

#### Coffee Selection

(We also offer the DECAF option)

Espresso - 25

Piccolo / Macchiato - 30

Double Espresso - 40

Shakerato Espresso - 40

Cappuccino (Hot / Iced) - 35

Americano / Long Black (Hot / Iced) - 40

Affogato (Espresso with Vanilla Gelato) - 55

Hot / Iced Chocolate - 45

Milkshake (Chocolate / Strawberry) - 55

#### Water Bottles

Equil | Still-Sparkling 760ml - 45

Equil | Still-Sparkling 380ml - 30

San Benedetto Still - 500 ml - 25

### 100% Fresh Juice

Melon / Watermelon Juice - 45

Carrot Juice - 60

Fresh Orange Juice - 65

Pineapple Juice - 65

Pineapple - Kiwi - Apple - 65

Orange - Carrot - Apple - 65

#### Tea & Infusions

Classic Iced Tea - 20

Iced Lemon / Lychee / Peach Tea - 30+35

Hot Tea Selection - 35

• Chamomile

• Earl Grey

• English Breakfast

• Lemon Ginger

85

• Red Fruits

#### Soft Drinks & Sodas

Coca-Cola - 25

Coca-Cola Zero - 25

Fever Tree Tonic Water - 45

#### Beer

Bali Hai Draft - 330ml - 45

Bali Hai Draft - PROMO 6 Glass - 240

Bali Hai Bottle 330ml - 45

Bintang Bottle 330ml - 50

Beaches Brewing in Can - Pale Ale 330ml - 55

Beaches Brewing in Can - Cerveza 330ml - 55

### Wine by the Glass

Need help finding your perfect sip? Ask our staff

White Wine - 105

Red Wine - 105

Prosecco (Sparkling) - 105

Moscato (Sweet) - 105

### HOMEMADE DESSERT SELECTION

Please visit our showcase and ask our staff for today's homemade specials and gelato selection, with prices displayed.

# Timeless Treats

Vanilla Crème Brûlée 35
Strawberry Mousse (in glass) 35
Tiramisù - The Original 50
Fresh Bignè - 6pcs 45
(Chocolate or Vanilla)

Italian Gelato (1 scoop) 35 Italian Gelato (2 scoops) 60

Lemon, Vanilla, Strawberry, Pistachio, Dark Chocolate, Ferrero Rocher

# Artisan Desserts

Pistachio Chocolate Crostata 50 A delightful chocolate tartlet pastry with pistachio nutty essence.

Mango Summer Torte 50
Mango mousse with a light and airy sponge cake, and mango glazed.

Pannacotta
Classic Italian panna cotta, served
with our daily topping — ask our
staff for today's flavor.

Coconut Dome
Coconut mousse with chocolate sponge and chocolate spired and dry coconut.

# Plating from the Pastry

Tortino al cioccolato Molten Callebaut chocolate cake with vanilla ice cream. (please allow us 15 min for the preparation.)

Whole Cakes (upon availability)

Tiramisù (16x16 cm) 325 Italian authenticity with bold espresso, smooth mascarpone, and a dusting of rich cocoa.

Blueberry Cheesecake (Ø12 cm) 150 Creamy cheese filling on a buttery biscuit base, topped with rich blueberry compote. Smooth, fruity, and refreshing.

Carrot Cake (Ø20 cm) 280 Moist spiced carrot cake with carrots, hazelnut and warm cinnamon zesty flavor – Irresistible.

Chocolate Venice (Ø12 cm) 190 Dark chocolate mousse layered over soft sponge, with a glossy ganache glaze. Elegant, indulgent.

Chocolate Torte (Ø12 cm) 150
Flourless and dense, with a rich fudgy texture and deep cocoa flavour. Pure indulgence.

35

50