

R U M A H
LUWIH
B A L I

BEERS

Bintang beer	65
Pilsener	
Heineken	85
Pure malt lager	

MOCKTAILS

Calling Up	70
Lychee, orange, lemon, lemonade	
Radiance	70
Strawberry, pineapple, lime juice, soda	
Ever Green	70
Mint leaves, lemon juice, basil, honey	
Mangga	70
Mango, mint leaves, citrus, syrup, tonic	
Watermelon Tropic	70
Watermelon, pineapple, lime, sweet	
Coco Pandan	70
Coconut cream, pineapple juice, pandan, palm sugar	

FRESH JUICES

Pineapple	55
Orange	55
Watermelon	55
Dragon Fruit	55
Mixed Juice	60
Coconut	70

CHILLED JUICES

Pineapple	40
Orange	40
Mango	40
Apple	40
Guava	40

SODAS

Coca – Cola	40
Coke Zero	40
Sprite	40
Soda Water	40
Tonic Water	40
Ginger Ale	40

WATER

Mineral Water Still 330 ml	40
Mineral Sparkling 330 ml	45
Mineral Water Still 750 ml	60
Mineral Sparkling 750 ml	65

TEAS

English Breakfast Tea	40
Earl Grey Tea	40
Darjeeling Tea	40
Green Tea Sencha	40
Green Tea Jasmine	40
Peppermint Tea Breeze	40
Chamomile Tea	40
Any Flavors of Ice Tea	50

COFFEES

Espresso	40
Double Espresso	50
Balinese Black Coffee	35
Americano Coffee	45
Cappuccino	55
Latte	55
Any Ice Coffee	65

SIGNATURE COCKTAILS

Cucumber Elixir Refreshing gin based spirit with fresh cucumber, basil, grapefruit, CO ₂	160
Fruity Blasting Sensational vodka, coconut, lychee, and mixed of pineapple lemon juice	160
Tango Tequila, orange liqueur, homemade spiced, mango	160
Summer with Rumah Luwih Combination of white rum, homemade pineapple and mint, lime, bubble	160
Bali Heat Whiskey, kaffir lime, passion fruit, citrus, aromatic bitter	160
Hibilounios Based gin, aperol, homemade hibiscus, lemon tonic	160
Tropical Breeze Dark rum, orange, homemade lemongrass, ginger syrup, and pineapple	160
Jaje Bali Traditional Balinese cake based from vodka, banana liqueur, homemade pandan, coconut milk and palm sugar	160

APRETIVO

Aperol Spritz Sparkling wine, aperol, and a dash of soda water, the perfect with slice of orange	165
Campari Spritz Sparkling wine, campari, vibrantly red Italian bitter	165
Americano An equal part of dry gin, campari, topped with soda water	165
Negroni An equal part of dry gin, campari, and martini sweet vermouth well balance apretivo	165

OLD TIME FAVORITES

Margarita Tequila, orange liqueur, lime add flavor or frozen	150
Tom Collin Gin, lemon juice, simple syrup, soda	150
Mojito Rum, mint leaves, lime, top with soda	150
Long Island Ice Tea Vodka, gin, rum, tequila, triple sec, lime, soda	150
Daiquiri White rum, lime, simple syrup add flavor or frozen	150
Espresso martini Vodka, coffee liqueur, fresh brew coffee, sweetness	150
Gimlet Dry gin, lime juice, syrup	150
Old Fashioned Whiskey, sweetness, aromatic bitter	150

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APERITIF

Aperol	95
Campari	95
Martini rosso	90
Martini bianco	90
Martini extra dry	90

GIN

Silver	85
Gordon London Dry Gin	90
Tanqueray London	120
Dry Gin	

VODKA

WHISKY		Blue Vodka	85
Scotch		Saba Vodka	95
JW red label	115	Sky vodka	95
JW black label	140	Smirnoff Vodka	95
		Grey Goose Vodka	120

Bourbon

Jack Daniels	125
Jim Beam white	115

LIQUEUR

Grand Marnier	160
Baileys Irish Cream	130
Cointreau	150
Vaccari Sambuca	165
Kahlua	130
Jagermeister	130
Midori	150

TEQUILA

Jose Cuervo	95
Patron reposado	220
Patron silver	190

RUM

Blanco	85
Bacardi carta blanca	95
Myer's dark	95

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WINE LIST

RED	By glass	By bottle
Sababay winery, Black Velvet Cabernet Sauvignon, Alphonse Lavallee, Gianyar Indonesia	130	635
Two Islands Cabernet Merlot Cabernet Merlot, South Australian Coonawarra, Bali Indonesia	140	715
Tarapaca, Cabernet Sauvignon Cabernet Sauvignon, D.O. Central Valley, Chile		950
Yellow Tail, Pinot Noir Pinot noir, South East Australia		960
Calabria Richland, Shiraz Shiraz, NWS Australia		950
Vina Motturs Negro Amaro Negroamora, Salento Puglia, Italy		975
WHITE	By glass	By bottle
Sababay winery White Velvet Muscat Sain-Vallier, Gianyar, Indonesia	130	635
Two Islands, Sauvignon Blanc Sauvignon Blanc, South Australian Coonawarra, Bali Indonesia	140	715
Two Islands, Reisling Riesling, Clare Valley Australia, Bali Indonesia	140	715
Don Alejandro Sauvignon Blanc Sauvignon Blanc, Central Valley, Chile		880
Tarapaca Chardonnay Chardonnay, D.O. Central Valley, Chile		950
Calabria Richland Pinot Grigio Pinot Grigio, Riverina, NSW Australia		960
ROSE	By glass	By bottle
Sababay winery, Pink Blossom Alphonse Lavallee, Muscat Sain-Vallier, Gianyar, Indonesia	140	700
Two Islands, Rose Blend of Pinor Grigio, Grenache, Sangiovese South Australia, Bali Indonesia	140	750
Villa Mottura Rosata Salento Alphonse Lavallee, Muscat Sain-Vallier, Gianyar, Indonesia		980
SPARKLING	By glass	By bottle
Sababay winery, Ascaro brut Pinot Grigio, Muscat Saint Valier Gianyar, Indonesia	170	700
Two Islands, Prosecco Prosecco, Bali Indonesia	180	750
Miraveto Prosecco DOC Brut Veneot, Italy		980

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BITES

Spring Roll	
Prawn  	150
Mango salsa, small salad lemon dressing	
Vegetables   	100
Glass noodle roll in chili dip	
Prawn Dumpling 	145
Served with small salad and coriander chili dip	
Deep Fried Chicken Wings	125
Deep fried battered chicken wings, BBQ sauce, served with small salad lemon dressing and fries	

APPETIZERS

Falafel Salad  	130
Tomatoes, cucumber, red onions, mixed green, falafels, yogurt mint dressing, grilled pita	
Greek Salad   	150
Mixed capsicum, black olives, cucumber, tomatoes, red onions, feta cheese, and balsamic vinaigrette	
Caesar Salad   	115
Romaine lettuce, black anchovies, quail eggs, shaved Grana Padano cheese, bacon, sourdough croutons, Caesar dressing	
Add on:	
Grilled Chicken	160
Grilled Prawn	180
Pecel Madiun    	90
Indonesian blanched vegetable salad with crispy tempeh, crackers, and peanut sauce	
Tuna tataki   	170
Charred tuna, ponzu sauce, creamy mayo, Asian greens	
Tuna Sambel Matah   	145
Pan seared sesame marinated tuna, Balinese shallot salsa, virgin coconut oil and cherry tomatoes	
Thai Beef Salad  	115
Grilled beef, cucumber, carrot, green papaya, young mango, shallot, ginger, spring onion, Asian herbs with Thai chili dressing	
Asian Herbs Rice Paper   	115
Carrot, young papaya, young mango, bean sprout, Asian herbs with chili lime dressing	



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SOUP

Be Pasih Mekuah 	200
Balinese style fish soup with chayote, cucumber, tomato, bean curd, celery, and fried shallots	
Soto Ayam Lamongan 	125
Lemongrass turmeric scented chicken noodle soup	
Tom Yam 	140
Hot and sour Thai style prawn soup	
Pumpkin Soup  	105
Creamy pumpkin purée with cream and garlic bread	
Mushroom Soup  	115
Creamy mushroom soup with cream, basil oil, shimeji mushroom, and garlic bread	

BETWEEN THE BREADS

Club Sandwich  	180
Romain lettuce, mustard mayonnaise, grilled chicken, hard boiled eggs, vine ripened tomatoes, crispy bacon	
Swiss Cheese Burger 	190
180 grams Angus beef patty, lettuce, tomatoes, roasted onions, Swiss cheese on a brioche bun	
Add on:	
Pork bacon or beef bacon	220
Falafel Pita 	155
Homemade falafel, arugula, tomatoes, marinated red onions, spicy tahini sauce	
Add on:	
Crumble feta cheese	185

All our sandwiches and burgers are served with French fries

PIZZA

Margherita  	155
San Marzano tomato sauce, mozzarella cheese, fresh basil, oregano	
Rumah Luwih  	210
Black truffle cream, mozzarella cheese, chicken Nürnberger, mushroom, black pepper	
Ninja  	195
San Marzano tomato sauce, mozzarella cheese, gammon ham, French fries, oregano	



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PASTA

Bolognese   	170
Homemade fettucine pasta with Bolognese sauce, fresh Grana Padano cheese	
Alfredo  	145
Homemade fettuccine, butter and Grana Padano cheese sauce, black pepper	
Arrabbiata 	150
Penne pasta with spicy black olives and parsley tomato sauce	
Add on:	
Grilled Chicken	165
Grilled Prawn	180

MAINS

Filet au Poivre  	458
Tokusen beef filet mignon, green peppercorn scented jus, French fries	
Barramundi Meunière  	220
Pan seared barramundi meunière style, roasted potatoes, sautéed escarole and green olives	
Peranakan Laksa    	230
Spaghetti pasta, prawn, calm, fish cake, boiled egg, fried tofu in spicy coconut soup	
Prawn Curry   	225
Peranakan prawn curry with tomato leek, red chili, apple eggplant in spiced coconut milk	
Thai Chicken Curry  	225
Thai style chicken curry with potato and apple eggplant, served with steamed rice	
Beef Black Pepper 	250
Stir fried beef, capsicum, onion, Asian black pepper sauce, served with steamed rice	
Pepes Tahu Jamur  	115
Tofu and mushroom parcels wrapped in banana leaves and grilled over coconut coals	
Nasi Goreng Rumah Luwih   	155
Rumah Luwih signature fried rice with special bumbu rempah paste, accompanied with grilled prawn suna cekuh, chicken satay, fried egg, kerupuk, sambal, and acar	
Sate Ayam Madura  	210
Maduran's style chicken skewer served with aromatic peanut sauce, rice cake & condiments	
Ayam Betutu  	210
Balinese style roasted chicken, urab sayur, fried peanuts, fresh shallot salsa, sambal embe and steamed rice	



Contains Seafood



Contains Pork



Contains Shellfish



Contains Egg



Contains Nuts



Halal



Gluten Free



Vegetarian



Vegan



Dairy

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Bebek Goreng 	235
Balinese style deep fried duck, long bean salad, lemongrass scented fresh shallot salsa, sambal embe, and steamed rice	
Ikan Bakar Lebih 	235
Traditional marinated and grilled market fish from Lebih beach with chili, tomato scented long bean salad, and steamed rice	
Rendang Padang 	250
Indonesia braised beef in coconut milk with traditional spices, aromatic herbs, and steamed rice	
Kuah Be Pasih  	200
Balinese style fish soup with cucumber tomato, dice mahi-mahi served with steamed rice and sambal embe	
Ayam Woku 	185
Braised chicken in yellow spices with mixed fresh herb Manadonese style served with rice	

DESSERT

Bedugul strawberry   	95
Lemon, prosecco marinated fresh strawberries with mascarpone cream	
Crème Caramel    	95
Traditional vanilla and caramel flan	
Apple Pie  	95
Malang apple, cinnamon, vanilla gelato	
Chocolate   	95
Soft dark chocolate cake, marinated strawberries, orange sauce, whipped cream	
Es Cendol 	90
Traditional Indonesian coconut	
Scented Cooler	95
Selection of artisan gelato and sorbets (three scoops)	
Tropical Fruit Platter	75
Selection of seasonal Balinese fresh fruits	
Pisang Goreng 	80
Deep fried Banana, palm sugar, chocolate, and cheese	













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