

SKAI

BAR & GRILL





















We embrace the Mediterranean as our core influence, crafting fresh, innovative drinks through techniques such as infusion, twists, and clarification.

Each creation marries Levantine flavours - herbal, aromatic, and citrusy - with the island's finest tropical ingredients, delivering a refined yet invigorating experience in every sip.

COLD MEZZE

House pickles plate, cucumber, celery, green chilli, radish	80
Houmous, Mediterranean peppers, flatbread   	110
Baba ganoush, curry leaf, pine nuts, flatbread    	130
Marinated olives, feta cheese, tangerine, herbs 	135
Tuna tartare, baby gem leaf, caper, lemon 	140
Baharat spice seared yellowfin tuna, baby fennel green onion 	150
Octopus carpaccio, salsa verde, ink emulsion, young herbs   	155
Burrata, figs, pistachios, pomegranate, radicchio   	175


HOT MEZZE




House grilled flatbread with za'atar oil (2pcs)	50
Green bean tempura, shatta sauce	55
Zucchini flower stuffed with zucchini pulp and hummus, anchovy labneh, muhammara, green herbs oil	85
Fava beans, feta espuma cheese, sun-dried tomato, za'atar oil, sourdough bread	90
Crispy corn ribs, ras el hanout spices, Javanese honey	95
Crispy potato terrine chips, roasted garlic labneh	125
Lamb kofta, pickled red cabbage, mint yoghurt and drizzle with olive oil	128
Falafel, whipped sesame, sumac shallots, basil leaf and drizzle with capsicum oil	130
Cumin roasted cauliflower, whipped tahini, pomegranate herb salad	160

								
contains gluten	contains milk	contains egg	contains fish	contains seafood	contains tree nuts	contains peanuts	contains soybeans	contains sesame seeds



Prices are in thousands of Rupiah and subject to 10% government tax


HOT MEZZE

Grilled halloumi with chamomile flowers, cumin seed, honey, lemon zest  260

Pita bread pockets, slow-roasted pulled lamb, house pickles, harissa, garlic chips served with labneh, za'atar oil    270

LARGER


Oven baked roasted snapper en papillote, fennel, spring onion, za'atar oil, quinoa tabbouleh, black lemon   220


Roasted salmon fillet, young fennel, apple, labneh, dill  380



King prawns, garlic confit, fermented chilli, burnt lemon   390

Spatchcock chicken, citrus, garlic confit, oregano 390

Beef tenderloin, black olive crumble, sun-dried tomato, grilled pimiento pepper, onion gravy, basil leaf 430

Slow roasted wagyu beef short ribs with muhammara, candied walnuts, puffed rice, herbs and preserved lemon  450



Lamb shank tagine, apricots, almond, bulgur wheat couscous   650



Flavoured lamb cotelette, dukkah, crisp potato, salsa verde, young coriander   695

Roasted lobster tail, fregola, zucchini flowers served with lobster sauce and seaweed powder    990

AFTER INDULGENCE

Cold semolina pudding with chopped pistachio nut and spiced syrup   68

Warm sticky date pudding, caramel sauce, pecan gelato   68

Crispy meringue pavlova with vanilla cream, mango passion fruit coulis, fresh berries, mango passion fruit sorbet   68



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INFUSION & TWIST

FENNEL BOULEVARDIER *Smooth | Strong* 180

A fusion of Parisian cocktails and East Mediterranean flavours

Fennel seed-infused blended in whisky, Campari, dried fig-infused rosso vermouth

CACAO SPICE NEGRONI *Spice | Bold* 180

A blend of Kintamani chocolate and Indonesian spiced gin

East Indies gin, rosso vermouth, cacao nib-infused Campari bitter

LEMON GROVE SPRITZ *Bitter | Refreshing* 180

Sparkling cocktail with a lingering bitter flavour and citrus-forward

Artisan limoncello, Aperol bitter, sparkling wine, orange sugar

BUTTERFLY MEDITERRANEAN G&T *Smooth | Refreshing* 175

A magical blend of butterfly pea flower, citrus, and tonic, offering a unique visual and flavour experience

Butterfly pea flower-infused dry gin, sliced orange, tonic water

GARDEN MULE *Spice | Refreshing* 175

A farm-to-glass Mule, with vibrant fresh makrut leaf from our garden for an aromatic twist on this classic cocktail

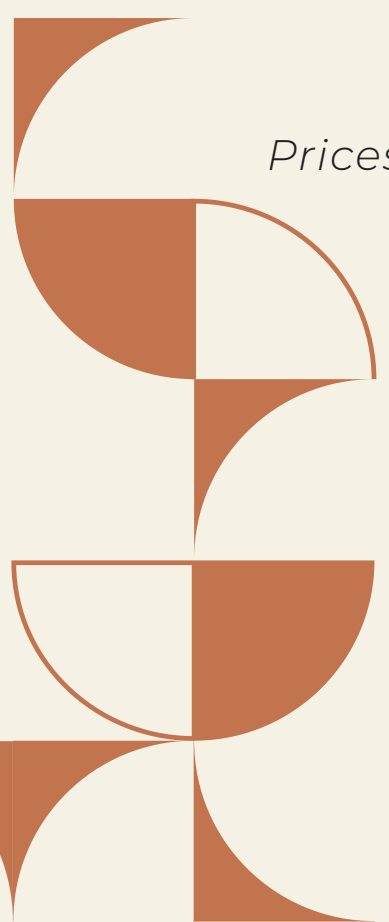
Makrut leaf-infused vodka, green lime, coffee liqueur, artisan ginger beer

MESOYI SPICE HIGHBALL *Spice | Refreshing* 175

A refreshing, spicy highball that retains the strong character of whisky while being easy to sip

Blended whisky burnt with mesoyi wood and spices, soda water

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CLARIFIED

EARL GREY BREEZE *Refreshing* 175

A refined punch with the taste of earl grey tea and the zing of lemon

Light rum, vodka, earl grey tea, lemon juice

TEA & ARAK ELIXIR *Smooth | Refreshing* 175

A refined blend of black tea and Balinese arak with a touch of sweetness from wine syrup

Balinese arak, black tea, brem liqueur, simple syrup, lemon juice

CINNAMON MOONLIGHT *Spice | Bold* 175

A perfectly mix of tequila and spices with a smoky and smooth finish

Tequila, lime juice, bianco vermouth, smoked cinnamon syrup, Bali spiced bitters

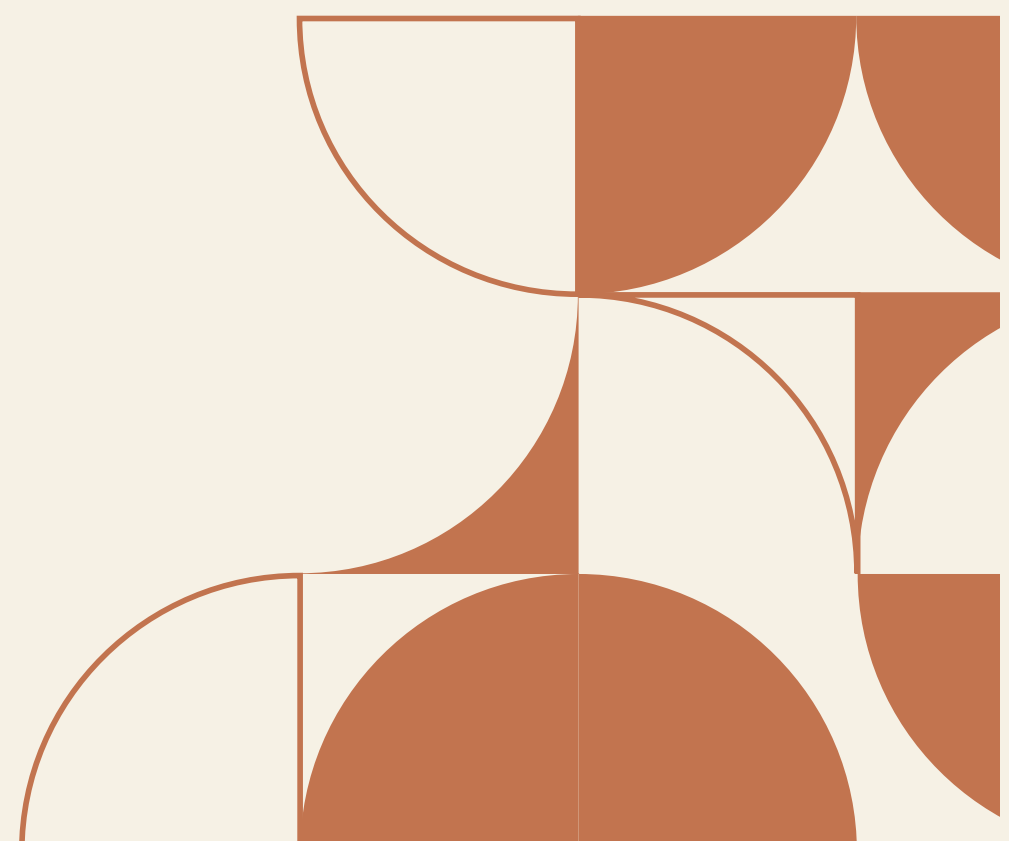
COCKTAIL *on* TAP

CLARIFIED PIÑA COLADA 180

Enjoy the tropical delight of a Piña Colada with the smoothness of a clarified cocktail

**Ask our team for Timeless Cocktails selection*

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APERITIVO

APEROL BASIL SMASH 170

Harmonious | Refreshing

A modern twist on traditional cocktails, perfect for a sunlit afternoon or an evening of elegance

Aperol, light rum, artisan limoncello, garden basil leaf

CAMPARI SPRITZ 170

Refreshing | Citrusy

Taste a refreshing blend of bitter notes and sparkling sweetness

Campari, prosecco, soda water

APEROL SOUR 170

Delightful | Citrusy

An elevated Aperol with a smooth and frothy finish

Aperol, lemon juice, sweetened essence, lemonade emulsion

LIMAU GARIBALDI 170

Bold | Refreshing

A vibrant and invigorating flavour experience creates a perfectly balanced and energising drink

Limo aperitivo, orange juice, makrut leaf

BICICLETTA 170

Light | Revitalising

A crisp and refreshing mix of Campari, dry white wine, and sparkling water

Campari, dry white wine, soda water

BEER

BOTTLED

CORONA	99
HEINEKEN	68
SAN MIGUEL LIGHT	68
BINTANG CRYSTAL	60
BINTANG PILSENER	56
BINTANG RADLER LEMON	56

on TAP

KURA KURA LAGER	96
BALI HAI	60

CRAFT

KURA KURA LAGER	98
ABV 4.9% IBU 35	
STARK PILSNER 1945	98
ABV 5.5% IBU 40	
STARK LC LAGER	98
ABV 5.0% IBU 20	
STARK WHEAT BEER	98
ABV 5.5% IBU 20	
ISLAND BREWING PILSNER	98
ABV 4.1% IBU 20	

ISLAND BREWING	98
SUMMER PALE ALE	
ABV 4.5% IBU 25	
ISLAND BREWING	98
SMALL HAZY	
ABV 4.8% IBU 10	
BLACK SAND KÖLSCH	98
ABV 5% IBU 17	
BLACK SAND IPA	110
ABV 6.5% IBU 62	

NON-ALCOHOLIC

ZERO DEGREES

BERGAMOT OASIS 75

A vibrant and refreshing non-alcoholic punch with exotic fruit flavours

Shaken earl grey tea with muddled longan, red dragon fruit, lime, lychee syrup

KITANAS DELIGHT 75

A tropical treat with grilled pineapple and tangy tangerine

Grilled pineapple juice, homemade tangerine marmalade, demerara sugar, lemon

CITRUS RISTRETTO SPARKLER 75

A unique blend of coffee and citrus, perfect for a refreshing pick-me-up

Ristretto, tangerine, honey, aquafaba, topped with tonic water

HIBISCUS SIROCCO 75

A fragrant and fruity drink with the floral notes of hibiscus

Rosella water boiled with cinnamon, pineapple, clove, lemon zest and shaken with honey

RED GINGER BEER 75

The natural fermentation adds a subtle tang and sparkle hint to the spicy and refreshing flavour of red ginger

An artisan fermented red ginger beer

SHRUBS

A vintage preservation method using vinegar based fruit syrups

BERRY CITRUS 62

Strawberry lemon shrub, lime, soda water

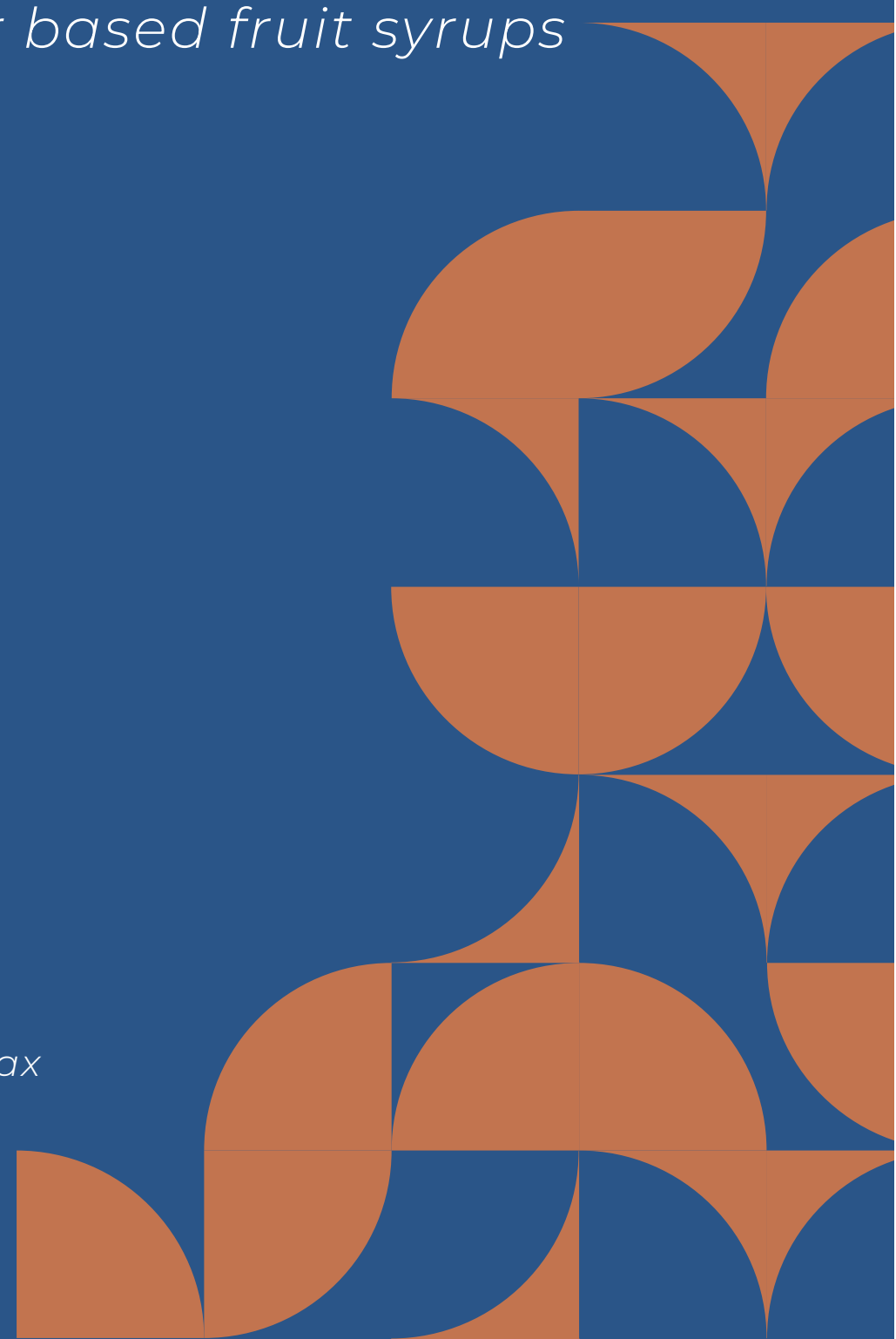
PINEAPPLE GINGER 62

Pineapple ginger shrub, lime, soda water

APPLE CELERY 62

Malang apple celery shrub, lime, soda water

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PADMA SODA

62

THE RED ROOT

Earthy flavours of beetroot and the freshness of Bali spices

ARCHIPELAGO TEA

Refreshing lemongrass with a touch of star anise

JAMU SODA

A refreshing take on a famous Indonesian healthy drink

KAPULAGA SIZZLE

A minty and spicy mood booster with cardamom

SMOOTHIE

80

BEDOUIN BLISS

A creamy and nutrient-rich smoothie, perfectly balanced with the natural sweetness of dates and a tangy finish

Banana, dates, oat milk, probiotic yoghurt

ATHENIAN SUNRISE

A hearty and delicious blend of oats and banana with a hint of cinnamon

Oat milk, banana, peanut butter, cinnamon powder, rolled oats

ALMOND OASIS

A tropical and creamy smoothie with natural sweetness

Almond milk, dates, papaya

MINTED BERRY FUSION

A refreshing, antioxidant-packed blend with a hint of fresh mint

Mixed berries, mint, kiwi

AEGEAN DELIGHT

A creamy and indulgent treat with tropical richness of coconut and sweet notes from figs and maple syrup

Coconut, fig, maple

**Ask our team for mineral water & soda water selection*

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