



Small Bites

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| SPICY EDAMAME 🌶️ | 85 |
| Chili, Garlic, Shallot | |
| FRENCH FRIES 🍷 🌿 | 85 |
| Ketchup, Chili Sauce, Togarashi Powder | |
| INDONESIAN PLATTER 4 pcs 🌿 🌶️ 🍷 | 95 |
| TAHU ISI CORN FRITTERS | |
| - Tofu, Mix Vegetable, Egg, Prawn - Sweet Corn, Egg, Fresh Coconut Milk | |
| AVOCADO TOAST 🌿 🍷 | 95 |
| CURED SALMON - 85 CHICKEN - 65 | |
| Sour Dough Bread, Avocado, Potato Chips, Fetta Cheese, Tomato Slice, Mix Salad | |
| CHEESE CROQUETTES 🍷 🌿 🍷 | 125 |
| Smoked Beef, Potato, Mozarella Cheese, Paprika Powder, Mushroom, Nutmeg, Bread Crumb | |
| KARAAGE 🌿 🍷 | 125 |
| Fried Marinated Chicken Served with Aioli | |
| CHICKEN WINGS 🌿 🌶️ 🍷 | 125 |
| Breaded Chicken Wings, Lemon, Garlic, Thyme, Rosemary, Served with BBQ Sauce | |
| PANKO FRIED SHRIMP 🌿 🍷 | 150 |
| Wasabi Mayonnaise, Scallion & Ginger Relish | |
| BREADED FRIED CALAMARI 🌿 🍷 🌶️ | 150 |
| Fried Calamari with Togarashi, Aioli Served on the Side | |
| TUNA TARTARE 🍷 🌿 🍷 🍷 | 165 |
| Cucumber, Avocado, Pickled Onion, Roasted Sesame Dressing, Miso Crostini, Sesame Seeds | |
| BURRATA CHEESE 🍷 🌿 | 175 |
| Focaccia, Smoked Beef, Basil, Cherry Tomato | |

Salads & Poke Bowls

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| CAESAR 🍷 🌿 🍷 | 140 |
| CHICKEN - 75 SHRIMP - 100 | |
| Romaine Lettuce, Semi Dried Cherry Tomatoes, Miso Crostini, Pickled Onion, Parmesan, Caesar Dressing | |
| VEGAN POKE BOWL 🌿 🌶️ | 150 |
| Fried Tempe, Sushi Rice, Lettuce, Cucumber, Daikon, Avocado, Edamame Pickled Carrot, Vegan Mayonnaise, Watercress, Peanut Sauce, Sesame Seeds, Togarashi | |
| ENSALADA DEL MARI 🌿 🍷 | 180 |
| Vannamei Prawn, Baby Romaine, Watercress, Beetroot, Watermelon, Orange, Roasted Sesame Sauce | |
| SALMON POKE BOWL 🍷 🌶️ | 185 |
| Sushi Rice, Lettuce, Cucumber, Avocado, Edamame, Daikon Pickled Carrot, Sriracha Mayonnaise, Sesame Seeds, Watercress, Togarashi | |
| DELUXE POKE BOWL 🍷 🌶️ 🌿 | 195 |
| Salmon, Tuna, Fried Shrimp, Sushi Rice, Lettuce, Cucumber, Avocado, Edamame, Daikon, Pickled Carrot, Sriracha Mayonnaise, Tare Mayonnaise, Togarashi, Sesame Seeds Watercress | |

Sushi

Soy Sauce Contain Gluten

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| SUSHI HAND ROLLS (TEMAKI SUSHI) 2 pcs | 125 |
| - Salmon, Sriracha Mayonnaise, Avocado, Lettuce, Togarashi 🌶️ | |
| SUSHI ROLLS (MAKI SUSHI) | |
| - Avocado, Cucumber, Vegan Sriracha Mayonnaise, Sesame Seeds 🌶️ 130 | |
| - Fried Shrimp, Sriracha Mayonnaise, Cucumber, Baby Romaine, Togarashi 🌿 🌶️ 155 | |
| - Salmon, Cream Cheese, Cucumber, Okaka 🍷 180 | |
| SASHIMI PLATTER 🌿 | 350 |
| Salmon, Tuna, Scallops & Ponzu | |

Nusantara

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| NASI GORENG KAMPUNG 🌶️ 🍷 🌿 🍷 | |
| CHICKEN - 115 SEAFOOD - 125 | |
| Egg, Onion Crackers, Pickled, Vegetable, Sambal Matah | |
| 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 | |
| BEEF RENDANG 🌶️ 🌿 🌿 | 165 |
| Braised Beef in Coconut Milk, Sumatran Spices, Crispy Sweet Potato, Fried Shallots | |
| DENDENG BALADO 🌶️ 🌿 | 195 |
| Beef, Chilli, Shallot, Garlic, Sugar, Lemongrass Kaffir lime Leave, Fried Shallot | |
| NASI PUTIH | 35 |
| Steamed White Rice | |

Sharing

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| HAY NACHOS 🌿 🌶️ 🍷 | 130 |
| Corn Tortilla, Cheese Sauce, Crème Fraîche, Tomato Salsa, Guacamole, Coriander, Jalapeño Pickle, Togarashi | |
| SWEET POTATO FRIES 🌿 🌶️ 🍷 | 130 |
| Cheese sauce, Crème Fraîche, Tomato Salsa, Guacamole, Coriander, Jalapeño Pickle, Togarashi | |
| FISH TACOS 4 pcs 🌿 🍷 🌶️ 🍷 | 165 |
| Homemade Tortilla, Deep Fried Dory Fish, Coriander Sauce, Mango Salsa, Cucumber & Jalapeño | |
| BREADS, SPREADS & CRUDITES 🍷 🌿 🍷 | 175 |
| Pita Breads, Garlic Bread, Tzatsiki, Mojo Rojo, Pesto, Grill Mix Vegetable | |
| MARGARITA FLATBREAD 🌿 🍷 | 175 |
| Tomato Sauce, Tomato sliced, Basil, Parsley | |
| BOLOGNESE FLATBREAD 🌶️ 🌿 🍷 | 210 |
| Beef Bolognese Sauce, Bocconcini, Parmesan, Chilli Oil, Basil | |
| SALMON AND TRUFFLE FLATBREAD 🌿 🍷 | 250 |
| Salmon, Truffle Crème Fraîche, Parmesan, Frisée Salad, Pickled Onion | |
| SHARING PLATTER 🌿 🍷 🍷 🌶️ | 295 |
| Breaded Chicken Wings, Breaded Fried Calamari, Karaage, Panko Fried Shrimp, Pan Con Tomato, Focaccia Bread, Pita Bread | |

Mains

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| SANDWICH 🌿 🍷 🍷 | 145 |
| SMOKED BEEF - 50 CHICKEN - 50 | |
| Cheese, Iceberg Lettuce, Mayonnaise, Tomato, Cucumber, Sweet Potato Chips | |
| FISH AND CHIP 🌿 🍷 🍷 | 165 |
| Breaded Fried Fish, Sweet Potato Chips, Mixed salad and Tzatziki | |
| BURGER 🍷 🌿 🍷 | 195 |
| BEEF CHICKEN | |
| ADD EXTRA PATTY 90 | |
| Cheddar Cheese, Caramelized Onions, Cucumber Pickle, Yellow Mustard, Mayonnaise, Ketchup & Fries, Tomato sliced, Iceberg Lettuce | |
| FETTUCCINE CARBONARA 🌿 🍷 | 160 |
| Smoked Beef Salami, Mushroom, Cream, Parsley, Parmesan | |
| SPAGHETTI AGLIO E OLIO 🌿 🍷 🌶️ | 170 |
| PRAWN TUNA | |
| Cherry Tomato, Cappers, White Wine, Parmesan, Olive Oil, Lemon juice, Chilli Flake | |
| GRILLED SEAFOOD À LA JIMBARAN 🌶️ 🍷 🌿 | 475 |
| Catch of the Day Whole Fish, Prawn, Squid, Balinese Style Water Spinach, Sambal Matah, Sambal Balacan & Steamed White Rice | |

Desserts

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| HOMEMADE SORBET & ICE CREAM 🍷 🍷 | 75 |
| 3 Scoops, Ask Your Waiter for Today's Flavors | |
| FRUIT PLATTER | 85 |
| Today's Selection | |
| CHOCOLATE CHIP COOKIE 🌿 🍷 🍷 | 110 |
| Vanilla Ice Cream, Mint Leave | |
| ETON MESS 🍷 🍷 | 110 |
| Whipping & Vanilla Cream, Strawberries, Meringue | |
| PAVLOVA 🍷 🍷 | 110 |
| Lemon Curd, Daily Sorbet Selection, Mango Coulis | |

| | | | |
|----------|-----|--------------|------------|
| Contain: | egg | gluten | lactose |
| | nut | medium spicy | mild spicy |

Please Inform Your Waiters For Any Allergy Or Dietary





Drink Menu

Vodka

| | <i>btl</i> | <i>glass</i> |
|------------|------------|--------------|
| Fashion | 2.150 | 145 |
| Belvedere | 3.250 | 180 |
| Grey Goose | 3.250 | 180 |

Gin

| | <i>btl</i> | <i>glass</i> |
|--------------|------------|--------------|
| Roku | 3.200 | 195 |
| Tanqueray 10 | 3.550 | 195 |
| Hendrick's | 3.750 | 210 |

Rum

| | <i>btl</i> | <i>glass</i> |
|----------------------|------------|--------------|
| Myers's Dark Rum | 2.150 | 135 |
| Diplomatico Mantuano | 3.400 | 200 |

Tequila

| | <i>btl</i> | <i>glass</i> |
|---------------------|------------|--------------|
| Patrón Silver | 2.800 | 175 |
| Don Julio Reposado | 3.400 | 195 |
| Codigo Rosa | 3.600 | |
| Patrón Reposado | 3.600 | 210 |
| Don Julio Añejo | 3.900 | 220 |
| Patrón Añejo | 4.100 | 220 |
| Clase Azul Plata | 9.400 | |
| Clase Azul Reposado | 9.400 | |
| Don Julio 1942 | 9.450 | |
| Clase Azul Añejo | 24.500 | |
| Clase Azul Ultra | 99.000 | |

Whiskey

| | <i>btl</i> | <i>glass</i> |
|------------------------------|------------|--------------|
| Jim Beam White | 1.900 | 135 |
| Jack Daniel's | 2.550 | 155 |
| Jameson | 2.550 | 155 |
| Monkey Shoulder | 2.650 | 165 |
| Chivas Regal 12 | 2.800 | 175 |
| Johnnie Walker Black | 2.900 | 220 |
| Glenfiddich 12 | 2.950 | 220 |
| Glenfiddich 15 | 3.550 | 225 |
| Singleton 12 | 3.950 | 225 |
| Singleton 15 | 4.500 | |
| Chivas Regal 18 | 4.550 | |
| Glenlivet 15 | 4.800 | |
| Macallan 12 | 5.800 | |
| Johnnie Walker Blue | 9.000 | |
| Singleton 18 | 9.000 | |
| Yamazaki Distiller's Reserve | 12.000 | |
| Macallan 18 | 25.950 | |
| Hibiki 17 | 42.000 | |

Cognac

| | <i>btl</i> | <i>glass</i> |
|---------------|------------|--------------|
| Hennessy VSOP | 4.350 | 225 |
| Martell VSOP | 4.550 | 275 |
| Hennessy XO | 11.450 | |

Liqueur

| | <i>btl</i> | <i>glass</i> |
|------------------------------|------------|--------------|
| Baileys Original Irish Cream | 1.950 | 130 |
| Amaretto Disaronno Originale | 2.150 | 155 |
| Cointreau | 2.150 | 155 |
| Limoncello | 2.250 | 155 |
| Jägermeister | 2.350 | 155 |

Cocktails

155
Potent craft cocktails showcasing native and locally sourced ingredients from Bali

BALIRONI

Arak Bali infused with lemongrass, Brem Bali with pandan infusion, and Campari

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

JAJE MARI

Featuring spice rum, banana liqueur, pandan syrup, and a luscious combination of coconut milk and cream, inspired by rich culinary traditions of indonesia

ULUWATU SUNSET

Rum mixed with fresh watermelon juice, passion fruit syrup, freshly squeezed lemon juice, and topped with tarragon leaf

UBUD RETREAT

An exquisite blend of gin, freshly squeezed lemon juice, mint, and passion fruit, crowned with our special homemade passion mint foam

PARADISE SPRITZ

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

MARI MULE

Crafted with vodka, fresh lemon juice, mint, a hint of Angostura bitters, all topped of with Mari homemade ginger beer

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

Classic cocktails are available upon request

starting from 155k

Love to Share

Share your happiness with loved ones.

PEACHY PASSIONITO

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

900

ISLAND SANGRIA

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

900

TIPSY ISLAND

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

900

AZUL MARGARITA

Clase Azul Plata, orange liqueur, agave syrup, citrus

3.500

Mocktails

95
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

ESPRESSO AND TONIC

Espresso, tonic water, elderflower syrup

SUNDOWN

Passion fruit purée, orange juice, lime juice, elderflower syrup, tonic water

COCO PASSION

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

AVOPRESSO

Avocado, vanilla ice cream, espresso, caramel syrup

Health Conscious

95
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

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| Kura Kura Lager | 85 |
| Kura Kura Island Ale | 85 |
| Heineken | 105 |
| San Miguel Light | 110 |
| Corona Extra | 150 |

Soft Drinks

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| Sodas | 50 |
| Pokka Green Tea | 45 |
| Red Bull | 60 |

Water

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| Fresh Coconut | 65 |
| Natural/Sparkling 330ml | 65 |
| Natural/Sparkling 750ml | 100 |

By The Bottle

Each bottle includes a choice of 6 cans of soft drink or 3 cans of Red Bull Energy Drink or 1 carafe of juice or 2 bottles of 750ml Natural/ Sparkling Water

Prices are in thousand of Indonesian rupiah (IDR) and subject to 8% service charge & 10% government tax