



MENU

BEVERAGES

Serving 7am – 10am

Juice

Watermelon, Apple, Pineapple, Lime, Orange

Coffee

Cappuccino, Espresso, Black Coffee
Iced Coffee

Tea

English Breakfast, Earl Grey, Darjeeling, Green Tea Jasmine, Chamomile,
Lemon Ginger, Peppermint

HEALTHY BITES

Fruit Salad

Seasonal Balinese Fruit Salad with Ginger & Star Anise Syrup

Mango Trifle

Trifle Layers of Creamy Yoghurt & Mango Puree Topped with Toasted Oats

Yoghurt Crumble

Coconut Crumble with Seasonal Topical Fruit, Plain Yogurt & Sumbawa Honey

Banana Porridge

Oatmeal with Fresh Milk, Raw Almond, Strawberries

Cereals

Granola with Chocolate, Almonds & Dried Coconut, Toasted Muesli Oats with Dried Fruits & Nuts Kellogg's Special K / Corn Flakes / Rice Krispies / Coco Shells / All Bran
Served with Fresh Milk, Low Fat Milk, Soya Milk or Yoghurt

Salad

Mix Leaf Greens with Cucumber, Carrot, Tomatoes, Red Onion, Bell Pepper,
Avocado, Black Olive
Dressing: House Dressing, French Dressing, Olive Oil or Balsamic

PASTRY KITCHEN

Toast

Mixed Toast
Served with Butter & Seasonal Organic Balinese Jams

French Toast

Sautéed Coconut Milk & Egg-Soaked Toast with Cinnamon & Vanilla
Topped with Banana

Belgian Waffles

Served with Cream & Choice of Maple Syrup, Palm Sugar Syrup, Chocolate Sauce or Red Berry Coulis

American Pancakes

Served with Cream & Choice of Maple Syrup, Chocolate Sauce or Red Berry Coulis

Fruit or Classic Crêpes

Fruit Crêpes Filled with Caramelised Strawberries & Bananas
Both Served with Cream & Choice of Maple Syrup, Chocolate Sauce or Red Berry Coulis

Bakery Selection

Chocolate, Croissant, Raisin Danish

BREAKFAST

 Indonesia

 Vegetarian

★ Vegetarian Option

GF Gluten Free Option

Eggs & Toast

Choice of Boiled, Fried, Scrambled or Poached Eggs
Served with Toast & Your Selection of Sides

Salmon Scramble

Scrambled Eggs, Topped with Smoked Salmon

Balinese Benedict ★

Poached Eggs on Balinese Corn Fritter, Topped with Hollandaise Sauce, Dried Beef Jerky

Egg Florentine ★

Poached Eggs on Toast, with Spinach & Paris Ham. Topped with Hollandaise Sauce

Custom Omelette ★

Two Egg Omelette with Your Choice of Fillings:
 Bacon, Paris Ham, Cheddar Cheese, Mushroom, Capsicum, Chives, Shallots, Garlic

Sides

Soft or Crispy Bacon, Hash Browns, Chicken - Tarragon Sausages & Smoked Salmon

OTHERS**Nasi or Mie Goreng** 🇮🇩 ★

Indonesian Fried Rice or Noodles
Served with Chicken, Fried Egg, Tomato & Cucumber

Rice Congee ★

Chicken, Egg Yolk & Fried Shallots.
Served with Chili, Fresh Coriander & Fish Sauce on the Side

Soto Ayam 🇮🇩★

Indonesian Chicken Soup with Quail Eggs, Glass Noodle, Beans Sprout & White Cabbage

Coconut Rice Pudding 🌿

Warm Coconut Milk Risotto with Vanilla Bean Seeds & Cinnamon

Miso Soup 🌿

Traditional Miso Soup with Tofu, Leek & Wakame

BREAKFAST

Indonesia 🇮🇩

Vegetarian 🌿

Vegetarian Option ★



Gluten Free Option GF

STARTERS

Serving 12pm – 10pm

Beef Tartare	220.000
Australian Beef, Cured Egg Yolk, Mustard, Sourdough Crackers	
Cured Salmon	240.000
Dill, Buttermilk, Celery, Apple, Aquatir Caviar, Shallot Dressing	
Tuna Crudo	220.000
Aquatir Caviar, Black Truffle Soy, Wasabi, Pomelo, Betel Leaf	
Grilled Octopus ^{GF}	210.000
Saikyo Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad	
Trio of Dips 	170.000
Flat Bread served with Hummus, Baba Ghanoush, Romesco	
Burrata with Roast Pumpkin 	190.000
Pumpkin Seeds, Watercress, Toasted Sourdough	
Tomato Bruschetta 	170.000
Ciabatta, Basil, Garlic, Tomatoes from our Greenhouse	
Vegetable Rice Paper Rolls 	170.000
Beansprout, Vermicelli, Coriander, Mint, Cashew, Nuoc Cham, Peanut Sauce	
<i>Add Grilled Lemongrass Chicken</i>	<i>60.000</i>

SALADS

Spinach and Chickpea ^{GF} 	170.000
Green Apple, Honey Balsamic Dressing	
Kale and Pumpkin ^{GF} 	170.000
Feta Mousse, Tahini Yogurt, Pumpkin Puree, Candied Pumpkin Seeds	
Green Mango and Papaya ^{GF}	160.000
Pomelo, Peanut, Mint, Coriander, Long Beans, Fried Shallot, Nam Jim	
<i>Add Grilled King Prawn or Squid</i>	<i>140.000</i>

SOUPS

Pumpkin 	150.000
Hazelnuts, Brown Butter	
Mushroom Velouté 	170.000
Truffle Oil, Lavosh	
Oxtail Soup 	280.000
Potato, Carrot, Tomato, Melinjo Crackers, Sambal	
Kuah Be Pasih 	190.000
Barramundi, Prawn, Scallop, Green Tomato	


-  Indonesia
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21% Tax & Service*

A LA CARTE

MAINS


Serving 12pm – 10pm

Rib Eye (280gr off the bone) Green Beans, Potato, Green Peppercorn or Bearnaise Sauce	580.000
Red Wine Braised Beef Cheek Mushroom Ragout, Creamy Leek, Mashed Potato, Onion Pearls, Bacon	320.000
Australian Rack of Lamb Roasted Garlic, Sautéed Vegetables, Potato, Carrot Puree, Lamb Jus	520.000
Moroccan Lamb Shank Chickpeas, Couscous, Sweet Potato, Baby Carrot, Harissa, Almonds	450.000
Pan Seared Barramundi Potato Gratin, Green Beans, Lemon Beurre Blanc	300.000
Beer Battered Fish French Fries, Green Salad, Tartar Sauce	270.000
Ikan Panggang  Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal	320.000
Ayam Pelalah  Shredded Chicken Breast, Sambal Matah, served with Steamed Rice	200.000
Chicken Green Curry Mixed Vegetables, Green Chilli, Shrimp Paste, Coconut Milk served with Steamed Rice	220.000
Truffle Mushroom Risotto  Arborio Rice, Wild Mushroom, Grana Padano	290.000
Whole Roasted Cauliflower  Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano	180.000
Tempe  Sautéed Organic Vegetables, Soy Sauce, Coconut Harisa Sauce	180.000

A LA CARTE

MAINS TO SHARE

These dishes are designed to share for 2 or more persons at a table. Side dishes to be ordered separately.

Seafood Paella Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon	750.000
Wagyu Tomahawk (1000gr with Bone) Beef Jus, Café de Paris	2.100.000
Whole Butterflied Prawns (1000gr medium prawns) Grilled with Garlic Butter, Garden Salad	800.000
Chargrilled Chicken (700gr)  Spring Chicken, Marinated in Sambal, Parsley, Fried Shallot	350.000

SIDES

Steamed White Rice	20.000
Shoestring Fries	70.000
Creamy Mashed Potato	70.000
Grilled Mixed Vegetables	80.000
Honey Glazed Carrots	80.000
Steamed Green Vegetables	80.000

Indonesia 

Vegetarian 


Vegetarian Option ★

Gluten Free Option GF

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SALADS



Serving 12pm – 7am (overnight)

Garden ^{GF} 	150.000
Mixed Lettuce, Capsicum, Tomato, Red Onion, Cucumber, Mustard Dressing	
Viceroy Caesar ^{GF} ★	180.000
Grilled Chicken, Sous Vide Egg, Bacon, Grana Padano, Croutons, Anchovies	

PIZZAS


Margherita	200.000
Fior de Latte, Tomato, Basil, Extra Virgin Olive Oil	
Charred Zucchini 	200.000
Confit Garlic, Feta Cheese, Cherry Tomato, Black Olive, Rucola, Mozzarella	
Hawaiian	250.000
Ham, Pineapple, Mozzarella, Onion, Oregano, Tomato Sauce	
Buffalo Chicken	230.000
White Base, Blue Cheese, Heirloom Tomato, Ranch, Hot Sauce	
Custom	220.000
Tomato Sauce & Mozzarella with Your Choice of Four Topping: <i>Bacon, Chicken, Black Olive, Red Onion, Bell Pepper, Cherry Tomato, Mushroom, Zucchini</i>	

PASTAS

Cacio e Pepe 	190.000
Spaghetti, Pecorino, Grana Padano, Black Pepper	
Spaghetti Bolognese	200.000
Australian Beef, Basil, Parmesan, Tomato Sauce	
Homemade Squid Ink Pasta	260.000
Spaghettini, Prawn, Baby Squid, Clams, Grana Padano	
Gnocchi 	190.000
Asparagus, Peas, Pecorino Romano, Brown Butter and Sage	

CASUAL

 Indonesia

 Vegetarian

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CASUAL

SANDWICHES

24 Hours

Viceroy Club Sandwich ★	180.000
Chicken, Bacon, Lettuce, Cheddar, Mayonnaise, Fried Egg, French Fries	
Chicken Wrap	180.000
Tortilla, Capsicum, Lettuce, Pickled Carrot, Ranch Dressing	
Steak Sandwich	270.000
Focaccia, Caramelized Onion, Red Pepper, Lettuce, Tomato, Cheddar, Waffle Fries	
Beef Burger	250.000
Brioche Bun, Lettuce, Tomato, Gherkins, Cheddar, BBQ Sauce, Waffle Fries	
<i>Add Bacon or Egg</i>	<i>40.000</i>

CLASSICS

Vegetable Rice Paper Rolls 🌿	170.000
Beansprout, Vermicelli, Coriander, Mint, Cashew, Nuoc Cham, Peanut Sauce	
Satay Skewers ★ 🇮🇩	260.000
Chargrilled Chicken, Pork and Fish, Rice Cake, Pickles, Peanut Sauce	
Mie Goreng ★ 🇮🇩	160.000
Java Style Fried Noodles, Chicken, Fried Egg, Vegetables, Melinjo Crackers	
Nasi Goreng 🇮🇩	160.000
Indonesian Style Fried Rice, Chicken, Fried Egg, Pickles, Melinjo Crackers	
Shoestring Fries	70.000
Steamed White Rice	20.000

Indonesia 🇮🇩

Vegetarian 🌿

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DESSERT

24 Hours

Ultimate Indulgence Chocolate Fondant, Chocolate Mousse, Chocolate Espuma and Ice Cream	170.000
Tropical Cheesecake Vanilla, Mango Coulis, Passionfruit Caviar, Mango Sorbet	150.000
White Chocolate Mousse Raspberries and Rosewater, Caramelized White Chocolate, Strawberries	160.000
Crème Brûlée Vanilla Bean, Merengue, Lemon Sorbet	130.000
Blue Cheese Warm Scone, Fresh Honeycomb, Hazelnuts	160.000
Traditional Sweets Tasting Platter of Five Indonesian Archipelago Desserts	120.000
Homemade Ice Cream <i>(per scoop)</i> Vanilla, Strawberry, Chocolate, Pistachio, Caramel	40.000
Homemade Sorbet <i>(per scoop)</i> Lemon, Strawberry, Raspberry, Passion Fruit, Coconut, Tamarind	40.000

COFFEE

Espresso, Cappuccino, Long Black, Latte, Flat White	55.000
Macchiato, Double Espresso, Plunger Bali Coffee, Hot Chocolate	

IMPORTED TEA

English Breakfast, Darjeeling, Earl Grey, Green Tea, Lemon Ginger,	55.000
Green Jasmine, Peppermint, Camomile	

DESSERT

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