

WE CREATE... EXPERIENCES

The Bay

BAR & GRILL

STARTERS/ APPETIZERS

BABY GEM 🌶️🍄	85
grilled with shaved parmesan, lemon cream dressing, quail egg and crispy bacon	
MARINATED OLIVES 🌶️🌿	75
lemon, garlic, extra virgin olive oil	
TOMATO AND BURRATA 🌿	145
basil, aged balsamic and extra virgin olive oil	
GARLIC PRAWNS 🌶️	180
roasted in cast iron with garlic	
BROCCOLI 🌶️🍄	75
grilled with almond aioli and Parmesan	
BOUILLABAISSE 🌶️🌿	185
with prawns, scallops, snapper, squid, clams and crouton	
CALAMARI 🌶️	120
tossed in pepper spices, garlic sauce	
TUNA TARTAR 🌶️🌿	120
avocado, green chili, citrus dressing and corn chips	
OYSTERS 🌶️	135
grilled with tarragon butter, crispy sage	
MEZZE PLATTER 🌿	120
chickpeas hummus, eggplant caviar, tzatziki falafel, beetroot and pita bread	
EGGPLANT 🌿	90
baba ganoush, tomato, lemon, onion, smoked paprika, feta cheese	

SIGNATURE DISHES

BEEF BURGER 🌶️🍄	160
brioche bun, emmental cheese, fried onions, gherkins, fries	
FISH & CHIPS	145
battered, smashed peas and tartar sauce	
STEAK SANDWICH 🍄	150
sirloin steak, sour dough, mixed capsicum, mushroom, caramelized onion, soya sauce, emmental cheese, fries	

SIDES

MASHED POTATO	40
FRENCH FRIES	35
PUMPKIN 🌶️🌿	45
roasted with tahini yoghurt	
LEEKS 🌿	45
grilled with lemon sauce and thyme	
GREEN BEANS 🌿	40
with garlic butter	
RICE	25
steamed	

FROM THE GRILL/MAINS

RIB EYE 🍄	325
(300gr) soy jus, crispy onion	
KING PRAWNS	175
citrus and herbs butter	
PORK RIBS 🌶️🌶️	175
bbq sauce, coleslaw and lime	
CHICKEN	145
roasted half spring chicken and potatoes	
LAMB CHOPS	210
marinated with Greek fine herbs, mint yoghurt	
GYROS	135
grilled lamb, tomato, pickle, red onion, coriander, tzatziki	
SARDINES	145
with salsa verde, tomato salad	
SQUID	170
grilled with lemon sauce, aioli, coriander	
TUNA STEAK	145
pan seared with mashed peas and butter sauce	
MARKET CATCH 🍄	185
fish of the day, Balinese spices	
OCTOPUS	150
grilled with garlic, parsley, paprika and lemon	
CRAB LINGUINE 🌶️	165
chili, parsley, garlic and tomato	
SEAFOOD PASTA 🌶️	160
steamed clam, wild prawns, squid, spring onion, garlic	
BOLOGNAISE	140
beef ragout, shaved parmesan, rosemary	
PUMPKIN 🌶️🌿	85
with tahini yoghurt, pumpkin seeds, chili, coriander	

SAUCES

BEEF JUS	
BBQ	
SOYA JUS	
HERBS BUTTER	
CHIMICHURRI	
BÉARNAISE SAUCE	

DESSERTS

KARMA CHEESE CAKE 🌿	85
bedugul strawberries, cream cheese	
CRÈME BRULEE 🌿🌶️	90
with vanilla ice cream	
FRIED ICE CREAM 🌿	65
vanilla and rum	
TROPICAL FRUIT PLATTER 🌿🌶️	65
2 SCOOPS OF ICE CREAM 🌿	50

FROM OUR TANDOOR

LAMB SEEKH KEBAB 🌶️	185
marinated lamb in indian spices served with naan bread, salad and mint chutney	
CHICKEN TIKKA / FISH TIKKA 🌶️🍄	110/150
marinated chicken or fish in gravy sauce served with naan bread and salad	
TANDOORI CHICKEN / TANDOORI PRAWNS 🌶️	145/190
marinated chicken or prawn with yoghurt, ginger, garlic and indian spices served with naan bread and mint chutney	
BUTTER CHICKEN 🍄	145
marinated boneless chicken with cashew nuts, yoghurt and indian spices served with naan bread	
CHICKEN TIKKA MASALA 🌶️	120
cubed chicken breast marinated with ginger, garlic, yoghurt and indian spices served with naan bread and mint chutney	

CHOICE OF NAAN

PLAIN NAAN	15
CHEESE NAAN	20
GARLIC NAAN	20
BUTTER NAAN	20

INDONESIAN FAVOURITES

BEEF RENDANG 🌶️	160
braised beef in red curry spices with cinnamon, star anise, coconut with steamed rice	
CHICKEN CURRY 🌶️	110
red curry spices with coconut, lemongrass, kaffir lime and steamed rice	
NASI GORENG 🌶️🍄	120
fried rice with bokcoy, carrot, white cabbage, chicken or prawns satay, crackers	
MIE GORENG 🌶️🍄	120
fried noodles with bokcoy, carrot, white cabbage, chicken or prawns satay, crackers	
SATE AYAM 🍄	75
chicken satay with sweet soy, garlic, shallots and steamed rice	
SATE SAPI 🍄	85
beef satay with sweet soy, garlic, shallots and steamed rice	
KARE WALUH 🌶️🍄	85
local pumpkin curry, candlenut, lemongrass, red chilis, coconut and steamed rice	

🌶️ Chili 🌿 Vegetarian 🐷 Pork 🍄 Nut 🌿 Gluten

Price are listed in '000' IDR and subject 10% service charge & 11% government tax