

BREAKFAST MENU

1. ENJOY YOUR COFFEE SELECTION OR TEA

- Cappuccino
- Latte
- Flat White
- Hot Chocolate
- Long Black
- Americano
- Balinese Coffee/Tea
- Lemon Tea
- Black Tea
- Green Tea
- Jasmine Tea
- Ginger Tea

For special request and extra milk on the side, do not hesitate to let us know

2. FRESH FRUITS OR JUICE

- FRESH FRUIT PLATTER

- JUICE

(Papaya/Orange/Pineapple/Banana/ Lemon/Lime/mix Juice)

3. BREAD BASKET WITH BUTTER AND JAM

4. 1 CHOICES FROM THE FOODS SELECTION

SWEET FRENCH TOASTED

(Cinnamon toasted, and, caramel banana, granola)

SAUTEED MUSHROOM (veg & df)

(Sourdough, Sautee mushroom, poached egg, paprika powder)

SEASONAL SMOOTHIE BOWL (veg,v df)

(Frozen fruit smoothie, granola, fresh fruit)

VEGETABLE SANDWICH (VEG)

(Toasted sourdough bread, Lettuce, Bell Pepper, Avocado, Tomato, Mozzarella Cheese, Spicy mayo)

AVOCADO TASTED (veg)

(Sourdough, Mexican bean, poached egg, paprika powder)

CLASIC OMELETTE (gf)

(Mix fresh vegetable with egg, mix salad, chili dipping)

SCRAMBLE EGG (veg)

(Egg scramble, toasted sourdough, mix salad, chili dipping)

TRADITIONAL ENGLISH BREAKFAST

(Sautéed mushroom, sun dried tomato, mexican bean , sunny set up egg , toasted sourdough, pork bacon)

NASI GORENG

(Indonesian fried rice, vegetable, sunny side up, egg, crackers,)

APPETIZZER

GRILLED BEEF SUSHI 85K

(Mix vegetable, seared beef, brown sauce, and teriyaki sauce)

GOLDEN SHRIMP BALLS 90K

(Fried shrimp balls with chili sauce)

SALMON TARTARE 95K

(Marinated salmon with teriyaki sauce, guacamole, garlic butter bread, wasabi mayo)

CRISPY MUSHROOM (df) 65K

(Fried crispy mushroom with Thai sauce)

AVOCADO & PEARS SALAD (gf) 80K

(Lettuce, poached pear, toasted walnut, with ranch dressing)

BBQ CHICKEN SALAD (gf) 85K

(Onion, paprika, tomato cherry, cucumber, baby romaine, grill chicken with pesto mayo sauce)

df – Dairy Free, gf – Gluten Free

veg – Vegetarian, v - Vegan

All price are, 000 subject to 16 % tax and service

APPETIZER

FRIED POTATO WEDGES 60K

(Crispy potato wedges with chili mayo)

FRENCH FRIES 60K

(Crispy potato with chili mayo)

VEGETABLE SPRING ROLS (veg) 65K

(Crispy spring rolls, chili dipping sauce)

BARBECUED PULLED PORK SLIDER 85K

(Shredded pork marinated with BBQ sauce, caslaw , chili mayo)

CHICKEN DUMPLING (df) 80K

(Chicken dumpling with chili soy sauce)

CREAMY MUSHROOM SOUP 80K

(Mushroom base with garlic butter bread)

CHICKEN LOLLIPOP 80k

(Fried chicken lollipop with nacho cheese sauce)

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MAIN COURSE

CHICKEN YAKITORI DONBURI (df) 120k

(Stir fry chicken with yakitori sauce, leek, red chili, onion, sushi nori rice)

SCRUMPTIUS SHRIMP WITH BUTTER GARLIC SAUCE 150k

(Grilled prawn with garlic butter sauce, toasted sourdough bread)

CHICKEN/BEEF BLACK PAPPER SAUCE 120/140K

(Stir fry chicken, onion, paprika, black pepper sauce and steam rice)

BRAISED SHORT RIBS 280K

(Braised short ribs, mashed potato, sautéed vegetable)

SPICY GARLIC GINGER & GLAZE TOFU (veg, v, df) 100k

(Glaze tofu with ginger maple sauce, onion, red chili, and leek and served with steam rice)

SOY & HONEY GLAZE DUCK (gf) 180k

(Glaze duck, mashed potato, honey garlic carrot, broccoli, with duck brown juice)

CHICKEN BURGER 100k

(Grilled chicken petty, caslaw, chili mayo , caramelized onion)

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MAIN COURSE

HONEY GARLIC BUTTER BAKED SALMON 250k

(Glazed salmon, roasted potato, sautéed vegetable and honey garlic butter sauce)

BALINESE KARANGASEM STYLE FOOD 150K

(Crispy duck, chicken meat balls soup, vegetable urab, sate lilit , spicy sweet prawn ,sambal matah & sambal ulek , steam rice)

KUNG FAO PRAWN 120k

(Stir fry prawn with Kung fao sauce, onion, paprika, leek, steam rice)

BEEF BULGOGI 140 K

(Stir fry beef, leek , onion , bulgogi sauce , toasted sesame seed and rice)

CHICKEN SATE 110K

(Grill chicken skewer, vegetable urab , steam rice , creakers and served with peanut sauce)

PRAWN PAD THAI (gf) 120k

(Rice noodle with tamarind sauce, egg, vegetable, prawn, cashewnut)

BASIL WOK TOFU (gf, v, veg, df) 85K

(Stir fry tofu, vegetable. kemangi leave and served with rice)

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DESSERT

CHOCOLATE MOUSE CAKE 100K

(Chocolate tart layers with creamy chocolate mousse, vanilla ice cream, and creamy brown sauce)

POACHED PEAR & LEMON CAKE 95K

(Lemon cake, poached pear, vanilla ice cream & orange sauce)

STRAWBERRY CHEESE CAKE 90K

(Combines the sweetness of strawberries with the creaminess of cheese cake)

PAN FRIED CINAMON BANANA 75K

(Pan fried banana with cinnamon powder, caramel sauce & vanilla ice cream)

APPLE BROWNIES 100K

(Soft apple cake and ice cream)

VEGAN MANGO MOUSE 70K

(Mango mouse is flavor with a coconut milk)

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DRINKS

COOL & REFRESHING

Dragon Cooler

Dragon fruit, basil leaves, watermelon, cranberry juice, lime, simple syrup

Pineapple Smash

Pineapple chunk, Pineapple juice, lime juice, palm sugar, tonic water

Passion Delight

Pineapple, passion fruit, lime juice, simple syrup, apple juice

Virgin Mojito

Mint leaves, lime juice, lime wedges, simple syrup, soda water

Sidemen Summer

Pineapple, lychee syrup, lime juice, simple syrup, strawberry

SMOOTHIES

Strawberry Sensation

Strawberry, banana, pineapple, apple juice, honey

Green Smoothie

Banana, phokcoy, cucumber, pineapple, orange, apple juice

Immunizer

Banana, spinach, mango, passion fruit, honey

Dineora Special

Dragon fruit, strawberry, pineapple, passion fruit

HERBAL JUICE

69 Dineora

Strawberry, capsicum, cucumber, orange, turmeric, green apple, honey 59

69 Pink Dragon

Dragon fruit, banana, coconut cream, honey 59

69 Immune Booster

Turmeric, ginger, tangerine, pineapple, apple juice 59

69 Spiced Watermelon

Watermelon, lime, ginger, mint leaves, honey 59

69 Green Valley

Phokcoy, pineapple, tangerine, honey 59

Fresh Juice

Watermelon/Papaya/Dragon fruit/Honeydew 59

DINEORA FLAVOUR ICED TEA 59

Lychee ice tea/Lemongrass/lemon tea

SOFT DRINK

Coke zero/Coke/Sprite/Soda water/Tonic water 35

HOT TEA

35

Black Tea/Jasmine tea/Green tea/Ginger Tea/Lemongrass Tea

SPECIAL COFFEE (HOT OR ICE)

Espresso/Long Black/Americano/ Balinese coffee 30

Cappucino/Flat White/Latte 35

MINERAL WATER

Still water 35

Sparkling water 45

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DINEORA CLASSIC COCKTAILS

Pinacolada Pineapple, coconut cream, white rum, coconut liqueur, simple syrup	120	Daquiry White rum, lime juice, simple syrup/ choice of classic, strawberry, dragon fruit or mango	120
Margarita Tequila, triple sec, lime juice/choice of classic or strawberry	120	Espresso Martini Vodka, coffee liqueur, Espresso, simple syrup	120
Long Island Dry Gin, vodka, white rum, tequila, triple sec, lime juice, simple syrup, cola, lime wedges	120	Cosmopolitan Vodka, Triple sec, Cranberry juice, lime juice, simple syrup	120
Aperol Spritz Aperol, Sparkling wine, orange, soda	120	Blue Paradise Dry gin, blue curacao, orange juice, lime juice, simple syrup	120
Mojito White rum, lime juice, simple syrup, lime wedges, mint leaves, soda	120	Negroni Campari, dry gin, vermouth, orange	120
Whiskey or Tequila Sour Whiskey or Tequila, lime juice, simple syrup, white egg	120		

DINEORA SIGNATURE COCKTAILS

Paddy Veluvana Vodka, pineapple, lime juice, cranberry juice, simple syrup	120	Hidden of paradise Vodka, lychee syrup, lime juice, lime wedges, honey	120
Sohee Moonlight Balinese arak, lemongrass, lime juice, grenadine, orange juice	120	Tropical passion Dry gin, lychee syrup, lime juice, passion fruit, soda	120
Koli-Koli Valey Tequila, blue curacao, passion fruit, pineapple, lime juice, simple syrup	120	Arak Attack Balinese arak, Triple sec, passion fruit, lime juice, ginger	120
Tropical Breeze Passion fruit, tangerine, white rum, ginger, lime juice, simple syrup	120		

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BEER

Bintang Pilsener	50
Bintang Radler Lemon	50
Bintang Crystal	50
Kura-Kura Island ale Can	75
Kura-Kura Lager	75
Bintang Heineken	75

SPIRIT

LOCAL-SPIRIT

Vodka / Gin / Rum / Tequila/ Whiskey	65
Arak Bali	45

IMPORTED-SPIRIT

Absolute Vodka / Bacardi Carta Blanca / Jose Cuervo Tequila / Bombay Sapphire Gin	109
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IMPORTED-WHISKEY

Chivas Regal 12 Y O / Jameson / Jack Daniels / Jw Red Labels	119
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WINES

LOCAL WHITE WINE

Hatten Aga White – 99/419

A fresh lively and drinkable light-medium bodied white blend, floral herbal and citrus characters expressive of the tropical vineyard terroir in northern Bali

Two Island Pinot Grigio – 119/479

A spicy and aromatic white with robust fruit character and a crisp textural finish

Two Island Sauvignon Blanch -479

An approachable and intensely aromatic white that can be enjoyed as an aperitif or paired with food

Two Island Chardonay - 479

A fruit-forward chardonnay with a long and aromatic finish and buttery complexity due to French oak maturation and ageing sur-lie

IMPORTED WHITE WINE

Black Cottage Pinot Grigio (New Zealand) – 750

A dry, fresh and succulent pinot gris filled with aromas of toffee apple and mandarin peel, the palate has a crunchy crisp texture and has great balance, flavors of apple strudel, toasted vanilla Mediterranean herb and fennel come through with almond and green olive notes and crack of rock salt on the finish

Astrolabe Chardonay (New Zealand)– 850

A wine of gentle creaminess and elegant texture, with tropical and stone fruits flavors, pleasing weight and long, dry finish

LOCAL ROSE WINE

Hatten Aga Rose –419

Hatten's first wine and a refreshing rose style well suited to the tropics, elegant floral aromas with citrus, bright berry spice flavors and a fresh, dry finish

IMPORTED ROSE WINE

Black Cottage Rose (New Zealand) – 750

An attractive, fresh and stylish New Zealand rose, full of red berries and spice, aromas of orange blossom, honeydew and zee breeze

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LOCAL RED WINE

Hatten Aga Red – 99/419

A Light-hearted, food-friendly red wine made to drink young and fresh, showcasing dark, juicy berry fruits and savory, lightly spiced characters

Two Island Shiraz– 119/479

A fully-bodied red that captures the essence of the Barossa with its deep ruby color, bold palate, and robust oak characters.

Two Island Cabernet Merlot -479

A Characteristically full-bodied blend with aromas of cassis and ripe plum, fine tannins, and a seductive finish enhanced by French oak maturation.

IMPORTED RED WINE

Black Cottage Pinot Noir (New Zealand) –850

Deep garnet in color, this wine is dark and brooding with aromas of forest floor, black cherry and chocolate coated coffee bean, the palate has spicy, peppery notes with thyme, violets and typical southern valleys grain texture.

LOCAL SPARKLING WINE

Hatten Wine Sparkling Brut –109/579

Made in the French “method traditional” style complex yeast and fruity aromas, a creamy textural palate and a clean crisp citrus finish

IMPORTED SPARKLING WINE

Louise Perdrier(France)– 750

Semi-dry, fresh , soft and fine French sparkling wine. The aroma is fruity, floral and fresh. Citrus come to the fore. Made from 100% ugni Blanc grapes.

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