



SANTÉ

WINE & DINE

• APPETIZERS •

French Fries Truffle oil, parmesan	60	Fried Frogs Legs Lemon, garlic, butter, parsley	155	Gambas al Ajillo Garlic, chili, paprika, parsley	155
Brown Butter Waffles Cream cheese, smoked salmon, chives	60	Onion Soup Caramelized onions, worcestershire sauce, toasted baguette, emmental cheese	145	Wagyu Wontons Chorizo oil, garlic yoghurt, toasted pine nuts, chives	150
Japanese Oyster Lemon, tabasco	85	Grilled Sardines virgin olive oil, lemon, oregano	125	Grilled Asparagus Chili oil, bacon, hollandaise, sorrel, parmesan	110
Calamari Lemon, olive olie, hummus, marquez sausage, spinach, toasted sesame	135	Grilled Cauliflower Hazelnut curry praline, local spices, coconut sauce	70	Foie Grass Cognac flambé apples, brioche sauce gastrique	300
Goat Cheese Soufflé Marinated cherry tomatoes, rucola, crispy sourdough	160	Salad Niçoise Sashimi grade tuna, greens, capers, soft boiled potatoes, quail eggs, kalamata olives, cherry tomatoes, virgin olive oil	155		

• MAINS •

Catch of the Day Crispy brioche, sauce vierge	140	Canard à la Presse Roasted duck breast, pressed duck sauce (for 2 pax)	660	Dry Aged Tomahawk (1 kg) Chimichurri, garlic, thyme (est. 3 servings)	1.400
Crispy Duck Bao buns, katsuobushi, coleslaw, pickled cucumber, chili ginger sauce	160	Steak Frites with Béarnaise 300gr 500gr Black Angus grass-fed ribeye, french fries, béarnaise sauce	400 600	Aged Australian Wagyu Ribeye Mb 7 300gr 600gr Garlic, thyme, french fries, béarnaise sauce	650 1.300
Coq au Vin Braised red wine-marinated chicken with shallots, mushrooms, garlic, thyme, hasselback potatoes	165			Ratatouille Local eggplant, squash, zucchini, aromatic tomato sauce	95

• SWEETS •

Baba au Rhum Brioche soaked in dark rum, citrus, mango, passion fruit, coconut sorbet	85	Cheese Platter Chef's choice of cheeses	320	Four Sorbets Chef's choice of homemade sorbets	100
Chocolate Soufflé Balinese chocolate, homemade raspberry sorbet	90	Crêpe Suzette Grand marnier, toasted almonds, orange	100	Rüsters Affogato Rüsters coffee gelato, espresso shot	60
		Eskimo White chocolate vanilla parfait, 70% local dark chocolate, black currant	100		

All prices are in 000 rupiahs and subject to 10% taxes and 7,5% service charge

• TASTING MENU •

Bread and Cultured Butter

APPETIZER

Brown Butter Waffles

with cream cheese, smoked salmon, chives

Onion Soup

with toasted baguette and emmental

SECOND COURSE

Ratatouille

with local eggplant, squash, zucchini, and
aromatic tomato sauce

Catch of the Day

with crispy brioche and sauce vierge

Grilled Asparagus

with hollandaise, parmesan, and sorrel

THIRD COURSE

Grilled Cauliflower

with hazelnut curry praline, local
spices, and coconut sauce

Wagyu Wontons

with chorizo oil, garlic yoghurt,
toasted pine nuts, chives

Steak Frites (300 gr)

with béarnaise sauce

DESSERT

Crêpe Suzette

with grand marnier, toasted almonds,
and orange

Eskimo

with local dark chocolate
and black currant

650

per person (min. order for 2 pax)

add wine pairing

450/pax



SANTÉ

WINE & DINE

• SIGNATURE COCKTAILS •

Spice Gin Sour 130 Gin, chili, cardamom, pear syrup, lemon juice, egg white	Tamarind Old Fashioned 130 Bourbon whiskey, spiced rum, tamarind cordial, liquorice bitter
Raja Ampat 130 Blue pea infused gin, lime, simple syrup, tonic	Bali Homey 130 Vodka infused with kaffir lime leaves, lemongrass, osmanthus, lemon, peychaud's bitter and tonic
Çafe Tropical 130 Vodka, coffee liqueur, creme de cacao, espresso, pineapple, lemon.	Melon Coco 130 Rum, coconut liqueur, pineapple, lime, and midori melon liqueur
Golden Sunset 130 Whiskey, apricot liquier, elderflower syrup, orange bitter	Bombay Meister 130 Bombay sapphire gin, Jägermeister, lychee, sour apple, liqueur, orange bitters
Elderflower Spritz 130 Elderflower liqueur, aperol, thyme, lime, prosecco	Mezcal Smash 130 Mezcal, gin, lemon, basil, pear syrup, rosella salt, Thai spice bitters
Habanero Margarita 130 Tequila, triple sec, passion fruit, lime, habanero	

• CLASSIC COCKTAILS •

Aperol Spritz 130 Aperol, sparkling wine, soda	Margarita 130 Tequila, triple sec, lime juice, simple syrup
Aged Negroni 130 Gin, campari, sweet vermouth	Aged Manhattan 130 Bourbon whiskey, sweet vermouth, angostura
Espresso Martini 110 Vodka, tequila coffee, espresso, simple syrup	Whisky Sour 130 Whiskey, lemon juice, simple syrup, egg white
Dry Martini 110 Vodka or Gin, dry vermouth	Cosmopolitan 110 Citrus vodka, triple sec, lime, cranberry juice, simple syrup
Mojito 110 White rum, lime, mint, sugar, soda	Bloody Mary 110 Vodka, tomato juice, lime, tabasco, celery salt, worcestershire sauce
Godfather 130 Scotch whisky, amaretto	

• BEERS •

Asahi Super Dry 334ml 85
Island Brewing Pilsener 330ml 75
Kura Kura Island Ale 330ml 80
Kura Kura Lager 330ml 75
Konig Ludwig Weissbier 60 80 330ml 500ml
San Miguel 55 Light Pale 330ml
Prost 330ml 50

• SOFT DRINKS •

Aqua Reflections Natural 25 45 330 750ml
Aqua Reflections Sparkling 30 55 330 750ml
San Pellegrino 750ml 70
Soda 330ml 25
Tonic 250ml 20
Coca Cola Sprite 330ml 25
Kombucha 60 Digestive wellness summer berries
Fresh juices 50 Orange watermelon pineapple honeydew dragon fruit

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