



FOOD

SALADS

Organic Green & Halloumi Salad 155
pickled pumpkin, beetroot, cucumber, tomato cherry, avocado, lemon mustard dressing
GF | NF | VEO
detox | sleep

Baby Mesclun Salad 145
edamame, asparagus, tomato jam, pomegranate, grilled cauliflower, avocado ranch dressing
GF | SF
detox | sleep

Three Bean Salad 145
red bean, white bean, chickpeas, red onion, tomato cherry, avocado, sweet corn, rocket leaves, tahini dressing
VEO | DF
detox | sleep

MAINS

Cajun Calamari 180
lime, tartar sauce
SF
fitness

Gambas Al Ajillo 225
shrimp, chili, olive oil, lemon, ginger coriander, sour dough crouton
SF
fitness

Chicken Quesadillas 215
cajun-rubbed grilled chicken, lettuce, mozzarella cheese, tomato, avocado and pesto
SF
detox | sleep | fitness

Fairfax Egg Sandwich 185
scrambled egg, caramelized onion, chives cheddar cheese, chili mayonnaise
SF
sleep | fitness

Classix Melt Bikini 195
smoked ham, cheddar cheese, red onion, arugula salad, white toast, mustard mayonnaise
fitness

Reina Pepiada 185
chicken breast, red onion, garlic, avocado, sweet paprika, white toast, cheddar cheese, mayonnaise
SF
detox | sleep | fitness

BURGERS

Black Angus Beef Ranch Indonesia 235
cheddar cheese, caramelized onion, tomato, lettuce pickled, thousand island
sleep | fitness

Cliff Lobster 425
avocado, apple, pickles dressing, garlic herb aioli

Green And Halloumi 170
rye bread, avocado, roasted vegetables, hummus grilled halloumi cheese
VG
detox | sleep | fitness

PIZZA

Margherita 210
tomato sauce, baby mozzarella, cherry tomato oregano, basil
SF
sleep | fitness

Urutan 235
balinese pork sausage, tomato sauce, baby mozzarella green chili, Balinese spices
sleep | fitness

Spicy Roasted Eggplant 215
eggplant, tomato sauce, confit garlic, oregano, basil
VEO
sleep | fitness

Smoked Chicken 225
chicken, tomato sauce, baby mozzarella, coriander jalapeno, ranch dressing

DESSERT

Orange Caramel Flan 95
caramel pudding with caramel sauce
sleep

Pinacolada 115
coconut piped, pineapple cremeux
sleep

KIDS MENU

Chicken Bites And Salad
mesclun, pomelo, cashew nut avocado & tomato cherry
DF

Crispy Mac And Cheese
cream cheese sauce
SF | NF

Petit Fish Fillet
apple salad, aioli
DF | SF | NF

Beef Or Chicken Slider
brioche, cheddar cheese, ice berg, tomatoes hand cut fries and homemade ketchup
NF

135

DESSERT

Fudge Brownie
with butterscotch sauce and marshmallows

100

GF: Gluten Free | DF: Dairy Free | VG: Vegan | VEO: Vegan Option | NF: Nuts Free | SF: Sugar Free

All prices are quoted in '000 Indonesian rupiah and subject to 21% service charge and prevailing government tax.

C L I F F
B A R

BEVERAGE MENU



FRESH AND SMASHED

Local indigenous ingredients and the art of cocktail making!
We support our local farmers and explored Bali hidden ingredients.
Experienced our magical moment with your senses on touch, smell, sign, hear,
taste, and balance.

LAURIE'S ELIXIR

Bae soju, homemade pineapple kombucha

STRAWBERRY

Indulge Bedugul grown strawberry and dragon fruit, lemon juice,
Rich syrup, champagne emulsion, vodka-infused berries

APPLE & CELERY

Green apple, celery, lime, champagne emulsion, gin

CILANTRO AND GRAPE

Red grape, sweet-sour, cilantro, light rum

PINEAPPLE LYCHEE PASSION

Locally grown lychee, pineapple and bali white passion fruit,
Sweet and sour, vodka

COCONUT

Coconut pure, palm sugar, pineapple, lemon, kafir-lime foam,
Light rum-infused pineapple

RED BEL PEPPER

Bell pepper, basil, lemon, sweet and sour, vodka-infused berries

TOMATO

Tomato, lemon, rich syrup, vodka-infused citrus

PASSION MOJITO

Passion fruit, fresh lime, mint leaves, wild honey, spiced rum



SIGNATURE COCKTAIL BOTTLES

Homemade fermented ingredients to indulge your palate are prepared in advance and served in bottles of 250 ml (served for two)

LEMON GINGER

Homemade ginger lemon honey syrup, arak bali
200

CUCUMBER PICKLE

Homemade pickle juice, sweet and sour, gin-infused cucumber
220

COCONUT COFFEE

Cold brew tanamera coffee, palm sugar,
Coconut cream, vodka
250

PEA BUTTERFLY

Lemon juice, tabiabun beetroot syrup, champagne emulsion,
Arak Bali infused butterfly pea flower
270

SPICES GRAPE

Cinnamon, star anise, cloves, pineapple, apple,
Strawberry infused fermented grape juice, orange liquor, Remy martin
270

CHOCOLATE SAZERAC

Cocoa brown, malibu, bitter, Jim beam infused chocolate nibs
300



BEER

Brewed locally, with passion and a lot of work, but also lots of love, crafting amazing flavors that will surprise you. Yes, all are locally brewed.
Please note that some beers might not be available all the time

KURA KURA ISLAND ALE 4,3% ABV-5 IBU

A slow-drinking pale ale brewed
145

KURA KURA LAGER 4,1% ABV-5 IBU

A bright pilsener brewed slow and steady
145

ISLAND BREWING PILSENER 4,1% ABV-10 IBU

Dry, crisp with a slight maltiness and a balanced bitterness, Brewed with modern hops,
an easy-drinking beer
130

ISLAND BREWING SMALL HAZY 4,8% ABV- 10 IBU

A more hop-forward beer. Slightly haze, with just enough bitterness
to balance out the malt
130

BLACK SAND KOLSCH 4,2% ABV- 18 IBU

A high level of quality. Clean, slightly sweet, approachable and crisp,
a harmonized balance
130

PADILUWIH LAGER 4,5% ABV- 14 IBU

Brew with Jatiluwih rice, it has a clean finish with a hint of sweetness from the rice.
Liquid goldin -spired by Jatiluwih culture heritage
130

BRUT LAGER 4,7% ABV- 25 IBU

Low carb and highly carbonated sparkling Brut Beer.
It's infused with Jeruk Limau peel for a citrus aroma and has a dry finish
130

SALACA WHEAT 4,1% ABV- 50 IBU

Uniquely brewed with the sweet and light aroma of Salak.
A clear favorite with a twist of local festivity
130



THE ISLAND XPA 7,9% ABV- 10 IBU

Robust extra body, delightfully bitter, a delectable classic beer with added vigor
150

SINGARAJA 4,8% ABV- 15 IBU

Pilsener brewed with a stronger bitter taste
80

ALCOHOL FREE SELECTION

REFRESHMENT

SPICE GINGER

Lemon juice, orange juice, spice syrup top-up ginger beer

SMASHED

Lychee, lime, orange, lemonade

GINGER BEER

Fermente young red ginger, lime, sugar

100

KOMBUCHA

Fermente homemade aromatic silver moon tea
Original 120 | strawberry 130 | pineapple ginger 130



ITALIAN SODA

CUCUMBER MINT

Cucumber, mint leaves, homemade sparkling water

MIX BERRY

Bedugul raspberry, strawberry, lime, homemade sparkling water

VANILLA VIOLET

Homemade violet syrup, fresh lime, homemade sparkling water

75

BALINESE SODA

MINT CARDAMOM

Homemade mint cardamom syrup, mint leaves, homemade sparkling water

TABIABUN BEETROOT

Homemade tabiabun syrup, mint leaves, homemade sparkling water

LEMONGRASS ANISE

Lemongrass, star anise, earl grey tea, mint leaves, homemade sparkling water

75

COCONUT INFUSED

GINGER LIME MINT

Coconut water, local ginger, mint leaves

MINT LYCHEE

Coconut water, mint leaves, lychee fruit

TANGERINE MINT

Coconut water, mint leaves, kinKintamaningerine

110



PROBIOTIC BOOSTER

BANANA STRAWBERRY

Banana, strawberry, honey, probiotic yogurt

MANGO, PASSION

Mango, passion fruit, honey, probiotic yogurt

TROPICAL SMOOTHIE

Pineapple, mango, banana, carrot, honey probiotic yogurt

110

FRESH JUICES | 70

Orange, mango, watermelon, pineapple, strawberry

LEAVES AND BEANS

TEA | 55

English breakfast tea, earl grey, darjeling, lung ching green tea, silvermoon tea

TANAMERA COFFEE

Tanamera coffee uses Indonesian coffee beans, sourced directly from Indonesia's most renowned

SINGLE SHOT | 55 DOUBLE SHOT | 75

Espresso, americano, cappuccino, caffe latte, mochaccino

ICED COFFEE | 55

Americano on the rocks, caffe latte

CHOCOLATE | 65

Hot or iced chocolate



LIQUOR SELECTION

By Glass | By the Bottle

COGNAC

Remy Martin XO	975 30.000
Hennessy XO	825 25.000

SINGLE MALT WHISKY

Macallan 12 Years	395 11.000
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SCOTCH WHISKY

Chivas Regal 18 Years Old	350 8.500
Chivas Regal 12 Years Old	225 4.600
Dewar's 15 Years Old	280 4.300
Johnnie Walker Black Label	250 4.000
Dewar's 12 Years Old	210 3.460
Johnnie Walker Red Label	165 2.500

AMERICAN WHISKEY

Jack Daniel	185 4.000
Bulleit Bourbon	185 3.750
Jim Beam	165 3.000

IRISH WHISKY

Old Bushmills	165 2.900
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JAPANESE WHISKY

Hibiki Japanese Harmony	500 10.000
Suntory Kakubin	198 3.900
Tenjaku	200 2.600

GIN

Hendrik's	255 7.000
Monkey 47	225 4.450
Bombay Sapphire	185 3.500
Tanqueray	185 3.200
Beefeater Gin	165 2.500
Seagram	150 1.750

RUM

Ron Zacapa 23 Years Old	255 7.000
Bacardi Light Rum	165 2.600
Myer's Original Dark Rum	165 2.400
Malibu Coconut Rum	225 2.250
Captain Morgan Spiced Rum	165 1.500

VODKA

Grey Goose	255 6.000
Belvedere	225 4.500
Absolut Elyx	215 4.000
Ketel One	165 3.000
Seagram	110 1.000

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By Glass | By the Bottle/
Carafe

TEQUILA

Patron Reposado	255 5.850
Don Julio Anejo	255 5.500
1800 Anejo	215 4.000
Jose Quervo Reposado	165 2.700

Soju

Bae Soju	250
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Sake

Sake Ozeki Hanjoso Karatamba	600
Sake Ozeki Hana Awaka (Sparkling)	680

Liqueur

Benedictine D.O.M	255 6.000
Cointreau	165 3.000
Drambuie Classic	165 3.000
Vaccari Sambucca	165 2.750
Kahlua	165 2.250
Baileys Irish Cream	165 2.250

Vermouth

Mancino Bianco	165 2.500
Mancino Secco	165 2.500
Mancino Rosso	165 2.500

"ARCHIPELAGO CIGAR"

Royal Crown	160
Majestic	200
Nobel Master	210
Golden Vintage	210
Legacy	230