



BREAKFAST

Your personal meal is available starting with

A glass of fresh juice from in house selection, and

A cup of Bali coffee or cappuccino or Indonesian tea or ginger tea or hot milk chocolate.

For main dish, kindly choose one meal from chef selections below

- **Oatmeal & Chia Porridge**

Cooked organic porridge oatmeal, mixed organic whole grain, Greek yogurt, banana flambe and berry compote.

- **Bali Majestic Smoothies Bowl**

Strawberry, dragon fruit, frozen banana, frozen yoghurt, chia seeds, coconut flakes, granola.

- **Brioche French Toast**

Caramelized brioche French toast, banana flambe, mix fruits, meringue shards, butterscotch.

- **Ricotta Pancakes**

Fluffy hot cake with cottage cheese, mix fruits, berry compote, yogurt, mint leaf.

- **Eggs Benedict Asmat Style**

*Two free range poached eggs, grilled tomato, cream cheese, wilted spinach, brown butter lemon hollandaise charred sourdough. **Add: seared bacon or chicken sausage.***

- **Champs Big Breakfast**

*Two-eggs your way, wilted spinach, wild mushroom, charred Roman tomato, crispy smashed baby potatoes, charred sourdough. **Add: seared bacon or chicken sausage.***

- **Shakshuka**

Two eggs poached in a rich tomato, olive and red capsicum sauce, mushroom, herbs, shaved parmesan, sourdough.

- **Truffle Soft Scrambled Eggs**

Brown butter truffle soft scramble, cream fraiche, wild mushroom, chives, truffle oil, sourdough or butter croissant.

- **Tofu Scramble**

With rosti potato, sauteed spinach, mushroom, and tomato relish.

- **Asmat Nasi Goreng - available in vegetarian style**

Indonesian fried rice, fried egg, chicken satay, acar pickles, and crackers.

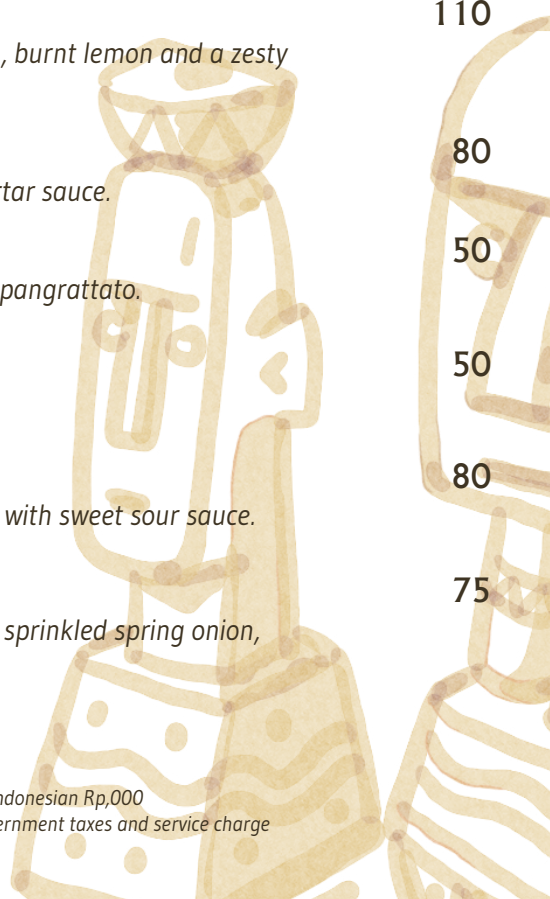
- **Lodge mie, Soup | Fried - available in vegetarian style**

Indonesian noodles, egg, chicken, vegetable, acar pickles, and crackers.

A plate of toast with butter and homemade jam or seasonal fruit sliced will be served upon request.

SMALL PLATES

Mushroom arancini fish balls arancini	80 90
<i>Roasted garlic and potato emulsion, shaved parmesan, brown truffle sauce.</i>	
Tuna tataki de'atun	110
<i>Pan seared tuna sashimi, truffle potato puree, herbs oil, chives, crumble seeds.</i>	
Tangy bbq chicken wing	90
<i>6 pcs chicken wings, orange barbeque sauce, tartar and crudities.</i>	
Daddy fish fingers	90
<i>Breaded & deep fried crispy mahimahi fish, pangrattato, tartar sauce, lemon.</i>	
Char-grilled prawn crudo	110
<i>Chargrilled prawn, paired with charred corn, burnt lemon and a zesty chermoula dressing.</i>	
Salt and pepper squid	80
<i>Crispy crumbed calamari, chives, lemon, tartar sauce.</i>	
Truffle cassava chips (v)	50
<i>Spiced fried cassava, bechamel, parmesan, pangrattato.</i>	
Truffle French fries	50
<i>Hand cut fries, truffle garlic aioli</i>	
Spring rolls	80
<i>Crispy fried savoury vegetables and chicken with sweet sour sauce.</i>	
Veggie tofu bites (v)	75
<i>spiced fried tofu bites, fried garlic and chilli, sprinkled spring onion, gentleman's relish, pangrattato.</i>	





RESTAURANT - AMED

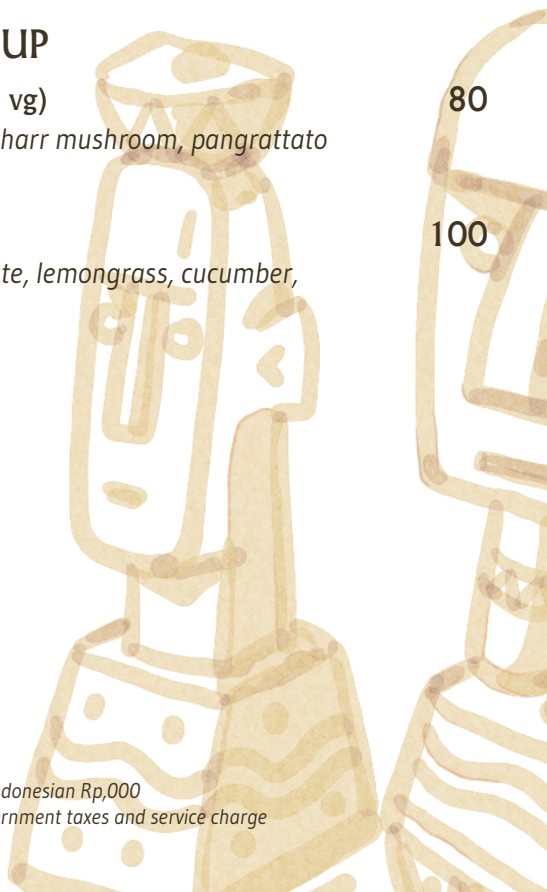
SALAD

- Goodness protein bowl (v)** 90
Spiced tofu scramble, wild mushroom, wilted spinach, charred Roma tomato, smashed baby potato chats, coconut chia pudding, poached eggs.
- Caesar salad** 115
Poached chicken breast sous vide, bacon bits, soft boiled eggs, crunchy romaine lettuce, herbs croutons shaved parmesan, Caesar dressing.
- Nicoise salad Asian style** 120
Sashimi crusted tuna tataki, soft boiled egg, baby potato, baby bean, juicy tomato, crisp lettuce, tonnato sauce.

SOUP

- Spinach and mushroom cream soup (v, vg)** 80
Creamy spinach and mushroom soup with charr mushroom, pangrattato and sourdough bread.
- Tulamben seafood soup** 100
Fresh catch of the day seafood in yellow paste, lemongrass, cucumber, tomato and crispy shallot.

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COMFORT FOOD

- Seafood aglio olio** 165
Catch of the day mixed seafood, with garlic, chilli, olive oil, parmesan, lemon zest, heirloom tomato, mixed herbs, linguine.
- Ours Asmat stroganoff**
Choice of: pan seared beef | chicken | tofu 165 | 140 | 125
With cream, onion, mushroom, served with linguine creamy pasta, crispy basil, parmesan tuiles.
- Rib eye steak sandwich** 165
Charred grilled Australian ribeye, melted tasty cheddar, caramelized onion, shaved lettuce, sourdough, hand cut fries, truffle garlic aioli.
- Truffle chicken sando** 135
Crusted chicken schnitzel, truffle creamy scramble eggs, onion caramelized, shaved lettuce, julian carrot, garlic aioli, white toast.
- Chicken parma and pasta** 165
Crusted chicken parmigiana, tomato compote, melted mozzarella served with pomodoro, spaghetti pasta, parmesan tuiles.
- Chicken cordon blue** 150
Breaded chicken breast with mozzarella, ham, bechamel, angel hair potato.
- Oh, my cheeseburger** 135
Australian beef patties, melted tasty cheddar, bechamel, caramelized onion, shaved lettuce, pickled, tomato, fried eggs, smoked garlic aioli, milk bun, hand cut potato fries.
- Rissoto**
Chicken, mushroom, parmesan and tuiles. 130
Seafood, parmesan, herb oils and burn lemon. 140
- Mushroom gnocchi (v)** 115
Homemade potato gnocchi, mushroom, cream, parmesan cheese, tuiles and herbs oil.

FROM THE CHAR-GRILLED

- Fish mongers bbq mahi-mahi** 180
Catch of the day barbeque mahimahi fillet, lemon butter, corn & pineapple salsa, fresh spicy fruits.
- Tulamben grade tuna steak** 180
Pan seared yellow fin tuna, chopped vegetables salad, seeds crumb, potato chips, burn native lime, bearnaise.
- Crispy skin salmon steak** 210
Pan seared Norwegian salmon, wilted spinach, umami mushroom, herbs oil, beurre blanc.
- Chermoula crusted chicken** 180
Herb charred grilled chicken breast, roasted vegetables, chermoula sauce, tahini yogurt, burnt lemon.
- Sirloin steak frites** 225
200 gr Australian beef sirloin steak, black peppercorn sauce, angel hair potato.

Choose one tasty sides

*Truffle potato puree | Smashed baby potato chat | Hand cut potato wedges
| Char vegetables | Garlic butter rice*

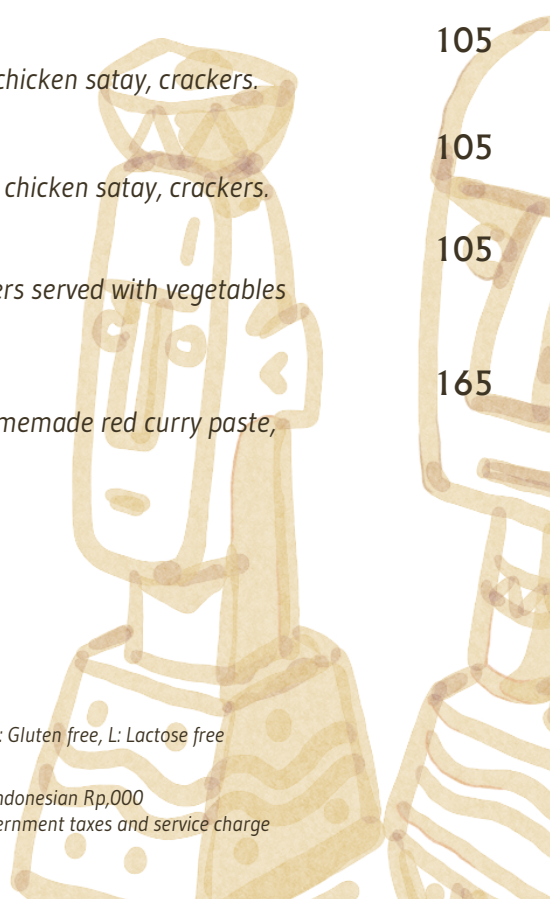


NUSANTARA AUTHENTIC FOOD

Asmat nasi campur <i>Balinese satay lilit, pepes ikan, tempeh satay, eggs balado, Balinese urap, steamed rice, crackers, artisan sambal matah, leafy greens.</i>	145
Pepes ikan <i>Balinese grilled fish in rich spices wraps in banana leaf, eggs, Balinese vegetables salad, steamed rice.</i>	120
Mixed satay platter <i>Rich flavour satay, fish satay lilit, chicken satay, tempeh, tofu satay, vegetables salad, creamy peanut sauce, steamed rice.</i>	135
Nasi goreng <i>Indonesia fried rice, fried eggs, vegetables, chicken satay, crackers.</i>	105
Mie goreng <i>Classic Indonesian fried noodle, vegetables, chicken satay, crackers.</i>	105
Sate lilit <i>Marinated fish loaded on lemongrass skewers served with vegetables and steamed rice.</i>	105
Creamy seafood curry <i>Catch of the day mixed of seafood, fresh homemade red curry paste, coconut cream, mixed herbs, native lime.</i>	165

VG: vegan, V: Vegetarian, G: Gluten free, L: Lactose free

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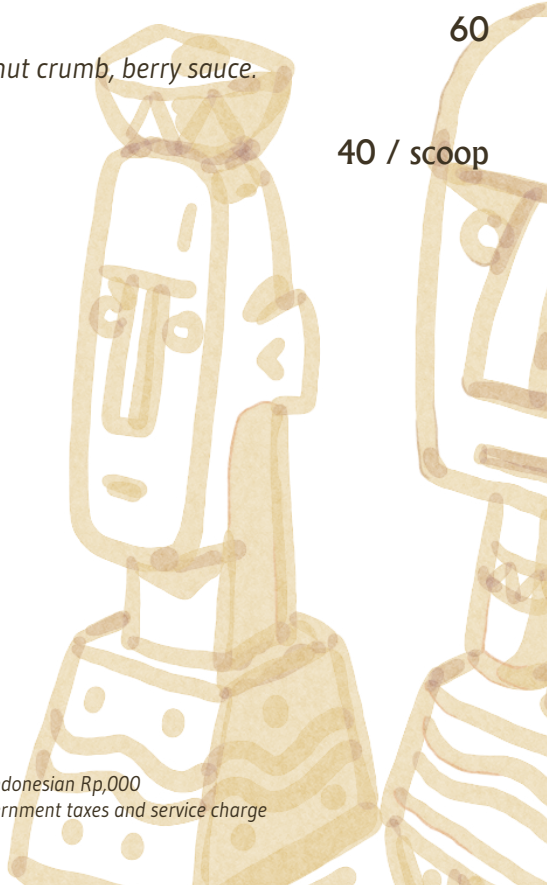


RESTAURANT - AMED

DESSERTS

Classic chocolate mousse <i>Homemade chocolate mousse with chocolate curl.</i>	65
Crème brulee <i>Custard vanilla cream and crusty caramelized sugar, mixed fruits, berry compote.</i>	65
Fried banana bites <i>Fried banana, butterscotch, coconut crumb, berry compote.</i>	60
Fondant au chocolate <i>Warm chocolate melt, fruits, vanilla ice cream.</i>	65
Pannacotta <i>House made pannacotta, mixed fruits, coconut crumb, berry sauce.</i>	60
Gelato <i>Vanilla bean Chocolate Strawberry</i>	40 / scoop

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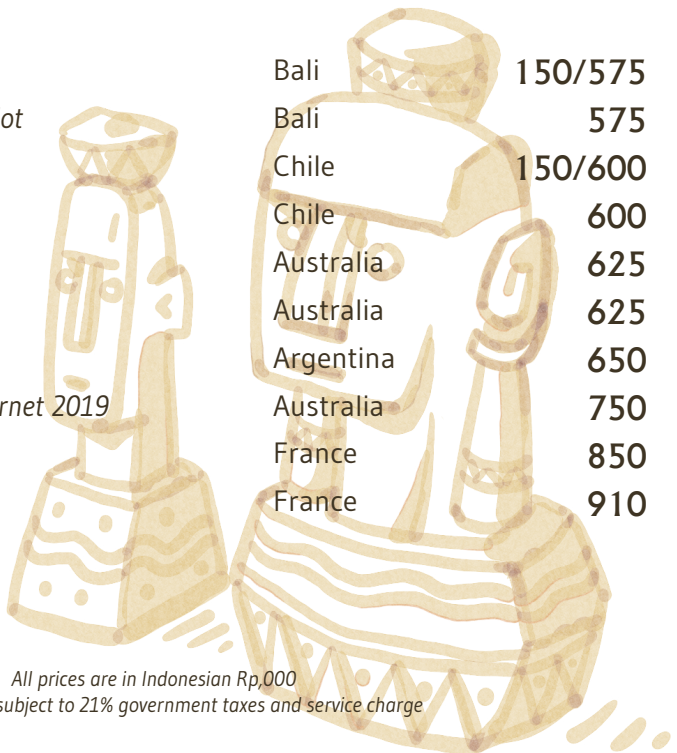
WINE LIST

White Wine

		Glass / Bottle
TWO ISLANDS <i>Pinot Grigio</i>	Bali	150/575
GATO NEGRO <i>Chardonnay</i>	Chile	150/600
ALBARDA <i>Chardonnay</i>	Argentina	650
JACOB'S CREEK <i>Chardonnay</i>	Australia	750
RICHLAND <i>Pinot Grigio</i>	Australia	750
DEAKIN ESTATE <i>Viognier</i>	Australia	750

Red Wine

TWO ISLAND <i>Shiraz</i>	Bali	150/575
TWO ISLANDS <i>Cabernet Merlot</i>	Bali	575
GATO NEGRO <i>Carmenere</i>	Chile	150/600
GATO NEGRO <i>Merlot</i>	Chile	600
30 MILE <i>Cabernet Sauvignon</i>	Australia	625
30 MILE <i>Shiraz</i>	Australia	625
ALBARDA <i>Malbec</i>	Argentina	650
JACOB'S CREEK <i>Shiraz Cabernet 2019</i>	Australia	750
LUBERON <i>La Ciboise Blend</i>	France	850
LE GRAND NOIR <i>Pinot Noir</i>	France	910



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WINE LIST

Rose Wine

CAPE DISCOVERY 2014, 750ml

Australia

425

FRONTERA

Chile

525

Sparkling Wine

HATTEN *Tanjung Sparkling*

Bali

595

VALDIVIESO *Brut NV*

Chile

595

UNDURRAGA *Sparkling Brut*

Chile

900

YELLOWGLEN *Yellow Brut*

Australia

910

Champagne

GREMILLET *Champagne Selection Brut*

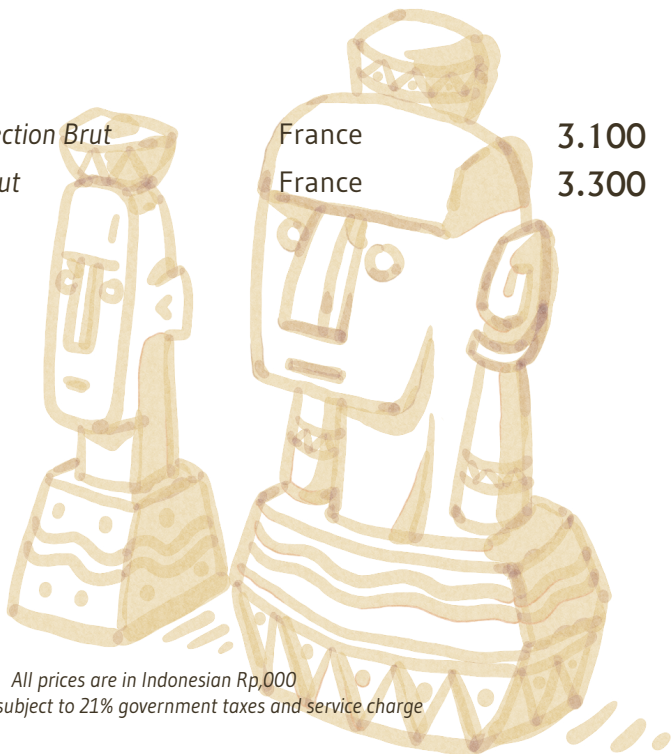
France

3.100

G.H MUMM *Cordon Rouge Brut*

France

3.300



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MATHIS PREMIUM DRINK

Liqueur

Baileys Irish Cream	120
Cointreau	120

Tequila

Tequila Jose Cuervo	130
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Whisky

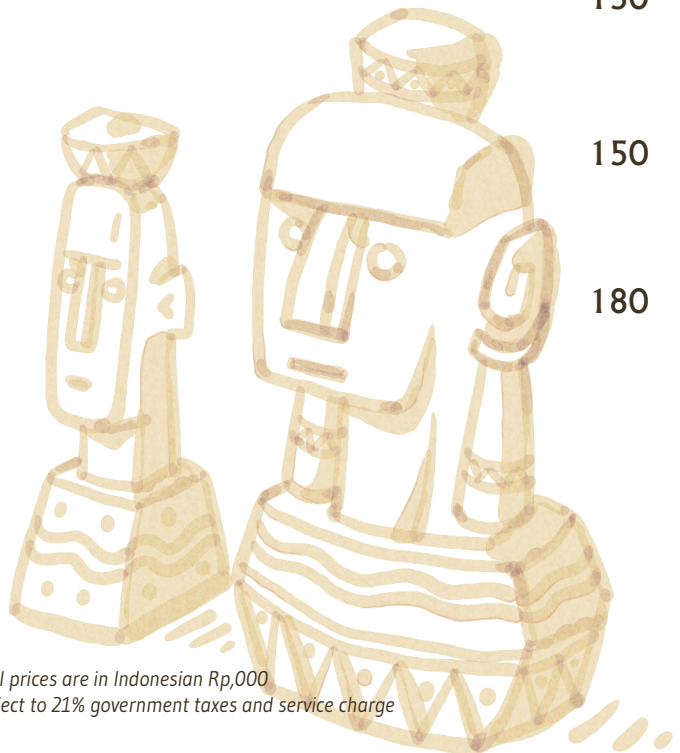
Chivas	140
Glenfiddich 12 yo	150

Vodka

Greygoose Vodka	150
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Brandy

Martel VSOP	180
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RESTAURANT - AMED

LOCAL MIXERS

GIN	90
WHISKY	90
VODKA	90
RUM	90
TEQUILA	90

ESPERITU CIGARS

ROBUSTO	160
TORPEDO	180
CORDETO	180

MATHIS PREMIUM MIXERS

TEQUILA JOSE CUERVO	150
VODKA GREYGOOSE	170



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ASMAT

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BALINESE RICE SPIRIT

Arak attack

Arak liqueur, lime juice, lemonade, and a dash of grenadine syrup.

85

Arak madu

Arak liqueur, lime juice and a dash of honey

85

CLASSICO

Long island iced tea

Vodka, Tequila, Gin, Triple Sec, lime juice, coke.

140

Mai tai

Rum, Triple Sec, orange juice, and Grenadine.

140

Blue island

Vodka, Tequila, Rum, lime, Sprite, and a dash of Curacao Liqueur.

140

Margarita

Tequila, fresh lime juice, Triple Sec.

140

Mojito

Rum, sugar syrup, fresh mint leaves, topped with soda water.

140

DAIQUIRIES

Mathis daiquiri

Rum, Triple Sec and lime.

130

Banana daiquiri

Rum, Triple Sec, lime juice and banana.

130

Strawberry daiquiri

Rum, Triple Sec, sweet and sour, lime juice and fresh strawberry.

130

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ASMAT



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COFFEES

Bali coffee	25
Espresso	30
Decaffeinated	30
Cappuccino	40
Macchiato	40
Americano	40

MATHIS SELECTION OF TEA

Bali	25
Green Jasmine, Black, Jasmine	30
Earl grey, Mint, Ginger	30
Iced tea	30
Iced coffee	40
Hot or cold milk chocolate	40

MOCKTAILS Non - Alcoholic

Shirley temple <i>Lemonade, lime juice, and a dash of grenadine syrup.</i>	70
Lemon squash <i>Lemon juice, soda water, and a dash of syrup.</i>	70
Fruit punch <i>Orange, lemon, and pineapple juice topped with a dash of grenadine syrup.</i>	70
Citrus <i>Orange and lemon juice, fresh mint leaves.</i>	70

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ASMAT



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MINERAL WATER

Balian water still 38 cl	40
Balian water still 75 cl	50
Balian water sparkling 38 cl	45
Balian water sparkling 75 cl	55

SODAS

tonic water sprite coca-cola coke zero	30
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FRESH JUICES

dragon fruit banana papaya mango orange lemon watermelon apple pineapple carrot	50
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MILKSHAKES

Milkshake with ice cream Banana, vanilla, strawberry, chocolate	65
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SMOOTHIES

Smoothies with Greek yoghurt Vanilla, strawberry, chocolate, banana	65
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BEERS

Bintang 33 cl	50
San Miguel 33 cl	60

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