



ALL-DAY MENU

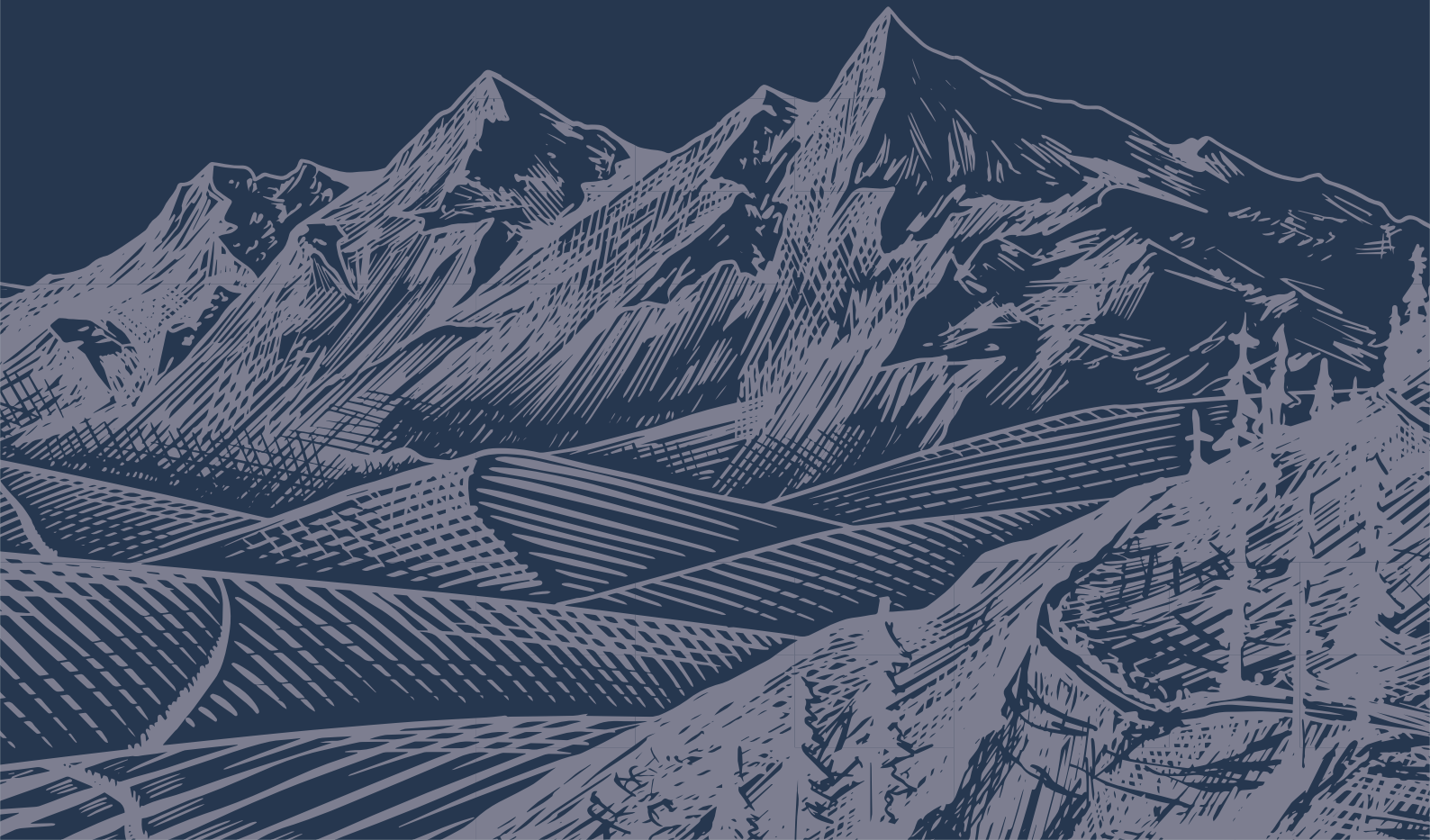
11.00 AM - 6.00 PM

A Scenic Culinary Retreat

An all-day journey through soulful Indonesian flavors, wood-fired creations, and globally inspired comfort — all served with a view worth lingering for.

From sunrise to twilight, your table awaits.

Kintamani - Bali
Brunch • Buffet • À La Carte
Est. 2025



LE PIZZE ROMANE

From Rome to the clouds of Bali, expertly crafted by Chef Mauro Miller Bellodi. His signature roman-style dough—fermented for over 24 hours, meets the richness of local ingredients, creates a one-of-a-kind pizza. Rooted in Italy, reborn in Bali.

MARGHERITA PIZZA | 89

Tomato sauce, mozzarella, basil

4 CHEESE ROCKET PIZZA | 125

Mozzarella, gorgonzola, brie, parmesan, rocket salad, balsamic

SPICY SALAMI PIZZA | 95

Tomato sauce, mozzarella, Italian spicy pork nduja, oregano

4 SEASONS PIZZA | 115

Tomato sauce, mozzarella, artichoke, olives, mushrooms, pork ham

BABI KINTAMANI PIZZA | 99

Shredded babi guling, mozzarella, bumbu Bali, crispy pork skin

All prices are in '000' Indonesian Rupiah, subject to 16% service charge and government tax



Chef Recommendation



Gluten Free



Signature



Contains Pork



Spicy



Vegetarian

TEMPTING BEGINNINGS

WAGYU POLPETTE BOMBAS | 79

Minced wagyu beef balls, stuffed with cheese, cooked in tomato sauce

TENGOKU CHIKIN GYOZA | 69

Minced chicken and cabbage in Japanese-style flour skin, served with chili oil and shoyu

CLUCK NORRIS WINGS | 65

Crispy chicken wings with Korean BBQ sauce

TRUFFLE FRIES or SALTED EGG FRIES | 59

Served with garlic aioli

VEGETABLES SPRING ROLL | 59

Vegetables and noodles spring roll, coriander sweet chili sauce

All prices are in '000' Indonesian Rupiah, subject to 16% service charge and government tax



Chef Recommendation



Gluten Free



Signature



Contains Pork



Spicy



Vegetarian

ASIAN COMFORTS



BEEF RIBS BAKAR | 149

36 hours slow-braised beef ribs, homemade BBQ sauce & condiments

SATE AYAM MADURA | 89

Grilled chicken legs satay, peanut sauce, pickle & steamed rice—served on live charcoal

TRUFFLE NASI GORENG | 99

Special fried rice with egg, chicken, truffle paste & cucumber pickles

KOREAN BEEF BULGOGI | 135

Stir fry beef strip, onion, onsen egg, fragrant steamed rice & sesame furikake

SALTED EGG PRAWNS | 129

Crispy prawn toss with our special salted egg sauce, aromatic rice, cucumber pickles, chili oil

SOUP BUNTUT NUSANTARA | 125

Tender beef oxtail, potato, carrot, red bean, celery, crispy shallot in rich aromatic broth, steamed rice, cracker & sambal



AYAM PANGGANG SAMBALITA | 119

Roasted half spring chicken, house made chili shrimp paste sambal & crudites

SEAFOOD PAD THAI | 99

Tossed flat rice noodle, beansprout, spring onion, seafood, tofu, Thai style sauce, peanut, coriander leaf

BATUR SUNRISE NOODLE | 79

Stir fried yellow egg noodles, chicken, egg, vegetables, crackers, cucumber pickles & chili soy



TOM YUM GOONG | 89

Hot, sour soup with prawns, mushroom, tomato & fresh coriander leaf



BARRAMUNDI RED CURRY | 145

Pan-fried barramundi fillet, special house red curry coconut sauce & vegetables

TERIYAKI CHICKEN | 79

Seared chicken fillet, teriyaki sauce glazed, Asian salad & garlic butter rice

All prices are in '000' Indonesian Rupiah, subject to 16% service charge and government tax



Chef Recommendation



Gluten Free



Signature



Contains Pork



Spicy



Vegetarian

FROM THE WEST

BEEF STEAK FRITTERS | 259

Aussie beef steak, handmade potato fries, crispy onion, café de Paris & mushroom brown sauce

SALMON PRAWN BISQUE | 199

Pan fried salmon fillet, potato rosti, broccoli & prawn bisque

CHICKEN CORDON BLEU | 99

Hand-cut potato fries & creamy Dijon sauce

SKEWER'LICIOUS | 105

Chicken, onion, capsicum kebabs, fragrant aromatic rice & homemade chili sauce

CLASSIC FISH AND CHIPS | 125

Beer batter coated fish, served with handmade potato fries, truffle tartar sauce

All prices are in '000' Indonesian Rupiah, subject to 16% service charge and government tax



Chef Recommendation



Gluten Free



Signature



Contains Pork



Spicy



Vegetarian

PASTA, BURGER, SANDWICH



FOCACCIA FARCITA | 115

Crispy focaccia, mozzarella, pork ham, olives pate

SALMON AGLIO E OLIO | 139

Spaghetti in garlic chili, capsicum, black olive, capers, cheese, basil,
served with pan-fried salmon chunk & crumbs

MUSHROOM CHICKEN PASTA | 115

Fettuccine with truffle oil in creamy mushroom duxelles sauce, cheese and chicken

MELTED BEEF BURGER | 145

Brioche bun, 150 gr beef patty, caramelized onion, tomato, cucumber pickles, melted cheese,
BBQ sauce & hand-cut potato fries

DIRTY CHICKEN BURGER | 109

Chicken patty, melted cheese, coleslaw, cucumber pickles, tomato, crispy onion, lettuce &
hand-cut potato fries

KOREAN CRISPY CHICKEN SANDWICH | 89

Focaccia with crispy chicken, coleslaw, cucumber, and hand-cut potato fries

All prices are in '000' Indonesian Rupiah, subject to 16% service charge and government tax



Chef Recommendation



Gluten Free



Signature



Contains Pork



Spicy



Vegetarian

SWEET ENDINGS

ROMANA or NUTELLA TIRAMISU | 65

Lovingly made from a 32-year-old recipe, this cherished Novara style tiramisu is served classic or with the gentle charm of Nutella

BLUE MOUNTAINS LAVA TOAST | 55

Brioche cinnamon toast, pandan custard & Blue Mountains ice cream

MANGO CHEESECAKE | 69

Creamy mango, cream cheese & fruit coulis

BALI CHOCOLATE | 59

Chocolate, almond cashew nut log cake, chocolate sauce & ice cream

APPLE PIE | 59

Warm caramelized green apple, cinnamon, sweet pastry & vanilla ice cream

BANANA KISSED au MÉLASSE | 45

Banana fritter with artisanal nectar palm sugar syrup

NUTELLA ROMANA PIZETTA | 55

Sweet pizza baked to perfection with Nutella, banana, and a drizzle of chocolate

ASSORTED ICE CREAM per scoop | 29

Vanilla, chocolate, coconut, strawberry

PASTRY & BAKERY



BURNT CHEESECAKE | 55

Served with white icing sugar



OREO CHEESECAKE | 55

Velvety cream cheese & classic Oreo cookies



STRAWBERRY MACAROON | 39

With white chocolate drizzle



CHOCO AVO BROWNIE | 45

A balanced combination of local avocado & chocolate



ÉCLAIR aux COFFEE | 45

Pate choux with Kintamani coffee custard



PROFITEROLE aux CRAQUELIN | 49

Pate coux, ice cream & chocolate sauce

All prices are in '000' Indonesian Rupiah, subject to 16% service charge and government tax



Chef Recommendation



Gluten Free



Signature



Contains Pork



Spicy



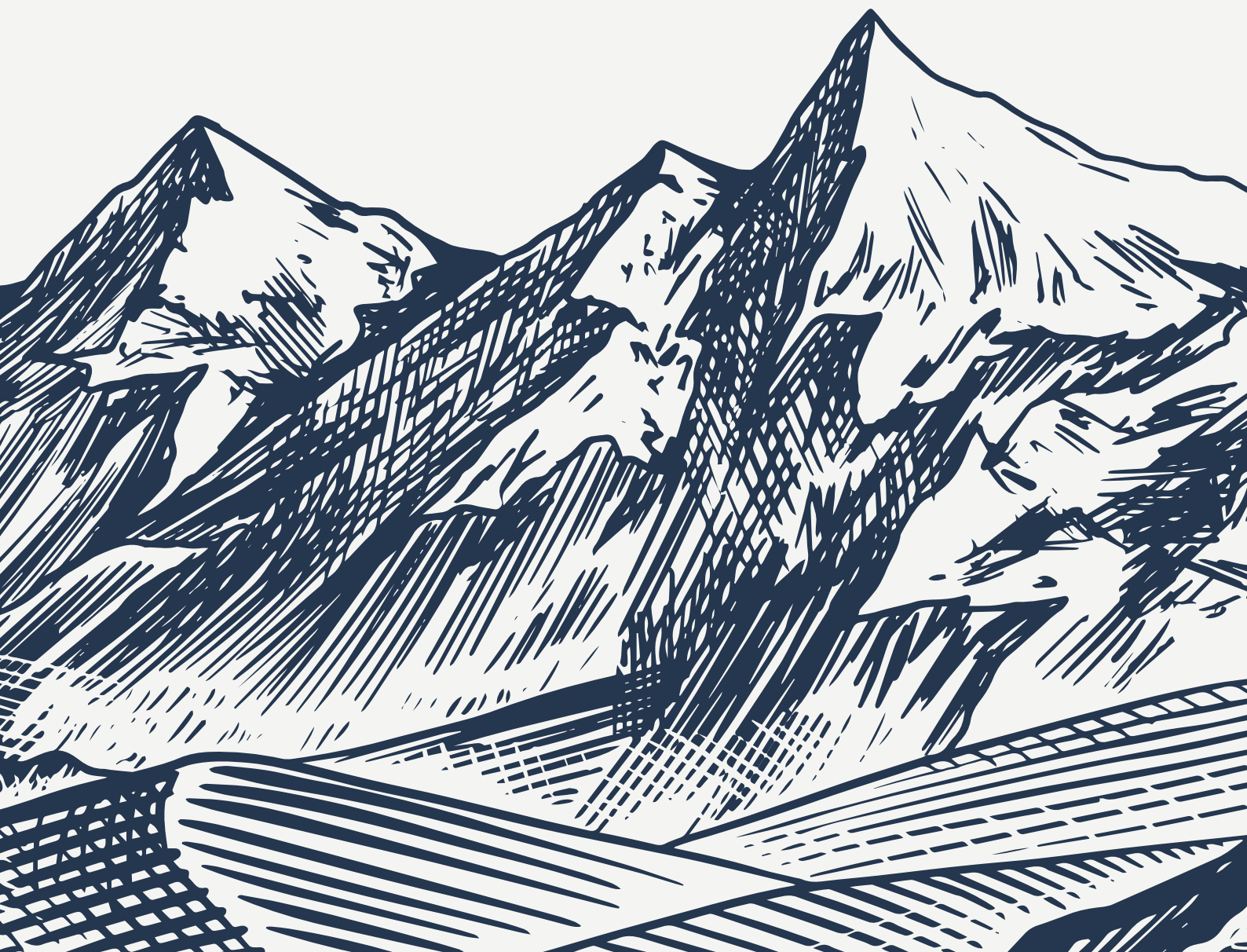
Vegetarian

MORNING BY THE MOUNTAIN

6.00 AM - 11.00 AM

Start your morning in the clouds, as dawn breaks over the lake and mist drifts through the mountain air, awaken your senses with our thoughtfully crafted breakfast. Surrounded by nature's quiet rhythm, each dish is inspired by the freshness of the highlands, the clarity of the lake, and the warmth of the morning sun.

WELCOME THE DAY WITH NOURISHING FLAVOURS, SLOW SIPS, AND BREATHTAKING VIEWS.



GOLDEN SCRAMBLE | 125

Fluffy scrambled egg, salmon tartar, spiced cream cheese, Spanish black olive pate, homemade white toast & truffle

MORNING BREKKY | 89

Toasted homemade bread, sauteed mushroom, green local spinach, 2 slices bacon, sliced avocado, grilled tomato, poached egg, hash brown, chicken sausage, crispy onion, green oil & creamy hollandaise sauce

PARMA HAM EGG BENEDICT | 79

Homemade artisan toast, pork ham, 2 pcs poached egg, daily mixed green, tomato, creamy hollandaise sauce & green oil

OPEN CHILI OMELETTE | 79

Buttered focaccia toast, egg omelettes, streaky pork bacon, sauteed mushroom, cheese, black olive pate, chili pickles, sliced avocado, green oil & lemon

EASY OMELETTE | 65

Homemade white bread, omelettes, spinach, mushroom, tomato cherry relish, crispy onion & green oil

MOUNTAINS AVO ON TOAST | 69

Homemade artisan toast, smashed avocado, tomato cherry relish, feta cheese crumbled, roasted almond, chilli flake, 2 poached eggs, daily mixed green and chilli oil

SOL d'OR SMOOTHIE BOWL | 59

Banana and mango-based smoothie bowl topped with granola and sliced tropical fruits

BATUR SUNRISE NOODLE | 79

Stir fried yellow egg noodles, chicken, egg, vegetables, crackers, cucumber pickles & chili soy

TRUFFLE NASI GORENG | 99

Special fried rice with egg, chicken, truffle paste & cucumber pickles

SIDE & EXTRA

Streaky bacon 4 slices | 39 

Chicken sausage 3 pcs | 39

Hand-cut potato fries | 29 

Potato rosti | 29 

 Almond croissant | 39

 Plain croissant | 30

 Raisin danish | 30

 Cinnamon roll | 30

FRESH FROM THE OVEN

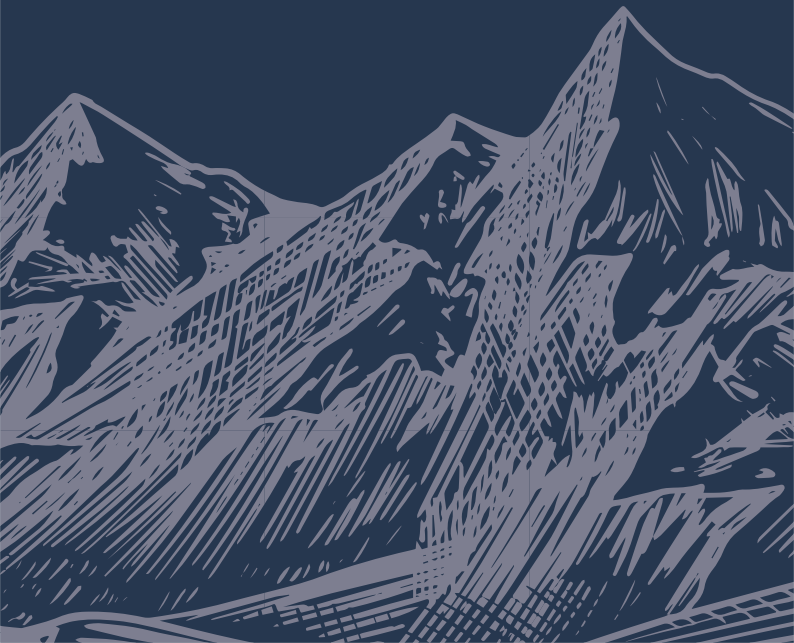
All prices are in '000' Indonesian Rupiah, subject to 16% service charge and government tax





BEVERAGES MENU

*A pour of the mountains, the tropics,
and everything in between.*



WINE SELECTION

SPARKLING

Hatten, Sparkling Tunjung | 700

La Gioiosa Prosecco Treviso, Italy | 950

Charles De Fere, Jean Louis Blanc
De Blancs Brut, France | 700

Veuve du Vernay Ice Rosé, France | 855

CHAMPAGNE

MOËT Chandon Imperial Brut 0,375L | 2200

MOËT Chandon Imperial Brut
with box 0,75L | 3600

VEUVE Clicquot Yellow Label
Brut with box | 4100

ROSÉ

Margaret River Rosé | 130 / 600

Beringer Main & Vine White
Zinfandel Rosé, USA | 855

All prices are in '000' Indonesian Rupiah,
subject to 16% service charge and government tax

WHITE

Isola Bianco, Bali | 115 / 450

Two Island Riesling, Bali | 120 / 650

Margaret River Sauvignon
Blanc, Bali | 130 / 600

Beringer Napa Valley Chardonnay,
2020 USA | 1.350

Black Cottages Pinot Gris,
Marlborough New Zealand | 855

Septima Sauvignon Blanc,
Mendoza Argentina | 650

Attems Pinot Grigio, Italy | 1200

Famille Roux – Chablis | 2500

Domaine De Bila-Haut Cotes Du
Roussillon Blanc, France | 850

RED

Isola Rosso, Bali | 115 / 450

Two Island Pinot Noir, Bali | 130 / 650

Margaret River Shiraz, Bali | 130 / 600

Kaiken Malbec, Mendoza Argentina | 750

Ventisquero Reserva Cabernet
Sauvignon, Chile | 600

Black Cottage Pinot Noir,
Marlborough New Zealand | 1000

Edizione Cinque Autoctoni
NV – Signature Collection | 850

Marchesi De Frescobaldi Castiglioni
Chianti, Tuscany Italy | 900

Domaine De Bila-Haut Cotes Du
Roussillon Villages Rouge, France | 850

All prices are in '000' Indonesian Rupiah,
subject to 16% service charge and government tax



SPIRIT

APERITIF

Campari | 120

Aperol | 120

WHISKY

Omrach Whisky | 65 / 550

Batavia Blended Whisky | 80 / 580

Jameson | 110 / 1400

Chivas Regal 12 | 135 / 1950

JW. Black Label | 125 / 1600

VODKA

Smirnoff | 70 / 450

Skyy Vodka | 70 / 650

Absolut Original | 110 / 1350

Grey Goose | 130 / 2100



All prices are in '000' Indonesian Rupiah,
subject to 16% service charge and government tax

GIN

Gordon's Premium Dry | 80 / 550

East Indies Archipelago | 100 / 1100

Tanqueray | 110 / 1300

Hendrick | 140 / 2350

RUM

Bacardi Spice Rum | 80 / 750

Bacardi White Rum | 80 / 750

Myer's Dark Rum | 135 / 1750

TEQUILA

Jose Cuervo Especial | 110 / 1200

Don Julio Anejo | 210 / 3000

Código Reposado | 210 / 3200

LIQUEUR

Baileys Irish Cream | 100 / 1200

Cointreau | 120 / 1500

Amaretto Disaronno | 170 / 1750

All spirits served with a mixer of your choice.

All prices are in '000' Indonesian Rupiah,
subject to 16% service charge and government tax

BEER & ISLAND BREWS

CRISP. LIGHT. BREWED UNDER BALI'S SUN

Singaraja Beer | 45

Bold and gently bitter, this northern Bali brew boasts character and a lively bite

Bintang | 55

The iconic Indonesian lager, bright, clean, and refreshingly smooth

Bintang Lemon | 45

Crisp beer with a splash of citrus

Kura-Kura Easy Ale | 80

Smooth tropical ale, light body, hint of hops

Kura-Kura Island Lager | 80

Clean, balanced craft lager made in Bali

SIGNATURE COCKTAILS

SPECIAL CREATIONS WITH A MOUNTAIN SOUL AND TROPICAL SPIRIT

Mountains Whisper | 130

Soju | Yakult | Butterfly Pea

Refreshing and mystical, like a highland sunrise

Volcano Espresso | 130

Coffee Gin | Triple Sec | Lime

Kintamani coffee essence meets citrus spark in this espresso-infused gin classic

All prices are in '000' Indonesian Rupiah,
subject to 16% service charge and government tax

ARTISAN COCKTAIL CREATIONS

A HARMONY OF BOTANICALS, FRUIT, AND CREATIVITY

Blue Ellipse | 100

Gin | Orange Soju | Butterfly Pea Syrup

A celestial sip with vibrant citrus and floral hues

Twilight Crest | 110

Rum | Orange Soju | Blackberry | Citrus

Dark fruit and citrus meet in a dusky mountain pour

Coffee Negroni | 120

Gin infused coffee | Campari

Sweet Vermouth | Cold Brew

Deep and bittersweet — classic Negroni with a Kintamani coffee twist

Aperol Spritz | 125

Aperol | Bubbles | Soda

A bright, exotic spin on the Italian classic

Hibiscus Negroni | 125

Gin infused hibiscus | Campari | Vermouth

Earthy, smoky, and floral - a red-hued twist with rosella essence

Espresso Martini | 120

Vodka | Martini | Espresso

For espresso lovers - rich, bold, and elegantly shaken

Yuzu Daiquiri | 120

Bacardi | Triple Sec | Yuzu Lime | Simple Syrup

Tropical staple brightened by the zest of Japanese citrus

All prices are in '000' Indonesian Rupiah,
subject to 16% service charge and government tax



SIGNATURE MOCKTAILS

FRESH, VIBRANT, AND ALCOHOL-FREE —
BURSTING WITH TROPICAL ENERGY

Tropical Dew | 55

Blue Curacao Syrup | Orange
Pineapple | Tonic

Cooler | 45

Pineapple | Orange | Raspberry
Strawberry | Tonic

Pome | 45

Pomegranate | Fresh Strawberry | Soda

Minted Pineapple | 45

Fresh Pineapple | Mint | Lime | Mint Syrup

Fresh Punch | 45

Cranberry | Orange | Pineapple
Raspberry | Lemonade

Passion Tropical | 45

Passion Fruit | Banana | Orange

MILKSHAKE & SMOOTHIES

CREAMY RICHNESS MEETS FRESH, VIBRANT REFRESH-
MENT—CRAFTED TO DELIGHT EVERY SIP AND UPLIFT
YOUR DAY

MILKSHAKE | 45

Vanilla | Strawberry | Tamarillo

SMOOTHIES | 45

Banana | Strawberry | Tamarillo

All prices are in '000' Indonesian Rupiah,
subject to 16% service charge and government tax



FRESH JUICES

Single or Mixed Juice | 45

Tamarillo | Orange | Lime | Watermelon
Papaya | Pineapple | Honeydew Melon

WATER & SOFT DRINKS

Aqua Reflection | 30

Equil Sparkling | 35

Coca Cola / Coke Zero / Sprite | 25

MATCHA & FRAPPES

Matcha Original | 50

Marry | 55

Matcha | Strawberry | Syrup

Mascotch | 55

Matcha | Butterscotch Syrup

Frappuccino | 55

Espresso | Milk | Syrup

Matcha Cookies Frappe | 55

Matcha | Milk | Cookies

All prices are in '000' Indonesian Rupiah,
subject to 16% service charge and government tax

COFFEE SELECTION

FEATURING COFFEE BEANS BY SENIMAN,
OUR COFFEE IS A CELEBRATION OF BALI'S RICH
HIGHLANDS ROASTED TO PERFECTION AND SERVED
WITH WARMTH, DEPTH, AND TROPICAL EASE

HOT COFFEE

Espresso | 25

Long Black | 35

Piccolo | 35

Cappuccino | 40

Latte | 40

Mochaccino | 40

ICED COFFEE

Triple Peach Americano | 50

Espresso, Peach, Elderflower, Butterfly Pea

Matcha Latte | 60

Espresso, Matcha, Milk

Hazelnut Latte | 55

Espresso, Hazelnut, Milk

Butterscotch Latte | 55

Espresso, Butterscotch, Milk

Caramel Latte | 55

Espresso, Caramel, Milk

Honey Oat Latte | 55

Espresso, Oat Milk, Honey

All prices are in '000' Indonesian Rupiah,
subject to 16% service charge and government tax

Tea by TWG | 35

Chamomile

Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup

Moon Fruit Black Tea

An ecstasy of golden Asian fruits, warm yet refreshing, this TWG black tea blend is scattered with fresh flowers and yields a honeyed aftertaste of exotic sweetness

Moroccan Mint Tea

A timeless favorite, This fine green tea is perfectly blended with bold and suave Sahara mint

Vanilla Bourbon Tea

A red tea from South Africa with a rich vanilla, this theine-free blend can be served warm or iced at any time of the day and is perfect for children as well

Water Fruit Green Tea

A green tea combined with a grand fruit and vanilla bouquet, suave, with just a hint of sweetness.

Iced Tea | 40

Passion Strawberry Iced Tea

Refreshing tea with strawberry and passion fruit syrup

Lychee and Peach

Fragrant tea served with lychee and peach syrup

Fruity Rosella Tea

Rosella tea with dried berry