sian Selection

Small Bites 小零食

Shirmp Fried Crispy 虾仁炸脆 98K (例)

Crispy prawn, with sambal bangkok Udang goreng garing 炸脆皮虾,配曼谷参巴酱

Fried Chicken Dumplings 炸鸡饺子 98K 🛞



Pan fried chicken dumpling with black vinegar ginger Pangsit goreng ayam dengan saos cuka hitam 炸鸡饺,配黑醋姜汁

Fried Pork Dumplings 猪肉煎饺 98K (參)



Pan fried pork dumpling with black vinegar ginger Pangsit goreng babi 炸猪肉饺子,配黑醋姜汁

crispy peanut, with nan jim sauce Salad babi garing ala thai 混合泰式蔬菜、五花肉、脆皮花生,拌入南吉姆酱

Mix thai vegetable, pork belly,

泰式脆皮猪肉沙拉

Crispy Pork 99K Salad ala Thai

Salt Pepper Tofu 椒盐豆腐 80K



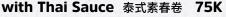
Salt and pepper tofu Tahu cabe garam 油炸豆腐,淋上咸鸭蛋酱、盐和胡椒

Salted Egg Baby Bean 咸蛋小青豆 80K (作)



Salted egg baby bean Baby buncis telor asin 炸嫩青豆,淋上咸鸭蛋酱

Vegetarian Spring Roll





Vegetable spring rolls with thai sauce Lumpia vegetarian dengan saus thai 炸蔬菜春卷,配泰式酱

Salad 沙拉

Mix Vegetable with

Peanut Sauce 将蔬菜与花生酱混合





Potato, mix vegetable, boil egg, long bean, white cabbage, sprout, tomato, cracker

Gado-Gado 焯水混合蔬菜,煮鸡蛋,长豆,白菜,豆芽,番茄,配花生酱和薄脆饼干

Shrimp Salad ala Thai 泰式虾沙拉



Mango, onion, cucumber, mix lettuce, tomato. coriander with thai sauce

Salad udang ala Thai 芒果,洋葱,黄瓜,混合生菜,番茄,香菜,虾,拌泰式酱















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Main Course 主菜

Chicken Katsu 炸鸡排 100K 🕮

Deep fry crispy chicken, sauted pok coy, teriyaki sauce, steamed rice Katsu ayam 炸脆皮鸡,炒玉米粒,配照烧酱,和米饭

Shirmp Fried Noodle 虾仁炒面 135K Fried egg noodle, Jimbaran prawn, fried egg, crackers, pickle Mie goreng udang 煎鸡蛋面,金巴兰虾,配单面鸡蛋、饼干和泡菜

Chicken Fried Kwetiau 炸鸡奎蒂奥 140K Work fried kwetiau, bean sprout, leek, Spring onion, pickle, cracker, egg Kwetiau goreng ayam 炒锅,豆芽,韭菜,葱,配泡菜,饼干和单面煎蛋

Extra Prawn 额外的虾: 35K Extra Beef 额外的牛肉: 45K

Chicken Fried Rice 鸡肉炒饭 140K Fried rice, chicken, fried eggs, chicken satay, pickles, crackers Nasi goreng ayam 鸡肉炒饭,配单面鸡蛋、鸡肉沙爹、鸡腿、泡菜和饼干

Seafood Fried Rice 海鲜炒饭 135K Fried rice, prawn, squid, fried eggs, pickles, crackers Nasi goreng seafood 海鲜炒饭,配单面鸡蛋、泡菜和饼干

Pineapple Fried Rice 菠萝炒饭 98K ^じ Fried rice, pineapple, chicken, fried eggs, pickles, crackers

Nasi goreng nanas 搭配鸡腿、单面煎蛋、泡菜和饼干

Betutu Chicken 贝图图鸡 130K Slow cook chicken leg Bali spice, wilted caisim, sambal sereh , rice , peanut Ayam betutu 慢煮鸡腿配巴厘岛香料,配炒菜辛、参巴酱、米饭和花生

Rendang 仁当 160K

Braised angus beef with Sumatra red spice, vegetable lado merah, rice, sambal ijo Rendang 红烧安格斯牛肉丁配苏门答腊红香料,配蔬菜 红辣椒、米饭和 青辣椒

Beef Black Pepper 黑胡椒牛肉 150K Angus beefwith blackpepper sauce, capsicum, onion, carrot, steamed rice Sapi lada hitam 黑胡椒酱、辣椒、洋葱、胡萝卜炖安格斯牛肉,配米饭

Oxtail 158K Fried Rice #尾炒饭

Fried rice, oxtail, fried eggs, fried oxtail, pickles, crackers Nasi goreng buntut 配单面鸡蛋、炸牛尾、泡菜和饼干

















Asian Selection

Main Course 主菜

Roasted Duck 烤鸭 250K

Roasted duck, rice, baby Kaylan, with sauce BBQ Chinese Bebek Panggang 烤鸭,配米饭、炒芥兰和中式烧烤酱

Mix Satay ala Baruna 混合沙爹阿拉巴鲁纳 235K 🚫 🍪

Marinated beef, chicken, and lamb satay, steamed rice, peanut sauce, sambal, sweet soya, pickle, crackers

Sate campur ala Baruna

烤腌牛肉、鸡肉和羊肉串,配米饭、花生酱、参巴酱、甜酱油、泡菜和饼干

Baronang Fish

with Dabu-Dabu 巴罗南鱼配达布达布 225K ②
Deep fried pomfret fish with sweet soya coriander, chili shallot and

tomato, steam rice, crackers. Pickle sambal Ikan baronang dengan sambal dabu-dabu 油炸巴厘岛 巴罗南鱼, 淋上 大布-大布 参巴酱, 配以米饭、饼干和泡菜

Roasted chicken 烤鸡 167K

Palms roasted chicken, steamed rice, baby kaylan, Ayam panggang 烤鸡,配米饭和炒芥蓝菜

Poached Red Snapper Fillet

水煮红鲷鱼片 169K

Red snapper, baby pak coy, garlic crispy with Cantonese sauce special Fillet kakap merah rebus 水煮红鲷鱼片,配炒小白菜、脆蒜和粤酱

Hainan Chicken Rice 海南鸡饭 160K

Chicken, baby kaylan, rice, sambal special Nasi ayam hainan 海南蒸鸡,配小芥兰、海南米饭和特制参巴酱

Pak Wayan's Oxtail Soup

韦恩先生的牛尾汤 260K

Oxtail, carrot, potato, sambal, melinjo, steamed rice. Sup buntut Pak Wayan 印尼特色汤,由牛尾、胡萝卜、土豆组成,配参巴酱、涅蒙 饼干和米饭

Mapo Tofu Soup 麻婆豆腐汤 98K

Hot and sour mapo tofu Sup mapo tahu 酸辣麻婆豆腐汤

Baruna's Chicken Porridge 巴鲁纳鸡肉粥 99K

Porridge, chicken, fried shallot, garlic fried, cakwe, egg, fried soybean, sate bumbu kuning

Bubur ayam Baruna 白粥、鸡肉、炒葱、炒蒜、卡奎,鸡蛋、炒黄豆、鸡肉沙爹

Pantai Jerman's 德国海滩的蘑菇鸡肉面 Mushroom Chicken Noodle 89K

Noodle, jamur kaleng, chicken, egg, baby pok coy, spring onion , krupuk pangsit

Mie ayam jamur Pantai Jerman 面条,香菇,炖鸡,鸡蛋,小白菜,葱,炸馄饨皮

Palms Signature Platter _{棕榈招牌拼盘} 420K

Combination platter 3 roast (sam cam, roasted chicken, peking duck), soy eggs, tofu Palms signature platter 三烤拼盘(五花肉、鸡肉、北京烤鸭)、酱油蛋、炸豆腐

(for 2 until 3 persons) (2至3人份)







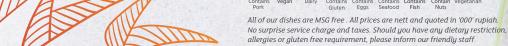












Tsian Selection

Vegetarian Lover 素食爱好者

Vegetarian Cap Cay 混合蔬菜 75K

Work fried mixed vegetable with tofu steamed rice, crackers Cap cay vegetarian 炒什锦豆腐,配米饭和饼干

Vegetarian Satay 素食沙爹 75K

Grill satay tempe, tofu Lombok, onion, mix capsicum, steamed rice, peanut sauce, crackers

Sate vegetarian 烤沙爹天贝,豆腐龙目岛,洋葱,混合辣椒,配米饭,花生酱和饼干

Dessert 甜点

"Geprek" Fried Banana Cheese

砸碎 炸香蕉奶酪 40K

Banana fritter, grated cheddar cheese, caramel sauce, vanilla ice cream Pisang geprek keju 香蕉油条,上面撒上磨碎的切达干酪、焦糖酱和香草冰淇淋

Kopyor Black Sticky Rice

科皮尔黑糯米 35K

Black sticky rice, jack fruit, palm sugar syrup, coconut ice cream Bubur injin kopyor 黑糯米、菠萝蜜、棕榈糖浆、椰子冰淇淋

Ice Cendol ala Baruna

冰珍多 阿拉巴鲁纳 35K

Pandan jelly, jack fruit, avocado, coconut cream, palm sugar syrup Es cendol baruna 班兰果冻、菠萝蜜、鳄梨、椰子奶油、棕榈糖浆

Lime and Lemon Crepes

青柠柠檬薄饼 40K

Lemon curd, lemon and lime syrup, lime zest, lime sorbet Jerus nipis dan lemon crepes 薄饼包裹柠檬凝乳、柠檬和酸橙糖浆、酸橙皮碎、酸橙冰糕

Coconut Panacotta

椰子帕纳科塔 40K

Coconut creamy, sago pearl, selasih, crakers black sticky rice, coconut syrup Panacotta kelapa 椰子奶油意式薄饼、西米珍珠、罗勒籽、黑糯米饼、椰子糖浆

Labu Kacang Merah 南瓜红豆 45K

Steamed pumpkin cake, springkle with brown sugar, and soaking coconut sago pearl, dried coconut tuile, vanilla ice cream 蒸好的南瓜饼,撒上红糖,淋上椰丝西米珍珠,干椰丝,香草冰淇淋

Es Pisang Ijo 冰绿香蕉 50K

Bubur sumsum, banana wrap with rice pandan cake, sago pearl, longan jack fruit, strawberry, kopyor ice cream 总和稀饭,香蕉卷配米香兰蛋糕、西米珍珠、龙眼、菠萝蜜、草莓、科皮奥尔冰淇淋

Fruit Platter 水果拼盘 35K

Papaya, water melon, melon, strawberry, pineapple, slice lime Buah segar 木瓜、西瓜、甜瓜、草莓、菠萝、酸橙片

Mango Stick Rice ala Palms

40K 芒果棒饭阿拉棕榈 Mango arum manis, sticky rice, vanilla ice cream, coconut sauce, roast black sesame seed and tuil Mangga ketan ala Palms 白糯米配上阿鲁玛尼芒果、香草冰淇淋、 椰子酱、烤黑芝麻和薄纱

















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Asian Selection

Sate Maranggi with Nasi Bakar 沙爹马兰吉 配椰浆饭 145K

Beef marinated with typical Indonesian spices full of combined with rice wrapped in banana leaves.

Sate maranggi dengan nasi bakar 用典型的印尼香料腌制的牛肉串,配以香蕉叶包裹的烤米饭和鸡丝。

Iga Bakar Baruna 伊加·巴卡尔·巴鲁纳 175K

Beef ribs are marinated with typical Indonesian spices and then grilled, served with grilled rice and sambal.

Iga bakar baruna 用典型的印尼香料腌制的烤牛肋骨,配以香蕉叶包裹的烤米饭和鸡丝。

Nasi goreng mawut 炒饭 100K

Typical Indonesian fried rice mixed with meat balls, chicken, noodles, and typical Indonesian spices served with sambal crackers.
典型的印尼炒饭,混合肉丸、鸡肉、面条和典型的印尼香料,配以参巴酱和饼干。

Bakmi Jawa 巴克米贾瓦 110K

Javanese fried noodles cooked with special spices, mixed with chicken and vegetables, served with pickles and crackers.

Bakmi Jawa "爪哇炒面采用特殊香料烹制而成,混合鸡肉和蔬菜,配以泡菜和饼干"

Nasi goreng iga bakar 炒饭 烤牛尾 155K

Typical Javanese fried rice with spices. accompanied by delicious grilled ribs and served with sambal and crackers.

Nasi goreng iga bakar 典型的爪哇香料炒饭,搭配美味的烤排骨,并搭配参巴酱和饼干。

Palm traditional 棕榈传统 360K

Grilled ribs, fried rice, grilled rice, Javanese noodles are served with Baruna specialties, full of Indonesia condiments.

Masakan traditional Palms. 烤排骨、炒饭、烤饭、爪哇面条配上 巴鲁纳 特色菜,满满的印尼调味品





Indian & Asian Soup 印度和亚洲汤

Tomato Soup 番茄汤 60K ①

Fresh tomato soup with a dash of fresh cream & crispy croutons 印度风格的新鲜番茄汤,加入少许鲜奶油和脆皮面包丁

Dhal Ka Shorba 达尔·卡·肖尔巴 60K

Special indian soup from yellow lentil make a with special spices 特制印度黄扁豆汤,配以特制印度香料

Salad 沙拉

Green Salad 蔬菜沙拉 55K

Onion,tomato,cucumber,carrot, green letteuce mix with Indian dressing 洋葱、番茄、黄瓜、胡萝卜、绿生菜拌印度酱

Appetizer Vegetarian

开胃菜素食

Paneer Tikka 芝士蒂卡 105K (1)

Home made cottage cheese marinated with Indian spices, onion, tomato and grilled 传统的 泥炉 烤制自制干酪,用印度香料、洋葱、番茄腌制

Papadum

帕帕杜姆

A delicated thin crispy Indian crakers 精致薄脆的印度木豆饼干

Regular 常规的 45K Masala 马沙拉 55K

Hara Bara Kebab 哈拉巴拉烤肉串 75K

Deep fried of vegetable, cheese, paneer, potato and spinach mixed with herb and Indian spices 油炸蔬菜馅饼,由奶酪、芝士、土豆和菠菜混合香草和印度香料组成

Vegetable Samosa 蔬菜咖喱角 **65K**

A savoury appetizer of puf pastry illed with spiced potato and green peas, deep fried till golden brown 美味的开胃酥皮, 里面填满五香土豆和青豌豆, 炸至金黄色















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Non Vegetarian

Chicken Tikka 烤鸡块 130K

Bonelees chicken marinated in yogurt with freshly ground spices and grilled to perfection 将无骨鸡肉浸泡在酸奶中,加入新鲜研磨的香料,然后在泥炉中烤至完美

Chicken Black Pepper 黑胡椒鸡 130K

cubes of chicken wrapped with black paper and grilled in traditional Indian oven 用黑纸包裹的鸡肉块,在传统的印度泥炉中烤制

Chicken Katti Roll 鸡肉卡蒂卷

Thin indian bread filled chicken tikka slices with vegetable, masala sauce, Indian spices and in roll 印度卷薄面包,里面有鸡肉片、蔬菜、马萨拉酱和印度香料

Seafood Section 海鲜区

130K (1) (5) Fish Curry 咖喱鱼

The classic traditional fish curry cooked with herb and spices 用印度香草和香料烹制的经典传统咖喱鱼

Fish Tikka Masala 香料咖喱鱼 140K

Grilled is Cooked in spicy masala and cooked in creamy tomato gravy 烤鱼用辛辣的马沙拉烹制,并用奶油番茄汁烹制

Fish Allepy Curry

130K 阿莱比咖喱鱼

Coconut lavored tangy fish curry 椰子味浓郁的咖喱鱼

Prawn Curry 咖喱虾

The classic traditional prawn curry cooked with herb and spices "经典的传统咖喱虾煮熟

Prawn Allepy Curry 加上香草和香料"

Coconut lavored tangy prawn curry 咖喱大虾

Chicken Tandoori 坦杜里鸡

Chicken marinated over night in vogurt and freshly ground spices and grilled to perfection in Indian oven traditionals 鸡肉在酸奶中腌制过夜,

并在印度泥炉中将新鲜研磨的香料烤至完美





















cooking cream and butter 嫩烤鸡片浸入黄油酱中,用印度香料、烹饪奶油和黄油烹饪

Chicken Korma 科尔马鸡 125K Tender pieces of bonelees chicken cooked in

mild spices, ground cashew nut and cream 嫩嫩的去骨鸡肉块,用温和的香料、碎腰果和奶油烹制

125K Chicken Curry 咖喱鸡 The classic traditional Indian chicken curry cooked with herb and Indian spices 经典的传统印度咖喱鸡,用香草和印度香料烹制而成

Chicken Kalimirch Masala 卡里米尔玛沙拉鸡 Cubes of chicken cooked in peppered gravy

and ground black pepper 用胡椒肉汁和黑胡椒粉烹制的鸡肉块

Chicken Vindaloo 咖喱鸡 130K

嫩嫩的无骨鸡肉块,用马萨拉印度酱烤制

Goan speciality, pieces of chicken marinated with vinegar and blend of spices and cooked in a tangy piquant sauce 果阿特色菜,用醋、香料混合腌制的鸡肉块,并用浓郁的辛辣酱烹制

Chicken Tikka Masala 蒂卡玛莎拉鸡 Tender pieces of bonelees chicken grilled cooked in masala indian sauce















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125K





Vegetarian 素食

Paneer Makhanwala 帕内尔·马坎瓦拉 145K 🦍

Cottage cheese submerged in butter sauce, enriched with spices and garnished with cream 将干酪浸入黄油酱中,加入香料并饰以奶油

Palak Paneer 帕拉克·帕内尔 145K U

Cottage cheese cooked with spinach, cream and rare spices 用菠菜、奶油和特殊印度香料烹制的干酪

Paneer Kadai 芝士卡代 145K (1) A semi dry preparation of cottage cheese cooked in onion gravy

用洋葱肉汁烹制的半干干酪

95K

Chick peas cooked with onion and spices

鹰嘴豆用洋葱和印度香料烹制

Chollay Peshawari 乔莱·白沙瓦里

Navfratan Jalfrezi 纳弗拉坦·贾弗雷兹 95K

A variety of nine garden vegetables cooked in safron sauce with tomato and onion 九种花园蔬菜,用藏红花酱与番茄和洋葱烹制

Aloo Gobi Masala 阿洛戈壁马萨拉 95K

Potato, coulyflower cooked with Indian masala sauce 土豆、花椰菜配印度马沙拉酱

Dhal Fry 达尔弗莱 100K

Mix lentils tempered with garlic and butter 将扁豆与大蒜、黄油和印度香料混合

Biryani 印度比尔亚尼菜

Chicken Biryani 鸡肉印度饭 120K 🖺

Cubes of chicken cooking with special indian souse khasmir and basmati rice 用特殊的印度克什米尔酱和印度香米烹制的鸡肉块

Vegetable Biryani 蔬菜印度比尔雅尼菜 120K

mix vegetable coulyflower,carrot,green bean, green peas,corn,brokoli,cooking with special indian souse khasmir and basmati rice 将蔬菜、花椰菜、胡萝卜、青豆、青豌豆、玉米和西兰花混合, 用特制的印度克什米尔酱和印度香米烹饪

Lamb Biryani 羊肉印度饭 150 K (1)

Cubes of mutton cooking with special Indian souse khasmir and basmati rice 羊肉块,用特制的印度克什米尔酱和印度香米烹饪











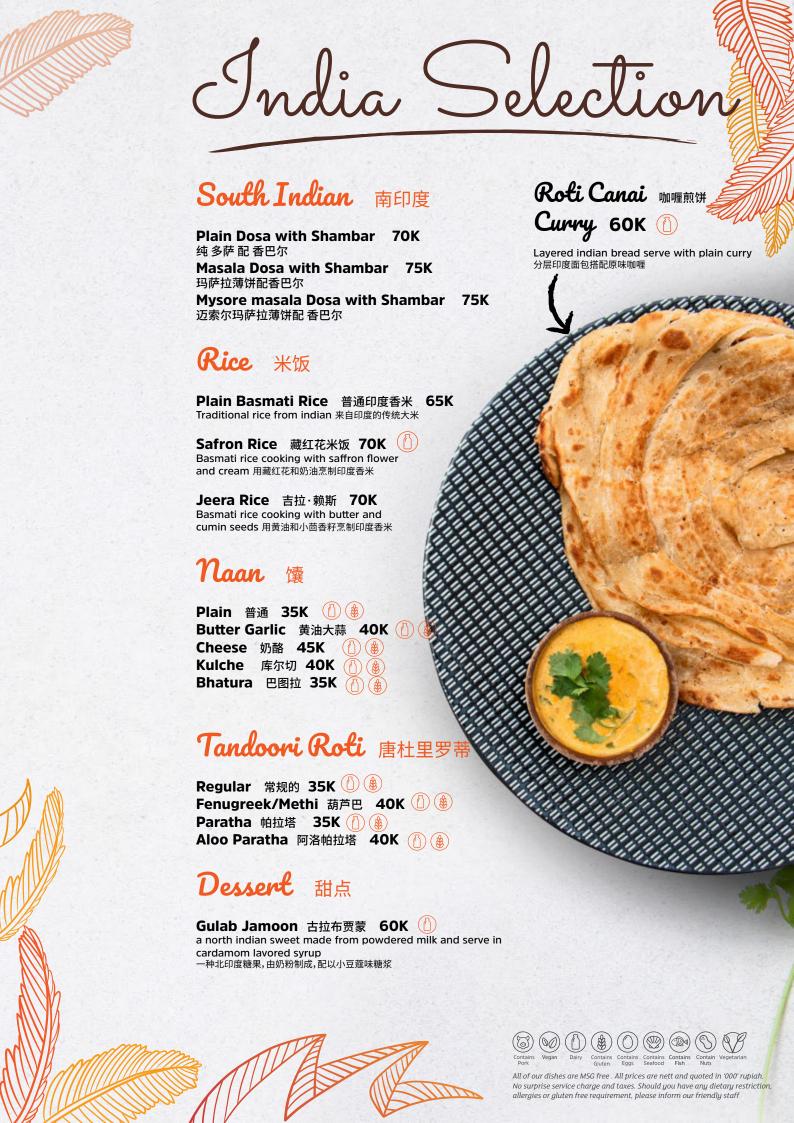








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India Cassi, Pani & Massala 印度拉西、帕尼和马萨拉

Mango Lassi 芒果奶昔 50K

A popular, traditional, yogurt-based drink that originated in India. Indian Lassi is a blend of yogurt, water, spices and sometimes fruit. 一种流行的传统酸奶饮料,起源于印度。印度拉西是酸奶、水、香料和水果的混合物。

Banana Lassi 香蕉奶昔 50K

A traditional drink made with BANANA, sugar and some cardamon, lassi is a perfect blend of taste and health. 奶昔是一种由香蕉、糖和一些小豆蔻制成的传统饮料,是口味与健康的完美结合。

Nimbu Panik 宁布帕尼 50K

Nimbu pani to Refresh you, this is rejuvenating drink is made from Fresh lemon flavored with salt & sugar, stir all ingredient in to chilled water 宁布帕尼让您精神焕发,这是一种恢复活力的饮料,由新鲜柠檬制成,加盐和糖调味,将所有成分放入冷水中搅拌

Masala Chai 马沙拉柴 50K

Masala chai is a flavored tea drink made from black tea with a mixture of spices and aromatic Indian herbal leaves. A famous tea dish to foreign countries, namely chai. This drink is basically a mixture of tea, milk and various spices. 马萨拉奶茶是一种风味茶饮料,由红茶、香料和芳香的印度草本叶混合物制成。国外著名的茶菜。这种饮料基本上是茶、牛奶和各种香料的混合物。

Jamu 贾穆

Cem Cem 陶瓷陶瓷 35K

It has become one of the favorite types of traditional medicinal drinks and is liked by many people. The sweet and fresh taste is usually served with added ice cubes. The ingredients for the herbal medicine are CEMCEM leaves, turmeric, granulated sugar, palm sugar, and water. The method of making CEMCEM herbal medicine is to mix all the ingredients and blend then add water, stir and then let stand, after that it is filtered and ready to be served. 它已成为人们喜爱的传统药用饮料类型之一,受到很多人的喜爱。甜味和新鲜的味道通常需要添加冰块。草药的成分是 塞姆塞姆叶、姜黄、砂糖、棕榈糖和水。塞姆塞姆草药的制作方法是将所有材料混合搅拌后加水搅拌,然后静置,然后过滤即可食用

Kunyit Asam 昆伊特·阿萨姆 35K

Turmeric is known to contain the compound which acts as an analgesic. Meanwhile, the anthocyanin content in tamarind fruit is a compound that functions as an analgesic or anti-pain. The efficacy of the tamarind turmeric herbal medicine is known to be useful for launching and relieving menstrual pain, as well as maintaining beauty because it is efficacious in rejuvenating the body's cells. The ingredients for the tamarind turmeric herbal medicine are turmeric, palm sugar, salt, tamarind, and water. 已知姜黄含有具有镇痛作用的化合物。同时,罗望子果实中的花青素含量是一种具有镇痛或抗痛作用的化合物。众所周知,罗望子姜黄草药的功效有助于启动和缓解经痛,以及保持美丽,因为它能有效地使身体细胞恢复活力。罗望子姜黄草药的成分是姜黄、棕榈糖、盐、罗望子和水。

Galian Singset 加利安·辛塞特 35K

Galian Singset Jamu This legendary herbal medicine is popular both among teenagers and adults because it contains anti-obesity and anti-dyslipidemia ingredients. The ingredients of the singset extract are kencur, temulawak, turmeric, tamarind, cinnamon, pepper, laos, lemongrass, cloves, cardamon, coriander, and several other traditional spices. 加利安·辛塞特这种传奇草药深受青少年和成人的欢迎,因为它含有抗肥胖和抗血脂异常的成分。辛塞特提取物的成分是切樱桃、铁木拉瓦克、姜黄、罗望子、肉桂、胡椒、高良姜、柠檬草、丁香、小豆蔻、香菜和其他几种传统香料





Healthy Juice, 健康果汁、维生素和免疫 Vitamin & Immune

Hellow Jingga 海 牢金嘎 60K Carrot, Orange, Ginger 胡萝卜、橙子、生姜

Simple Green 简单的绿色 60K Green Apple, Celery, Cucumber 青苹果、芹菜、黄瓜

Vit+ Booster 维生素+增强剂 60K Carrot, Orange, Apple Green, Spinach 胡萝卜、橙子、苹果绿、菠菜

Immune Boosting 增强免疫力 60K Tomato Juice, Spinach, Cucumber, Celery ^{番茄汁、菠菜、黄瓜、芹菜}

Mineral Water 矿泉水

Equil Still 380ml Equil 蒸馏水 380ml 60K Equil Sparkling 380ml Equil 气泡水 380ml 70K Aqua 380ml Aqua 矿泉水 380ml 30K

Soft Drinks 35K 软饮料

Coke, Sprite, Red Fanta, Soda, Tonic, Coke Zero 可乐、雪碧、红芬达、苏打水、滋补品、零可乐

Fresh Juice 鲜榨果汁

Orange 橙子	50K
Watermelon 西瓜	55K
Honeydew 甘露	50K
Papaya 木瓜	50K
Pineapple 菠萝	50K
Lime 酸橙	50K
Avocado 牛油果	50K
Banana 香蕉	50K
Mango 芒果	60K
Carrot 胡萝卜	55K
Strawberry 草莓	65K
Mixed Juice 混合果汁	60K

Milkshake 45K 奶昔

Vanilla, chocolate, strawberry 香草、巧克力、草莓

Coffee 咖啡

Iced Latte 冰拿铁 50K Espresso 浓缩咖啡 45K Double espresso 双份浓缩咖啡 45K Americano 美式咖啡 45K Latte 拿铁 45K Cappuccino 卡布奇诺 45K Mochaccino 摩卡奇诺 45K

Tea 茶

Teh Tarik 拉茶 25K lced Tea 冰茶 28K Dilmah Tea 热茶 28K English Breakfast, Camomile, Jasmine Green, Peppermint, Earl Grey 英式早餐、甘菊、茉莉绿、薄荷、伯爵茶

Mocktail 无酒精鸡尾酒

Cuban Light 古巴之光 **45K** Fresh lime, mint leaf, brown sugar, sprite 新鲜青柠、薄荷叶、红糖、雪碧

Shirley Temple 秀兰·邓波儿 45K Lime juice, grenadine, and sprite 青柠汁、石榴糖浆和雪碧

Been 啤酒

Singaraja (Indonesia) 新加拉惹(印度尼西亚) 65 K Prost small (Indonesia) 普罗斯特小(印度尼西亚) 90 K Bali Hai 巴厘海 65 K Bintang (Indonesia) 宾唐(印度尼西亚) 95 K Bintang Radler (Indonesia) 95 K 宾唐·拉德勒(印度尼西亚) San Miguel Light 生力啤酒 100 K San Miguel Pale Pilsener 生力啤酒淡比尔森啤酒 100 K

Arak Bali Cocktails阿拉克巴厘岛鸡尾酒

Arak Hogi 阿拉克霍吉 120K

Fresh Arak Bali Combine Honey, Ginger Top Soda 新鲜阿拉克巴厘岛结合蜂蜜、姜汁苏打水

Arak Kyuri 阿拉克·库里 120K

Cucumber Fresh & Syrup mix Arak Bali Top Tonic 新鲜黄瓜和糖浆混合阿拉克巴厘岛顶级滋补品

Arak Honey 阿拉克蜂蜜 120K

Clear Arak Bali & Real Honey on The Rock 巴厘岛清澈的阿拉克酒和真正的冰块蜂蜜

Arak Cranberry 阿拉克蔓越莓 120K

Sweet Sour Cranberry Touch with Arak Bali 酸甜蔓越莓配阿拉克巴厘岛

Arak Attack 阿拉克攻击 120K

Bubble Lemonade, Sweet Sour & Arak Bali 巴厘岛气泡柠檬水、糖醋和阿拉克酒

