

*The Bay*  
BAR & GRILL

**IN VILLA DINING**

MENU



## BREAKFAST

7.00 AM - 11.00 AM

*The Bay*  
BAR & GRILL

### ASSORTED CEREALS

65

cornflakes, coco crunch, rice bubbles,  
toasted muesli

### YOGHURT PARFAIT

65

greek yoghurt, granola, honey, berry  
compote, strawberry

### KARMA PANCAKES

85

ricotta pancakes served with maple syrup  
and vanilla mascarpone

### CRISPY SWEET CORN FRITTERS

85

avocado, coriander, tomato salpicon, homemade chili  
jam and sour cream topped with poached eggs

### EGGS ANY STYLE

120

fried, scrambled, poached or boiled served with  
hash brown potato, sausage, tomato, bacon and  
baked beans

### KARMA HEALTHY BREAKFAST

115

egg white omelette with char-roasted sweet  
capsicum, zucchini, organic green salad and feta cheese

### SMASHED AVOCADO ON SOURDOUGH

85

smashed avocado on sourdough bread with  
poached eggs, roasted cherry tomatoes, arugula,  
fennel, zucchini, toasted pepitas and couscous

### QUINOA BREAKFAST BOWL

85

red quinoa with spinach, mint yoghurt,  
pumpkin, honey and topped with  
a poached egg

<b>NASI OR MIE GORENG</b>	<b>85</b>
indonesian fried rice or noodles with chicken, mixed vegetables and prawn crackers	
<b>BUBUR AYAM</b>	<b>75</b>
rice porridge with chicken, boiled egg and condiments	
<b>EGGS BENEDICT</b>	<b>100</b>
poached eggs with ham or pork bacon topped with hollandaise sauce	
<b>KARMA OMELETTE</b>	<b>100</b>
your choice of; ham, tomato, mushrooms, peppers, cheese, served with grilled tomato, asparagus and toasted bread	
<b>CONTINENTAL BREAKFAST</b>	<b>100</b>
toasted sourdough bread, croissant, chocolate croissant, danish, muffin, butter and selection of homemade jams	
<b>FRUIT PLATTER</b>	<b>65</b>
watermelon, rock melon, papaya, pineapple, strawberry	
<b>EGGS SHAKSHUKA</b>	<b>85</b>
poached eggs with peppers, onion and homemade tomato sauce	

**KARMA MAGIC BOWL**

**110**

greek yoghurt, banana, dragon fruit,  
mixed berries, chia seeds, dry coconut

**BALI BLISS**

**110**

banana, pineapple, mango, coconut milk,  
coconut water, toasted coconut, goji berries

**DE CROISSANT**

**95**

toasted jumbo croissant with scrambled  
eggs, sliced avocado, sundried tomatoes

**ALMOND & POACHED PEAR  
BIRCHER MUESLI**

**75**

vanilla poached pear, grated apple,  
soaked oats served with creamy yoghurt,  
topped with bedugul strawberries  
and toasted almonds

# FOOD

## STARTERS/APPETIZERS

**BABY GEM** 85

grilled with shaved parmesan, lemon cream dressing, quail egg and crispy bacon

**MARINATED OLIVES** 75

lemon, garlic, extra virgin olive oil

**TOMATO AND BURRATA** 145

basil, aged balsamic and extra virgin olive oil

**GARLIC PRAWNS** 180

roasted in cast iron with garlic

**BROCCOLI** 75

grilled with almond aioli and parmesan

**BOUILLABAISSÉ** 185

with prawns, scallops, snapper, squid, clams and crouton

**CALAMARI** 120

tossed in pepper spices, garlic sauce

**TUNA TARTAR** 120

avocado, green chili, citrus dressing and corn chips

**OYSTERS** 135

(4pcs) grilled with tarragon butter, crispy sage

**MEZZE PLATTER** 120

chickpeas hummus, eggplant caviar, tzatziki falafel, beetroot and pita bread

**EGGPLANT 90**

baba ganoush, tomato, lemon, onion, smoked paprika  
feta cheese

**SIGNATURE DISHES**

**BEEF BURGER 160**

brioche bun, provolone, fried onions, gherkins, fries

**FISH & CHIPS 145**

battered, smashed peas and tartar sauce

**STEAK SANDWICH 150**

sirloin steak, sour dough, mixed capsicum, mushroom,  
caramelized onion, soya sauce, cheddar cheese, fries

**FROM THE GRILL/MAINS**

**RIB EYE 325**

(300gr)soy jus, crispy onion

**KING PRAWNS 175**

citrus and herbs butter

**PORK RIBS 175**

bbq sauce, coleslaw and lime

**CHICKEN 145**

roasted half spring chicken and potatoes

**LAMB CHOPS 210**

marinated with greek fine herbs, mint yoghurt

**GYROS 135**

grilled lamb, tomato, pickle, red onion, coriander, tzatziki

<b>SARDINES</b>	<b>145</b>
with salsa verde, tomato salad	
<b>SQUID</b>	<b>170</b>
grilled with lemon sauce, aioli, coriander	
<b>TUNA STEAK</b>	<b>145</b>
pan seared with mashed peas and butter sauce	
<b>MARKET CATCH</b>	<b>185</b>
fish of the day, balinese spices	
<b>OCTOPUS</b>	<b>150</b>
grilled with garlic, parsley, paprika and lemon	
<b>PUMPKIN</b>	<b>85</b>
with tahini yoghurt, pumpkin seeds, chili, coriander	
<b>CRAB LINGUINE</b>	<b>165</b>
chili, parsley, garlic and tomato	
<b>SEAFOOD PASTA</b>	<b>160</b>
steamed clam, wild prawns, squid, spring onion, garlic	
<b>BOLOGNAISE</b>	<b>140</b>
beef ragout, shaved parmesan, rosemary	
<b>SAUCE</b>	
<b>BEEF JUS</b>	
<b>BBQ</b>	
<b>SOYA JUS</b>	
<b>HERBS BUTTER</b>	
<b>CHIMICHURRI</b>	
<b>BÉARNAISE SAUCE</b>	



**SIDES**

<b>MASHED POTATOES</b>	<b>40</b>
<b>FRENCH FRIES</b>	<b>35</b>
<b>PUMPKIN</b> roasted with tahini yoghurt	<b>45</b>
<b>LEEKs</b> grilled with lemon sauce and thyme	<b>45</b>
<b>GREEN BEANS</b> with garlic butter	<b>40</b>
<b>RICE</b> steamed	<b>25</b>

**FROM OUR TANDOOR**

<b>LAMB SEEKH KEBAB</b> marinated lamb in indian spices served with naan bread, salad and mint chutney	<b>185</b>
<b>CHICKEN TIKKA / FISH TIKKA</b> marinated chicken or fish in gravy sauce served with naan bread and salad	<b>110/150</b>
<b>TANDOORI CHICKEN / TANDOORI PRAWNS</b> marinated chicken or prawn with yoghurt, ginger, garlic and indian spices served with naan bread and mint chutney	<b>145/190</b>
<b>BUTTER CHICKEN</b> marinated boneless chicken with cashew nuts, yoghurt and indian spices served with naan bread	<b>145</b>
<b>CHICKEN TIKKA MASALA</b> cubed chicken breast marinated with ginger, garlic, yoghurt and indian spices served with naan bread and mint chutney	<b>120</b>

## CHOICE OF NAAN

<b>PLAIN NAAN</b>	<b>15</b>
<b>CHEESE NAAN</b>	<b>20</b>
<b>GARLIC NAAN</b>	<b>20</b>
<b>BUTTER NAAN</b>	<b>20</b>

## INDONESIAN FAVOURITES

<b>BEEF RENDANG</b>	<b>160</b>
braised beef in red curry spices with cinnamon, star anise, coconut with steamed rice	

<b>CHICKEN CURRY</b>	<b>110</b>
red curry spices with coconut, lemongrass, kaffir lime and steamed rice	

<b>NASI GORENG / MIE GORENG</b>	<b>120</b>
fried rice with bokchoy, carrot, white cabbage, chicken or prawns satay, crackers	

<b>SATE AYAM</b>	<b>75</b>
chicken satay with sweet soy, garlic, shallots and steamed rice	

<b>SATE SAPI</b>	<b>85</b>
beef satay with sweet soy, garlic, shallots and steamed rice	

<b>KARE WALUH</b>	<b>85</b>
local pumpkin curry, candlenut, lemongrass, red chilis, coconut and steamed rice	

## DESSERTS

<b>KARMA CHEESE CAKE</b>	<b>85</b>
bedugul strawberries, cream cheese	

<b>CRÈME BRULÉE</b>	<b>90</b>
with vanilla ice cream	

<b>FRIED ICE CREAM</b>	<b>65</b>
vanilla and rum	

<b>TROPICAL FRUIT PLATTER</b>	<b>65</b>
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<b>2 SCOOPS OF ICE CREAM</b>	<b>50</b>
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## BEVERAGES

### IPPOLITO COFFEE

made by our skilled barista, using full cream, skim or soya milk decaffeinated coffee available

- espresso, macchiato **30**
- cappuccino, café latte, flat white, americano **35**
- extra shot of coffee **20**

### BALI PLUNGER COFFEE **35**

### HOT CHOCOLATE **40**

### HOT TEAS

- teas: english breakfast, earl grey, darjeeling, jasmine green **30**
- infusions: peppermint, chamomile, fresh mint, fresh ginger **40**

### ICED TEAS & COFFEES **40**

lemon tea, ginger tea, lemon grass tea, iced cappuccino, iced mocha

### FRUIT JUICES **40**

pineapple, lemon, guava, orange, mango, apple, mixed

### FRESHLY SQUEEZED JUICE **50**

orange, mango, apple, watermelon, carrot, papaya, banana, strawberry, mixed

### SMOOTHIES & SHAKES **50**

banana, strawberry, mango, chocolate

### THIRST QUENCHERS **40**

strawberryade, refreshing lime, grapefruit & cranberry crush

## SOFT DRINKS

25

coke, diet coke, sprite, soda water, tonic water, ginger ale

## MINERAL WATER

30

equil sparkling mineral water, equil still mineral water

## VITAMIN BOOSTERS & CLEANSERS

75

### BEETROOT CLEANSER

beetroot, carrot, apple, orange and celery

nutrients : beta-carotene, folic acid, vitamins b3 b6 and c,  
calcium, iron, magnesium, phosphorous, potassium

energy ★★★★★☆ detox ★★★★★★

immunity ★★★★★☆ digestion ★★★★★☆

### HIGH-C ENERGY

orange, guava and strawberry

nutrients : beta-carotene, biotin, folic acid, vitamin b3 and c,  
calcium, magnesium, potassium, sulphur

energy ★★★★★☆ detox ★★★★★☆

immunity ★★★★★☆ digestion ★★★★★☆

### GO GREEN

fresh green melon, green apple, and cucumber

nutrients : vitamins a, b6, c & k, potassium, folate, dietary fibre,  
niacin

energy ★★★★★☆ detox ★★★★★☆

immunity ★★★★★☆ digestion ★★★★★☆

### COLD & FLU IMMUNITY

carrot, green apple, red apple, fresh ginger, baby spinach  
nutrients : carotene, iron, vitamins a & c, calcium, protein,  
carbohydrates

energy ★★★★★☆ detox ★★★★★☆

immunity ★★★★★☆ digestion ★★★★★☆

### BEERS

• bintang	45
• bintang radler	45
• san miguel light	50
• heineken	60
• corona	80

### HOUSE WINE

• white	115
• red	115
• sparkling	150

### LIQUEURS BY GLASS

• blue curacao	100
• cherry brandy	
• crème de cacao	
• crème de cassis	
• crème de menthe	
• galliano	
• kahlua	
• kirsch	
• lychee liqueur	
• midori	
• tia maria	
• sambuca	
• triple sec	
• grand marnier	
• drambuie	
• benedictine	

### ENERGY DRINKS

• red bull	55
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## APERITIFS

	/BOTTLE	/GLASS
• pernod	2,515	110
• pimms no1	2,630	110
• campari	1,855	110
• martini extra dry vermouth	1,480	110
• martini blanco vermouth	1,480	110
• martini rosso vermouth	1,480	110

## LIQUEURS

	/BOTTLE	/GLASS
• apricot brandy	1,515	110
• baileys irish cream	2,005	110
• banana liqueur	1,825	110
• amaretto	2,285	115

## GIN'S

• bombay sapphire	1,585	110
• gordon's gin dry	1,540	110
• tanqueray	2,000	120

## RUM

• bacardi light	1,310	110
• bacardi gold / oro	1,500	120
• myers rum	1,585	130

## PORT

	/BOTTLE	/GLASS
• tawny port	1,985	95

## WINE

CHAMPAGNE	GLASS	BOTTLE
<b>LAURENT PERRIER, GRAND SIÈCLE, BRUT NV</b> France		<b>3.000</b>
<b>BILLECART SALMON BRUT RESERVE NV</b> Epernay France		<b>2.380</b>
<b>POL ROGER RICH NV</b> Epernay France		<b>2.142</b>
<b>MOET &amp; CHANDON BRUT IMPERIAL NV</b> Epernay France		<b>2.215</b>
<b>BOLLINGER CUVÉE SPECIAL</b> Epernay France		<b>2.230</b>
<b>BILLECART SALMON BRUT, ROSE NV</b> Mareuil Sur Ay, France		<b>2.580</b>
<b>BILLECART SALMON BRUT, ROSE NV (375 ML)</b> Mareuil Sur Ay, France		<b>1.200</b>
SPARKLING WINE	GLASS	BOTTLE
<b>NAKED RANGE SPARKLING</b> Australia	<b>130</b>	<b>625</b>
<b>PETALUMA CROSER</b> Adelaide Hills, South Australia		<b>1.200</b>
<b>LUC BELAIRE</b> Southeastern France		<b>1.400</b>

<b>SAUVIGNON BLANC AND BLENDS</b>	<b>GLASS</b>	<b>BOTTLE</b>
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<b>CAPE DISCOVERY, SEMILLON SAUVIGNON 2012</b> Margaret River, Australia/Indonesia	<b>115</b>	<b>450</b>
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<b>ARGENTO SAUVIGNON BLANC 2011</b> Mendoza, Argentina		<b>565</b>
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<b>ALEXIS LICHINE 2014</b> Vin De Pays, France		<b>645</b>
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<b>LUIS FELIPE EDWARDS 2016</b> Pupilla, Chile		<b>645</b>
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<b>CHARDONNAY</b>	<b>GLASS</b>	<b>BOTTLE</b>
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<b>VERA MONTE CHARDONNAY RESERVE 2015</b> Chile	<b>125</b>	<b>575</b>
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<b>ROLF BINDER CHARDONNAY 2017</b> Australia		<b>538</b>
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<b>ARGENTO CHARDONNAY 2010</b> Mendoza, Argentina		<b>565</b>
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<b>ALEXIS LICHINE CHARDONNAY 2015</b> Vin De Pays, France		<b>645</b>
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<b>OTHER WHITE WINE</b>	<b>GLASS</b>	<b>BOTTLE</b>
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<b>HUGEL GEWURTZTRAMINER 2009</b> Alsace, France		<b>800</b>
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<b>DR.LOSEN RIESLING 2014</b> Germany		<b>865</b>
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<b>TORBRECK WOODCUTTERS SEMILLION 2010</b> Barossa Valley, Australia		<b>850</b>
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<b>CHATEAU LA TUILERIE GRENACHE BLANC VIOGNIER 2009</b> Rhone, France		<b>900</b>
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**ROSE WINE**

**GLASS BOTTLE**

**PIQOLI ROSATO BASILICATA AGLIANICO ROSE 2014** 125 650  
Acerenza, Italy

**KARMA SPLASH ROSE 2011** 690  
Victoria, Western Australia

**PUPILA ROSE 2015** 645  
Chile

**MERLOT WINE**

**BANROCK STATION 2016** 645  
Southeastern, Australia

**WOODBIDGE MERLOT 2009** 630  
California, Usa

**ZOLLA PRIMITIVO MERLOT 2013** 810  
Italy

**WB EAGLE HAWK 2015** 545  
Australia

**TRILOGY ESSENTIAL MERLOT 2010** 510  
Maule Valley, Chile

**PINOT NOIR WINE**

**BOGLE P/N 2014** 670  
California, Usa

**MATUA VALLEY P/N 2008** 650  
Marlborough, New Zealand

**BABICH MALBOROUGH P/N 2013** 885  
New Zealand

**NAKED RANGE P/N 2013** 800  
Australia

**LOIS FELIPE EDWARDS P/N 2016** 840  
Chile

**SHIRAZ WINE** **GLASS** **BOTTLE**

**TWO ISLAND SHIRAZ 2012** 115 450  
Australia

**WB BILLYARA SHIRAZ 2015** 530  
Australia

**TRIVENTO GOLDEN RESERVA SHIRAZ 2006** 600  
Mendoza, Argentina

**JIM BARRY, MCCRAE WOOD SHIRAZ 2005** 2.355  
Clare Valley, Australia

**PENFOLD ST.HENRY 2004** 1.700  
Magill Estate, Australia

**PENFOLD B IN 128 SHIRAZ 2013** 1.995  
Australia

**STAGE'S LEAP PETTITE SHIRAZ 2010** 1.860  
Napa Valley, Usa

**GRENACHE AND BLENDS**

<b>BRINI SEBASTIAN GRENACHE SHIRAZ 2005</b> McLaren Valley, Australia	<b>700</b>
<b>LESS TERRASSES GRENACHE MERLOT 2014</b> Ardeche, Australia	<b>525</b>
<b>ROSEMOUNT GRENACHE ESTATE SHIRAZ 2013</b> Australia	<b>750</b>

**CABERNET SAUVIGNON AND BLENDS**

<b>NAKED RANGE CABERNET SAUVIGNON 2011</b> Yarra Valley, Australia	<b>500</b>
<b>BANNROCK STATION CAB,SAUVIGNON 2016</b> South Eastern, Australia	<b>645</b>
<b>PUPILLA CAB,SAUVIGNON 2015</b> Chile	<b>645</b>
<b>WOODBRIIDGE CAB SAUVIGNON 2014</b> Robert Mondavi, Usa	<b>800</b>
<b>BIN 45 CAB SAUVIGNON 2011</b> Lindemans, Australia	<b>885</b>
<b>ANTA BANDERAS A16,RIBERA DEL DUERO 2006</b> Burgos, Spain	<b>1,900</b>

## ORGANIC WINE

**MATETIC CORRALILLO PINOT NOIR 2012** 800  
San Antonio Valley, Chile

**FRANKLAND ESTATE RIDGE RIESLING 2013** 935  
Western Australia

## DESSERT WINE

**JACKSON TRIGGS VIDAL ICE WINE (375 ML) 2007** 1.400  
Niagara, Canada

**TRIMBACH SELECTION DE GRAINS NOBELS 2000** 2.400  
Alsace, France

**ERRAZURIZ SAUV BLANC LATE HARVEST, 2007** 825  
Casablanca, Chile

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**WE CREATE... EXPERIENCES**