

Coffee Selection

- Espresso – 25
- Double Espresso – 40
- Piccolo / Macchiato – 30
- 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



Tea & Infusions

- Classic Iced Tea – 20
- Iced Lemon / Lychee / Peach Tea – 30-35
- Hot Tea Selection – 35
 - Chamomile
 - Earl Grey
 - English Breakfast
 - Lemon Ginger
 - Red Fruits

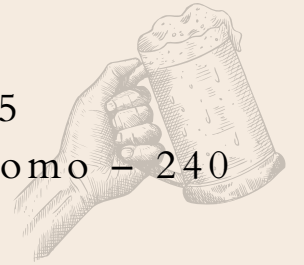


Soft Drinks & Sodas

- Coca-Cola / Coca-Cola Zero – 25
- Fever Tree Tonic Water – 45
- Crodo Italian Lemon Soda – 40

Beer

- Bali Hai Draft – 330ml – 45
- Bali Hai Draft – 6 Glass Promo – 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

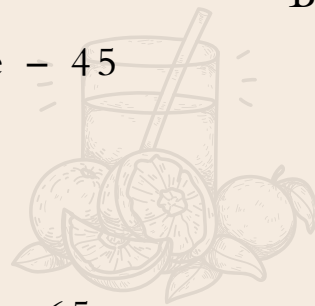


Water – Glass Bottles

- Equil Still Water 760ml – 45
- Equil Sparkling Water 760ml – 45
- Equil Still Water 380ml – 30
- Equil Sparkling Water 380ml – 30

100% Fresh Juice

- Melon / Watermelon Juice – 45
- Carrot Juice – 60
- Fresh Orange Juice – 65
- Pineapple Juice – 65
- Kiwi – Apple – Pineapple – 65
- Orange – Carrot – Apple – 65



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

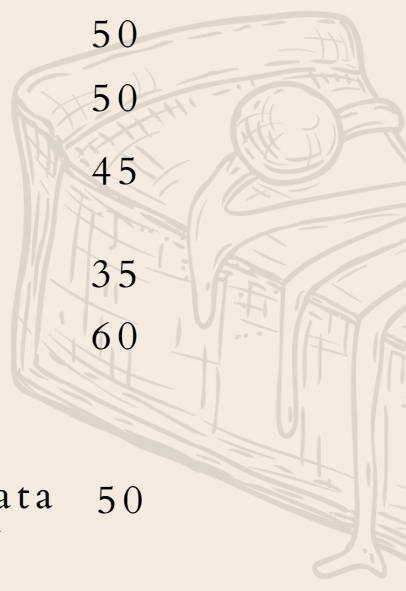
Please visit our showcase and ask our staff for today's homemade specials and gelato selection, with prices displayed.

Timeless Treats

- Vanilla Crème Brûlée 35
- Strawberry Mousse (in glass) 35
- Raspberry Crostata 45
- Pistachio Torte 50
- Tiramisù – The Original 50
- Fresh Bigné – 6pcs (Chocolate or Vanilla) 45
- Italian Gelato (1 scoop) 35
- Italian Gelato (2 scoops) 60

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.
- Berries Pannacotta 35
Creamy pannacotta topped with mix berries coulis.
- Coconut Dome 50
Coconut mousse with chocolate sponge and chocolate spired and dry coconut.



Plating from the Pastry

- Tortino al cioccolato 85
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.
- Pistachio Torte (16x16 cm) 325
Delicate pistachio cream with crushed pistachios. Light, nutty, and full of Mediterranean charm.
- Double Chocolate (16x16 cm) 325
A chocolate lover's dream - with dark cake, milk chocolate cream and a rich chocolate glaze.
- Chocolate Torte (Ø12 cm) 150
Flourless and dense, with a rich fudgy texture and deep cocoa flavour. Pure indulgence.