

FOOD MENU

FRESH

TOMATO MEDLEY WITH RICOTTA 85K

Fresh cherry tomatoes, confit tomatoes, grilled tomatoes, house made ricotta, basil oil, Fresh Basil

DRAGON FRUIT SMOOTHIE BOWL 85K

Dragon fruit and banana smoothing, bananas, pineapple, shaved coconut, roasted pumpkin seeds, granola

BAR BITES

BEER BATTERED ONION RINGS 50K

Craft beer battered onion rings, chipotle ketchup, Sriracha mayo

CHICKEN QUESADILLA 90K

Marinated chicken, mozzarella cheese, flour tortilla, hot sauce, sour cream

BBQ PULLED PORK SLIDERS (2 PC) 85K

BBQ pulled pork, apple coleslaw, pickled onions, sesame seed bun

STEAK SLIDERS (2 PCS) 105K

Spice-rubbed ribeye steak, mozzarella cheese, grilled onions and bell peppers, mayo, yellow mustard

WINGS

KFC – KOREAN FRIED CHICKEN 110K

Deep fried marinated wings, sweet and spicy Korean marinade, sesame seeds

HONEY TEQUILA WINGS 120K

Deep fried marinated wings, honey tequila sauce, masa jalapenos, cilantro, blue cheese dipping sauce

KIMCHI CHICKEN GRATIN 85K

Korean marinated chicken, sauteed kimchi, onions, mozzarella cheese

KOREAN RAMEN

MALA CARNITAS RAMEN 85K

Korean ramen, mala soup base, smoked carnitas, garlic, spring onions

KIMCHI PORK BELLY RAMEN 85K

Korean ramen, doengang marinated pork belly, kimchi, spring onions

**Prices are subject to a 17% government tax and service charge.*

DRINKS MENU

COCKTAILS

SOJU CAIPIRINHA 100K

Soju, sugar, lime

SEOUL SLING 120K

Gin, soju, Benedictine, lime juice, simply syrup, cherry brandy, club soda, lemon slice

SMOKEY MEZCAL OLD FASHIONED 125K

Mezcal, Angostura bitters, agave syrup, orange peel

COCONUT MARGARITA 125K

1800 coconut, triple sec, lime juice, agave syrup, caramel rim

SPICY JALAPENO MARGARITA 120K

Jalapeno infused blanco tequila, Triple Sec, lime juice, agave syrup

MARMALADY 120K

Mint infused gin, lemon juice, orange juice, ginger/honey syrup

MAI PAPI 120K

Havana rum, crème de peach, crème de gingembre, lime juice, sugar, orange juice

SHAKEY PETE 120K

Gin, lemon juice, ginger syrup, Kura Kura Lager

EL CARIBE 120K

Havana Club, lime juice, coconut water, Falermum, pineapple

NEGRONI 125K

Gin, Campari, sweet Vermouth

CUCUMBER MOJITO 120K

Rum, coconut sugar, lime juice, club soda, cucumber, mint

APEROL SPRITZ 120K

Aperol, sparkling wine, club soda, orange slice

BEERS

KURA KURA LAGER 80K

A bright pilsner brewed slow and steady here in Bali. You'll find hints of bread and honey – with a crisp and dry finish

KURA KURA EASY ALE 80K

A dry light-bodied kolsch that is crisp, delicate, and oh-so-drinkable with subtle flavours of fruit and hop character

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DRINKS MENU

BEERS

KURA KURA ISLAND ALE 90K

A slow-drinking pale ale brewed right here in Bali. It's packed with fruity hop aromas and goes down super easy

KURA KURA IPA 110K

This IPA is jam-packed with flavor. Fruit forward aromas lend a hoppy punch atop a balanced malt body – finishing bitter & dry

RED WINE

COROA TINTO 120K PER GLASS/ 650K PER BOTTLE

WHITE WINE

TALL HORSE CHENIN BLANC 120K PER GLASS/ 650K PER BOTTLE

NON-ALCOHOLIC DRINKS

COKE 25K

COKE ZERO 25K

SPRITE 25K

COFFEE

ESPRESSO 30K

AMERICANO 30K

CAPPUCCINO 35K

CAFFE LATTE 40K

FLAT WHITE 35K

TEA

ENGLISH BREAKFAST 25K

GREEN TEA 25K

PEPPERMINT 25K

EARL GREY 25K

FRESH JUICE

MANGO 40K

ORANGE 40K

APPLE 40K

WATER

BALIAN STILL 30K

BALIAN SPARKLING 35K

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