



RESTAURANT MENU

Pejeng Kaja, Tampak Siring, Gianyar, Bali, Indonesia
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STARLIGHT DINNER I

IDR 1.500.000,- NETT/ COUPLE

APPETIZER

GADO – GADO SALAD

Potato, long bean, carrots, tempe, egg, and peanut dressing

SOUP

PUMPKIN SOUP

Roasted pumpkin, coconut cream, and pumpkin seeds

MAIN COURSE

CHICKEN CORDON BLEU

Served with mashed potatoes and sautéed vegetables

DESSERT


STRAWBERRY CHEESE CAKE

Crispy biscuit base, strawberry purée, fresh strawberries

BEVERAGE

WINE

A selection of wines, thoughtfully chosen to complement each course



All prices are subject to 21% tax and service charge

STARLIGHT DINNER 2

IDR 1.500.000,- NETT/ COUPLE

APPETIZER

CALAMARI FRITTI

Fried calamari, with aioli and lemon

SOUP

CHILLED AND SPICY TOMATO SOUP

Prawn & fish ceviche, tobiko, gold leaf, lemon

MAIN COURSE

BEEF STRIPLOIN

Potato purée, cherry tomato confit, scallions, beef jus

DESSERT


CHOCOLATE SOUFFLÉ

Served with ice cream

BEVERAGE

WINE

A selection of wines, thoughtfully chosen to complement each course



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STARLIGHT DINNER 3

IDR 1.500.000,- NETT/ COUPLE

APPETIZER

BETROOT SALAD

Yogurt cream, fresh herbs, walnuts, microgreens

SOUP

BROCCOLI SOUP

Roasted broccoli and cooking Cream

MAIN COURSE

GRILLED KING PRAWN

King prawn, cherry tomato confit, prawn bisque

DESSERT


LEMON CHEESE CAKE

Crispy biscuit base, lemon purée, fresh strawberries

BEVERAGE

WINE

A selection of wines, thoughtfully chosen to complement each course



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STARLIGHT DINNER 4

IDR 1.500.000,- NETT/ COUPLE

APPETIZER

GADO – GADO SALAD

Potato, long bean, carrots, tempe, egg, and peanut dressing

SOUP

PUMPKIN SOUP

Roasted pumpkin, coconut cream, and pumpkin seeds

MAIN COURSE

GRILLED BARRAMUNDI

Potato purée, grilled vegetable, garlic butter sauce

DESSERT


STRAWBERRY CHEESE CAKE

Crispy biscuit base, strawberry purée, fresh strawberries

BEVERAGE

WINE

A selection of wines, thoughtfully chosen to complement each course



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VEGETARIAN OPTION

IDR 1.500.000,- NETT/ COUPLE

APPETIZER

GADO – GADO SALAD

Potato, long bean, carrots, tempe, egg, and peanut dressing

SOUP

PUMPKIN SOUP

Roasted pumpkin, coconut cream, and pumpkin seeds

MAIN COURSE

ROASTED ZUCCHINI

Scallions, cherry tomato confit, fresh herb

DESSERT

LEMON CHEESE CAKE

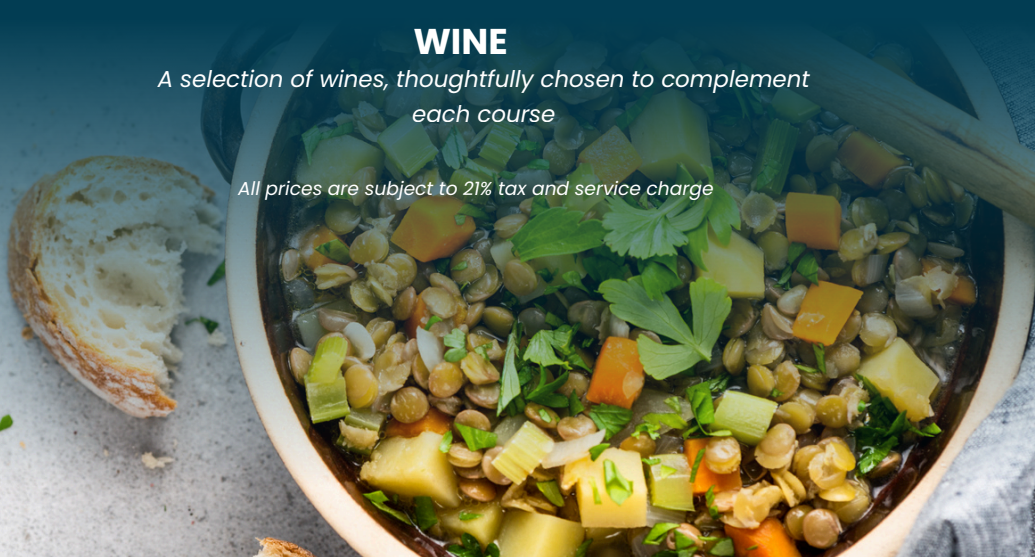
Crispy biscuit base, lemon purée, fresh strawberries

BEVERAGE

WINE

A selection of wines, thoughtfully chosen to complement each course

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THE MENU

APPETIZER

Vegetable Spring Rolls IDR 95K
Deep fried rolls with sweet chilli sauce

Goong Saron IDR 130K
*Wrapped spicy prawns in egg noodle
and served with Nam Jim sauce*

Bruschetta IDR 95K
*Fresh tomato, olives, baby arugula
salad, feta cheese*

BBQ Chicken Wings IDR 90K
Sprinkled sesame, chives & BBQ sauce

Grilled Mushrooms IDR 95K
*Lemon, fresh herbs, feta cheese,
pepper*

Cheese Croquettes IDR 90K
*Variety of cheese, thyme and served
with truffle mayo*

Guacamole IDR 95K
*Original guacamole recipe served with
crispy nachos*

Deep fried squid rings IDR 95K
*Fried calamari with garlic mayo sauce
and lemon*

SALAD

Gado Gado Salad IDR 110K
*Potatoes, long beans, carrots, tempe,
egg & peanut dressing*

Caprese Salad IDR 155K
*Fresh mozzarella, tomato, basil & pine
nuts*

Caesar Salad IDR 145K
*Baby romaine, Caesar dressing,
chives, chicken*

Greek Salad IDR 145K
*Tomato, cucumber, kalamata olives,
onions, feta cheese*

SOUP

Oxtail Soup IDR 110K
*Indonesian clear oxtail soup, herbs,
potatoes & carrot*

Bubur Ayam IDR 105K
*Thick porridge soup with shredded
chicken & egg*

Tomato soup IDR 95K
Croutons, herbs, basil & cream cheese

All prices are subject to 21% tax and service charge



THE MENU

MEAT & SEAFOOD

Rendang Nusantara IDR 220K

*Indonesian slow cooked beef in herbs with steamed rice
and crispy shallots*

Slow Cooked Chicken IDR 190K

Served with baby potatoes, chicken jus

Beef Striploin IDR 320K

Beef jus, baby potatoes, green salad

Marinated & Grilled Chicken Fillet IDR 170K

Fries and baby salad, lemon sauce

Grilled Tuna Fillet IDR 185K

Sauteed greens with lemongrass and sambal

Grilled Prawns IDR 200K

Sauteed greens with lemongrass and sambal

Beef Cotoletta IDR 350K

*Deep fried & crispy beef fillet, emmental cheese, served
with french fries and mayo parmesan sauce*

All prices are subject to 21% tax and service charge



THE MENU

PASTA, RICE & NOODLE

Nasi Goreng IDR 120K

Indonesian fried rice with chicken, egg, crackers, pickles and fried chicken leg

Mie Goreng IDR 125K

Indonesian fried noodle with chicken, egg, crackers, pickles and fried prawn or chicken

Penne Arrabbiata IDR 110K

Spicy tomato sauce, garlic, onions & fresh basil

Fettuccine / Spaghetti

Carbonara IDR 115K

Bacon, egg, parsley, parmesan cheese, black pepper, cream

Fettuccine / Spaghetti & Prawns IDR 170K

Spaghetti, prawns, cherry tomatoes, fresh herbs and tomato sauce

SANDWICH & MORE

Club Sandwich IDR 120K

Bacon, ham, mayonnaise, lettuce, cheese, french fries

Steak Sandwich IDR 210K

Beef, caramelized onion, mustard, french fries

Mediterranean Sandwich IDR 110K

Kalamata olives, feta cheese, cherry tomato, olive oil, oregano

Suara Air Burger IDR 160K

Beef patty, fried egg, red cheddar, caramelized onion, french fries

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THE MENU

DESSERT

Pisang Goreng IDR 85K

*Traditional fried banana, served with palm sugar sauce
and vanilla ice cream*

Chocolate soufflé IDR 90K

Served with ice cream

Strawberry Cheese Cake IDR 90K

Crunchy biscuit, strawberry compotes, fresh strawberries

Sliced Seasonal Fruits IDR 80K

Served on a plate

Ice Cream Selection IDR 70K

Flavours are subject to availability

All prices are subject to 21% tax and service charge



BEVERAGES

COFFEE

Espresso

Single IDR 30K | Double IDR 40K

Cappuccino

Single IDR 35K | Double IDR 45K

Latte

Single IDR 35K | Double IDR 45K

Long Black Americano

IDR 45K

Flat White

IDR 45K

Macchiato

IDR 40K

Iced Cappuccino

IDR 45K

Iced Latte

IDR 45K

NON COFFEE

Iced Chocolate

IDR 50K

Hot Chocolate

IDR 45K

Option for milk substitution + IDR 8K
Oat milk | Almond Milk

Additional Flavor +8K (15ml)
Choice of Caramel / Vanilla / Hazelnut

Additional Booze +40K
Choice of Kahlua / Amaretto / Spirits

MILKSHAKE

Chocolate

IDR 75K

Vanilla

IDR 75K

BEERS

Bali Hai Lager

IDR 50K

Bintang

IDR 50K

All prices are subject to 21% tax and service charge



BEVERAGES

SOFT DRINKS

Soft Drinks 330ml IDR 40K
*Choice of Sprite / Coca-cola / Tonic /
Soda / Coke Zero*

MINERAL WATER

Aqua Reflection Still 380ml IDR 20K

Aqua Reflection Sparkling
380ml IDR 25K

Aqua Regular 600ml IDR 20K

ICED TEA

Regular Iced Tea IDR 25K

Lemon Iced Tea IDR 25K

Mango Iced Tea IDR 25K

JUICE

Fresh Juice IDR 50K
Seasonal fresh fruits

HEALTHY SMOOTHIES

Morning Smoothie IDR 65K
Mango, banana, milk, honey

Dragon Fruit IDR 65K
*Banana, honey, coconut milk, dragon
fruit*

Orange Banana IDR 65K
Tangerine juice, banana, honey

MOCKTAIL

Suara Air Lemonade IDR 65K
*Ginger infusion, lemon, and honey,
with sparkling finish*


Watermelon Mint Spritz IDR 50K
*Watermelon and fresh mint combined
with zesty lime*

Herbs Infusion Fizz IDR 50K
*Ginger, lemongrass, warm spices,
honey, sparkling finish*

Shirley Temple 40k
Grenadine, lime with a sparkling finish

Jungle Cooler IDR 40K
*Tropical blend of pandan infusion,
fresh lime, and mint*

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BEVERAGES

SIGNATURE COCKTAIL

Suara Sour IDR 140K

Gin, aperol, honey, tangerine juice

Suara Sunset IDR 135K

Rum, pineapple, and mango, lime

Island Whisper IDR 135K

Gin, aperol, lime, sparkling soda.

Coconut Breeze IDR 140K

Rum, coconut, pineapple

Jungle Berry Smash IDR 135K

Vodka, strawberry, lime, mint with sparkling finish

Golden Ubud IDR 140K

Whiskey, campari, orange, honey

CLASSIC COCKTAIL

Tequila Sunrise IDR 130k

Tequila with fresh orange juice and a touch of grenadine

French 75 IDR 130k

Gin and fresh lemon juice, sparkling wine

Tom Collins IDR 130k

Gin, fresh lemon juice, soda

Caipirinha IDR 120k

Rum with fresh lime and sugar

Caipiroska IDR 120k

Vodka shaken with fresh lime and sugar

Cape Codder IDR 120k

Vodka with cranberry juice, finished with a hint of lime

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BEVERAGES

CLASSIC COCKTAILS

Negroni IDR 130K

Gin, campari, sweet vermouth

Aperol Spritz IDR 140K

Sparkling wine, bitter aperitivo, soda

Old Fashion IDR 140K

Bourbon, aromatic bitters

Espresso Martini IDR 140K

Vodka, kahlua, espresso

Cosmopolitan IDR 140K

Vodka, cranberry, orange liqueur

Manhattan IDR 130K

Bourbon, sweet vermouth

Daiquiri IDR 130K

Choice of Strawberry frozen / mango frozen / pineapple frozen

Mojito IDR 130K

Choice of Strawberry / coconut / passion fruit

Piña Colada IDR 120K


Coconut cream, rum, pineapple

Monkey in the glass IDR 120K

White rum, strawberry, passion fruit

Margarita IDR 140K

Choice of Mango chilli frozen / strawberry frozen / classic lemon shaken



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BEVERAGES

SPARKLING WINE

NV Luis Perdrier (Spritzer)
Ugni Blanc, Colombard, Chenin – France
Glass: 150K | Bottle: 585K

NV Duval Leroy Brut Réserve
Champagne – Pinot Noir, Chardonnay – France
Bottle: 2,675K

WHITE WINE

2019 B&G Réserve Varietal
Sauvignon Blanc – France
Glass: 195K | Bottle: 775K

2019 Grant Burge GB32 Unoaked Chardonnay
Australia
Bottle: 850K

Sweet Alexandria
Late Harvest – Muscat St Vallier, Chenin Blanc
Glass: 130K | Bottle: 450K

Aga White
Muscat St Vallier, Chenin Blanc, Colombard
Glass: 130K | Bottle: 450K

ROSÉ WINE

Aga Rosé
Alphonse Lavallée, Muscat Bleu, Malvasia Nera,
Muscat St Vallier
Glass: 130K | Bottle: 450K

2020 Douglas Green Rosé
Pinotage – South Africa
Glass: 180K | Bottle: 720K

2020 The Palm by Whispering Angel Rosé
Grenache, Vermentino – France
Bottle: 1,260K

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BEVERAGES

RED WINE

2021 Grant Burge GB88
Cabernet Sauvignon – Australia
Glass: 225K | Bottle: 855K

2021 19 Crimes Shiraz
Shiraz – Australia
Bottle: 886K

2019/2020 Norton Barrel Select
Malbec – Argentina
Bottle: 886K

2017 Beringer Quantum
Cabernet Sauvignon Blend – USA
Bottle: 2,862K

2018/2019 The Chocolate Block
Syrah, Cabernet Sauvignon – South Africa
Bottle: 1,725K

2014 El Coto Reserva
Tempranillo – Spain
Bottle: 2,090K

2018 Côtes du Rhône Villages Lavau
Grenache, Syrah, Mourvèdre – France
Bottle: 962K

Aga Red
Syrah, Alphonse Lavallée, Malvasia Nera
Glass: 130K | Bottle: 450K

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LUNCH SET MENU I

IDR 200,000,- NETT/ PAX

APPETIZER

CHOICE OF :

BALINESE CHICKEN SALAD

Shredded chicken, long bean, bean sprout, coconut shredded, and balinese spices

LUMPIA

Deep fried roll with sweet chili

MAIN COURSE

CHOICE OF :

GRILLED CHICKEN THIGH

Served with white rice, sautéed greens, and sambal matah

GRILLED MAHI-MAHI

Grilled fish with jimbaran style grill vegetable and rice

DESSERT

PISANG GORENG

Serve with caramelized palm sugar and ice cream

All prices are subject to 21% tax and service charge



LUNCH SET MENU 2

IDR 200,000,- NETT/ PAX

APPETIZER

CHOICE OF :

CORN FRITTERS

Served with sweet and chili sauce

TOMATO BRUSCHETTA

Tomato salsa and fetta cheese

MAIN COURSE

CHOICE OF :

PORK RIBS

Served with mashed potato and sautéed vegetable

TUNA SAMBAL MATAH


Served with white rice

DESSERT

BLACK RICE PUDDING

Served with ice cream, banana, coconut milk

All prices are subject to 21% tax and service charge



DINNER SET MENU I

IDR 250,000,- NETT/ PAX

APPETIZER

CHOICE OF :

VIETNAMESE SPRING ROLL

*Fried spring roll (mix chicken and shrimp)
served with Nam Jim sauce, ice berg, mint leave, and cilantro*

GRILLED VEGETABLE AVOCADO SALAD

*Zucchini, eggplant, avocado, mixed salad served with
balsamic vinaigrette*

MAIN COURSE

CHOICE OF :

GRILLED BARAMUNDI

Served with mashed potatoes, grilled vegetables, and garlic butter sauce

MARINATED & GRILLED CHICKEN FILLET

*Served with french fries, baby salad, and lemon
dressing*

DESSERT

BANOFFEE PIE

Biscuit, banana, caramel, and cream

All prices are subject to 21% tax and service charge

DINNER SET MENU 2

IDR 250,000,- NETT/ PAX

APPETIZER

CHOICE OF :

CRISPY EGGPLANT SALAD

Mixed lettuce topped with deep fried eggplant cashew nut, cherry tomato, mushroom and spicy asian sauce

DEEP FRIED SQUID RING

Served with garlic mayo and lemon wedges

MAIN COURSE

CHOICE OF :

SLOW COOK PORK BELLY

Served with grilled broccoli and mashed potato

BEBEK BETUTU

Served with urap, lilit satay and white rice

DESSERT

CHOICE OF :

STRAWBERRY CHEESE CAKE

Crispy biscuit Base, strawberry purée, fresh strawberries

CHOCOLATE CAKE

Ice cream, fresh strawberry

All prices are subject to 21% tax and service charge

INDONESIAN BUFFET

IDR 300,000,- NETT/ PAX
MINIMUM ORDER 10 PAX

APPETIZER

CHOICE OF :

LAWAR SALAD

*Jackfruit, papaya, coconut,
serve with sambal embe*

GADO – GADO SALAD

*Long bean, beansprout, cabbage, carrot, tofu,
served with peanut sauce and melinjo cracker*

SAYUR URAP

Mixed Vegetables served with Shredded Coconut

SOUP

SOTO AYAM

*Shredded chicken, bihun, bean sprouts, cabbage, boiled egg,
served with yellow stock topped with celery, fried shallot, sambal and slice
lime*

MAIN COURSE

NASI PUTIH

PORK RIBS

GRILLED BALI CHICKEN

TUNA SAMBAL MATAH

CUMI SUNA CEKUH

DESSERT

DADAR GULUNG

PISANG RAI

LAKLAK BALI

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