

La Spiaggia

Appetizer

Beef Arrostiticini (GF) (L)	450
Wagyu beef skewers, lemon, rosemary, black garlic	
Selada kepiting (L)	380
Tempura-battered soft shell crab, papaya salsa Chili, calamansi lemon	
Bruschetta (Veg)	230
Grilled sourdough, fresh tomato Stracciatella, garlic, basil, olive oil	
Insalata Mediterranea (GF) (Veg)	275
Mixed greens, avocado, grilled vegetables, feta cheese Aged balsamic vinaigrette	
Carpaccio (GF) (L)	450
Hokkaido scallop, micro salad, lemon dressing	
Tuna tartar	380
Tuna, seafood marinade, kaffir lime Seaweed crackers	
Truffle fries (Veg)	220
Homemade fries, truffle, parmesan	

GF: Gluten Free | L: Lactose Free | V: Vegan | Veg: Vegetarian

All prices are in thousand Rupiah

and subject to prevailing government tax and 10% service charge

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Main Course

Hasil laut panggang (L)	950
Half lobster, prawns, squid, fish fillet Sambal, steamed rice	
Grilled lobster (L)	900
Bamboo lobster, seafood marinade Lemongrass sambal, steamed rice	
Pepes ikan (L)	550
Grilled opaka paka fillet, ginger flower Eggplant, holy basil	
Fillet of today's catch (L)	750
Local fish fillet, olives, tomato, fennel Salad or fries	
Prawns (L)	650
Tiger prawns, garlic, herbs, salad or fries	
Yellowfin tuna (GF)	660
Coconut lemon, fennel orange salad	
Sandwich	450
Beef tenderloin, sourdough bread, mozzarella, rocket	
Focaccia (V)	350
Grilled vegetables sandwich, sea salt, basil pesto	

Dessert

Fruits (V) (GF)	170
Honey marinade orange, blood orange sorbet	
Strawberry Tart	240
Fresh strawberries, balsamic coulis	
Ice Cream and Sorbet	90
Selection of ice cream and sorbet <i>Per scoop</i>	

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Cocktails

Classic Sangria	(Glass) 350	(Pitcher) 1.000
Cognac, chilled red wine, Triple sec, Seasonal fruits, sprite		
Herbojito		350
Rum, honey, lemon, lime Soda, basil, mint		
Piña Colada		350
Rum, Malibu, pineapple, coconut milk		
Balinese Cooler		350
Lemon-infused arak, cucumber, lime, chili, mint		
Bulgari Cocktail		360
Gin, Aperol, orange, lime, pineapple		
Bombay Sapphire & Fever Tree Tonic		350
Lemon peel, coriander		

Non Alcoholic Cocktails

B&B Honeymoon		135
Honey, lime, orange, apple		
Virgin Herbojito		135
Honey, basil, mint, lime, soda		

Beers

Bintang	125
Heineken	140
Peroni	180
Corona Extra	195

Juices

Mango, orange, pineapple, watermelon	110
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Soft Drinks and Water

Coca-Cola, Coke Zero, Soda, Sprite, Tonic	105
Fever Tree Tonic	125
Balian (Local mineral water, Still & Sparkling 750 ml)	130
Acqua Panna, San Pellegrino (750 ml)	180

Coffee and Tea

Selection of coffee (Illy and locally sourced beans)	115
Selection of locally sourced organic teas And herbal infusions	105

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Wine

Sparkling

Zonin, Prosecco, Brut
Veneto, Italy

Glass

325

Bottle

1,500

Billecart Salmon, Réserve, Brut
Mareuil-sur-Aÿ, France

800

3,950

White

Enrico Serafino, Grifo del Quartaro
Piedmont, Italy

360

1,700

Kim Crawford, Sauvignon Blanc
Marlborough, New Zealand

380

1,800

Terrazas Altos del Plata,
Mendoza, Argentina

465

2,200

William Fevre, Chardonnay
Chablis, France

575

2,800

Rosé

Barton & Guestier, Tourmaline,
Côtes de Provence, France

325

1,500

Chateau d'Esclans, Whispering Angel
Côtes de Provence, France

535

2,600

Red

Château Teyssier
Montagne-Saint-Émilion, France

615

3,200

Gaja, Ca'marcanda, Promis
Tuscany, Italy

625

3,250

Cloudy Bay, Pinot Noir
Marlborough, New Zealand

710

3,600

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