

Sami Sami Restaurant

Antipasti

Fiori di zucca

Crispy zucchini flowers in batter, stuffed with ricotta and scamorza cheeses, served with spicy tomato sauce

150

Tartare di tonno

Sustainable yellowfin tuna fillet with olive oil, citrus vinaigrette, radish, Sturia vintage caviar, caper berries, pistachio crumbles, cultured coconut cream

160

Selezione di Antipasti (portion for two)

Spicy salami, mortadella, Parma ham, Piatto cheese, Gorgonzola, mozzarella, semi dried tomatoes, Calabrian olives, marinated artichokes, classic bruschetta and tapenade, pistachio crumble, served with grilled sour dough bread

135
260

Arancini di riso

Traditional saffron rice balls, stuffed with minced beef sauce and mozzarella, with orange and fennel salad

145

Insalate

Aragosta "alla Catalana"

Lobster tail tempura, sturia vintage caviar, crispy crackers, organic quinoa, couscous, tomatoes, cucumber, celery, red onion, parsley, black olives, yellow pepper, capers, garlic, lemon, extra virgin olive oil

260

Insalata Caprese

Organic tomatoes, oregano, burrata, basil pesto and garlic oil

210

Insalata AYANA farm

Radicchio, wild rocket, baby romaine lettuce, fennel, radish, cucumber, cheery tomato, carrot balsamic dressing

110

Insalata di verdure

Radicchio, wild rocket, baby romaine lettuce, sun-dried tomatoes, zucchini asparagus and pumpkin grilled, flax seeds pumpkin seeds, pine nuts, balsamic vinaigrette dressing

110

Add grilled chicken

70

Add brie cheese

50

Add king prawns

90

Add grilled black Angus beef

95

Zuppe

Vellutata di zucca

Roasted pumpkin soup, eggplant balls, parmesan sauce, flax seeds, pine nuts and basil oil, served with grilled sour dough bread

160

Caciucco

Seafood soup with local fresh calamari, prawns, Manila clams, barramundi, yellowfin tuna, parsley and tomato, served with grilled sour dough bread

240

Paste e risotto

Ravioli ricotta e spinaci 🍴	170	Risotto gamberi e zucchini 🍴	240
Handmade ravioli stuffed with ricotta cheese and spinach, sauteed with butter and sage		Carnaroli rice, king prawns, white wine, zucchini cream and extra virgin olive oil	
Cannelloni di carne	190	Risotto cacio e pepe 🍴🍴	220
Homemade pasta stuffed with Bolognese sauce and cheese, topped with basil pesto, tomato coulis and parmesan		Carnaroli rice, pecorino cheese, white pepper, beetroot, Parma ham powder and saffron gel	
Gnocchi di patate viola 🍴🍴🍴	180	Fettuccine nere ai frutti di mare	210
Purple potato gnocchi, pine nuts, guanciale, asparagus and Gorgonzola cheese sauce		Squid ink fettuccine pasta, mixed seafood and saffron lemon sauce	
Spaghetti alle vongole	190	Tagliolini all'aragosta	360
Spaghetti with Manila clams, garlic, hot chili, extra virgin olive oil and parsley		Lobster tagliolini, tomato, parsley and extra virgin olive oil	
Paccheri alla Genovese 🍴	240		
Paccheri pasta, with slow cooked meat stew sauce, onions, Wagyu beef, white wine, celery, carrots, parmesan cheese, extra virgin olive oil and stracciatella cheese			

Pizza

Margherita 🍴🍴	160	Parma 🍴	190
Tomato sauce, buffalo mozzarella, basil, extra virgin olive oil		Tomato sauce, mozzarella, cherry tomatoes, basil, arugula, extra virgin olive oil, Parma ham 12 months and stracciatella cheeses	
Pistacchiosa 🍴	280	Pizza con pollo	180
Mozzarella, mortadella Bologna IGP, burrata, pistachio pesto and crumbles, extra virgin olive oil		Tomato sauce, mozzarella, free-range chicken breast, sweet corn, black olives, basil, extra virgin olive oil	
Valtellina	180	Pizza diavola 🍴	180
Tomato sauce, mozzarella, cherry tomatoes, bresaola punta d'anca, arugula, extra virgin olive oil, parmesan shavings		Tomato sauce, mozzarella, pork sausage, basil, chili oil, paprika, onion, mushrooms and black olives, dried chili	
Violetta 🍴	190		
Purple potatoes sauce and chips, mozzarella, spicy salami, parmesan sauce, basil			
Pescatora	190		
Tomato sauce, calamari, prawns, Manila clams, barramundi, tuna, basil, oregano and garlic			

Secondi piatti

Tagliata di carne 🍖	380	Passatina di ceci e gamberi 🍲	280
Grilled Australian Tenderloin 250gr, wild rocket, sun-dried tomatoes, grana Padano, pinenuts, balsamic dressing and herbs roasted potatoes		Chickpeas and beetroot purée with jumbo prawns' tails, garlic, chili and lemon	
Carrè d'agnello 🍖	420	Bistecca alla Fiorentina 🍖	550
New Zealand milk fed lamb chops with purple mash potatoes, veggie spaghetti, zucchini coulis and pickled onions		Grilled t-bone Australian black Angus 500gr, grilled vegetables, garlic and herbs roasted potatoes and balsamic beef jus	
Parmiggiana di melanzane 🍆💡	180	Petto di pollo agli agrumi 🍖	180
Fried layers of homegrown eggplants, oven baked with tomato sauce, basil, mozzarella and parmesan cheese		Sous vide free range chicken breast with citrus and herbs sauce, pumpkin purè, asparagus griled and confit carrots.	
Filetto di spigola alla Livornese 🍖	190		
Locally sourced barramundi fillet, black olives, capers, garlic, oregano and tomato sauce served with green beans			

Dolci

Wild berries panna cotta 🍓	80
served with strawberry gelato and raspberry coulis	
Tiramisù classico ☕	90
served with coffee gelato	
Delizia al limone	90
AYANA's organic farm lemon cake	
Biscotti gelato	120
Sandwiches cookies trio stuffed with vanilla, chocolate, strawberry gelato and salty caramel sauce	
Gelati e sorbetti artigianali (per scoop)	60
Assortment of ice cream and sorbet	

Bevande

Organic tea selection	50
English breakfast, earl grey, darjeeling, peppermint and chamomile	
Freshly brewed, or decaffeinated	65
Espresso, Americano	65
Cappuccino, Café latte	70
Italian coffee	165
Amaretto and cream	
Jamaican coffee	165
Tia maria, dark rum and whipped cream	
Jimbaran coffee	165
Bali coffee, brandy, kahlua, brown sugar and whipped cream	

SAMI SAMI beverages

REPUBBLICA ITALIANA #1946 185

Selections of authentic aperitif Italian cocktails, which will bring us to remember the history of Italy and the various things that have colored Italy's journey to become a country known to the world, the right choice enjoyed before you start a meal

Americano #1960

Campari, sweet vermouth and a dash of soda water, is a delightful, fizzy aperitif, served in a highball glass

Negroni #1919 🍷

Equal parts gin, sweet vermouth and Campari served on the rocks, with an orange twist

Milano-Torino #1800

Equal parts Campari and sweet vermouth served in a rocks glass with orange twist

Negroni Sbagliato #1972

Campari and sweet vermouth top with sparkling wine, served on the rocks, with orange twist.

Campari Spritz #1800 🍷

Campari and a dash of soda water top with sparkling wine, served on wine glass, with orange twist.

ITALIAN LIMONCELLO 95

Homemade traditional Italian lemon liqueur, made from processing local spirit and lemon from our own garden

AYANA LIMONCELLO SIGNATURE 120

Combination of home made Italian Limoncello with fresh local ingredient and spirit, to create unique taste and flavor

Limonito

Limoncello, white rum, fresh mint leave, lime fruit, granulated sugar

Tropical Cello

Limoncello, gin, strawberry fruit, lemon juice, top with soda water

Italian Job

Limoncello, whiskey, lemon juice, fresh mint leaf, fresh pineapple fruit, and granulated sugar

AYANA CLASSICS

165

Mojito

Light rum, mint spring, fresh lime, brown sugar

Long Island Iced Tea

Vodka, gin, light rum, tequila, triple sec, lime juice, coke

Lychee Martini

Vodka, lychee liqueur, lychee fruit, lime juice

Pina Colada

Light rum, coconut liqueur, pineapple, coconut mix

Whisky Sour

Whisky, lemon juice, sugar emulsified foam

Frozen Margaritas

Tequila, triple sec, choice of classis, strawberry, peach, lychee and water melon

Frozen Daiquiry

White rum, triples sec, choice of classis, strawberry, peach, lychee

REFRESHMENT

85

Immuneooze

Turmeric, ginger, honey, orange juice, fresh local lemon

Fruity Iceberg

Orange, strawberry, peach, mint, lime

Frozen Lemon Mint

Fresh lemon juice, mint syrup, mint leaf

Exotic Delight

Pineapple juice, mango juice, passion fruit, lemon juice, passion syrup

Fizzy Sea

Blended mango and blue syrup, top with sparkling water and carbonated botanical

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

ICED TEA

85

Lychee Iced Tea

Fresh brew tea with lychee, elder flower, mint spring

Lime Passion Fruit Iced Tea

Fresh brew tea with our local lemon, passion fruit and vanilla, mint spring

Strawberry Vanilla Iced Tea

Fresh brew tea with vanilla, strawberry, mint spring

Lemongrass Iced Tea

Fresh brew tea with our local lemon, ginger, lemon grass

JUICES

75

Chilled

Orange, guava, lemon, apple, cranberry

Fresh

Honeydew, watermelon, pineapple, mango (seasonal), papaya

Young Coconut

70

SOFT & ENERGY DRINKS

70

Red Bull, Coke, Diet Coke, Sprite, Tonic / Soda Water, Ginger Ale,

STILL – SPARKLING

Aqua Reflection [380 ml]	50
Perrier [330 ml]	60
Equil Natural or Sparkling [760 ml]	70

BEERS

[Stout]	Guinness – Ireland	95
[Pilsner]	Bintang – Indonesia	95
[Lager]	Bali hai – Indonesia	95
	Carlsberg - Denmark	105
	Heineken - The Netherland	105

AMARO & APERITIVO

[including one mixer]

Regular [40ml] 165

[Amaro]	Fernet-Branca
	Campari
[Aperitivo]	Vermouth Secco
	Vermouth Rosso
	Vermouth Bianco
	Dubonnet

SPIRITS (one mixer included)

Regular (40ml) 165

Smirnoff Vodka, Beefeater Gin,
Bacardi Light Rum,
El-Jimador Tequila, JW Red Label

Premium 40ml

[Rum]	Ron Zacapa 23 yo	225
[Gin]	London no.1	170
	Bombay Sapphire	170
	Brockmans	190
	Wint&lila	250
[Vodka]	Belvedere	200
	Ciroc	270
[Tequila]	Don Julio Reposado	360
[Tennessee]	Jack Daniel's	205
[American]	Wild Turkey 81	300
[Scotch]	Chivas – 12 years	205
	J.W. Black Label – 12 years	200
[Single malt]	Singleton – 12 years	280
	The Macallan – 12 years	400
[Cognac]	Hennessy – VSOP	310
[Sherry]	Tiopepe Dry Sherry	165
[Port]	Cockburns Fine Ruby Port	165

SAMI SAMI wine

CHAMPAGNE 750ml

NV	Barons de Rothschild, Rose	2,750
NV	Krug, Grand Cuvee, Brut	9,500
2008	Dom Perignon, Cuvée, Brut	10,000

SPARKLING WINES 750ml

NV	Undurraga, Demi Sec, Chile	950
NV	Nederburg, Cuvee Brut, South Africa	950

WHITE WINES 750ml glass

SAUVIGNON BLANC

NV	Plaga, Indonesia	550	120
2017	Tall Horse, South Africa	780	
2018	Tierra del Fuego, Central Valley, Chile	950	
2016	Corazon Loco, Fuentealbilla, Spain	1,000	
2015	Fantinel, Sant Helena, Friuli, Italy	1,100	
2017	Matua, Marlborough, New Zealand	1,150	
2018	Shaw & Smith, Adelaide Hills, Australia	1,750	
2017	Cloudy Bay, Marlborough, New Zealand	2,500	

RIESLING 750ml

2017	Selbach, Mosel, Germany	1,050
2012	Penfolds, Koonunga Hill, Autum, Australia	1,250
2014	Hugel, Alsace, France	1,250
2018	Penfolds, Bin 51, Australia	2,300

CHARDONNAY 750ml

2016	Barton & Guestier, Reserve, France	1,000
2016/2017	Vasse Felix - Filius, Margaret River, Australia	1,250
2017	Penfolds Max's, Australia	1,250
2013	Wolf Blass, Presidents Selection, Australia	1,250
2014	Simonnet-Febvre, Chablis Premier Cru, France	1,800

VIOGNIER 750ml

2018	Trapiche, Mendoza, Argentina	750
2013/2016	La Chappelle, Laquedoc-Roussillon, France	950

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

	PINOT GRIGIO	750ml
2018	Two Islands, Indonesia	650
2017	Fantinel, Sant Helena, Friuli, Italy	1,100
2016	Santa Margherita, DOC, Tuscany, Italy	1,150
2017	Attems, Friuli - Venezia Giulia, Italy	1,250

BLENDED AND OTHER

	WHITE GRAPE VARIETAL	750ml
2013	Antinori, Villa Antinori Bianco, Toscana IGT, Trebbiano-Malvasia, Italy	1,100
2009	Domaines Schlumberger, Le Princes Abbés- Alsace, Muscat, France	1,150
2012	Pio Cesare, Gavi, Italy	1,250
2012	Torbreck, Woodcutter's Semillon, Australia	1,500
2016/ 2017	Ashbrook Estate, Semillon, Margareth River, Australia	1,600
2016	La Roncaia, Friulano, Italy	2,500

	ROSE WINES	750ml
NV	Hatten, Bali, Indonesia	600
2017	Aromo, Syrah Rose, Maule Valley, Chile	950

	SWEET WINES	750ml
2018	Sababay, Moscato, Indonesia	700
2010	La Roncaia, Picolit, Italy, 375ml	1,800

	RED WINES	750ml
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PINOT NOIR

2016	Barton & Guestier, Reserve, France	1,000
2017	Matua, Marlborough, New Zealand	1,200
2016	Naked Range, Yarra Valley, Australia	1,350
2013/ 2014	Cloudy Bay, Marlborough, New Zealand	2,500

MALBEC

2018	Trapiche, Mendoza, Argentina	750
2017	Keiken Estate, Mendoza, Argentina	850

	MERLOT	750ml	
2017	Tierra del Fuego, Central Valley, Chile	950	
2016	Miguel Torres, Atrium-Penedès, Spain	1,050	
2015	Hay Maker, Hawkes Bay, New Zealand	1,200	
2016	Naked Range, Yarra Valley, Australia	1,350	
2014	La Roncaia, Fusco, Italy	2,500	
	CABERNET SAUVIGNON	750ml	glass
NV	Plaga, Indonesia	550	120
2017	Tall Horse, South Africa	780	
2014	Berri Estate, Australia	850	
2017	Louis M.Martini, Napa Valley, California	2,500	
2012	Beringer Quantum, California	3,300	
2013	Penfolds, Bin 407, Australia	3,800	
	SHIRAZ	750ml	
2015	Hob Nob, Lanquedoc-Roussillon, France	1,000	
2016	Penfolds Max's, Australia	1,250	
2017	Mollydooker The Boxer, Australia	2,400	
2014	Cape Mentelle, Margaret River, Australia	2,500	
2011	E. Guigal, Côte Rôtie, France	4,800	
2016	Penfolds, Bin 128, Australia	5,000	
2009/ 2011	Penfolds, St.Henri, Australia	9,800	
2005	Penfolds Grange bin 95, Australia	15,000	
	TEMPRANILLO	750ml	
2016	VinaAlbali, Reserva, Spain	780	
2016	Maset Del Lleo Origen, Catalunya, Spain	800	
2014/ 2015	Miguel Torres, Coronas-Penedes, Spain	1,000	

CLASSIC BLENDED AND OTHER RED GRAPE VARIETAL

750ml

2017	Penfolds, Rawson's Retreat, Shiraz Cabernet, Australia	950
2014	Henry Fessy, Beaujolais Villages, France	1,000
2016/ 2017	Corazon Loco, Fuentealbilla, Syrah-Tempranillo, Spain	1,000
2016	Banfi Col di Sasso IGT, Sangiovese-Cabernet Sauvignon, Italy	1,050
2016	Vasse Felix-Filius, Cabernet - Merlot, Margaret River, Australia	1,350
2012	Lavau, Gigondas, France	1,500
2012	Two Hands, Brave Faces, Shiraz-Grenache, Australia	1,750
2015	Chateau Maucoil, Chateauneuf Du Pape, France	1,900
2013	Torbreck, The Steading, Grenache Mataro, Australia	2,100
06/07	Anta Banderas, A16, Ribera del Duero, Merlot, Cabernet Sauvignon, Spain	3,000
95/00	Château Malescot - St. Exupéry Margaux, France	7,500