

Small Bites

SPICY EDAMAME 🌶️	65
Chili, Garlic, Miso	
FRENCH FRIES 🍷 🌶️	65
Ketchup, Chili Sauce, Togarashi Powder	
CHEESE CROQUETTES 🍷 🌿 🍷	115
Mashed Potato, Mozzarella Cheese, Smoked Beef, Smoke Paprika Powder, Nutmeg, Bread Crumb	
KARAAGE 🌿 🍷	120
Fried Marinated Chicken Served with Aioli	
CHICKEN WINGS 🌿 🌶️ 🍷	125
Glazed Chicken Wings with BBQ Sauce	
PANKO FRIED SHRIMP 🌿 🍷	135
Wasabi Mayonnaise, Scallion & Ginger Relish	
BREADED FRIED CALAMARI 🌿 🍷	135
Fried Calamari Served with Aioli	
MARI'S CLASSIC SHRIMP	145
Cocktail Sauce, Chives, Red Onion, Frisée	
TUNA TARTARE 🍷 🌿 🍷	145
Cucumber, Daikon, Ponzu Mayo, Jalapeño, Red Pickled Onion, Miso Powder	
BURRATA CHEESE 🍷 🌿 🐷	175
Focaccia, Parma Ham, Basil	

Salads & Poke Bowls

CAESAR 🍷 🌿 🍷	140
ADD CHICKEN - 55 ADD SHRIMP - 95	
Romaine Lettuce, Semi Dried Cherry Tomatoes, Miso Crostini, Pickled Onion, Parmesan	
THAI BEEF SALAD 🌶️ 🌿	150
Onion, Cucumber, Mint Leaf, Coriander Leaf, Cherry Tomatoes, Garlic, Romaine Lettuce, Peanut, Thai Chili Sauce	
VEGAN POKE BOWL 🌿	150
Fried Tempe, Sushi Rice, Lettuce, Cucumber, Daikon, Avocado, Edamame Pickled Carrot, Vegan Aioli, Watercress, Peanut Sauce, Crushed Peanuts	
TUNA POKE BOWL 🍷 🌶️	175
Sushi Rice, Lettuce, Cucumber, Avocado, Edamame, Pickled Carrot, Sriracha Mayonnaise, Sesame Seeds	
SALMON POKE BOWL 🍷 🌶️	185
Sushi Rice, Lettuce, Cucumber, Avocado, Edamame, Pickled Carrot, Sriracha Mayonnaise, Sesame Seeds	
DELUXE POKE BOWL 🍷 🌶️ 🌿	195
Salmon, Tuna, Fried Shrimp, Sushi Rice, Lettuce, Cucumber, Avocado, Edamame, Pickled Carrot, Sriracha Mayonnaise, Tare Mayonnaise, Togarashi	

Sushi

SUSHI HAND ROLLS (TEMAKI SUSHI)	
- Crab Stick, Ikura, Scallions 🍷	75
- Salmon, Avocado, Lettuce, Togarashi 🌶️	85
- Tuna, Cucumber, Tare Sauce 🌿 🍷	85
SUSHI ROLLS (MAKI SUSHI)	
- Avocado, Cucumber, Vegan Sriracha Mayonnaise, Sesame Seeds 🌿	120
- Fried Shrimp, Mayonnaise, Shiso, Cucumber and Togarashi 🌿 🍷	145
- Salmon, Cream Cheese, Chives, Okaka 🍷	170
SASHIMI PLATTER	350
Salmon, Tuna, Scallops & Ponzu	

Mains

FRIED CHICKEN BURGER 🍷 🌶️ 🍷 🌿	175
Breaded Chicken Thigh, Cheddar Cheese, Cucumber Pickle, Mayonnaise, Lettuce, Fries	
SMASH BURGER 🍷 🌿 🍷	185
ADD EXTRA PATTY 45	
Double Patty, Cheddar Cheese, Caramelized Onions, Cucumber Pickle, Yellow Mustard, Mayonnaise, Ketchup & Fries	
GRILLED SEAFOOD À LA JIMBARAN 🌶️ 🍷	750
Catch of the Day Whole Fish, Prawn, Squid, Balinese Style Water Spinach, Sambal Matah, Sambal Balacan & Steamed White Rice	

🍷 Contain eggs 🌿 Contain gluten 🍷 Contain lactose 🌿 Contain nut

🐷 Contain pork 🌶️ Little bit spicy 🌶️ Spicy

mari
BEACH CLUB

Food Menu



Sharing

HAY NACHOS 🌿 🌶️ 🍷	120
Corn Tortilla, Cheese Sauce, Crème Fraîche, Tomato Salsa, Guacamole, Coriander, Jalapeño Pickle, Togarashi	
SWEET POTATO FRIES 🌿 🌶️ 🍷	120
Cheese sauce, Crème Fraîche, Tomato Salsa, Guacamole, Coriander, Jalapeño Pickle, Togarashi	
CHORIZO TACOS 3 pcs 🌿 🍷 🌶️ 🐷	140
Homemade Tortilla, Pickled Tomatoes, Avocado Cream, Shallots, Frozen Feta Cheese	
FISH TACOS 3 pcs 🌿 🍷 🌶️ 🍷	155
Homemade Tortilla, Deep Fried Dory Fish, Coriander Sauce, Mango Salsa, Cucumber & Jalapeño	
BREADS, SPREADS & CRUDITES 🌿 🍷 🍷	175
Pita Bread, Garlic Bread, Tzatsiki, Mojo Rojo, Pesto	
MARGARITA FLATBREAD 🌿 🍷	175
Tomato Sauce, Fresh Tomato, Onion, Red Capsicum, Green Capsicum, Basil	
BOLOGNESE FLATBREAD 🌶️ 🌿 🍷	210
Beef Bolognese Sauce, Bocconcini, Parmesan, Chili Oil, Basil	
SAUSAGE AND CARAMELIZED ONION FLATBREAD 🌿 🍷 🐷 🌶️	210
Tomato Sauce, Pork Sausage, Caramelized Onions, Fermented Chili, Watercress, Pesto	
SALMON AND TRUFFLE FLATBREAD 🌿 🍷	250
Salmon, Truffle Crème Fraîche, Parmesan, Frisée Salad, Pickled Red Onion, Ikura	
SHARING PLATTER 🌿 🍷 🍷	295
BBQ Chicken Wings, Breaded Fried Calamari, Karaage, Panko Fried Shrimp, Pan Con Tomato	

Nusantara

NASI PUTIH	35
Steamed White Rice	
NASI GORENG KAMPUNG 🌶️ 🍷	
CHICKEN - 95 SEAFOOD - 115 PORK - 110	
Fried Egg Sunny Side Up, Onion Crackers, Pickle, Vegetable	
MARI SIOMAY 🍷 🌿 🌶️ 🌿	115
Ground Fish Dumpling, Boiled Potato, Tofu With Peanut Sauce	
CHICKEN SATAY 🌶️ 🌿	125
Boneless Chicken Thigh Pieces on Skewers, Peanut Sauce, Pickle, Fried Shallots	
MARI BAKSO 🌶️ 🍷 🌿	125
Ground Beef Meatballs With Beef Tallow, Local Spices, Garlic Chili Oil and Beef Broth	
BALINESE VEGAN CURRY 🌶️	150
Baby Potato, Carrot, Zucchini, Green & Red Capsicum, Coconut Milk, Lemongrass, Lime Leaves	
BEEF RENDANG 🌶️	165
Braised Beef in Coconut Milk, Sumatran Spices, Crispy Sweet Potato, Fried Shallots	
BALINESE CHICKEN CURRY 🌶️	180
Chicken Thigh, Baby Potato, Green & Red Capsicum, Coconut Milk, Lemongrass, Lime Leaves, Fried Shallots	
IGA BAKAR BABI 🌶️ 🐷	210
Grilled Pork Ribs, Mari Special Sambal	
SAM SAM GULING 🌶️ 🐷	220
Roasted Pork Belly with Bumbu Bali, Sambal Mbe Khas Bali & Vegetable Urab	

Desserts

HOMEMADE SORBET & ICE CREAM 🍷 🍷	65
3 Scoops, Ask Your Waiter for Today's Flavors	
FRUIT PLATTER	85
Today's Selection	
CHOCOLATE CHIP COOKIE 🌿 🍷 🍷	110
Vanilla Ice Cream	
ETON MESS 🍷 🍷	110
Ricotta & Vanilla Cream, Strawberries, Meringue	
PAVLOVA 🍷 🍷	110
Lemon Curd, Passion Fruit Sorbet, Mango Coulis	



Vodka

	<i>btl</i>	<i>glass</i>
Skyv Vodka	2.100	120
Belvedere	3.100	160
Grey Goose	3.100	160
Belvedere Magnum 1.75 L	7.600	

Gin

	<i>btl</i>	<i>glass</i>
Bombay Sapphire	2.600	140
Tanqueray	3.200	195
Roku	3.200	195
Hendrick's	3.300	210

Rum

	<i>btl</i>	<i>glass</i>
Bacardi Carta Blanca/Spiced	1.900	110
Myers's Dark Rum	2.400	120
Diplomatico Reserva	3.400	200

Tequila

	<i>btl</i>	<i>glass</i>
Jose Cuervo Reposado	2.300	130
Codigo Rosa	3.600	
Patrón Añejo	4.000	210
Clase Azul Reposado	12.000	
Clase Azul Añejo	35.000	
Clase Azul Ultra	99.000	

American Whiskey

	<i>btl</i>	<i>glass</i>
Jim Beam White	2.400	130
Jack Daniel's	2.500	135

Irish Whiskey

	<i>btl</i>	<i>glass</i>
Jameson	2.400	130

Japanese Whiskey

	<i>btl</i>	<i>glass</i>
Yamazaki Distiller's Reserve	12.000	
Hibiki 17	42.000	

Scotch Blended

	<i>btl</i>	<i>glass</i>
Chivas Regal 12	2.800	150
Monkey Shoulder	2.500	140
Johnnie Walker Black	2.900	220
Johnnie Walker Blue	9.000	

Scotch Single Malt

	<i>btl</i>	<i>glass</i>
Glenfiddich 12	2.950	160
Singleton 12	3.800	180
Glenfiddich 12 1 L	4.500	
Glenlivet 15	4.800	
Macallan 12	7.000	
Macallan 18	17.000	

Cognac

	<i>btl</i>	<i>glass</i>
Hennessy VSOP	4.350	225
Martell VSOP	4.400	225
Hennessy XO	12.000	

Champagne & Sparkling

	<i>btl</i>	<i>glass</i>
Fashion Prosecco, Italy	850	200
Flumen Prosecco Brut, Italy	1.000	
Möet & Chandon Impérial Brut NV, France	3.650	
Möet & Chandon Impérial Rosé NV, France	4.000	
Veuve Clicquot Ponsardin Yellow Label Brut NV, France	4.000	
Möet & Chandon Impérial Brut Magnum NV, France	7.950	
Dom Pérignon Brut 2010, France	12.000	

White Wine

	<i>btl</i>	<i>glass</i>
Isola White Bianco, Bali/Indonesia	550	130
La Revolution Sauvignon Blanc, Chile	850	
Gold Trees Chardonnay, Australia	1.000	
Jacob Greek Chardonnay, Australia	1.100	
I Muri Puglia Bianco, Italy	1.300	

Rosé Wine

	<i>btl</i>	<i>glass</i>
Isola Rosato, Bali/Indonesia	550	130
Yellow Tail Rosé, Australia	900	
Fantini Calalenta Rosé, Italy	1.800	
Plant B Rosé, Australia	2.000	

Red Wine

	<i>btl</i>	<i>glass</i>
Isola Red, Bali/Indonesia	550	130
Plaga Cabernet Merlot, Bali/Argentina	850	
Gold Trees Shiraz, Australia	1.000	
Maison Castel Merlot, French	1.000	
Jacob Greek Merlot, Australia	1.100	
Valdivieso Cabernet Sauvignon, Chile	1.100	

Cocktails

Potent craft cocktails showcasing native and locally sourced ingredients from Bali

SLAKA AND SPICE

Spiced rum, Balinese arak, falernum, lime, mint, kaffir lime leaf, bitters. muddle and served over crushed ice mojito style

PURPLE-PEA FIZZ

Butterfly pea-infused gin, orange shrub, yuzu. shaken and served over ice carbonated with bar-made ginger beer, grated citrus and viola flower

PERFECT COLADA

White rum, coconut liqueur, bar-made coconut mix, coconut water, pineapple juice, gomme. shaken and served over ice with coconut gel and dehydrated pineapple

BERRY SUNSHINE

Gin, house-made falernum, orgeat, Bedugul strawberries, citrus, shaken and served over ice, with sparkling wine and mint

LEMO DIABLO

Kafir lime leaf-infused tequila, orange marmalade, salted elderflower, citrus, orange bitters. shaken and served with bar-made ginger beer, dried ginger and baby's-breath flower

CAMOMELLOW

Vodka, dill-infused bianco vermouth, spiced pineapple jam, citrus, honey syrup, orange bitter. shaken and crowned with bar-made chamomile foam, dill and grated citrus

SUN-DRIED PALOMA

Tequila, pineapple lime cordial, grapefruit passion mix. built over ice with carbonated water, orange peel and citrus salt

ESPRESSO D'MARI

Cacao nibs-infused vodka, cold brew coffee liqueur, espresso, palm sugar. shaken and served straight, crowned with bar-made cheese vanilla foam, three lucky beans and chocolate powder

PARADISE SPRITZ

Chamomile-infused Aperol, pineapple-infused gin, tamarillo passion fruit cordial. Built over ice with sparkling wine, tamarillo and baby's-breath flower

Love to Share

600

Share your happiness with loved ones.

PEACHY PASSIONITO

Light rum, passion fruit, mint leaves, peach, bitters, soda water

ISLAND SANGRIA

Gin, Cabernet Sauvignon, Kintamani orange juice, coconut syrup, tropical fruits, lemon soda

TIPSY ISLAND

Vodka, gin, spiced rum, tequila, orange liqueur, cranberry, red bull

Mocktails

70

All the flavour none of the buzz

LYCHEE BUBBLE

Black tea, lychee, citrus, vanilla, soda water. Fruity and refreshing

BANANA MAMA

Caramelized banana, peach, orange, coconut mix, vanilla, citrus. Creamy and tropical

MADE IN BALI

Tropical mango tea, cucumber, orange marmalade, salted elderflower, soda water. Tropical and refreshing

GINGER PASSION TEA

Passion fruit, ginger, black tea, orange. Fruity and refreshing

COCO PASSION

Passion fruit, coconut syrup, mint, lime, tonic. Fruity and refreshing

Health Conscious

70

Potions to boost the immune system and rejuvenate the body

ENERGY CHARGER

Carrot, orange, pineapple, celery, honey, citrus

POWER BOOSTER

Green apple, beetroot, pear, ginger

GREEN REMEDY

Cucumber, green apple, parsley, celery, honey

Beers

Bintang Pilsener	60
Bintang Crystal	65
Heineken	75
San Miguel Light	75
Kura Kura Lager	70
Kura Kura Island Ale	80

Soft Drinks

Sodas	40
Pokka Green Tea	45
Red Bull	60

Water

Natural/Sparkling 330ml	35
Natural/Sparkling 750ml	70
Fresh Coconut	55

Classic cocktails are available upon request starting from 135k