

## HOUSE BREADS & DIPS

**House Baked Sourdough**  
Salted Butter  
**45**

**Banging Hummus**  
Whipped Chick Pea - Evo - Crunchy Chickpeas -  
Spiced Yoghurt  
**75**

**Focaccia Mortadella with Truffles**  
Fresh Cheese - Black Pepper - Fresh Winter Black Truffle -  
Baked Focaccia - House Mortadella  
**75**

## SMALL PLATES

**Freshly Shucked Lombok Oysters (6 pcs)**  
Shallot Vinegar & Escabeche  
Or  
Coconut Tigers Milk, Oyster Puree, Kemangi Oil  
**195**

**Baked Scallops (3 pcs)**  
Chilli Garlic Butter - Black Beans Dressing  
**190**

**Coral Trout Carpaccio**  
Coconut Tigers Milk - Radish - Lemon Basil Oil - Ginger Flower  
**120**  
Add 5 gr Kaluga Imperial Caviar 200K

**Baked Lombok Oyster (4 pcs)**  
Garlic Lemon Butter - Parmesan - Noisette Crumbs vs Mush Truffle  
**140**

**House Tomato Tartare**  
Stracciatella - House-baked Sour Dough  
**120**

**Organic Bedugul Beetroots**  
Coal Roasted - Chocolate and Raspberry Dressing - Garden Leaves  
**95**

**Chargrilled Octopus**  
Roasted Bell Pepper Puree - Crispy Potato - Fermented Black  
Beans Salsa - Salmon Eggs (Chimi)  
**200**

**Mushroom & Tofu on Potato Pave (3 pcs)**  
Tofu & Parmesan Custard - Wild Mushroom Duxelle - Crispy Potato  
**75**

**Chicken Liver Parfait "En Croute" (3 pcs)**  
Toasted Brioche - Confit Baby Starfruit  
**75**

**Wagyu Beef Carpaccio**  
Truffle Ponzu - Fresh Herbs - Shimeji Mushrooms - Sourdough Crackers  
**170**

**Pork & Octopus**  
Suckling Pig - Grilled Octopus - Kaffir Lime & Ponzu Gel -  
Lemon Puree - Sticky Pork Jus  
**240**

**Kaluga Imperial Caviar**  
Classic Condiments - Vodka Creme Fraiche - Seaweed Croutes  
**1800**

## LUNA GARDEN

**Wild Mushroom Risotto**  
Garden Mushrooms - Truffle Emulsion - Shaved Truffles  
**160**

**Cauliflower Steak**  
Cauliflower Pure - Curry Oil - Crispy Tempeh - Chives -  
Chimichurri  
**95**

**Fresh Pasta Spaghettini**  
Asparagus - Sheeps Milk Cheese - Truffle  
**160**

**Wood Fired Baby Carrots**  
Spiced Yoghurt - Honeycomb - Hazelnut Crumble  
**95**

## WOOD FIRED OVEN & GRILL

**Grandma's Slow Cooked Organic Chicken**  
"Legs & Thighs"  
In a Light Chicken Jus with Smoked Bacon,  
Garden Mushrooms and Lemon Thyme  
**210**

**Grilled Baramundi Fillet (500 gr)**  
Chilli & Garlic Butter - Tomato & Garlic Salsa  
**350**

**All Day Roasted Suckling Pork**  
Lemon Pure - Sticky Pork Jus  
**350**

**Slow Cooked Organic Chicken "Legs & Thighs"**  
Cooked Over Coals  
**180**

**Grilled Prawn Spiced Butter Lemon (4 pcs)**  
Curry Tempeh - Curry Butter - Curry Leaf  
**360**

**All Day Braised Lamb Shank (500 gr)**  
A Ragout of Green Beans - Fresh Peas - Mint -  
Pistachio in a Garlic Emulsion - Potato Puree - Lightly Spiced Pan Juices  
**390**

## THE STEAKS

**Sher Wagyu Rump Cap MB7 (250 gr)**  
"Au Poivre" with Brandy Cream Sauce and Fresh Peppercorns  
**495**

**Sher Wagyu Picanha MB7 (300 gr)**  
Wood-fired Grilled  
**550**

**Surf & Turf**  
250 gr Sher Wagyu Rump - Grilled Slipper Lobster -  
Garlic Butter - Pepper Sauce  
**650**

**Stockyard Gold Black Angus Grain Fed Cuberoll**  
(300 gr)  
Wood-fired Grilled  
**775**

**O'Connors Black Angus Pasture Fed**  
T-bone (600 gr)  
Wood-fired Grilled  
**900**

## SAUCES

Try Them All For 100K

**Classic Béarnaise**  
Butter - Red Wine Vinegar - Taragon  
**35**

**Black Pepper Jus**  
Beef Jus - Black Pepper - Brandy  
**35**

**Chimichurri**  
Parsley - Garlic - Olive Oil - Sherry Vinegar  
**35**

**Port Mushroom Velute**  
Wild Mushrooms - Port Wine - Beef Jus  
**35**

## SIDES

Choose 4 Sides for 200K

**Whipped Potato Pure "Signature"**  
Roasted Garlic - Chives - Parmesan  
**60**

**Steak Chips**  
Rock Salt  
**60**

**Crispy Fried Smokey Potatoes**  
Cheesy Rarebit Sauce  
**80**

**Burnt Broccoli Salad**  
Silken Tofu - Confit Tomato - Sesame Dressing  
**60**

**Creamed Spinach**  
Nutmeg - Cheese  
**60**

**Sautéed Mushroom**  
Shallots - Brown Butter - Herbs  
**60**

**Asparagus Wrapped in Ham**  
Citrus Butter and Hazelnut Breadcrumbs  
**80**

**Garden Salad**  
Oil & Vinegar - Mustard Dressing  
**60**

**PREMIUM COCKTAILS 195K**

**Flaming Heart**

Hendrick's Gin Infused with Strawberry Coffee - Tarragon Oleo

**Berry Noir**

Grey Goose Vodka - Raspberry - Pineapple - Lemon - Creme De Cassis - Limoncello

**The Mexican**

Don Julio Blanco - Triple Sec - Lime - Passion Fruit - Mint

**Sexy Cinderella**

Hendricks Gin - Campari - Passion Fruit - Peach - Sparkling Wine

**Foot Loose**

Grey Goose Vodka - Peach - Butterfly Pea - Yuzu

**Palma Royale**

Don Julio Blanco - Lime - Agave - Pomelo - Blood Orange Tonic

**Desert Rose**

Hendricks Gin - Kecicang Berry - Cherry Brandy - Yuzu Tonic

**SIGNATURE COCKTAILS 155K**

**Luna Bloody Mary**

Skyv Vodka - Roasted Tomato Sorbet - Lemon Juice - Tabasco - Worcester Sauce

**Lazy Mule**

Skyv Vodka - Lime - Watermelon - Homemade Ginger Beer

**Porn Star**

Skyv Vodka - Vanilla - Sparkling Wine - Passion Fruit Espuma

**The Magician**

Red Bull - Passion Fruit - Mandarin Orange Shrub - Monkey Shoulder

**Belvedere Spritz**

Belvedere Vodka - House Limoncello - Blood Orange Tonic - Pomelo

**Lychee Tiki**

East Indies Gin - Lemon - Calamansi - Pineapple - Chilli Blossom - Lychee

**The Popper's**

Bacardi Spiced Rum - Bourbon - Jackfruit Sorbet - Passion Fruit - Pink Grapefruit

**Luna Island**

Espolon Tequila - Vodka - Rum - Gin - Rosella Infused Cherry Brandy - Lemon

**Illusionist**

Espolon Tequila - Lime - Homemade Ginger Beer - Crème De Cassis

**Tropical Thunder**

Bacardi spiced - Dark Rum - Lime - Homemade Ginger Beer

**Hidden Temptation**

Skyv Vodka - Peach - Orange - Cranberry - Lemon

**Coconut Espresso Martini**

Bacardi Spiced Rum - Coconut Rum - Vanilla Coffee - Coconut Espuma

**Coconut Daiquiri**

Bacardi Spiced Rum - Coconut Rum - Coconut Cream - Almond - Lime

**Mango Daiquiri**

Bacardi Spiced Rum - Mango Sorbet - Peach Syrup - Lemon Juice

**Passion Fruit Margarita**

Espolon Tequila - Passion Pure - Vanilla - Soursop - Orange Curaçao

**Pink Paradise**

Rosé Wine - Peach - Mango - Lemon

**A TWIST ON CLASSIC COCKTAILS 160K**

**Aperol Spritz**

Aperol - Sparkling Wine - Soda

**Campari Spritz**

Campari - Sparkling Wine - Orange - Soda

**Negroni**

Campari - Gin - Sweet Vermouth

**Bellini**

Peach Puree - Prosecco

**Amaretto Sour**

Amaretto - Lemon - Angostura Bitter - Egg White

**Margarita**

Espolon Tequila - Lime - Orange Curacao

**Caipirinha**

Bacardi Carta Blanca - Lime - Brown Suga

**Mojito**

Bacardi Carta Blanca - Lime - Mint - Caster Sugar

**Piña Colada**

Bacardi Spiced - Coconut Cream - Lime - Dark Rum - Pineapple

**Lychee Martini**

Vodka - Lemon - Lychee

**Espresso Martini**

Skyv Vodka - Coffee Liqueur - Vanilla Coffee

**White Sangria**

White Wine - Limoncello - Peach - Triple Sec - Orange - Strawberry - Lemon - Mint

**Sparkling Red Sangria**

Sparkling Red Wine - Rose Liqueur - Triple Sec - Orange - Strawberry - Lemon - Mint

**SHOOTERS**

**Homemade Limoncello**

85

**Kitty Kiss**

Vodka - Peach - Liqueur - Cranberry & Lime

85

**Kamikaze**

Vodka - Triple Sec - Lime

85

**Tequila Boom**

Espolon Tequila - Sprite

135

**Jägerbomb**

Red Bull - Jägermeister Ice Cold

135

**B52**

Baileys - Coffee Liqueur - Triple Sec

150

**ICE COLD BEER**

**ALL DAY BUCKET PROMO**

	Bottle	Bucket (3 pcs)	Bucket (10 pcs)
Corona	135	300	890
Hoegaarden Witbier	135	325	900
Asahi	125	250	760
Peroni	125	250	760
Sapporo	135	280	860
San Miguel Light	75	180	475
San Miguel Cerveza Blanca	75	180	475
San Miguel Cerveza Negra	75	180	475

**WINE BY THE GLASS**

**SPARKLING**

**La Gioiosa Prosecco di Treviso Brut**

Veneto, Italy NV

Glass Bottle

160 775

**WHITE WINE**

**Tomassi "Le Rosse", Pinot Grigio**

Veneto, Italy 2022

160 775

**Hāhā, Sauvignon Blanc**

Marlborough, New Zealand 2020

165 800

**ROSE**

**Maison Mirabeau "Forever Summer", Grenache-Syrah**

Southern France, France 2022

155 750

**RED WINE**

**Barton & Guestier, Pinot Noir**

Languedoc, France 2022

145 700

**Masseria Pietrosa "Prima Voce", Negroamaro**

160 775

**BEER ON TAP**

Heineken

75

**SANTAI HARD SELTZER**

Passion Fruit & Guava

85

Lemon & Lime

85

Apple, Ginger & Acai

85

**Bucket (3 pcs)**

200

**CIDER**

	Bottle	Bucket (3 pcs)
Albens Apple	100	250
Albens Mango	100	250
Albens Strawberry	100	250

**TROPICAL ICE TEA**

**75K**

Lychee Ice Tea

Gingerflower Berry's Tea

Hisbiscus Raspberry Tea

**RED BULL**

Red Bull Energy Drink	65
Red Bull Vodka	130
Passion Bull	85

**LOOSE LEAF TEA**

**50K**

Indonesian Breakfast

French Earl Grey

Long Green

Jasmine Green

Peppermint

Serenity Chamomile

**SOFT DRINKS 40K**

Candid Ginger Ale

Coca Cola

Coke Zero

Tonic

Soda Water

Sprite

**DETOX & JUICE 65K**

**ABCG**

Apple - Beetroot - Carrot - Ginger

**Daily Green**

Apple - Cucumber - Spinach - Lemon - Mint

**Dawn Patrol**

Orange - Carrot - Ginger - Turmeric

**Watermelon Ginger**

**Young Coconut**

**Orange Juice**

**Pineapple Juice**

**Apple Juice**

**Cranberry Juice**

**MOCKTAILS**

**& SQUASH 85K**

CREATE YOUR OWN MOCKTAILS BASED ON OUR SIGNATURE COCKTAILS

Squash - Lime / Lemon / Orange Juice / Pineapple Juice / Apple Juice / Cranberry Juice

**HOT/ICE COFFEE**

Flat White/Latte/Cappuccino	45
Americano/Long Black/Macchiato/Double Espresso	35
Espresso	25
<b>Choose Your Add Ons:</b>	10
Oat Milk   Almond	

**MINERAL WATER**

Balian Mineral Water 330 ml	40
Balian Mineral Water 750 ml	65
Balian Sparkling Mineral Water 330 ml	40
Balian Sparkling Mineral Water 750 ml	65
OASIS Water 380 ml	40
OASIS BLÚ 380 ml	40