





SALADS

THAI SALAD	108K
CARROTS, CABBAGE, DAIKON, RED CAPSICUM,	
RED CHILLI, GREEN PAPAYA, MINT LEAVES,	
CASHEWS, CRUNCHY NOODLES & THAI	
DRESSING	
CESAR SALAD	98 K
BABY ROMAINE, CROUTONS, PARMESAN &	
CAESAR DRESSING	
ANCIENT SALAD	108K
KALE, ROCKET, MIXED GREENS, BROCCOLI,	
ASPARAGUS, QUINOA, SESAME SEEDS, WALNUTS	
& POMEGRANATE DRESSING	
PUMPKIN SALAD	98 K
PUMPKIN SALAD MIXED LEAVES, ROASTED PUMPKIN, GOAT	98 K
	98 K
MIXED LEAVES, ROASTED PUMPKIN, GOAT	98 K
MIXED LEAVES, ROASTED PUMPKIN, GOAT CHEESE, TOASTED ALMONDS, MIXED SEEDS &	98K 104K
MIXED LEAVES, ROASTED PUMPKIN, GOAT CHEESE, TOASTED ALMONDS, MIXED SEEDS & MUSTARD DRESSING	
MIXED LEAVES, ROASTED PUMPKIN, GOAT CHEESE, TOASTED ALMONDS, MIXED SEEDS & MUSTARD DRESSING TROPICAL SALAD	
MIXED LEAVES, ROASTED PUMPKIN, GOAT CHEESE, TOASTED ALMONDS, MIXED SEEDS & MUSTARD DRESSING TROPICAL SALAD MIXED LEAVES, PINEAPPLE, CHIA SEEDS,	
MIXED LEAVES, ROASTED PUMPKIN, GOAT CHEESE, TOASTED ALMONDS, MIXED SEEDS & MUSTARD DRESSING TROPICAL SALAD MIXED LEAVES, PINEAPPLE, CHIA SEEDS, PAPAYA, CHICKPEAS, SWEET POTATO,	
MIXED LEAVES, ROASTED PUMPKIN, GOAT CHEESE, TOASTED ALMONDS, MIXED SEEDS & MUSTARD DRESSING TROPICAL SALAD MIXED LEAVES, PINEAPPLE, CHIA SEEDS, PAPAYA, CHICKPEAS, SWEET POTATO, CUCUMBER, CHERRY TOMATOES & CLASSIC	











SUSHI

Served from 12PM to 6PM

TUNA HOSOMAKI	65K
SUSHI RICE, NORI SEAWEED, TUNA	
SALMON HOSOMAKI	65K
SUSHI RICE, NORI SEAWEED, TASMANIAN SALMON	
AVOCADO HOSOMAKI	55K
SUSHI RICE, NORI SEAWEED, AVOCADO	
PRAWN CALIFORNIA ROLL	75K
SUSHI RICE, NORI SEAWEED, LOCAL PRAWN,	
CUCUMBER, AVOCADO, SESAME SEEDS, SPICY MAYO	
URAKAMI SALMON SPICY	75K
SUSHI RICE, NORI SEAWEED, TASMANIAN SALMON,	
ASPARAGUS, WASABI SEEDS, SHICHIMI PEPPER	
NIGIRI PLATTER	135K
6 NIGIRIS. TUNA, SALMON BELLY, LOCAL PRAWN.	
SUSHI RICE. NIKIRI SAUCE.	

All our sushi is served with wasabi, homemade pickles and soy sauce.

Gluten Free sauce is available.

All of our sushi is Gluten Free.









SMALL PLATES

PRAWN TACOS CRUMBED PRAWNS, TORTILLA TACOS, PEA & MINT PURÉE, PICO DE GALLO, CORIANDER, LIME	99K
BEEF RENDANG TACOS SLOW-COOKED BEEF RENDANG, HOMEMADE TORTILLAS, YOGURT, CORIANDER, LIME	75K
BUFFALO CAULIFLOWER CRISPY CAULIFLOWER BITES & BLUE CHEESE CREAM	65K
FRIED CALAMARI FRIED CALAMARI & AIOLI	93K
HUMMUS & SOURDOUGH HUMMUS, PAPRIKA, POMEGRANATE & SOURDOUGH	59K
FISH CROQUETTES FISH CROQUETTES WITH PAPRIKA MAYO & FRESH DILL	59K
BURRATA FRESH BURRATA, POTATO PAVÉ & PESTO	139K
PRAWN SKEWERS GRILLED PRAWN SKEWERS WITH TOMATO & RED PEPPER	127K
CHICKEN SATAY SKEWER CHICKEN SATAY WITH PEANUT SAUCE	93K
SATE LILIT BALINESE-STYLE MINCED TUNA WITH LEMON SAUCE & CORIANDER	99K
CEVICHE CATCH OF THE DAY, AVOCADO, CUCUMBER, SPRING ONIONS & PAPAYA	90K
TUNA TARTARE TUNA TARTARE, WHITE CHOCOLATE-WASABI SAUCE & SESAME CROUTONS	90K
BEEF TARTARE BEEF TARTARE, CRUSHED PISTACHIO, TRUFFLE STRACCIATELLA & ROASTED TOMATOES	90K
PINA COLADA SASHIMI CATCH OF THE DAY, PIÑA COLADA JUICE, GREEN CHILLI, CARAMELISED PINEAPPLE & CORIANDER	90K
BEEF SLIDERS THREE RIBEYE BURGERS, TRUFFLE MAYONNAISE & PARMESAN	90K
MUSHROOM SLIDERS THREE CRUMBED MUSHROOMS, COLESLAW, AIOLI, LETTUCE & TOMATO	85K
LOBSTER SLIDERS THREE LOBSTER ROLL SLIDERS, SPICY COLESLAW & CORIANDER	275K
OCTOPUS SKEWERS OCTOPUS SKEWERS, CAULIFLOWER, GINGER & SEEDS	138K











PIZZA IN PALA

SANDS MARGHERITA	90K
TOMATO SAUCE, BASIL PESTO, BURRATA	
SAUCE, AND CONFIT TOMATOES	
SALMON AND LEMON	160K
SMOKED SALMON, LEMON GOAT CHEESE,	
ROASTED ALMONDS, ASPARAGUS, DILL,	
AND DRIED EGG YOLK	
VEGAN PIZZA	90K
TOFU POTATO CREAM, ROASTED CAPSICUM,	
NUTRITIONAL YEAST, AND WATERCRESS	
MUSHROOM AND TRUFFLE	120K
PARMESAN FONDUE, MIXED MUSHROOMS,	
TRUFFLE OIL, AND SHAVED PARMESAN	
TUNA SUMMER VIBE	95K
TONNATA SAUCE, CHERRY TOMATOES,	
BLACK OLIVES, CARAMELISED ONIONS,	

All prices are inclusive of 11% tax and 5% service charge



AND BALSAMIC REDUCTION









SANDS MAINS

MUSHROOM GNOCCHI HOMEMADE GNOCCHI WITH OYSTER MUSHROOMS & TRUFFLE OIL	139K
STRACCIATELLA & PRAWNS RAVIOLI GRILLED RAVIOLI WITH PRAWNS & STRACCIATELLA	187K
CAPRESE RISOTTO ITALIAN CARNAROLI RICE WITH TOMATO SAUCE, PESTO, BURRATA & MOZZARELLA CREAM	135K
BOLOGNESE TAGLIATELLE HOUSE-MADE FRESH EGG TAGLIATELLE WITH HAND-CUT BEEF BOLOGNESE	135K
SEAFOOD CURRY MILD INDONESIAN YELLOW CURRY WITH PRAWNS, CALAMARI & FISH FILLET, SERVED WITH GARLIC-CORIANDER FOCACCIA	139K
FISH AND CHIPS BEER BATTERED DEEP FRIED SNAPPER FILLET, CUT CHIPS & TARTAR SAUCE	130K
BEEF BURGER GRILLED DOUBLE WAGYU BEEF PATTY, CHEDDAR CHEESE, CARAMELISE ONION, LETTUCE, CHIMICHURRI MAYO & HAND CUT FRIES	147K
MUSHROOM BURGER CRUMBED MUSHROOMS, COLESLAW, AIOLI, FRESH AVOCADO, LETTUCE, TOMATO & HAND CUT FRIES	115K
NASI GORENG AYAM FRIED RICE, CHICKEN, PRAWN PASTE, FRIED EGG, RICE CRACKERS, TOMATO & CUCUMBER SALAD	85K
CHICKEN SCHNITZEL PAN FRIED BREADED CHICKEN BREAST, EDAMAME SALAD, CHERRY TOMATOES & CHICKEN JUS	130K











FROM THE GRILL

LOBSTER EXPERIENCE-NOSE TO TAIL	200K
FRESH EGG TAGLIATELLE WITH A RICH LOBSTER	PER 100G
HEAD SAUCE, GRILLED LOBSTER TAIL SERVED WITH	
HOLLANDAISE	
PUMPKIN	OFT
GRILLED PUMPKIN WITH POMEGRANATE, KALE,	85K
HUMMUS & TOASTED CASHEWS	
EGGPLANT	85K
SMOKY GRILLED EGGPLANT WITH BABA GANOUSH &	
EDAMAME SALAD	
HALF CHICKEN	155 K
SOY & HONEY-MARINATED HALF CHICKEN WITH	
TURMERIC BABY POTATOES	
RIBEYE STEAK & CHIPS	480K
300G SOUTH AUSTRALIAN RIBEYE WITH RED WINE REDUCTION & HAND-CUT FRIES	
WEDOCITON & UMID-COI LUIES	
TUNA STEAK	170K
GRILLED TUNA WITH ASPARAGUS, CHERRY TOMATOES	TION
& GAZPACHO	
FISH OF THE DAY	170K
FRESH-OFF-THE-BOAT GRILLED FISH FILLET WITH	
GREEN BEANS & SALSA VERDE	
TENDERLOIN	360K
250G BEEF TENDERLOIN WITH TRUFFLE MASHED	
POTATOES & RED WINE JUS	









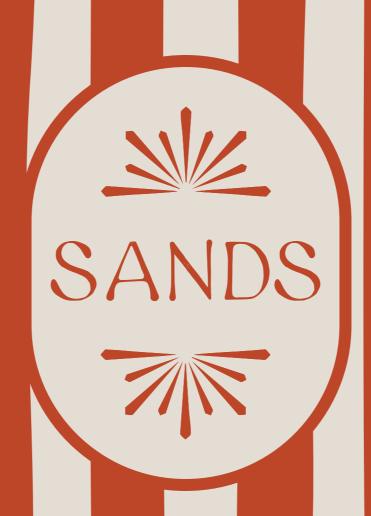


SIDES

ASPARAGUS	40K
GRILLED ASPARAGUS WITH LEMON ZEST,	
GOAT CHEESE & PISTACHIOS	
GREEN BEANS	40K
GRILLED GREEN BEANS WITH OYSTER SAUCE,	
SESAME SEEDS & FRESH CORIANDER	
BABY TURMERIC POTATOES	40K
BABY POTATOES IN TURMERIC BUTTER WITH	
LIME & PARSLEY	
TRUFFLE MASHED POTATOES	40K
CREAMY MASHED POTATOES WITH TRUFFLE	
OIL	
FRENCH FRIES	40K
	TOR
HAND-CUT FRIES WITH AIOLI	
ROCKET SALAD	40K
FRESH ROCKET WITH CHERRY TOMATOES &	
SHAVED PARMESAN	
MIXED SALAD	40K
DRESSED GREEN LEAVES & CHERRY	
TOMATOES	













COFFEE

ESPRESSO 100% ARABICA MOLINARI	30K
ESPRESSO MACCHIATO 100% ARABICA MOLINARI, MILK FOAM	35K
AMERICANO 100% ARABICA MOLINARI	30K
CAPPUCCINO 100% ARABICA MOLINARI, FRESH MILK	35K
HOT/ICED CAFFELLATTE 100% ARABICA MOLINARI, FRESH MILK	35K
DAIRY- FREE OPTIONS	

MOCKTAILS

PASSION COOLER FRESH LIME, SUGAR, SODA WATER, AND TROPICAL PASSIONFRUIT	70K
MINT ISLAND LIME JUICE, SUGAR, SODA WATER, AND FRESHLY CRUSHED MINT	70K
COLD PRESS JUICES	

INDO SUMMER MANGO, PINEAPPLE, LIME, TURMERIC	45K	
GINGER STORM APPLE, CELERY, CUCUMBER, LEMON, BASIL, GINGER	45K	
WATERBERRY	45K	
CARROT GINGER ALE	45K	
CARROT. APPLE. GINGER		













JUICES

GREEN FLOW CUCUMBER, APPLE, MINT, SPINACH, LIME	45K
RED ISLAND WATERMELON, STRAWBERRY, BASIL	45K
TAMACITRUS TWIST LOCAL ORANGE, TAMARIND, LIME	45K
KIND BLEND CARROT, ORANGE, TURMERIC, HONEY	45K
ORANGE JUICE KINTAMANI ORANGE	40K
LIME SQUASH SPARKLING WATER, SYRUP ON THE SIDE	40K
PISANG SEGAR BANANA, LIME, MINT, HONEY	40K
FRESH P DRAGONFRUIT, LIME AND MINT	40K
ACE KINTAMANI ORANGE, CARROT AND LIME	40K
DETOX KINTAMANI ORANGE, LIME, GINGER, TURMERIC, HONEY	40K

SOFT DRINKS

STILL WATER	15K
SAN PELLEGRINO ITALIAN SPARKLING WATER	65K
ACQUA PANNÀ ITALIAN STILL WATER	65K
COCA COLA	35K
COCA COLA ZERO	35K
SPRITE	35K
FEVER TREE INDIAN TONIC WATER	45K













DESSERTS

MATCHA TRUFFLE TIRAMISÙ	40K
MATCHA-SOAKED HOMEMADE LADYFINGERS & TRUFFLE MASCARPONE	
WARM CHOCOLATE CAKE WITH A MELTED	
CENTER & VANILLA ICE CREAM.	
BANANA CRÈME BRÛLÉE	40K
BANANA CRÈME WITH CARAMELISED CRUST	
STRAWBERRY PAVLOVA	40K
MERINGUE WITH WHIPPED CREAM, FRESH	
FRITT & STRAWBERRY COTTLIS	



Follow the scent to the island's first real sourdough bakery.

At SANDS, we let time do the work—using soft, low-gluten flours, long fermentations, and plenty of water.

The result? Crusty sourdough, buttery croissants, and pastries full of life, baked fresh each morning.

Come over to the baker and have a look.



