



MENU



STARTER

IDR



AZUL CAESAR SALAD

125

Baby romaine | crispy bacon | anchovies | whole grain mustard dressing | poached egg
chicken or yellow fin tuna



THAI BEEF SALAD

125

Coriander | peppermint | bean sprout | cucumber | cashew nuts | nam jim sauce



OCTOPUS ANTICUCHO SALAD

135

Baby potato | green sauce | rucola and watercress



FATTHOUS SALAD

110

Cucumber | capsicum | cherry tomato | lettuce | onion | pita bread | radish | parsley | mint | lemon sumac dressing



SPICED CRISPY CALAMARI

100

Burnt lemon | crispy garlic | fried shallot | squid ink aioli | nam jim dip

CHILLED OPEN BLUE SWIMMER CRAB AND LOBSTER RAVIOLI

120

Crushed avocado | celery and apple sorbet | basil oil | balsamic caviar



SEAFOOD TACOS

145

Prawn with pico de gallo | beer butter fish with mango salsa | spicy tuna with avocado



MEZZE PLATE

185

Falafel | marinated feta cheese | olives | hummus | cucumber raita | tabbouleh salad | muhammara | baba ganoush | moutabel



SOUP



WILD MUSHROOM CAPPUCINO | shimaji mushroom | truffle oil | garlic cruton

70



SEAFOOD CHOWDER | Balinese seafood | charcoal cruton

85



HAM & VEGETABLES CHORBA

85

A central & eastern Europe favorite rich and hearty soup with herbs and vegetables

PASTA & RISOTTO



ARUGULA & ARTICHOKE RISOTTO

145

Tomato butter sauce | shaved parmesan | truffle oil

SPAGHETTI

195

With grilled prawn | basil | garlic | cherry tomato | croutons | parmesan



LEEK AND CAPSICUM RISONI

160

Baked goat cheese and tomato tartlet | organic herbs | truffle oil | cream butter veloute



**with half lobster, additional 325*

LOBSTER AND CRAB TORTELLINI

195

Kaffir lime butter velouté | coconut lemongrass foam | dried beetroot | salmon roe



PEARL BARLEY

145

Pesto | byaldi vegetables | coconut cream



PORK



VEGETARIAN



VEGAN



GLUTEN FREE



CONTAIN NUT



DAIRY FREE



CHEF RECOMMEND

*all prices are quoted in '000 Indonesian rupiah, exclusive of 21% tax & service

SEA

IDR



CORAL TROUT

175

Roasted pumpkin puree | pico de gallo | caper butter sauce



FILLET BARRAMUNDI

165

Creamy spinach | lentils du puy | romesco | buerre blanc



PAN SEARED TASMANIAN SALMON

230

Sauteed baby potato | dill crème fraîche butter sauce | roasted hazelnut



GRILLED JUMBO PRAWN

250

Green salad | garlic chili paste | lemon basil sauce | potato gratin



CHARCOAL BAKED LOBSTER

435

Parsley & garlic aioli | green salad | pork mac and cheese



LAND



PAN ROASTED BABY CHICKEN BREAST

165

Sautéed potatoes & onion | watercress salad | crushed avocado | herb and mustard butter sauce



BALINESE DIRTY DUCK

145

Slow cook crispy duck with Balinese aromatic spices | steamed rice



12 HOURS COOKED CRISPY BALINESE PORK BELLY

185

Balinese urap | torch ginger relish | base genep mayo | mashed potato



CONFIT PORK JOWL

180

Polenta | sauté English spinach | apple – apricot sauce



AUSTRALIAN 150 DAYS RIB EYE

325

Cajun potato wedges | garlic herb butter | organic salad leaves



ROASTED LAMB LOIN

275

Butternut pumpkin mash | spicy date & pistachio truffle | baby bean salad | capers-mint sauce



14 HOURS SLOW BRAISED BEEF SHORT RIBS

315

Bone marrow | glazed baby carrots | black truffle potato purée | natural jus

LAMB SHANK TAGINE

225

Moroccan couscous | garlic yogurt sauce | tomato and rucola salad

SIDE

40

Mac & cheese | Sauté Organic Vegetables | Creamy Spinach | Mashed Potato | French Fries | Potato Wedges | Onion Potato | Organic White Rice | Tandoori Charcoal Naan Bread (garlic/cheese)



PORK



VEGETARIAN



VEGAN



GLUTEN FREE



CONTAIN NUT



DAIRY FREE



CHEF RECOMMEND

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TANDOORI

GREEN TANDOORI CHICKEN

Basil garlic | burnt lemon | coriander raita | organic salad leaves

IDR

175



CORIANDER BONELESS LAMB LEG

Cucumber and mint raita | toasted almond arugula and roasted pumpkin salad

215

**All kebabs come with your choice of tandoori charcoal naan garlic or cheese*



DESSERT

SPANISH CHURROS

Cinnamon powder | vanilla sauce | salted caramel sauce | chocolate dip

75

COCOA MILLEFEUILLE

Dark and white chocolate | morella cherry sorbet

85



CARAMELIA CHOCOLATE BROWNIES

Dark chocolate ice cream | white meringue | berries cream

85



PARIS BREST

Praline cream | berries gel | chocolate ice cream

90

ICE CREAM & SORBET

ICE CREAM

Vanilla / dark chocolate / Bedugul strawberry

45

SORBET

Raspberry | Apple & Celery | Pinacolada

45



PORK



VEGETARIAN



VEGAN



GLUTEN FREE



CONTAIN NUT



DAIRY FREE



CHEF RECOMMEND

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BEVERAGES

MENU

Sharing is Caring

COCKTAILS



TIPSY TEA 100K NETT
Perfect for 2 persons

TREASURE BOX
250K NETT

Perfect for 5 pirates



GIN & Tonic Club

IDR 120,000 ++



GIN MY TONIC

Import gin, grapefruit juice, lime, sparkling wine
original tonic atomic

GINGER MOON

Import gin, ginger juice, honey,
lemon, original tonic atomic

BUTTERFLY GIN & TONIC

Import gin infused butterfly pea flower,
original tonic atomic



ELDERFLOWER DELIGHT

Import gin, elderflower tonic atomic



ADD ANOTHER 40K & UPGRADE TO A PREMIUM GIN
(Tanqueray Ten Gin / Roku Gin /
Four Pillar Blood Shiraz / Sipsmith london dry gin)

PAY 1 GET 2

HAPPY

Hours

MONDAY - THURSDAY
3 - 6 PM

THE ISLAND NECTAR

A tropical brew made of gin,
vodka, passion fruit, orange juice &
coconut syrup that makes you
wish you can remain forever
in this Island of Gods
Fresh & Exotic



GIN MY TONIC

Lay back and enjoy the best Gin &
Tonic version yet.....made of our
house tonic syrup (lavender, all spice berries,
lemongrass, lemon and orange peel and
quinine) a splash of grapefruit juice
and a kick of sparkling wine

TIKI SANGRIA

A perfect blend of rum,
amaretto, triple sec, lemon,
house grenadine and red wine
Fruity & Refreshing



PARADISE MOJITO

Refresing drink with
touch of tropical fruit,
really good for your summer day
Sweet & Fresh

BALI BLOSSOM

Vodka, cinamon rum,
passion fruit puree,
pineapple juice,
black tea syrup, lemon juice



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TIKI'S 120

VACATION IN A GLASS

Your dream vacation...in a glass. Sit back and enjoy a mix of vodka, passion fruit and pineapple juice with a refreshing kick of sparkling wine

Sour & Refreshing

TIKI PUKA PUKA

Crafted by our bar team, an exotic drink made of rum, almond syrup and amaretto liqueur with a splash of orange and pineapple juice

Fruity & Sweet



THE ISLAND NECTAR

A tropical brew made of gin, vodka, passion fruit, orange juice and coconut syrup that makes you wish you can remain forever in this Island of Gods

Fresh & Exotic

LOST IN JAPAN

A combination of white and spiced rum, Japanese yuzu honey nectar, black tea and sweetened with our secret ingredient



BBC

B for banana, B for Baileys and C for coconut with a touch of Rum

Creamy & Exotic

BALI BALI

A perfect drink to start your Bali holiday and to experience a balanced mix of rum, luxardo cherry, our house made grenadine, orange and pineapple juice

Exotic & Refreshing



FIFTY SHADES OF GREY

The perfect blend of rum, our house horchata, earl grey, vanilla and a splash of sparkling wine

SIGNATURES 120

KEEP IT FRESH

a perfect mix of whiskey, mint and elderflower that will refresh your senses



PEACH LOVER

Perfect for a hot summer day with a refreshing taste of vodka, white wine, peach liqueur, peach juice and a kick of sparkling wine

BALI BLOSSOM

Vodka, cinnamon rum, passion fruit puree, pineapple juice, black tea syrup, lemon juice



HUGO

Gin, sparkling wine, elderflower syrup, tonic atomic elderflower, mint, lime

CLASSIC TWIST 120



MAI TAI 2.0

An island tradition made of rum, apricot brandy, almond syrup, pineapple juice and tropical love

Refreshing & Strong

COCONUT MOJITO

white rum, Malibu, lemon, sugar, coconut syrup, topped tonic water

Sweet & Fresh



BALI LONG ISLAND ICED TEA

A blend of vodka, rum, gin, tequila, lemon and coconut syrup with a hint of coke

Strong & Fun

COCO ESPRESSO MARTINI

A tropical version of the well known espresso martini made with coconut cream, coffee, vodka and a splash of jamaican rum, topped it up with dark chocolate coconut chips



COCO COLADA

Rum, pineapple juice, honey, fresh lemon juice, burned coconut, foam

Creamy & Sweet

SHARING IS CARING



TIKI SANGRIA BOWL 490

Perfect for 5 pirates

This is just what you need to enjoy the island life....
a perfect blend of rum, amaretto, triple sec,
lemon, house grenadine and red wine

Fruity & Refreshing



THE MONSTER TIKI 420

Perfect for 3 pirates

also known as the zombie cocktail,
made out of rum, house grenadine,
honey, orange and pineapple juice
lighted up with Bacardi 151

Big & Fun

#AZULSHAKES 110



COOKIES



SALTY CARAMEL



CANDY LAND

SMOOTHIES 45

Banana Anna

Banana, Passion Fruit Purée, Yoghurt,
Fresh Milk, Vanilla Syrup

Berry Gwen

Mix Berries, Yoghurt, Milk, Grenadine, Cream

FRESH JUICES 45

Unicorn Blood

Lemon, Beet, Pineapple, Carrot, Cucumber

Tropical Turtle

Banana, Papaya, Mango, Pineapple

Super Detox

Turmeric, Ginger, Lemon, Honey

VIRGIN TIKI'S 55

Pina Pina

Creamy & Fruity

Tropical Experience

Fruity & Exotic

Virgin Mojito

Refreshing & Minty

WATER

Mineral Small 30

Mineral Large 60

Sparkling small 45

BEER

Bali Cider 39

Bintang 42

Bintang Radler 42

Bintang Cristal 46

San Miguel

Light 49

SOFT DRINK 30

Coca - Cola | Diet Coke | Ginger Ale |
Tonic Water | Sprite

PREMIUM TONIC WATER 45

Tonic Atomic Original

Tonic Atomic Elderflower

TEA 35

Java black tea

English breakfast

Earl Grey | Pure Green |

Jasmine | Peppermint |

Silver Moon Tea 45

The Oolong 45

ICE TEAS 40

Mint & Lime Iced Tea

Ginger Hibiscus Tea

Hong Kong Style Milk Tea

COFFEE 35

Ristretto | Espresso

Espresso Macchiato

Latte Macchiato | Latte

Cappuccino | Flat White

Americano | Long Black

Moccacino | Affogato

ICE COFFEE 45

Ice Coconut Latte

Ice Caramel Latte

Ice Vanilla Latte

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