



ALL-DAY BREAKFAST

Served all day

ONE-PAN ENGLISH BREAKFAST	140
Two farm fresh eggs cooked to your liking, bacon, pork sausage, beans, tomato, mushrooms, hash brown, white brown oast with vegemite and rocket salad, crouton on the side	
NUTRITIONALLY BALANCED	85
Egg-white omelet with spinach, onions, mushrooms, grilled cheese tomatoes pesto, mix salad, crouton and whole wheat bread	
SAWADEE PORRIDGE	85
Rice porridge with ground pork/chicken, garlic, ginger, spring onion, cracker, clear chicken broth in Thai style	
MEXICAN AVOCADO EGGS BENEDICT	145
Two farm fresh poached eggs on sliced sweet potato gratin topped with spicy diced chorizo sausage, chicken sausage, pork bacon, hash brown, smashed avocado garlic, cherry tomatoes topped with paprika-hollandaise sauce, sliced jalapeno and parsley, toasted bread	
VANILLA-SPIKED BRIOCHE FRENCH TOAST	85
Brioche bread soaked with fresh eggs and sweet cinnamon, served with maple syrup and a seasonal Balinese fruit compote	
BUTTERMILK PANCAKES	85
Caramelized pineapple/apple, bacon and cream, served with honey/maple syrup and cream	
PANCAKE SLIDERS	115
Breakfast burger of dreams made with savory pancakes, topped with chili butter, fried farm fresh organic eggs, juicy beef patty, pork bacon, chicken sausage, hash brown, grilled tomato, mixed green salad, crouton	
STEAK AND EGG	175
100 gr of grilled "USDA Black Angus Beef Tenderloin" served with two farm fresh organic eggs of your choice, hash brown, grilled tomato cheese pesto, pork bacon, chicken sausage, béarnaise sauce, sautéed mushrooms, mix salad, toasted bread	
TROPICAL BIRCHER MUESLI	85
A mixture of oats, yogurt, apples, pears, and raisins served in a half coconut/pineapple	



Vegetarian



Gluten Free

All prices are in thousands of rupiah and are subject to a government tax and service charge of 21%





STARTERS & SHARING PLATTERS

SATE CAMPOER BALI 	<i>(supplement IDR 30K)</i>	150
Angus beef skewer, seafood sate <i>lilit</i> marinated in a traditional Balinese paste made of shallots, garlic, turmeric, galangal, coriander root, pepper)		
CRISPY CALAMARI		90
Hand-caught squid deep-fried in breadcrumbs and served with tomato & chili mayo		
CASSAVA NACHOS		
Cassava chips, fiery tomato salsa, sour cream, diced avocado		
Spicy Bean 		75
Beef Rendang		85
CHICKEN POPS		85
Chicken wings infused with aromatic curry spices deep-fried and served with fries and chili sambal dipping		
CRISPY TACOS		
<ul style="list-style-type: none">VEGETARIAN TACOS		
Grilled vegetables, mango, mint salsa and baby romaine salad 		75
<ul style="list-style-type: none">CHICKEN BOLOGNAISSE TACOS		
Chicken bolognaise, mango, mint salsa and baby romaine salad		85
CHEESY SEAFOOD QUESADILLAS <i>(supplement IDR 30K)</i>		125
Fresh seafood, cheddar cheese, sliced avocado, basil puree and sour cream		
PULLED BEEF BRISKET SLIDERS		95
6-hour slow braised beef short rib, served with signature Sakala purple sesame bun		
SAMOSA 		95
Homemade Indian patties stuffed with potatoes and green peas served with mint sauce 		

SALAD, SANDWICHES, SOUP

SALAD

WATERMELON, TOMATO AND BUFFALO MOZZARELLA  	120
Fresh watermelon, ripened tomato and buffalo mozzarella salad with organic lettuce and basil pesto	
SALMON FRUIT SALAD	125
Curried pineapple, watermelon, goat cheese, mixed fruit salad and salmon, served in half pineapple bowl	
SPICY THAI BEEF SALAD	115
Australian beef striploin grilled and served with vegetables and spicy lime dressing	



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SANDWICH


BEEF/PORK HOT DOG	100
Served with caramelized onion, poppy seed bun, crunchy greens, cheddar cheese, fries	
<ul style="list-style-type: none">• 100 gr Beef hot dog,• 100 gr Pork hot dog	
PULLED PORK SANDWICH () (supplement IDR 30K)	145
3-hour slow braised pork loin, brioche bread, classic BBQ Sauce, coleslaw, mix salad, crouton, fries	
CROQUE-MONSIEUR 	100
Brioche bread, cheese, spinach, mushrooms, mix roasted vegetable, béchamel sauce, fries	
BAHN MI A LA SAKALA	125
Mini baguette bread, cajun spiced chicken breast, cheese, avocado and Asian-inspired slaw, fries	
SIGNATURE SAKALA WAGYU BEEF BURGER (supplement IDR 50K)	185
200 gr beef patties, pickles, bacon, sausage, omelette, iceberg lettuce, tomato, raw and roasted onion, american cheese, fried potato chips, our special sauce, served with our signature purple brioche bun and a side of grilled corn on the cob	

SOUP

PRAWN BISQUE	95
Forest mushroom, feta cheese	
OXTAIL SOUP (supplement IDR 50K)	
Oxtail served a rich beef broth and crispy wontons	
<ul style="list-style-type: none">• Soup	150
<ul style="list-style-type: none">• Main Course served with steamed rice	170
SOTO AYAM	
Classic Indonesian chicken soup with glass noodle, egg, shredded chicken, cabbage and tomato	
<ul style="list-style-type: none">• Soup	115
<ul style="list-style-type: none">• Main Course served with steamed rice	135
BUTTER NUT PUMPKIN SOUP	85
Caramelized pumpkin, smoked ham and parmesan cheese	

PASTA & PIZZA

PASTA

SPAGHETTI KHEE MAOW 	135
Stir fried chicken, ginger, basil, chili, oyster sauce and dark soyu	
ANGEL HAIR AGLIO OLIO	160
Prawn, chili flakes, tomato, olive and cremolata	
FETUCCINI BOLOGNAISSE	150
With spiced beef minced sauce, wild rocket and pine nut	



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FLATBREAD RUSTIC PIZZA

SPICY MARGARITA 	130
Buffalo milk mozzarella, slow cooked tomato sauce with red pepper, cayenne and fresh basil	
SPICED RENDANG	135
Spiced beef minced, yoghurt, rocket, tomato and nut	
FRUITI DIMARE	140
Mixed ocean seafood, tomato and basil,	
HAWAIIAN	135
Beef ham, pineapple, feta cheese, cumin yoghurt and mascarpone, salad	
CHICKEN PELALAH	135
Chicken sambal matah, tomato, bean sprout, nut and red onion	

MAINS

BEER BINTANG FISH AND CHIPS	160
Deep fried battered filet of barramundi, chips, asian greens and garlic aioli	
TASMANIAN SALMON <i>(supplement IDR 80K)</i>	250
Oven-baked and served with tender braised fennel and clam emulsion	
CHICKEN KUNG PAO	175
Sautéed chicken breast, chili flakes, cashew nut, onion, green capsicum, kung pao sauce, and served with steamed rice	
PICATTA MILANESE	195
Deep-fried crumbed chicken, served with a salad of wild rocket, tomato, red onion and balsamic dressing	
BBQ SPARE RIBS  <i>(supplement IDR 60K)</i>	220
Baby back rib, grilled pineapple and a duo of cauliflower and broccoli served with mashed potatoes or steamed rice	
6-HOUR COOKED FIVE SPICE PORK BELLY  <i>(supplement IDR 50K)</i>	200
Deep fried pork belly, sautéed potatoes, grilled pineapple and coulis	

TRADITIONAL FLAVORS

AYAM BUMBU TALIWANG 	145
Grilled half baby chicken marinated in fiery <i>Taliwang</i> spice, served with steamed rice	
UDANG PANGGANG BUMBU KETUMBAR  <i>(supplement IDR 50K)</i>	200
<i>Jimbaran</i> sea prawns grilled and marinated with vegetables and crackers, served with steamed rice	
RENDANG IGA BUMBU KLUWEK	175
4-hour slow cooked baby back rib infused with Balinese <i>kluwek</i> , coconut milk, and served with steamed rice	




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NASI KAMPOENG CAMPUR BALI	<i>(supplement IDR 50K)</i>	195
Traditional Balinese style <i>nasi campur</i> with <i>gado-gado</i> , <i>plecing</i> , <i>sate lilit</i> , grilled chicken, deep fried duck, and <i>rendang iga</i>		
SEAFOOD PINEAPPLE BOWL		155
Transport yourself to the tropics year-round with this seafood fried rice filled pineapple. Made of shrimp, jasmine rice, pineapple ginger marinade, and avocado		

FROM THE GRILL

STEAK CUTS

STRIPLOIN “USDA BLACK ANGUS”	<i>(supplement IDR 100K)</i>	280
200 grams. Great marbling, tender, and flavorful		
BEEF TENDERLOIN “USDA BLACK ANGUS”	<i>(supplement IDR 100K)</i>	280
RIB EYE “USDA BLACK ANGUS”	<i>(supplement IDR 100K)</i>	280
RACK OF LAMB	<i>(supplement IDR 100K)</i>	290

SEAFOOD

“SURF & TURF” 3 PCS OF PRAWN “Grilled”	180
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CHOICE OF SAUCE:

- mushroom
- pepper corn
- red wine jus
- lemon butter

Cooked to your liking on our flame griller. All steak cuts comes with a puree of potatoes and a vegetable chateau.

SIDE DISHES

50

GARLIC MASHED POTATOES		
Local potatoes, confit of garlic and paprika powder		
STIR-FRIED VEGETABLES		
Seasonal vegetables from bedugul with <i>cap cay</i> sauce		
PURPLE SWEET POTATO FRIES		
UBI GORENG KERING		
Hand cut local cassava fries with dip		
POTATO WEDGES		
NASI KUKUS		
Steamed white rice		

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HOME MADE FRIES



MIX GREEN SALAD 

ROASTED PUMPKIN

KIDS MENU

Tom & Jerry Fish & Chips Deep-fried fish served with fries	120
The Spider Man Burger Homemade mini patties with melted cheese and fries	90
Goofy's Beef Hotdog Black sesame mini hot dog bun with beef hotdog sausage and fries	75
The Clucky Fried Rice Traditional fried rice with chicken satay and sliced egg	85
Harry Potter Chicken nugget Special favorite deep frying of chicken with tartar sauce and fries	75
Mickey Mouse Mie Goreng Traditional fried egg noodles with chicken sate and sliced egg	80

SWEET TOOTH

BOUNTY Guanaja chocolate bar, coconut cream filling, sorbet, biscuit joconde with crunchy hazelnut, and banana paste	88
APPLE TARTIN Baked apple, raisin, almond cream, sweet crush pastry, and Balinese vanilla ice cream	88
COCONUT PANNA COTTA Pureed coconut jelly, vanilla, guava, tamarind, granola, and mint	88
TIRAMISU Mascarpone mousse, coffee jelly, and espresso ice cream	88
BREAD BUTTER PUDDING 88K Warm brioche pudding, raisin, cinnamon, served with vanilla ice cream	88
CREME BRULEE Custard cream, brown sugar, biscotti cookies	88
HARMONY - YOUR CHOICE OF THREE FLAVORS Sorbets: Coconut/mango/snake/fruit/kiwi/raspberry/soursop Ice cream: Banana/Balinese vanilla/Valhrona chocolate Served with almond financier and macaroon	65



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