

Our Signature coffees

HOT / FRAPPE

Espresso Single

20,000 IDR

Espresso Double

35,000 IDR

Cappucino

35,000 IDR

Americano

30,000 IDR

Latte

35,000 IDR

Vanilla

35,000 IDR

Hazelnut

35,000 IDR

Butter Scotch

35,000 IDR

Roun

35,000 IDR

TEA

Lemon Grass Tea

25,000 IDR

Ginger Tea

30,000 IDR

Lemon Tea

25,000 IDR

BREAKFAST

MENU

CHOCOLAT CROISSANT

25,000 IDR



CROISSANT

25,000 IDR

AMERICAN BREAKFAST

75,000 IDR

EGGS (FRIED/OMELETS/SCRAM), BEEF BACON, BABY POTATOES, TOMATO, BREAD, BUTTER , JAM OR HONEY. COFFEE OR TEA ANY CHOICE



ENGLISH BREAKFAST

75,000 IDR

EGGS (FRIED/OMELETS/SCRAMBLED), BEEF BACON, TOMATO, MUSHROOM, BAKED BEANS, CHOCOLATE CAKE. COFFEE OR TEA ANY CHOICE



ZEN ZEN BREAKFAST

90,000 IDR

BAGUETTE OR CROISSANT (BUTTER, HONEY/JAM)
ANY EGGS STYLE (SCRAMBLED, FRIED, POACHED, OMELET)
FRESH ORANGE JUICE ,COFFEE OR TEA



DESSERT

MENU

CREPES

(Nutela /Sugar /
Brown Sugar /
Jam /Honey)



35,000 IDR

PANCAKES

Chocolat Topping /
Icing Sugar



25,000 IDR

CHOCOLAT FONDANT



55,000 IDR

SMOOTHIE BOWL



Dragon fruit



Banana Mango



Banana Kurma



60,000 IDR

DESSERT

MENU

GRANOLA FRUIT BOWL

(Fruit Season , Granola ,
Honey Yogurt or Milk)



60,000 IDR

FRESH FRUIT PLATER

(Season Fruits)



35,000 IDR

CREME BRULE



45,000 IDR

CREME CARAMEL



25,000 IDR

CHOCOLAT CAKE



45,000 IDR



INDONESIAN MENU

EXPLORE VIBRANT LANDSCAPE AND SAVOR INCREDIBLE FOOD



UDANG BAKAR JIMBARAN

120,000 idr

DISCOVER A SPECIALTY FROM BALI: GENEROUS GRILLED SHRIMP. MARINATED IN A RICH AND SMOKY SEASONING, WITH SHALLOTS,GARLIC, CHILIES, AND TURMERIC, THEY OFFER AN EXPLOSION OF SMOKY AND SPICY FLAVORS, TYPICAL OF JIMBARAN'S BEACHES. SERVE WITH RICE AND VEGETABLES



SOTO BANDUNG

65,000 idr

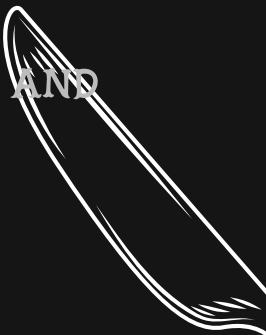
DISCOVER A UNIQUE INDONESIAN SOUP WITH THIS SOTO BANDUNG. A CLEAR AND REFRESHING BEEF BROTH GARNISHED WITH TENDER BEEF PIECES, RADISH, AND FRIED SOYBEANS, FOR AN EXPERIENCE THAT IS BOTH LIGHT AND FLAVORFUL. SERVE WITH RICE



SATE AYAM

55,000 idr

DISCOVER OUR INDONESIAN CHICKEN SATAY, SKEWERS OF TENDER CHICKEN GRILLED TO PERFECTION. SERVED WITH A DELICIOUS PEANUT SAUCE, SOY SAUCE, AND FRESH CONDIMENTS FOR A FLAVORFUL AND AUTHENTIC EXPERIENCE. SERVE WITH RICE



NASI GORENG AYAM / SEA FOOD

50,000 idr

NASI GORENG AYAM IS A CLASSIC INDONESIAN FRIED RICE DISH FEATURING STIR-FRIED RICE WITH SUCCULENT PIECES OF CHICKEN OR SEA FOOD, A MEDLEY OF FRESH VEGETABLES, AND A RICH, SAVORY BLEND OF SPICES AND SWEET SOY SAUCE.

NASI CAMPUR

70,000 idr

NASI CAMPUR, MEANING "MIXED RICE," IS A POPULAR INDONESIAN DISH THAT FEATURES A SCOOP OF STEAMED RICE SURROUNDED BY AN ASSORTMENT OF SMALL, FLAVORFUL SIDE DISHES.





INDONESIAN MENU

EXPLORE VIBRANT LANDSCAPES AND SAVOR INCREDIBLE FOOD



AYAM GORENG REMPAH

65,000 idr

DISCOVER THIS INDONESIAN FRIED CHICKEN, MARINATED AND COOKED WITH GALANGAL, GIVING IT A UNIQUE AND FRAGRANT FLAVOR. SERVED CRISPY WITH FRIED SPICES AS A GARNISH. SERVE WITH RICE AND VEGETABLES



TIM KERAPU

75,000 idr

A TENDER AND DELICATE GROUPER, STEAMED WITH FRESH GINGER, GARLIC, AND CHILI FOR A TOUCH OF VIBRANCY. SEASONED WITH A SAVORY SAUCE MADE FROM SOY, FISH FOR A LIGHT AND FRAGRANT DISH. SERVE WITH RICE



BEBEK GORENG

85,000 idr

DISCOVER BEBEK GORENG, AN INDONESIAN FRIED DUCK WITH CRISPY SKIN AND TENDER MEAT. MARINATED IN A SAVORY BLEND OF SPICES, IT'S FRIED TO PERFECTION FOR AN AUTHENTIC TASTE. SERVE WITH RICE AND VEGETABLES



UDANG BALADO

80,000 idr

ENJOY OUR TENDER SHRIMP, SAUTÉED IN A RICH AND FRAGRANT BALADO SAUCE. THIS TRADITIONAL BLEND OF RED CHILI PEPPERS, SHALLOTS, AND GARLIC OFFERS AN EXPLOSION OF FLAVOR THAT IS BOTH SPICY AND DELICIOUSLY SAVORY. SERVE WITH RICE



CUMI ASAM MANIS

85,000 idr

ENJOY OUR TENDER SQUID, COOKED IN AN INDONESIAN SWEET AND SOUR SAUCE. THIS BALANCED DISH OFFERS A MIX OF SWEET, TANGY, AND SLIGHTLY SPICY FLAVORS, PERFECT FOR SEAFOOD LOVERS. SERVE WITH RICE



IKAN PESMOL

85,000 idr

DISCOVER THIS INDONESIAN DISH WHERE TENDER FISH IS HALF-FRIED, THEN SIMMERED IN A CREAMY SAUCE FRAGRANCED WITH TURMERIC. SPICES AND COCONUT MILK CREATE A VIBRANT YELLOW SAUCE THAT IS BOTH RICH AND DELICATE. SERVE WITH RICE

WESTERN MENU

A MOMENT OF LUXURY ON YOUR PLATE.



CHEESE FONDUE (1 /2 OR 4 PORTIONS) **170,000 IDR (PORTION)**

IMAGINE A CHEESE FONDUE THAT FUSES FRENCH TECHNIQUE WITH INDONESIAN INGREDIENTS. THIS UNIQUE "FONDUE NUSANTARA" IS MADE WITH A MILD, NUTTY INDONESIAN ARTISANAL CHEESE, MELTED WITH A DRY, CRISP BALINESE WHITE WINE. THE FONDUE IS INFUSED WITH THE FAMILIAR FLAVORS OF GARLIC AND A DASH OF WHITE PEPPER. FOR DIPPING, SIMPLE CUBES OF CRUSTY INDONESIAN BREAD ARE PERFECT FOR SOPPING UP THE CREAMY, DELICIOUS MIXTURE. IT'S A CULINARY CREATION THAT OFFERS A TASTE OF FRANCE WITH AN UNDENIABLY INDONESIAN SOUL.



FISH SOUP (MARSEILLE)

135,000 IDR

THE ESSENCE OF THE SEA IN A BOWL. OUR MARSEILLE FISH SOUP IS A DEEPLY SAVORY, SAFFRON-INFUSED BROTH, CREATED FROM A TRADITIONAL BLEND OF LOCAL FISH. A RUSTIC, UNFORGETTABLE TASTE OF COASTAL FRENCH CUISINE. SERVE WITH BREAD CROUTON , ROUILLE (SPICY MAYONNAISE , EMMENTAL CHEESE)



BEEF RIBS BOURGUIGNON

140,000 IDR

A RICH AND HEARTY BEEF STEW, SLOW-BRAISED IN RED WINE WITH PEARL ONIONS, MUSHROOMS, CARROTS, HERBS .

THIS CLASSIC FRENCH DISH IS THE ULTIMATE IN COMFORT FOOD, WITH FORK-TENDER BEEF AND A DEEPLY SAVORY, COMPLEX SAUCE.

(CHOOSE YOUR ACCOMPANIMENT)

LASAGNA BOLOGNAISE

95,000 IDR

LAYERS OF FRESH PASTA ARE GENEROUSLY COATED WITH A RICH, SLOW-SIMMERED BOLOGNESE MEAT SAUCE, CREAMY BÉCHAMEL, AND A BLEND OF EMMENTAL OR MOZZARELLA CHEESES. BAKED TO GOLDEN-BROWN PERFECTION, THIS IS THE ULTIMATE ITALIAN COMFORT FOOD. SERVE WITH FRESH SALAD AND FRENCH DRESSING



LASAGNA VEGETARIAN

65,000 IDR

A SOPHISTICATED TAKE ON A CLASSIC. THIS LASAGNA IS LAYERED WITH A MEDLEY OF FINELY ROASTED SEASONAL VEGETABLES, A RICH LUXURIOUS HERBED BÉCHAMEL. FINISHED WITH A PERFECTLY BAKED CHEESE CRUST, IT'S A DISH THAT'S BOTH LIGHT AND DEEPLY SATISFYING. SERVE WITH FRESH SALADE AND FRENCH DRESSING

ACCOMPANIMENT

MASHED POTATOES,/ FRENCH FRIES?/ RICE / MIX VEGETABLE



WESTERN MENU

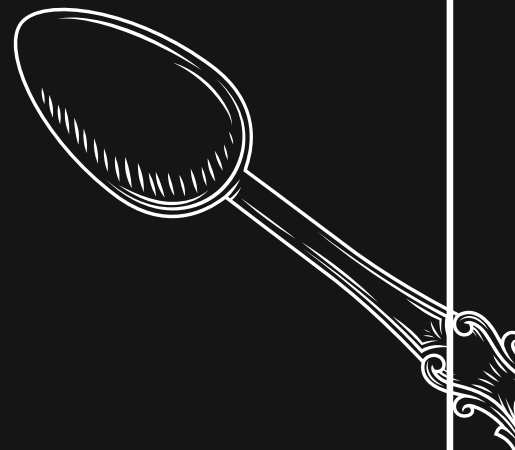
A MOMENT OF LUXURY ON YOUR PLATE.

CHILI CON CARNE

85,000 IDR



SPICY MEXICAN STEW
CONTAINING CHILI PEPPERS MEAT,
TOMATOES KIDNEY BEANS .
WHITE RICE



TOMATOES MEATBALL

75,000 IDR



MEATBALL COOKED WITH
TOMATO SAUCE AND HERBS.
MASHED POTATOES

TOMATO FARCIE

80,000 IDR



FRENCH STUFFED
2 TO 3 TOMATOES, (DEPEND SIZES)
FILLED WITH MINCED MEAT ,HERBS



BEEF BURGER

75,000 IDR



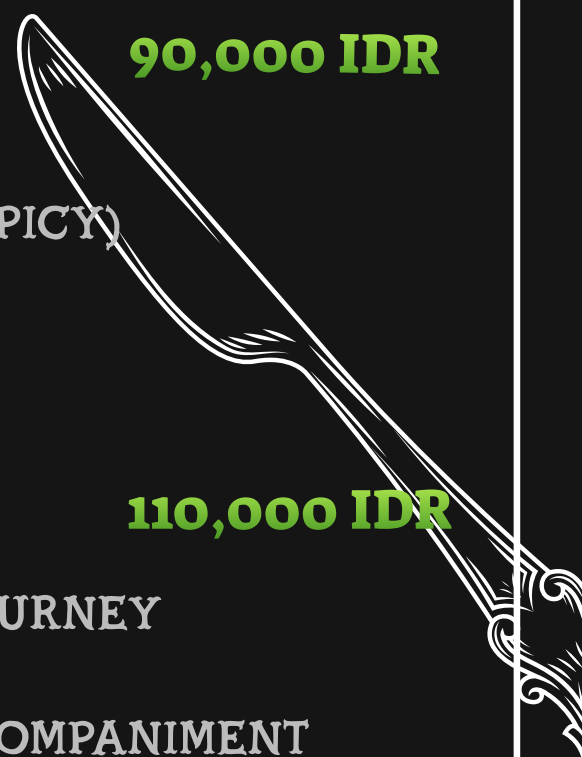
BURGER XL BUN, PATTY WITH
SOME TOPPINGS ,GREEN SALAD,
TOMATO,OGNION
FRENCH FRIES

SAUSAGE CHORIZO

90,000 IDR



FRIED CHORIZO SAUSAGE 2 PCS (SPICY)
FRENCH FRIES



CHEESE PLATER

110,000 IDR



EXPERIENCE A UNIQUE CULINARY JOURNEY
WITH OUR INDONESIAN
ARTISAN FIVE-CHEESE PLATTER. ACCOMPANIMENT
WITH GREEN SALAD , ONIONS, TOMATOES



LET'S EAT MORE!

STARTER

SAMOSA VEGETABLES

~~25,000 IDR~~

SAMOSA MEAT

~~35,000 IDR~~

BRUSCHETTA

~~30,000 IDR~~

CALAMARI RING

~~45,000 IDR~~

CHICKEN WINGS

~~45,000 IDR~~

CROQUETTES VEGETABLES

~~30,000 IDR~~

CORN FRITTER

~~20,000 IDR~~

SIDE DISHES

FRENCH FRIES

~~25,000 IDR~~

MASHED POTATOES

~~25,000 IDR~~

MASHED POTATOES GORGONZOLA

~~40,000 IDR~~

WHITE RICE

~~10,000 IDR~~

YELLOW RICE

~~15,000 IDR~~

BASMATI RICE

~~20,000 IDR~~

FRIED VEGETABLE

~~20,000 IDR~~

TOMATOES PROVENCAL

~~30,000 IDR~~

GARLIC BREAD

~~25,000 IDR~~





WINE *Selections*

RED WINE



FRANCE

Grands Terroirs Bordeaux Superieur

Dourthe Grands Terroirs Bordeaux Supérieur is a smooth and fruit-forward red wine from Bordeaux, made primarily from Merlot, with Cabernet Sauvignon and Cabernet Franc.

It features a deep garnet hue, elegant red berry aromas, and silky tannins. Balanced and approachable, this wine pairs beautifully with red meats, cheeses, and hearty dishes.



Bottle : 850,000 IDR



AUSTRALIAN

Jacobs Creek Shiraz Cabernet

A classically Australian blend of Shiraz and Cabernet Sauvignon made in a soft, approachable style.

Aroma: Dark cherry and plum with notes of mocha spice. A bright, medium-length wine made in an approachable style. The palate offers plum and warmed berry flavours and lovely soft tannins.



Bottle : 650,000 IDR

Glass : 105,000 IDR



SPAIN

Ramon Bilbao Crianza

Bodegas Ramón Bilbao was founded in 1924, in the town of Haro, the wine capital of Rioja. Ramon Bilbao Crianza is a medium bodied red wine that is a maroon hue, with the aroma of fresh, dark fruits like blackberries, and licorice with sweet tones of nutmeg. Intense in the mouth. Made using 100% Tempranillo, Ramon Bilbao Crianza pairs well with cold meats and mild cheeses, white meats and blue fish.



Bottle 790,000 IDR



CHILE

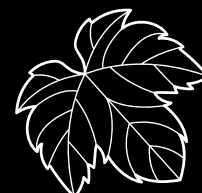
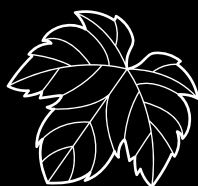
Yali Wild Swam Cabernet Sauvignon

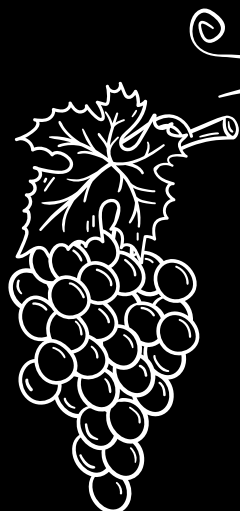
Yali Wild Swan Cabernet Sauvignon is a Chilean red wine known for its approachable and fruit-forward style. It features a blend of Cabernet Sauvignon and a touch of Syrah, offering a deep ruby color and aromas of fresh red fruits like raspberries and blackcurrants, with hints of vanilla and chocolate. With a good body and balanced acidity, this wine presents a smooth, elegant palate with ripe tannins, making it a great pairing for red meats and mature cheeses.



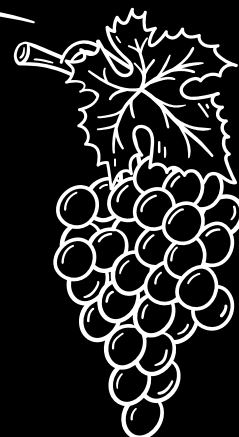
Bottle: 720,000 IDR

Glass: 120,000 IDR





WINE *Selections*



WHITE WINE



FRANCE

Domaine De Bila Haut – Cotes Du Roussillon Villages Blanc

Domaine De Bila – Haut Roussillon Blanc is a well-balanced white wine that combines the best of different grape varieties and soils.

This wine is a blend of Grenache Blanc, Grenache Gris, and Macabeu grapes, which provide a unique taste and aroma profile.

Bottle : 890,000 Idr

Glass : 90,000 Idr



CHILE

Monkey Puzzle Sauvignon Blanc

Monkey Puzzle Sauvignon Blanc is an easy to drink Chilean wine that is very fruity with white currant, fresh herbs and lime aromas.

Monkey Puzzle Sauvignon Blanc is good value for money and is a great everyday white wine.

Bottle : 630,000 Idr

Glass : 70,000 Idr



INDONESIA

Two Islands Chardonnay

Two Islands Chardonnay is a fruity and dry wine with medium acidity. Vinified in Bali, Two Islands uses South Australian grapes.

You'll notice tropical fruits such as papaya and pineapple are present upon first tasting with hints of vanilla and a slight minimality. On the nose most prominently you'll smell citrus tones.

The flavours are well balanced making for a very tasty wine.

Best paired with fresh Balinese seafood dishes.

Bottle : 550,000 Idr

Glass : 60,000 Idr



NEW ZELAND

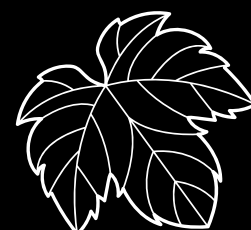
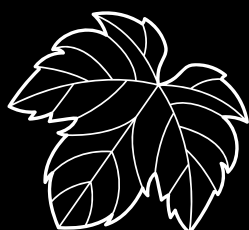
Ohau Gravels Woven Stone Sauvignon Blanc

Ohau Gravels Woven Stone Sauvignon Blanc is a medium-bodied zesty white wine from New Zealand with aromas of lemon, green apple and honey.

On the palate lemons, lime sherbet, grapefruit and passionfruit or dominant.

Bottle : 650,000 Idr

Glass : 70,000 Idr



Cocktails!

Irish Coffee

125,000 IDR



Mojito

130,000 IDR



Pinacolada

130,000 IDR



Cuba Libre

135,000 IDR



Margerita

140,000 IDR



Blody Mary

160,000 IDR



Soft Drinks

Coca Cola Bottle : 15,000 IDR

Coca Cola Zero Can : 20,000 IDR

Coca Cola Can : 20,000 IDR

Schweppes Can : 20,000 IDR

Tea fruity : 15,000 IDR

Sprite : 15,000 IDR

Water

Fanta soda water : 15,000 IDR

Aqua reflection Sparkling : 75,000 IDR

Polaris water : 20,000 IDR

Aqua water 20cl : 10,000 IDR

Pocari water : 15,000 IDR

Mocktails!

Virgin Mojito

45,000 IDR

Virgin Pinacolada

50,000 IDR

Strawberry Lemonade

45,000 IDR

Pineapple Mint Cooler

45,000 IDR

Shirley Temple

50,000 IDR





JUICE

Menu

Watermelon.....35,000 IDR

Orange.....35,000 IDR

Tomato.....35,000 IDR

Dragon Fruit.....35,000 IDR

Pineapple..... 35,000 I IDR

Avocado.....45,000 IDR
(When Season)

Green Detox.....35,000 IDR

Skin Glow.....35,000 IDR



Warungjoggloalzenzen



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