster sauce



XO FRIED RICE | 80

Wok-fried rice, green peas, spring onion, and XO sauce



★ Signature 🌱 Vegan 🍃 Vegetarian 🌶️ Spicy 🍷 Contains gluten 🥚 Contains egg 🧄 Contains garlic 🦪 Contains shellfish
🥜 Contains nuts 🥩 Contains beef 🍷 Contains alcohol 🐷 Contains pork 🥛 Contains dairy 🐟 Contains fish

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

RINCA

DINNER

LUNCH | DINNER

INTERNATIONAL DELIGHTS

LOBSTER RISOTTO | 340

Risotto with lobster, spinach puree, mascarpone cheese, Parmigiano Reggiano, shimeji mushrooms, and lemon basil



BAKED EGGPLANT | 210

Stuffed eggplant with mushroom ragout and cheesy béchamel sauce



GLAZED TASMANIAN SALMON | 350

Tasmanian salmon marinated with kaffir lime miso, served with sauteed organic quinoa, salmon roe, creamy mashed potato, beurre Blanc sauce, and marbled citrus sauce



US WAGYU BEEF STRIPLOIN | 550

Grilled beef striploin with pumpkin puree, edamame puree, onion jam, potato dauphinoise, mushrooms, and spinach and cauliflower rice



BEEF TENDERLOIN TAJIMA | 590

Chargrilled wagyu beef tenderloin served with creamy mashed potato, seasonal vegetables, mushrooms, red wine sauce, and crispy polenta



VEGETARIAN

POTATO PATTIES, POLENTA SCRAMBLED | 165

Creamy polenta, chimichurri, harissa with coconut milk and mushroom



THAI GREEN VEGETABLES CURRY | 180

Tofu green curry with vegetables, eggplants, sweet basil and served with fragrant steamed white rice



BUCKWHEAT AND SPINACH RISOTTO | 180

Spinach puree, edamame, toasted pumpkin seed, and shimeji mushroom



RINCA

DINNER

LUNCH | DINNER

SWEET FINISH

TORTA CAPRISE | 110

Gluten-free chocolate cake, raspberry coulis and vanilla ice cream

🍳 🌱 🌿

STRAWBERRY PISTACHIO CAKE | 110

Strawberry curd, pistachio mousse

🍳 🌱 🌿 🥚 🍄

CHOCOLATE HAZELNUT CAKE | 110

Moist bittersweet chocolate cake, chocolate hazelnut cream, crispy chocolate nuts

🌿 🍳 🌱 🌿 🍄

MORINGA FINANCIER, RASPBERRY MOUSSE, LEMON CURD | 120

Moringa burnt butter financier, lemon curd, raspberry white chocolate mousse

🌱 🌿 🌿 🍳 🍄

MANGGARAI PISANG GORENG | 100

Our favorite fried sweet treat using the finest local kepok bananas, served hot with grated cheese and chocolate sauce

★ 🌿 🍳

FRUIT PLATTER | 100

Assorted seasonal fresh fruits with mango sorbet

🌿

ICE CREAM AND SORBET SELECTION | 75

Sorbet: mango, coconut, lime
Ice cream: vanilla, strawberry, chocolate

🍳 🌿

★ Signature 🌱 Vegan 🌿 Vegetarian 🌶️ Spicy 🍄 Contains gluten 🍳 Contains egg 🍄 Contains garlic 🍄 Contains shellfish
🍄 Contains nuts 🍄 Contains beef 🍄 Contains alcohol 🍄 Contains pork 🍄 Contains dairy 🌿 Contains fish

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

RINCA

K I D S

MENU

Tomato Soup | 120

Tomato, croutons, cream, and basil infusion

☞ ☞ ☞ ☞

Nasi Goreng Kids | 120

Wok-fried rice served with sliced omelet, chicken nuggets and tomato sauce

☞ ☞ ☞ ☞ ☞ ☞ ☞

Mie Goreng Kids | 120

Wok-fried egg noodles, served with sliced omelet, chicken nuggets and tomato sauce

☞ ☞ ☞ ☞ ☞

Spaghetti

Bolognese Kids | 110

Spaghetti, house-made beef ragout and tomato

☞ ☞ ☞ ☞ ☞

Chicken Nuggets | 95

Crumbed chicken strips, french fries, and green leaves with lemon garlic dressing and tomato sauce

☞ ☞ ☞ ☞ ☞

Mini Hot Dog | 95

Chicken or beef sausage, mustard, tomato sauce, and mayonnaise, served with french fries

☞ ☞ ☞ ☞ ☞

Fish and Chips | 95

Local reef fish, tartar sauce, french fries, and green leaves with lemon garlic dressing

☞ ☞ ☞ ☞ ☞

Mini Beef Burger | 120

Beef patty, cucumber, tomato, and Emmental cheese on a house-made bun, served with french fries, house-made mayonnaise, and green leaves with lemon garlic dressing

☞ ☞ ☞ ☞ ☞ ☞

Kids Ice Cream Sundae | 75

Chocolate and vanilla ice cream served with assorted chocolate garnishes

☞ ☞



★ Signature ☞ Vegan ☞ Vegetarian ☞ Spicy ☞ Contains gluten ☞ Contains egg ☞ Contains garlic ☞ Contains shellfish
☞ Contains nuts ☞ Contains beef ☞ Contains alcohol ☞ Contains pork ☞ Contains dairy ☞ Contains fish

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

SIGNATURE COCKTAILS | 210

Mai Cee Ite Boo

Cinnamon infused vodka, triple sec, orange juice, lemon juice, cinnamon syrup

R B T

Gin, triple sec, mango jam, english breakfast tea, mango juice, lemon juice, aquafaba, cereal

Watermelon Mint Cooler

White rum, triple sec, watermelon fruit, mint leaf, lemon juice, mint syrup

Moringa Coffee Cream

Dark rum, fresh brew manggarai coffee, vanilla, moringa and cream cheese

CLASSIC COCKTAILS

SELECTIONS OF OTHER VODKA | GIN | RUM | TEQUILA | WHISKEY
BRANDY | APERITIF BASED CLASSIC COCKTAILS ARE AVAILABLE

please ask our server or bartender

ICED COFFEE | 80

Iced Coffee
Iced Cappucino
Iced Coffee Latte
Popcorn Iced Coffee
Hazelnut Iced Coffee
Almond Iced Coffee

REFRESHMENT

Chilled Juices 80
Orange, pineapple, mango, guava, apple, cranberry

Fresh Juices 90
Watermelon, banana, papaya, fresh orange juice, fresh mango juice (seasonal) or fresh pineapple juice

Carbonated Drinks 70
Coke, coke zero, sprite, tonic or soda water

HOT BEVERAGES

Moringa Tea 75
Organic Loose Tea Selection 75
Chamomile, peppermint, earl grey, English breakfast, green tea jasmine, Bali empire tea

Freshly Brewed Coffee 75

Cappucino or Coffee Latte 80

Hot Milk or Cold Milk 65

Hot Matcha Latte 80

Hot Chocolate 70

HEALTHY DRINKS | 85

Ayana Immuneoze
Fresh orange juice, fresh lemon juice, fresh turmeric, ginger juice and honey.

Detox Delight
Pineapple, pokcoy, moringa leaves, honey, lime, and coconut water

Think Hearty
Mango juice, dragon fruit, lemon juice, ginger juice, honey, and chili.

WATER

Equil 50
natural or sparkling 380ml

Equil 70
natural or sparkling 760ml

BEERS

Bintang - Indonesia *Pilsener* 100

Bintang - Indonesia *Crystal* 100

Bintang - Indonesia *Radler Flavor* 100

Bali Hai -Indonesia *Lager* 90

Prost Blue - Indonesia *Lager* 90

Singaraja - Indonesia *Pilsner* 90

Heineken - Netherland *Lager* 110

Guinness - Ireland *Stout* 110

MOCKTAILS | 85

Dragon Punch
Banana, mango fruit, plain yogurt, honey, mango juice

Frozen Lemon Mint
Mint leaves, lemon juice, mint syrup

Kemangi Mango Lychee
Mango fruit, basil lemon leaf, lychee fruit, lemon juice, sugar syrup, mango juice

ICED TEA | 80

Lychee Iced Tea
Lime Passion Fruit Iced Tea
Cranberry Ginger Iced Tea
Frozen Orange Tea
Lemoglass Iced Tea
Almond Milk Tea

ICED MATCHA | 90

Iced Matcha Latte
Cold matcha latte with fresh milk
Matcha Popcorn Tea
Iced matcha tea with homemade popcorn cream on top
Matcha Ice Blend
Refreshing frozen sweet matcha mixture

CHAMPAGNE

Billecart Salmon, Brut Reserve, Mareuil-sur-Ay, France	NV		4,000
Taittinger Prelude Grands Crus Brut, France	NV		4,500
Jacquesson Cuvee no 746, Dizy, France	NV		5,000

SPARKLING WINES

Sababay, Ascaro	19	210	1,100
Piccini, Prosecco DOC, Italy	NV	250	1,400
Veuve du Vernay, Ice Rose, Vin de France, France	NV		1,200
Jacqueline Blanc de Blancs, Bordeaux, France	NV		1,100
Vila Erica, Prosecco Extra Dry, Italy	NV		1,250
Segura Viudas, Cava Brut Reserva, Penedes, Spain	NV		1,500

WHITE WINES

Sauvignon Blanc

Matua, Marlborough, New Zealand	22	240	1,400
Pascal Jolivet Attitude, Loire Valley, France	22		1,500
Pascal Jolivet Blanc Fume, Pouilly Fumé, France	22		2,400
Pascal Jolivet Indigene, Pouilly Fumé, France	20		3,300

Pinot Grigio

Two Island, Indonesia	20	170	950
JJ McWilliam, South Eastern Australia	22	210	1,100

Chardonnay

JJ McWilliam, South Eastern, Australia	22	210	1,100
Monkey Puzzle, Loncomilla Valley, Chile	18		950
Black Stallion, Napa Valley, US	20		2,500
Les Héritiers du Comte Lafon, Vire Clesse, France	20		3,000

Moscato

Dragonfly, Indonesia	20		900
----------------------	----	--	-----

Riesling

Leo Buring, Clare Valley, Australia	18		1,400
-------------------------------------	----	--	-------

ROSE WINES

Two Island, Indonesia	20	170	950
Gerard Bertrand, Gris Blanc, Pays d'Oc, Vin de Pays, France	22		1,100

RED WINES

Pinot Noir

Matua Marlborough, New Zealand	21	240	1,400
Philip Shaw, The Wire Walker Orange, Australia	17		3,200

Merlot

Monkey Puzzle, Loncomilla Valley, Chile	21		950
JJ McWilliam, South Eastern Australia	17		950
Penfolds Rawson's Retreat, Coonawara, Australia	19		1,100

Malbec

Bodega Norton, Reserva Malbec, Mendoza, Argentina	22		1,400
---------------------------------------------------	----	--	-------

Cabernet Sauvignon

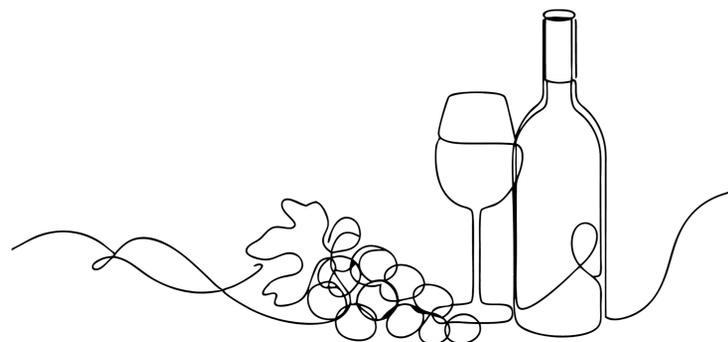
Plaga, Indonesia	NV	170	950
Mi Terruño Uvas, Mendoza, Argentina	19		950
Penfolds Bin 407, Coonawara, Australia	18		6,000

Shiraz

JJ McWilliam, South Eastern, Australia	21	210	1,100
Leeuwin Estate Art Series, Margaret River, Australia	14		2,500

BLENDED

Marchesi de' Frescobaldi, Nipozzano Riserva, Tuscany, Italy	15		1,700
Penfolds Bin 2, South Australia	21		2,100
Ridge Geyserville, Alexander Valley, USA	10		2,850
Penfolds Bin 138, Barossa Valley	18		3,200



RINCA

B E V E R A G E S

Spirits are include your favourite mixer soft drinks | juices | water

	<i>Glass 40ml</i>	<i>Bottle</i>		<i>Glass 40ml</i>	<i>Bottle</i>
SPIRITS					
Gin					
Gordon's	180	2,600			
East Indies	180	2,600			
Beefeater	200	3,000			
Tanqueray	210	3,150			
Bombay Sapphire	220	3,300			
Hendrick's	320	4,800			
Tanqueray no. 10	350	5,250			
Vodka					
Smirnoff	180	2,600			
SKYY	180	2,600			
Ketel One	230	3,450			
Grey Goose	300	4,500			
Rum					
Captain Morgan White	180	2,600			
Nusa Cana Tropical Rum	180	2,600			
Nusa Cana Spice Rum	200	3,000			
Captain Morgan Spice Gold	200	3,000			
Plantation Original Dark Rum	220	3,300			
Bacardi Light Superior	220	3,300			
Myers Dark	230	3,450			
Tequila					
Jose Cuervo Gold	180	2,600			
Jose Cuervo De La Familia Platino	340	5,100			
Patron Silver	400	6,000			
Don Julio Anejo	420	6,300			
Jose Cuervo De La Familia Extra	600	9,000			
Anejo					
Gran Patron Platinum	900	13,500			
Bourbon					
Jim Beam	180	2,600			
Bulleit Bourbon	200	3,000			
Wild Turkey 81	250	3,750			
Canadian					
Black Velvet	200	3,000			
Irish					
John Jameson	200	3,000			
Scotch					
J.W. Red Label	180	2,600			
J.W. Black Label	220	3,300			
Chivas Regal – 12 YO	300	4,500			
J.W. Blue Label	800	12,000			
Rye Whisky					
Bulleit Rye	210	3,150			
WhistlePig Rye 10 YO	280	4,200			
Single Malt					
Genfiddich - 12 YO	300	4,500			
Glenlivet - 12 YO	300	4,500			
Singleton – 12 YO	300	4,500			
Talisker – 10 YO	340	5,100			
Dalwhinnie – 15 YO	350	5,250			
Oban – 14 YO	400	6,000			
Macallan – 12 YO	600	9,000			
Lagavulin – 16 YO	650	9,750			
Cognac					
Martell – vsop	400	6,000			
Brandy					
St Remy Authentic - vsop	180	2,600			
APERITIF					
Aperol	180	2,600			
Cinzano Dry	180	2,600			
Cinzano Rosso	180	2,600			
Punt E Mes	180	2,600			
Campari	180	2,700			
Antica Formula Btl IL	250	3,750			
LIQUEUR					
Luxardo Amaretto	180	2,600			
De Kuyper Liqueur (<i>Creme de Cacao Brown, Creme de Cacao White, Dry Orange, Peach</i>)	180	2,600			
Academia Limoncello	180	2,600			
Baileys	180	2,600			
Jagermeister	180	2,600			
Luxardo Maraschino Originale	180	2,600			
Fernet Branca - Amaro	180	2,600			
Cointreau	180	2,600			
Dom Benedictine	250	3,750			
Nusantara Cold Brew Coffee	180	2,600			
Karusotju 18	180	2,600			
Karusotju 38	180	2,600			
Arak Bali	180	2,600			

RINCA

After Dinner Cocktails

CREATIONS BY OUR
IN-HOUSE BARTENDER

IDR 195,000++

Pandan Coconut Espresso Martini

Vodka shaken with fresh espresso,
coconut cream, and pandan syrup

Dessert Style | Coffee | Tropical

Herbal Strawberry Affogato

Jägermeister and Fernet Branca
with strawberry wine,
served over vanilla ice cream

Dessert Style | Herbal | Bittersweet



Subject to a 10% service charge and 11% government tax.