



THREE ELEMENTS

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SERVICE HOURS
7:00 AM - 10:30 PM

THE PREMIERE MENU



Three Elements is a reined dining destination where innovation meets heritage in an elegant, intimate setting. Inspired by Balinese philosophy, the restaurant reects harmony through its design, ambiance, and culinary expression. Each dish is crafted with precision, highlighting premium ingredients and thoughtful composition. The experience is designed to feel both sophisticated and deeply rooted in culture.

The Premier Menu concept elevates dining into a curated culinary journey, where each course unfolds with purpose and balance. Flavors and techniques are carefully orchestrated to create a seamless progression from start to finish. Drawing from global inspiration and Indonesian influences, the menu presents reined interpretations with a modern touch. Every detail, from presentation to taste, is designed to engage and impress.

STARTERS

TUNA TARTARE Yuzu avocado • Soy mirin pearl • Sturia caviar	550
SEARED FOIE GRAS Glazed jackfruit • Gold cherry Raspberry emulsion • Crispy butter brioche	550
TRUFFLE WAGYU BEEF SANDWICH Wagyu beef • Scallion • Honey mustard aioli • Truffle oil	550
SALMON CARPACCIO Balsamic caviar • Salmon roe • Dill oil • Pickled shallot	450
HANGING GARDENS SIGNATURE FLAMING WAGYU Thin sliced Japanese tajima beef • Baby carrot Pickled shimeji mushroom • Sweet miso	450
SEARED HOKKAIDO SCALLOPS Smoked mackerel croquette • Gindara mousseline • Pickles shimeji	450
GRILLED OCTOPUS Edible charcoal • Kimchi romesco emulsion	450
BEETROOT TARTARE  Smoked cream • crushed candied walnuts • goat cheese • balsamic pearls	360
CHARRED ASPARAGUS  Grated Grana Padano • dill oil • pumpkin seed dukkah • cream chees	325
ZUCCHINI SKEWER  Smoked mackerel croquette • Gindara mousseline • Pickles shimeji	270

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MAINS

DUCK BREAST	630
Truffle mashed potatoes • Red wine reduction sauce Asparagus spear • Red cherry	
RED SNAPPER ALMONDINE	630
Wilted spinach with garlic • Creamy almond sauce • Potato confit	
BAKED KING RIVER PRAWN	630
Pearl barley salad • Herbs and smoked chili crumb	
TRUFFLE ANGEL HAIR WITH HOKKAIDO SCALLOP	630
Smoked tuna mousseline • Salmon roe • Angel hair pasta with truffle oil	
LOVESTER	900
Butter poached coral lobster • Shaved parmesan cheese Caviar • truffle oil	
LOBSTER RAVIOLI	725
Caviar • Crème de fumé	
BEEF RENDANG WELLINGTON	825
Cassava leaves • Balado crispy potatoes • Rendang gravy	
56 DEGREES SHORT RIBS 2.0	825
Green tomatoes • Steamed rice • Sweet soy sauce	
BLACK GARLIC RISOTTO 🌿	450
King oyster mushroom steak • black garlic wedges • shaved Grana Padano	
VEGAN SCALLOP 🌿	450
Marinated daikon • green tea noodles • mushroom consommé	
TEMPEH WELLINGTON 🌿	450
Cassava leaves • rendang-spiced sauce • chili caramelized potatoes	

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PREMIUM BEEF CUTS

TAJIMA WAGYU STRIPLOIN Marbling grade 9 (250gr)	2.000
GOLD LABEL STOCKYARD RIB EYE (250gr)	1.500
WAGYU TENDERLOIN Marbling grade 7+ (200gr)	1.800

Selection of sauces:

- Scotch black pepper
- Creamy mushroom sauce
- Bordelaise

All steaks are accompanied by:
Truffle mashed potatoes and microgreen salad

CLASSIC BELUGA CAVIAR Indulge in an exquisite culinary experience 28 grams of beluga caviar, a true delicacy that reflects the essence of luxury.	3.000
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Accompanied by:

House-made blinis • finely chopped red onion • hard-boiled egg
capers • lemon wedges • sesame crème fraîche • scallions

DESSERTS

FARANDOLE DE DESSERTS	360
Assortment of mini pastries: Berries extravaganza • cinnamon bark tiramisu mille-feuille • coconut klappertaart	
CAFÉ GOURMAND	360
Espresso • Chocolate lava cake • Calamansi jelly Apple tart pandan crème brûlée	
MANGO CHEESE CAKE	360
Mango sorbet • Toasted sesame seeds • Mints oil custard	
CINNAMON BARK	360
Whipped chocolate ganache • Dehydrated lemon cake Gold leaf • Passion fruit sorbet	
TIRAMISU	360
Cacao nibs • Candy floss • Coffee gelée • Organic cocoa powder	
COCONUT KLAPPERTAART	360
Coconut sago pearl • Whipped ganache • Cinnamon powder Raisins • Toasted almonds	
VALRHONA CHOCOLATE PASSION MOUSSE	360
Chocolate mousse • Passion fruit gelée • Cocoa nibs • Cinnamon brown tuile	
RASPBERRY WHITE CHOCOLATE MOUSSE	360
Dark chocolate shell • Calamansi gelée • Strawberry sorbet	

ALL DAY MENU

STARTERS

JAPANESE TUNA SALAD 285

Tuna tataki • Sesame dressing • Garden mixed fresh leaves and Vegetables

ROMAINE HEARTS 255

Pork bacon • Caesar dressing • Garlic croutons • Parmesan cheese

GRILLED CHICKEN, additional 50

GRILLED PRAWNS, additional 135

TOMATO WATERMELON SALAD 270

Feta cheese • Basil leaves • Red onions • Balsamic dressing

SMOKED SALMON TORTA 315

Coconut tuiles • Jalapeno pickles • Ginger pickles • Shallot pickles

Red radish • Wasabi mayo • Kalamansi fluid gel • Miso dressing

SOUP

TOMYAM 345

Mussel • Prawn • Squid • Grouper

MUSHROOM TRUFFLE CAPPUCINO 290

Fragrant mushroom broth • Cream truffle foam

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LIGHT MEAL

HANGING GARDENS BURGER	380
Thick potato fries • Mustard aioli • Caramelized onions	
PHILLY STEAK SANDWICH	380
Beef strip fillet • Capsicum • Caramelized onions • Melted mozzarella cheese	
CRISPY CHICKEN WRAP	320
Crispy breaded chicken fillet • Avocado • Soft tortilla • Korean chili aioli	
PRAWN LAKSA	450
Prawn dumplings • Noodles • Tofu • Bean sprouts	
BEEF TACOS	350
Grilled beef • Red cabbage • Salsa roja • Sliced lime	

RICE

SQUID INK FRIED RICE	450
Squid tempura • Poached egg • Condiments	
SEAFOOD FRIED RICE	490
Prawn tempura • Poached egg • Condiments	
SHORT RIBS FRIED RICE	520
Short ribs • Fried egg • Condiments	

PIZZA

MARGARITA	300
MUSHROOM AND TRUFFLE	300
PEPPERONI	340
SEAFOOD	375

PASTA**PASTA SELECTION: SPAGHETTI | PENNE | FETTUCCINI | ANGEL HAIR****ALLA CARBONARA** 315**ALLA BOLOGNESE** 360**ALLA MARINARA** 375**CREAM TRUFFLE** 340**GNOCCHI PRIMAVERA** 325

Baby vegetables • Light tomato cream sauce

ROASTED PUMPKIN RAVIOLI 320

Grilled radicchio • Butter sage sauce

LASAGNA 345

Bolognese sauce • Pesto • Cream cheese

INTERNATIONAL MAINS**TENDERLOIN 200 GR WAGYU BEEF** 990

Served with truffle mashed potato and Mixed vegetables

Sauces: Red wine | Black pepper | Cream mushroom

STEAK FRITES 580

Australian beef striploin • French fries • Black pepper sauce

PORK RIBS BBQ 450

Young papaya salad • Sweet chili sauce • French fries or steamed rice

LANGOUSTINE SEAFOOD CURRY 475

River prawn • Scallop • Fish • Eggplants • Mushrooms

Tomatoes • Fragrant curry broth • Steamed rice

CRISPY SKIN SALMON 550

Green pea purée • Confit cherry tomatoes • Bell pepper soy emulsion

PUMPKIN RISOTTO 395

Smoked pumpkin • Parmesan cheese

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LOCAL HERITAGE

SALMON ASAM PEDAS	500
Carambola • Lemongrass • Chili pasta • Tomatoes	
BEBEK BETUTU ASAP	440
Indigenous roasted duck • Balinese vegetables • Sambal • Steamed rice	
UDANG BAKAR	510
Grilled prawns marinated in soy and chili • Young papaya salad • Steamed rice	
GRILLED SNAPPER	490
Grilled snapper seasoned with Balinese spices • Vegetables • Steamed rice	
AYAM TALIWANG	460
Roasted half organic free-range chicken • Beberuk • Plecing kangkung Chili sambal • Spicy roasted eggplant	

SIDE DISH

STEAMED RICE	85
ASPARAGUS	130
MASHED POTATOES	120
FRENCH FRIES	120
TRUFFLE FRIES	135



BILLIONAIRE NASI GORENG

IDR 1,800,000⁺⁺ Recommended for two

Nasi Goreng has been ranked as one of the world's most delicious dishes. In honor of this the chefs at Hanging Gardens of Bali have created the ultimate dish of fried rice.

Made from carefully selected single crop organic rice, this extravagant dish includes fresh scallops, salted golden egg yolk mayo. The chef carefully fries each ingredient separately in a smoking hot wok creating "the breath of the wok" delicately seasoning to create an indescribable "umami" flavor.

The finished rice is served with baked lobster, pork ribs, Balinese duck curry, sambal udang, red snapper sambal matah and sate ayam. Please allow 30 minutes for the preparation.

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DESSERT

FARANDOLE DE DESSERTS	265
Apple tart • Cinnamon bark • Chocolate lava cake • Tiramisu	
CAFÉ GOURMAND	255
Espresso • Chocolate lava cake • Apple tart • Pandan crème brûlée Calamansi jelly	
TIRAMISU MILLE-FEUILLE	225
Macerated strawberries • Chocolate dust	
CHOCOLATE LAVA CAKE	215
Vanilla ice cream • Roasted sesame tuiles	
APPLE TART	215
Almond crisps • Vanilla ice cream	
PISANG GORENG	200
Fried banana • Chocolate • Palm sugar • Vanilla ice cream	
FRESH FRUIT PLATTER	195
Selection of seasonal fruits	
GELATO SELECTION	95 ^{per scoop}
Ferrero Rocher Stracciatella Vanilla Chocolate Strawberry	

KIDS MENU

CHICKEN SPRING ROLLS 2 Pieces of chicken and Vegetables spring rolls	145
TOMATO SOUP Creamy tomato • Basil leaves	145
CHICKEN CLEAR SOUP Chicken • Vegetables • Macaroni pasta	185
PASTA SELECTION SPAGHETTI PENNE Choice of tomato or Carbonara sauce	215
MARGHERITA PIZZA Mozzarella cheese • Tomato • Basil leaves	195
MAC AND CHEESE Macaroni pasta • Béchamel sauce	185
CHICKEN FINGER Served with tartar and Tomato sauce	215
CHICKEN WINGS Choice of sauce: BBQ and Lemon garlic	215
KIDS BURGER French fries • Tomato sauce	235
FISH AND CHIPS Crispy snapper • French fries	225
NASI GORENG Chicken • Fried egg • Crackers	205
MIE GORENG Prawn • Fried egg • Crackers	205
FRENCH FRIES	100

BEVERAGE MENU

FOUND AT MYSTIQUE JUNGLE

AGED NEGRONI - 255

Experience our Bali-inspired Aged Negroni, crafted by Pak Bayu from a classic blend of gin, Campari, and sweet vermouth, then gently aged in coconut for one week. Smooth, refined, and touched with island magic-exclusively at Hanging Gardens of Bali.

ZERO MILE - 235

Delight in the Zero Mile Cocktail, handcrafted by Pak Agung with the freshest local ingredients sourced within a mile of Hanging Gardens of Bali. A vibrant mix of dragon fruit, fresh coconut water, mint, and basil — refreshing, sustainable, and distinctly Balinese. Elevate your experience with your favorite choice of: Vodka, Gin, Tequila, Rum, or Whiskey for a personalized taste.

OUR BARTENDER CREATIONS

LYCHEE IN PASSION 245

Tequila, Triple Sec,
Lychee Juice, Passion Purée,
Grenadine

LEMONGRASS COOLER 215

Vodka, Lemongrass, Lemon,
Mint Leaves, Sprite,
Lemongrass Purée

COCONUT SENSATION 245

Young Coconut, White Rum,
Coconut Liqueur, Lime Juice,
Pineapple Juice, Melon Liqueur, Basil &
Mint Leaves

HIBISCUS DEWATA 215

Gin, Hibiscus Syrup,
Cinnamon, Lime Juice,
Pineapple Juice,

PALOMA AT SUSUT 235

Tequila, Pomelo, Yuzu,
Lime Juice, Simple Syrup,
Soda Water

SPLASH BASIL 215

Whiskey, Basil Leaves, Lemon,
Honey, Soda Water

FIZZY PURPLE 225

Infused Dry Gin, Honey,
Lemon Juice, Tonic Water

SMOKEY HIGH 215

Whiskey, Campari, Vermouth,
Apple Juice, Cinnamon Stick

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AROUND THE WORLD

APEROL SPRITZ 225

Aperol, Sparkling Wine, Soda

NEGRONI 245

Gin, Campari, Sweet Vermouth

OLD FASHIONED 235

Whiskey, Angostura Bitters,
Orange, Sugar Cube

MOJITO 215

Bacardi Light, Mint Leaves,
Lime, White Sugar, Soda Water

MAI TAI 245

Bacardi Light, Myers's Rum,
Cointreau, Pineapple Juice,
Fresh Lime, Grenadine

COSMOPOLITAN 225

Vodka, Cointreau,
Cranberry Juice, Fresh Lime

BLOODY MARY 225

Vodka, Worcestershire Sauce,
Angostura Bitters, Lime,
Tomato Juice, Tabasco

PIÑA COLADA 225

Bacardi Light, Myers's Rum,
Malibu, Pineapple, Coconut Milk

DAIQUIRI 215

White Rum, Fresh Lime,
Simple Syrup
Choice of: Classic | Passion fruit |
Strawberry | Mango

MARGARITA 225

Tequila, Triple Sec, Lime Juice
Choice of: Classic | Passion Fruit | Mango |
Lychee | Strawberry

MARTINI 225

Choice of Gin or Vodka,
Dry Vermouth, Olives

BEERS

CORONA 145

GUINNESS 95

KONIG LUDWIG WEISSBIER 99

HEINEKEN 95

BINTANG CRYSTAL 95

BINTANG 90

VODKA

BELVEDERE 335

CRYSTAL HEAD 315

CÎROC 295

GREY GOOSE 275

BELVEDERE INTENSE 265

KETEL ONE 255

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TEQUILA

CLASE AZUL REPOSADO	1.025
1800 MILENIO EXTRA AÑEJO	925
PATRÓN AÑEJO	395
PATRÓN SILVER	355
PATRÓN XO CAFÉ	255
JOSE CUERVO	235

LIQUEUR

FRANGELICO	295
BÉNÉDICTINE	215
CHAMBORD	225
AMARETTO	215
TIA MARIA	215
COINTREAU	205
MALIBU	195
KAHLÚA	195
JAGERMEISTER	195
DRAMBUI	165

BOURBONS & RYE

WILD TURKEY 101	255
JACK DANIEL'S SINGLE BARREL	285
JACK DANIEL'S	205
JIM BEAM WHITE	205
JIM BEAM BLACK EXTRA AGED	175

JAPANESE WHISKY

YAMAZAKI 12 YEARS	1.050
KURA THE WHISKY	550
TENJAKU	225

SCOTCH WHISKY

JW BLUE LABEL	695
JW XR 21 YEARS	625
JW U. 18 YEARS	450
JW GOLD LABEL	345
JW DOUBLE BLACK	255
JW BLACK LABEL	225
JW WALKER RED LABEL	175
CHIVAS REGAL 25 YEARS	950
CHIVAS REGAL	475
ROYAL S 21 YEARS	
CHIVAS REGAL 12 YEARS	255
BALLANTINE'S RARE	375
BALLANTINE'S 21 YEARS	335
MONKEY SHOULDER	295
DEWAR'S 12 YEARS	235

IRISH WHISKEY & CREAM

JOHN JAMESON	185
BAILEYS	255

SINGLE MALT

MACALLAN OSCURO	1.995
MACALLAN RARE CASK BLACK	1.150
AULTMORE 18 YEARS	775
MACALLAN LUMINA	425
MACALLAN 12 YEARS	425
DOUBLE CASK	
HIGHLAND PARK 18 YEARS	425
HIGHLAND PARK	355
SPIRIT BEAR	
HAIG CLUB	355
HIGHLAND PARK EINAR	225
GLENMORANGIE	1.375
<i>(Grand vintage malt 1993)</i>	
LAPHROAIG 10 YEARS	375
GLENMORANGIE 10 YEARS	365
DALMORE 12 YEARS	355
GLENMORANGIE X	325
GLENFIDDICH 18 YEARS	325
GLENLIVET 12 YEARS	275

APERITIFS

RICARD	235
CAMPARI	205
APEROL	175
MARTINI ROSSO	165
MARTINI EXTRA DRY	165

COGNAC

REMY MARTIN LOUIS XIII	9.900
<i>(Included 1 cigar)</i>	
CAMUS XO BORDERIES	575
RÉMY MARTIN XO	495
MARTELL XO	495
CAMUS XO	435
COURVOISIER XO	395
CHABOT XO	325
RÉMY MARTIN VSOP	315
HENNESSY VSOP	315
CAMUS VSOP	215
COURVOISIER VSOP	215

GINS

HENDRICK'S	335
TANQUERAY NO.10	335
ROKU	255
BOMBAY SAPPHIRE	195
GORDON'S	185
BEEFEATER	175

RUM

RON ZACAPA XO	1.500
FLOR DE CAÑA	325
KRAKEN	255
BACARDI LIGHT	195
MYERS'S RUM	185

SPARKLING WINE***Glass/Bottle***

NV	Louis Perdrier Brut Excellence Sparkling	France	235/1.150
NV	Jepun Sparkling Rosé	Indonesia	195/950

WHITE WINE***Glass/Bottle***

2023	30 Mile Chardonay	Australia	245/1.150
2024	Monkey Puzzle Sauvignon Blanc	Chile	215/1.050
2023	Isola Bianco	Indonesia	145/695
2023	Isola Moscato Dolce	Indonesia	195/950

RED WINE***Glass/Bottle***

2021	Banfi Col di Sasso Cab Sauvignon & Sangiovese	Italy	255/1.250
2021	Wolf Blass Yellow Label Cabernet Sauvignon	Australia	255/1.075
2023	G7 The 7th Generation, Merlot	Chile	215/1.050
2023	Mc William's Shiraz	Australia	195/950
2023	Two Islands Pinot Noir	Indonesia	195/950
2023	Isola Rosso	Indonesia	145/695

ROSÉ WINE***Glass/Bottle***

2024	Two Islands Rosé	Indonesia	195/950
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PORT WINES

	Cockburn's Special Reserve Port	255
	Cockburn's Fine Tawny Port	195

WATER

EQUIL STILL (380 ML)	60
EQUIL STILL (760 ML)	95
ACQUA PANNA (500ML)	105
EQUIL SPARKLING (380 ML)	65
EQUIL SPARKLING (760 ML)	99
SAN PELLEGRINO (500 ML)	105

NON-ALCOHOLIC

WATERMELON FIZZ 145

Watermelon, Lemongrass,
Passion Fruit Purée,
Grenadine, Soda Water

GINGER GARDEN 125

Ginger, Orange Juice,
Mint Leaves, Vanilla Syrup

BERRY BREEZE 135

Bedugul Strawberry, Yuzu
Cranberry Juice, Soda Water

LEMBAH AYUNG 115

Spinach, Pineapple, Yogurt,
Honey, Oat Milk

SEGARA SENJA 125

Carrot, Green Apple, Ginger, Orange

FRESH & NATURAL

Fresh Young Coconut 115

FRESH JUICE 105

Tangerine | Lime | Papaya |
Pineapple | Watermelon

SOFT DRINKS 60

Sprite | Coke | Coke Zero |
Tonic | Soda

MILKSHAKES 125

Vanilla | Chocolate |
Strawberry | Banana

FRUIT SMOOTHIES 125

Banana | Strawberry |
Papaya | Mango

PREMIUM TEA 70

English Breakfast
Pearl of the Orient
Chamomile Dream
Earl Grey Lavender

COFFEE

Cappuccino	85
Macchiato	85
Café Latte	85
Flat White	85
Americano	80
Double Espresso	80
Regular Black	75
Espresso	75

THANK YOU