Flow MENU BREAKFAST

CONTINENTAL BREAKFAST 350K

COFFEE OR TEA

SEASONAL FRUITS SALAD **OR**SEASONAL FRUITS PLATTER **OR**• FRESH FRUITS JUICE

ARTISAN PLAIN CROISSANT **OR** ALMOND CROISSANT **OR** PAIN AU CHOCO **OR** SELECTION OF CEREAL, CORNFLAKES, COCO CRUNCH, COCO POP

PANCAKE

SOFT PANCAKE | TOPPED WITH FRESH STRAWBERRY | STRAWBERRY COULIS MANGO COULIS | ICING SUGAR AND HONEY **OR**

CRISPY WAFFLE

CONVEX MANGER WAFFLE SERVED WITH BLUE PIE YOGURT SAUCE, TARRAGON MUFFLE SYRUP EXOTIC FRESH FRUITS SERVED WITH GELATO

AMERICAN BREAKFAST 350K

COFFEE OR TEA

SEASONAL FRUITS SALAD **OR**SEASONAL FRUITS PLATTER **OR**FRESH FRUITS JUICE

ARTISAN PLAIN CROISSANT OR ALMOND CROISSANT OR PAIN AU CHOCO

EGGS STYLE

EGG QUICHE WITH TOMATO CONCASSED SAUCE \mathbf{Or} EGG BENEDICT WITH AVOCADO, TOBIKO CUCUMBER PEAR WITH HOLLANDAISE SAUCE \mathbf{Or}

Brioche scrambled egg top with slice spring onion and burnt butter \mathbf{Or} prawn bisque omelette \mathbf{Or}

FRIED EGG ANY STYLE SERVED WITH ROASTED TOMATO, CHICKEN SAUSAGE, BACON SAUTE MUSHROOM, CORN FRITTER AND SPRINKLE ROOTS SALAD

OR

CRACK BOILED EGG

We commit to support local product as much as we can, our seafood is coming from the neighboring fishermen to ensure freshness and support the community.

Prices are in thousand Rupiah and are subject to 10% service charge and 11% government tax.

Please inform our villa hosts of any food allergies.

EXPERIENCE BREAKFAST 350 K

COFFEE OR TEA

LOLOH KUNYIT (HEALTHY TURMERIC JUICE)

BUBUH BALI

BALINESE RICE PORRIDGE SERVED WITH FRAGRANT KOMOH FISH SAUCE
SHALLOT RELISH SAMBAL MATAH TUNA | SALAD VEGETABLE URAB | CRISPY
COCONUT SERUNDENG, POACH QUAIL EGG | CRISPY SHALLOT, CRISPY
GARLIC AND HALF KAFFIR LIME FRUIT

JAJA LEMPOG

STEAMED MASH CASSAVA WITH GRATED COCONUT
PALM SUGAR SAUCE | GELATO

HEALTHY BREAKFAST 350K

COFFEE OR TEA

SEASONAL FRUITS SALAD **OR** SEASONAL FRUITS PLATTER **OR** FRESH FRUITS JUICE

SMOOTHIES BOWL

Choice of blend fresh fruits: (dragon , strawberry, mango) top with (granola | strawberry | slice mango and banana) $\bf OR$

BURRITOS

GUACAMOLE, TOMATO SALSA, MOZARELLA, RED BEAN, SOUR CREAM AND TACO SAUCE **O**R

NACHOS

CORN TORTILA CHIPS, GUACAMOLE, TOMATO SALSA, BABY ROMAINE LETTUCE, FRESH CORIANDER, FRESH TOMATO CHERRY, SOUR CREAM AND TAGOS SAUCE

KOLAK PISANG

SWEET DREAM CARAMELIZED BANANA TOP WITH COCONUT MILK, GRANOLA AND STRAWBERRY

VEGAN BREAKFAST 350K

COFFEE OR TEA

SEASONAL FRUITS SALAD OR SEASONAL FRUITS PLATTER OR FRESH FRUITS JUICE

MUSHROOM ON TOAST

SLICE OF SOUR DOUGH, WILD RUCOLA, MUSHROOM, ALMOND TOMATO SALSA
MIXED SESAME SEED

OR

AVOCADO ON TOAST

GUACAMOLE, CHERRY TOMATO, SAUTED SPINACH, WILD RUCOLA, ALMOND, PESTO SAUCE, MIXED SESAME SEED

OR

MORNING VEGAN BREAKFAST

GLUTEN FREE BREAD, GUACAMOLE, TOMATO SALSA, SAUTED SPINACH, MUSHROOM CASHEW NUT, BALSAMIC PEARLS

À LA CARTE

APPETIZER

CAESAR SALAD 85K

ORGANIC MIX LETTUCE ACCOMPANIED | GRILLED CHICKEN
CHERRY TOMATO | PARMESAN CHEESE | ANCHOVIES AND MEDIUM QUAIL
EGG WITH CAESAR DRESSING AND CROUTONS

SALAD ROLL 65K

ORGANIC MIX LETTUCE, SPRINKLED, CARROT, DAIKON, BEETROOT, BASIL, MINT, ROLLED WITH RICE PEPPER SERVED WITH HOMEMADE SAUCE

GADO-GADO (6) 65K

MIXED BOILED VEGETABLE, FRIED TEMPE, PRAWN CRACKERS AND PEANUT SAUCE

Fresh tuna mixed with wasabi mayo | fresh sliced spring onion Top with mince pomelo | botanical green oil and edible flowers

HUMMUS WITH NACHOS 🕢 🕲

HUMMUS SERVED WITH CARROT, CUCUMBER AND CAPSICUM STICKS AND NACHOS AND A DRIZZLE OF CHILI OIL













SOUP

POTATOES LEEK SOUP 🧶

70K

CREAMY POTATOES AND LEEK SOUP SERVED WITH DICE POTATO AND CROUTONS

KOMOH MARLIN

75K

AUTHENTIC BALINESE SOUP SERVED WITH MINCE MARLIN INFUSED LEMONGRASS, BAYLEAF, SHREDDED KAFFIR LIME LEAVES AND CHOPPED AROMATIC GINGER AND GARLIC

TOM YUM GOONG 😌 🖨 🛈



75K

CLASSIC SOUR AND AROMATIC THAI SOUP WITH PRAWN, CALAMARI INFUSED LEMONGRASS, KAFFIR LIME LEAVES, GARLIC, GINGER, CORIANDER ROOT

CERAMCAM AYAM 🔘 🔘



70K

AUTHENTIC BALINESE SOUP SERVED WITH MINCE CHICKEN INFUSED LEMONGRASS, BAYLEAF, SHREDDED KAFFIR LIME LEAVES

TEMPE KARI



STEW SOY BEAN CAKE WITH TOMATO, SPINACH, RED CHILLI YELLOW PASTE SAUCE INFUSED LEMONGRASS, BAY LEAVES CINAMON STICK, STAR ANISE

MINESTRONE SOUP

75K

AROMATIC VEGETABLE BROTH WITH DICE OF MIXED VEGETABLES AND SERVED WITH CROUTON













PIZZA, SANDWICH AND BURGER

SUMITRA PIZZA 🥞

95K

HOMEMADE PIZZA DOUGH WITH TOMATO CONCASSED, MOZZARELLA CHEESE Prawn, Tuna, squid ,onion and Bell pepper

VEGGIES PIZZA 🗑

90K

HOMEMADE PIZZA DOUGH WITH TOMATO CONCASSED, MOZZARELLA CHEESE TOMATO, CORN, ONION, MUSHROOM| BELL PEPPER, SPINACH

CHICKEN CORN PIZZA

85K

HOMEMADE PIZZA DOUGH WITH TOMATO CONCASSED MOZZARELLA CHEESE CORN, HERB CHICKEN

MARGHERITA PIZZA 🕢

75K

HOMEMADE PIZZA DOUGH WITH TOMATO CONCASSED, MOZZARELLA CHEESE BASIL LEAVES.

VEGETABLE SANDWICH

85K

TWO SLICE OF SOURDOUGH BREAD, COMBINE WITH GRILLED VEGETABLE MOZARELLA AND FRIES POTATO

TUNA PESTO SANDWICH



100K

TWO SLICES OF BREAD WITH A COMBINATION OF TUNA AND PESTO SAUCE, MIX LETTUCE, SAUTÉED ONION, TOMATO CHERRY, PARMESAN AND AVOCADO, SERVED WITH FRIES POTATO

CHICKEN BURGER

75K

CHICKEN PATTY, LETTUCE, SAUTÉED ONION, SLICED TOMATO, PICKLE AND CHESSE, SERVED WITH FRIES POTATOES

BEEF BURGER

80K

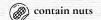
BEEF PATTY, LETTUCE, SAUTÉED ONION, SLICED TOMATO, PICKLE AND CHEESE SERVED WITH FRIES POTATOES

CHICKEN PARMIGIANA

95K

Breaded Chicken, with tomato sauce, mozzarella chesse, served with French fries and mix salad













NUSANTARA SAVOURY

SUMITRA FRIED RICE (9) (0)

90K

AROMATIC YELLOW PASTE SUNA CEKUH | FRIED RICE, FRIED EGG, PRAWN, LOCAL vegetables | prawn Crackers and Pickles served with satay | chili SWEET SOY | CUCUMBER PICKLE

MIE GORENG

85K

STIR FRIED NOODLE COME WITH VEGETABLES | CHICKEN EGG & PRAWN | CHICKEN SATAY | PICKLES | PRAWN DAN CRACKERS

IKAN ASAM MANIS

90K

STIR FRIED FISH WITH VEGETABLE AND SOUR SAUCE SERVED WITH STEAM RICE

SOTO AYAM

75K

AROMATIC CHICKEN BROTH, SHREDDED CABBAGE, GLASS NOODLE, EGG, TOMATO CELERY AND FRIED SHALLOT, KAFFIR LIME LEAVES, LEMONGRASS SERVED WITH STEAMED RICE

SOTO BABI



AROMATIC PORK BROTH, DAIKON, SHREDDED CABBAGE, GLASS NOODLE, EGG, TOMATO CELERY AND FRIED SHALLOT, KAFFIR LIME LEAVES, LEMONGRASS SERVED WITH STEAMED RICE

CHICKEN SATAY

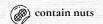


MARINATED CHICKEN SKEWER, PEANUT SAUCE, PICKLES SERVED WITH STEAM WHITE RICE

PORK SATAY

MARINATED PORK WITH AROMATIC BALINESE SPICE SKEWER, SAMBAL MATAH, PICKLES SERVED WITH STEAM WHITE RICE













NUSANTARA SAVOURY

MIXED SATAY 🔘 🎱

100K

MARINATED BEEF, CHICKEN, PORK WITH AROMATIC BALINESE SPICE SKEWER, SAMBAL MATAH, SERVED WITH STEAM WHITE RICE

AYAM BETUTU (0)

105K

BAKED CHICKEN LEG WITH BALINESE SPICE, VEGETABLE, ACCOMPANIED WITH STEAMED RICE

SAUTEED VEGETABLES 🕑 🔘

70K

SAUTEEED MIX VEGETABLE CAULIFLOWER, MUSHROOM, YELLOW AND GREEN CAPSICUM WITH GARLIC AND OYSTER SAUCE, SERVED WITH RICE

AYAM BAKAR BUMBU RUJAK

95K

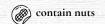
GRILLED CHICKEN LEG COVERED WITH BUMBU RUJAK SERVED WITH STEAM RICE, FRESH CUCUMBER AND TOMATO

FRIED CHICKEN

90K

DEEP FRIED CHICKEN SERVED WITH STEAM RICE AND BARBECUE SAUCE













LIGHT BITES

FISH AND CHIPS	80K
CHICKEN STRIPS © BREADED CHICKEN AND FRIES POTATO SERVED WITH TOMATO KETCHUP AI MAYONNAISE	80K ND
ARANCHINI © ROUNDED BALLS OF COOKED RICE WITH SAVORY FILLINGS AND SPECIAL BALINESE SPICE SERVED WITH TOMATO SAUCE	65K
BRUCHETTA SILICED TOASTED BAGUETTE SERVED WITH TOMATO SALSA, BASIL, OLIVE OI BALSAMIC GLAZE	70K L AND
VEGETABLES SPRING ROLLS DEEP FRIED VEGETABLES SPRING ROLLS SERVED WITH CLASSIC SWEET SOUI SAUCE	60K ₹
CASSAVA FRIES 🗑 Deep Fried Balinese spice cassava, served with mix salad and toma ketchup	50K STO
ONION RING DEEP FRIED RING ONION SERVED WITH TOMATO SAUCE AND MAYONNAISE	55K
CALAMARI RING 😂 🍥 Deep Fried Breaded calamari ring served with Tartar Sauce	80K
FRIED TEMPE DEEP FRIED BEAN CAKE SERVED WITH SAMBAL MATAH	55K
BROCOLI TEMPURA () DEEP FRIED BROCOLI SERVED WITH TOMATO AND CHILI SAUCE	65K
BARBECUE CHICKEN WINGS DEEP FRIED CHICKEN WINGS SERVED WITH BARBECUE SAUCE	70K
NACHOS CORN TORTILLA CHIP, TOPPED WITH MOZZARELLA CHEESE, FRESH SALAD, GUACAMOLE TOMATO SALSA, SOUR CREAM AND TACO SAUCE	65K

FIRE AND GRILL

GRILL TUNA STEAK



140K

(DONENESS LEVEL OF TUNA: W, MW)

GRILLED TUNA WITH HERB LEMON BUTTER SAUCE, SERVED WITH SMALL MIXED SALAD AND POTATO GRATIN

GRILL CHICKEN STEAK



130K

GRILLED HALF CHICKEN BREAST WITH HOMEMADE SPECIAL SAUCE, SERVED WITH Sautéed Vegetables and Potato Gratin

BEEF STEAK (200 GRAM) 🌘



280K

(DONENESS LEVEL OF BEEF: W, MW, M, MR, R)

GRILLED BEEF TENDERLOIN, POTATO GRATIN, SAUTÉED VEGETABLE SERVED WITH BORDELAISE SAUCE

PORK BELLY



140K

TASTY GRILLED PORK BELLY WITH HOMEMADE SPECIALS SAUCE, SERVED WITH SALAD AND MASH POTATO.

SEAFOOD PLATTER



A PLATTER FILLED WITH FISH, GRILLED OR TEMPURA PRAWN, SQUID SERVED WITH GARLIC BUTTER MASH POTATO AND SMALL MIXED SALAD













PASTA

SPAGHETTI, FETUCHINE OR PENNE

BOLOGNESE	95K
MINCED BEEF COMBINE WITH TOMATO PURE HERBS	
POMODORO 🗑 🕲	85K
A SIMPLE SAUCE BLENDED FROM TOMATO AND AROMATIC INGREDIENTS	
SUCH AS ONION, GARLIC AND BASIL	
CARBONARA	90K
MIX OF EGG, PARMESAN CHEESE AND GRILLED BACON	
PESTO 🗑 💿	80K
ORGANIC BASIL LEAVES BLENDED WITH PINE NUT AND OLIVE OIL	
AGLIO E OLIO SEAFOOD ()	100K
DICE TUNA, PRAWN AND SQUID COMBINE WITH SLICE OF CHILI	1001
GARLIC CHOP AND OLIVE OIL	
CARLIC CHOL AND CLIVE OIL	
	. × :
SEAFOOD BISQUE 🕲 🕲	100K
DICE TUNA, PRAWN AND SQUID COMBINE WITH BISQUE SAUCE	
CHOP CHILI AND GARLIC	
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DESSERT

DADAR GULUNG	45K
MIX OF COCONUT AND PALM SUGAR WRAPPED IN A THIN PANDAN CREPES	
BANANA SPLIT	55K
BANANA WITH GELATO.	
BASQUE CHESSECAKE	65K
HOMEMADE CHESSE CAKE SERVED WITH ICE CREAM	UJK
HOMEMME CHESSE CARE SERVED WITH 102 CREAM	
CASSAVA LEMPOG MILK SAGO © © ©	75K
MASH OF MIXED CASSAVA WITH SUGAR AND GRATED COCONUT CREAMY	
COCONUT MILK SAGO AND ICE CREAM	
BUBUR INJIN	65K
BALINESE BLACK STICKY PORRIDGE INFUSED WITH GINGER SERVED WITH	
COCONUT MILK AND PEANUT CRUMBLE	
ES BUAH	65K
MIXED DICE FRUIT WITH CONDENSED MILK	
SALAD BUAH	65K
MIXED DICE FRUIT, YOGURT, HONEY	











SUPPER

INDOMIE KUAH EGG DROP INDOMIE KUAH INSTANT SERVED WITH EGG DROP	35K
INDOMIE GORENG TELUR INDOMIE GORENG INSTANT SERVED WITH FRIED EGG	35K
EGG CROISSANT SANDWICH CROISSANT, LETTUCE AND SCRAMBLED EGG	90K
CROISSANT VEGETABLE SANDWICH CROISSANT, LETTUCE, BELL PEPPER, TOMATO AND CUCUMBER	90K
CROISSANT AVOCADO KIMCHI CROISSANT, SLICE AVOCADO AND KIMCHI	95K











BEVERAGES

JUICE & SMOOTHIE

FRESH JUICE 45K

Experience the essence and Freshness of nature in every glass with Our Fresh Fruit Juices

(PINEAPPLE | MANGO | WATERMELON | ORANGE | BANANA | STRAWBERRY | PAPAYA | AVOCADO |

MIX JUICE 50K

- SUMITRA BOOSTER (PINEAPPLE, ORANGE, LIME, TURMERIC)
- SUMMER FEEL (PINEAPPLE, ORANGE, ROSEMARY)
- ISLAND ESCAPE (ORANGE, MANGO, PASSION FRUIT)

HEALTY JUICE 55K

- A.B.C (APPLE, BEETROOT, CARROT, CELERY STICK, LIME)
- GREEN GOODNESS (APPLE, CUCUMBER, GINGER, PARSLEY, CELERY, LIME, SPINACH)

SMOOTHIES 60K

- BANANA PEANUT (BANANA, PEANUT BUTTER, COCONUT YOGURT, CHIA SEED, OAT MILK)
- MANGO BERRY (MANGO, STRAWBERRY, YOGURT, GRENADINE, MILK)
- TROPICAL SMOOTHIES (PINEAPPLE, BANANA, MINT LEAF, YOGURT, MILK)
- JUNGLE SMOOTHIES (PAPAYA, MANGO, BANANA, PINEAPPLE, YOGURT, MILK)
- AVO QUEST (AVOCADO, SPINACH, CUCUMBER, PINEAPPLE YOGURT, MILK)

MILKSHAKE

MILKSHAKES

60K

- · VANILLA
- STRAWBERRY
- CHOCOLATE

CAN & BOTTLE

SOFT DRINK

30 K

- · SPRITE
- · COKE
- · COKE ZERO
- · TONIC WATER

WATER

30K

- · MINERAL WATER
- · SPARKLING WATER
- · WHOLE COCONUT

COFFEE

нот		ICED	
BALI COFFEE	25K	Long Black	65K
ESPRESSO	35K	Cappuccino	70K
DOUBLE ESPRESSO	60K	Latte	70K
MACCHIATO	40K	FLAT WHITE	70K
AMERICANO	60K	CHOCOLATE	65K
Long Black	60K	AFFOGATO	65K
Cappuccino	65K	ADDITIONAL MILK:	
· LATTE	65K	(SOY OAT ALMOND)	15 K
FLAT WHITE	65K		
HOT CHOCOLATE	60K		
ADDITIONAL MILK:			
(SOY OAT ALMOND)	15K		

TEA

нот		ICED	
• Ginger Honey	30K	• TEA	30к
 Indonesian Black Tea 	30K	• Lychee Tea	40K
• English Breakfast Tea	45K	• APPLE TEA	40K
• EARL GREY	45K	 Passion Fruit Tea 	40K
• Jasmine	45K	• MINT TEA	40K
• Chamomile Tea	45K	• Lemon Tea	40K

MOCKTAILS

VIRGIN MOJITO	- W.	70K
(MINT LEAF, FRESH LIME, LIME JUICE, SIMPLE SYRUP, SPLASH OF SODA WATER)		
PASSION FRUIT MOJITO		80K
(MINT LEAF, FRESH LIME, LIME JUICE, SIMPLE SYRUP, PASSION FRUIT, SPLASH OF SOE) A WATER)
VIRGIN COLADA (PINEAPPLE FRESH, LIME JUICE, COCONUT MILK, PINEAPPLE JUICE, SIMPLE SYRUP)	•	70K
LIME SQUASH (LIME JUICE, FRESH LIME, SIMPLE SYRUP, SPLASH OF SODA WATER)		70K
MANGO SLUSHY (MANGO MILK HONEY GRENADINE)		70K

COCKTAILS

LONG ISLAND TEA (FIVE SPIRIT, LIME JUICE, SPLASH OF COKE)	140K
WHISKEY SOUR (WHISKEY, WHITE EGG, LEMON JUICE, AGUSTURA BITTER)	130K
COFFEE MARTINI (VODKA, COFFEE LIQUER, ESPRESSO)	135K
MARGARITA (TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP)	135K
PINACOLADA (LIGHT RUM, COCONUT LIQUER, FRESH PINEAPPLE, COCONUT MILK, LIME J SIMPLE SYRUP)	130K UICE,
MOJITO (LIGHT RUM, MINT LEAF, LIME JUICE, WHITE SUGAR, SPLASH OF SODA WATE	120K (R)
TROPICAL HIGHBALL (GIN, PASSION FRUIT, LIME JUICE, LYCHEE SYRUP, MINT LEAF, SPLASH OF TOWATER)	135K Onic
KAMIKAZE (VODKA, TRIPLE SEC, LIME JUICE, SYMPLE SYRUP)	120K
GIN BASIL (GIN, BASIL, LIME JUICE)	110K
NEGRONI (GIN, CAMPARI, SWEET VERMOUTH)	135K
SUMITRA SUNRISE (TEQUILA, TRIPLE SEC, ORANGE JUICE, GRENADINE)	140K
DAIQUIRI (MANGO, STRAWBERRY OR BANANA) LIGHT RUM, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP	135K

SPRITZER

APEROL SPRITZ (APEROL, SPARKLING WINE, ORANGE, SPLASH OF SODA WATER)	160K
NEGRONI SPRITZ (CAMPARI, SWEET VERMOUTH, SPARKLING WINE, ORANGE)	160K
SUMITRA SPRITZ (VODKA, APEROL INFUSED STRAWBERRY, BASIL, LIME JUICE, SPARKING WINI	160K E)

SPIRITS SELECTION (ONE SHOT)

TEQUILA		WHISKEY	
Jose Cuervo Reposado	110K	JW RED LABLE	100K
Jose Cuervo Silver	110K	JW BLACK LABLE	140K
1800 REPOSADO	180K	Jack Daniel's	140K
		Jim Beam	120K
VODKA		CHIVAS REGAL	140K
Smirnoff Red	80K		
Smirnoff Green Apple	80K	RUM	
ABSOLUT BLUE	110K	Bacardi Light Rum	110K
SKY VODKA	120K	CAPTAIN MORGAN SPICED	80K
		Myer's Dark Rum	110K
GIN			
GORDON DRY	80K	LIQUER	
Tanqueray Gin	100K	Kahlua	100K
BOMBAY SAPPHIRE GIN	100K	Cointreau	100K
Hendrick's Gin	150K		

BEERS

LARGE		SMALL	
BINTANG	75 K	BINTANG	45K
		Radler	45K
		CRYSTAL	 50K

WINES

RED TWO ISLAND CABERNET MERLOT TWO ISLAND SHIRAZ	600K	SPARKLING Tunjung Sparkling Jepun Sparkling	650K
WHITE	600K	AGA	550K
Two Island Sauvignon Blanc		RED	
Two Island Chardonnay		WHITE	
		P O S E	