



K A Y U
B A R

ALL DAY DINING

CHILLED

Cucumber Yoghurt Gazpacho <i>grilled heirloom</i>	GF V	180
Assorted Sashimi, <i>daikon radish, condiments</i>	GF LF	230
Homemade Pâté de Champagne, <i>lamb, pork, prunes, apricot, english mustard</i>		195
Papdi Chaat, <i>flat bread with black salted vegetables, mint, and tamarind chutney</i>	Vn	165

HOT

Steamed Edamame Beans, <i>Bali fleur de sel</i>	GF LF Vn	90
Chat Masala Spiced Potato Wedges, <i>coriander, onion, cumin, chili</i>	GF LF Vn	145
Quesadilla Pizzette, <i>avocado, jalapeno, artichoke, mozzarella, chilli</i>	V	180
Calamari Rings, <i>sambal mayonnaise</i>	LF	200
The Bar Sampler <i>selection from all of the below: (preparation time 25 minutes)</i>		345
Jalapeno Poppers, <i>filled with feta, quark and mozzarella, salsa</i>	V	75/ pcs
Hot Chicken Wings, <i>blue cheese cream</i>		165
Tender Grilled Barbeque Pork Back Ribs, <i>house-made BBQ sauce, potatoes</i>		175/ 320

ON THE STICK

Prawn Cocktail, <i>horseradish and chipotle cocktail sauce, romaine, avocado</i>		195
Sate Campur, <i>mixed beef, pork and chicken sates, peanut sauce</i>		165/ 315

All fruit, vegetables, and protein is locally sourced unless specified otherwise on the menu items.

GF Gluten Free | LF Lactose Free | V Vegetarian | Vn Vegan

Prices are Charged in Thousands of Indonesian Rupiah and Subject to 11% Government Tax and 10% Service Charge



K A Y U
B A R

EVERYTHING GREEN

Organic Bedugul Mixed Green Salad, <i>mitsukan</i> , extra virgin olive oil	GF LF Vn	195
Arugula Salad and Feta Cheese, <i>walnuts, grapes, balsamico</i>	V	225
Caesar Salad with Anchovies, Soft Quail Eggs, Sautéed Bacon and Parmesan		225
<i>grilled prawns</i>		270
<i>grilled tuna</i>		270

ALL ITALIAN

Stone Oven Baked Pizza		170/280
Small or Large (gluten-free & vegan options available)		
Pizza Mumbai		
<i>tandoori chicken, mint chutney, onion and mozzarella</i>		
Pizza Vegetarian	V	
<i>artichoke, black olive, mushroom, tomato, onions, roasted peppers, mozzarella</i>		
Pizza Nero e Bianco “Carbonara”		
<i>organic black ash dough, ham, sour cream, sautéed onion, mushroom, mozzarella</i>		
Garofalo’s Casarecce Mr. Merati’s		255
<i>Red Snapper, capers, garlic, cherry tomato, green olive, parsley, basil, E.V.O.</i>		
Garofalo’s Penne Al Arabiata	V	255
<i>tomato concasse, chili flakes, parsley, garlic, black pepper, parmesan</i>		

All fruit, vegetables, and protein is locally sourced unless specified otherwise on the menu items.

GF Gluten Free | LF Lactose Free | V Vegetarian | Vn Vegan

Prices are Charged in Thousands of Indonesian Rupiah and Subject to 11% Government Tax and 10% Service Charge



K A Y U
B A R

THE WOK

- Kway Teow** 255
stir-fried flat rice noodles with egg, vegetables, beef or seafood
- Phad Thai** 255
Stir-fried rice noodles, prawns, chicken, tamarind and bean sprouts

THE CLASSICS

- Spiced Chicken Tortilla Wrap** 255
cucumber and tomato salad, 2 dips
- Classic Fish 'n Chips of The Day in Beer Batter** 255
Sauce tartar and red wine vinegar
- The Oberoi Club** 275
house smoked chicken, tomato, bacon, lettuce, fried egg, Cajun spiced chips
- 8 oz Prime Sirloin Beef Burger** 275
*caramelized onion bun, cornichon, tomato, lettuce, French fries
with or without bacon and cheese*
- Beef Steak Bagel** 255
Seared local beef tenderloin, sautéed onions, Emmenthal cheese, chips
- Steak Frites** 475
*Seared organic Australian beef (please ask the service team for the cut of the day)
French fries, mixed greens, Béarnaise sauce*
- Chicken or Fish Tikka Masala** 275
Simmered in spiced tomato gravy, basmati, and condiments

All fruit, vegetables, and protein is locally sourced unless specified otherwise on the menu items.

Ⓜ️ Gluten Free | Ⓜ️ Lactose Free | Ⓜ️ Vegetarian | Ⓜ️ Vegan

Prices are Charged in Thousands of Indonesian Rupiah and Subject to 11% Government Tax and 10% Service Charge



K A Y U
B A R

THE FINAL

175

Exotic Fruit Salad, *mango lemongrass sorbet* (GF) (LF) (Vn)

Crème Caramel, *strawberry yoghurt ice cream*

Caramelized Lime Tart, *lime sorbet*

Rhubarb Crumble, *baked a la minute, strawberry ice cream*

Crispy Banana Lumpia, *coconut and pineapple ice cream*

Apple Tarte, *Papua New Guinea vanilla ice cream (25 minutes)*

Freshly Homemade Ice Cream

55 each scoop

Ice Cream (GF)

Strawberry Yoghurt | Papua New Guinea Vanilla | Dark Valrhona Chocolate |

Coconut Pineapple | Bali Coffee | Rum Raisin | Almond Caramel

Gelato (GF)

Clove | Yoghurt Raspberry | Valrhona Dulce Chocolate

Lactose free Gelato (GF) (LF)

Mint soya milk

Sorbet (GF) (LF)

Yuzu Lime | Pineapple | Passion Fruit | Soursop | Strawberry | Apple | Cherry |

Pear | Apricot | Mango Lemongrass | Coconut | Dark Valrhona Chocolate |

Rhubarb | Snake Fruit

Sugar free Sorbet (GF) (LF)

Passion fruit | Coconut Granita

All fruit, vegetables, and protein is locally sourced unless specified otherwise on the menu items.

(GF) Gluten Free | (LF) Lactose Free | (V) Vegetarian | (Vn) Vegan

Prices are Charged in Thousands of Indonesian Rupiah and Subject to 11% Government Tax and 10% Service Charge