





COFFEE BASED

Espresso	25 K
Doppio	32 K
Macchiato	30 K
Americano	30 K
Cappuccino	33 K
Caffe Latte	35 K
Flat White	30 K
Mochaccino	35 K



NON COFFEE BASED



Matcha	30 K
Taro	30 K
Hot Chocolate	30 K



HOT TEA SELECTION

English Breakfast	20 K
Jasmine Tea	20 K
Ginger Tea	20 K
Green Tea	20 K

ICED TEA

Ice Tea	30 K
Ice Lemon Tea	30 K
Ice Lime Tea	30 K
Ice Lychee Tea	30 K



MILKSHAKE

Strawberry	40 K
Chocolate	40 K
Vanilla	40 K
Banana	40 K

ICED DRINKS

Ice Cappuccino	45 K
Ice Caffè Latte	45 K
Ice Americano	45 K
Ice Mochaccino	45 K
Ice Taro Latte	45 K
Ice Matcha Latte	45 K
Ice Chocolate	45 K

***Change to soy milk or
almond milk + 7 K**



FRESH JUICE

Watermelon Juice	40 K
Pineapple Juice	40 K
Banana Juice	40 K
Mango Juice	40 K
Orange Juice	40 K
Mixed Juice	40 K
Fresh Coconut	30 K

SOFT DRINK

Coke	20 K
Fanta	20 K
Sprite	20 K
Tonic Water	20 K
Soda Water	20 K
Small Water	10 K
Large Water	20 K



BREAKFAST ALA CHEZ NYOMAN



Smashed Avocado Eggs Benedict **49 K**

Two poached eggs served over avocado on crunchy sourdough bread, topped with hollandaise sauce. Includes complimentary grilled bacon and tomato coulis

Bruschetta Eggs Benedict **49 K**

Two poached eggs served with vegetable bruschetta served with crunchy sourdough, grilled bacon and hollandaise sauce

Egg Omelette Quesadillas **39 K**

Two eggs cheese omelette with tortillas combined with grilled sausage and bacon

Fried Egg **30 K**

With avocado and tomato salsa, served with complimentary sourdough bread

Choice of Classic French Toast **30 K**

Caramelized banana and walnut or cinnamon apple compote or strawberry cream sauce

Waffle ala CHEZ Nyoman **30 K**

Served with fresh banana or fresh strawberry and caramelized palm sugar

Buttered Pancake **30 K**

Combined with banana or fresh strawberry served with melted chocolate and strawberry coulis

The Bakery **20 K**

Choice of Danish pastry, croissant, and banana muffin



SMOOTHIE BOWLS



Tropical Smoothie

45 K

Blend of fresh fruits pineapple, mango, coconut and banana combined with Greek yogurt and served with granola and fresh fruit sliced on top

Strawberry Banana Smoothie

45 K

Blended of fresh fruit strawberry, banana, honey, Greek yogurt and served with fresh fruit sliced, granola on top

Flavoured Chez NyoMan Smoothie

50 K

Blended of fresh fruits blueberries, banana, dragon fruit, combines with almond milk and served with fresh fruit sliced and granola on top

Sliced Fresh Fruit

40 K

Slices of mixed fresh fruits banana, pineapples, mango, watermelon and served with fresh Greek yogurt and granola on top



APPETIZER

Garlic Breads

20 K

Baked of french baguettes with chopped garlic and butter

Bruschetta ala Pomodoro

30 K

Baked of french baguettes served with fresh tomato, garlic and feta cheese basil

Spring Roll

35 K

Sauteed of fresh vegetables with ground fillet of chicken and shrimps wrapped with pastry sheet served with sweet sour sauce

Perkedel Jagung

35 K

These savory corn fritters are made from a blend of corn, flour, eggs, and select spices, resulting in a crispy outside and soft inside. Served with a dipping sauce

Assorted Vegetables Samosa

39 K

A snack made from several types of vegetables, such as potato, zucchini, tomato and eggplant, combined with curry spices. It is savory and crunchy, and served with chutney



SALADS

Nicoise Salad

49 K

Served with marinated grilled fresh tuna steak on bamboo skewer and mustard lime cream dressing

Exotic Prawn and Guacamole Salad

50 K

Grilled prawn on bamboo skewer served with avocado, mango, tomato tossed with lime mayo dressing

King of Caesar Salad With Rustic Calamari

59 K

Classic salad combines with romaine lettuce and served with deep fried breaded of calamari and free served with mayo cream cheese dressing and crouton, tomato salsa

PASTA



Pasta ala Puttanesca

59 K

Is a pasta dish invented in the Italian city, typically made with fresh tomato, olives, capers, anchovies, garlic pepperoncino and extra virgin olive oil

Tagliatelle Frutti di Mare

70 K

Classic Italia dish combines with seafood prawn, calamari, mussels served with tomato, garlic and tossed with white wine

Pasta pesto ala di Tono

69 K

Choice of pasta penne, spaghetti combined with classic garlic basil pesto and served with grilled fresh tuna

Pasta ala Carbonara

70 K

A rich, made without cream, instead on an emulsion of raw eggs, grated pecorino Romano or parmesan cheese and fatty cured pork bacon



PIZZA



Pizza Quattro Stagioni

90 K

Combines with mushroom, ham/prosciutto, artichoke, tossed with burrata cheese olive oil

Pizza Aromatic Chicken ala Pesto

89 K

Combines of aromatic basil pesto, mozzarella cheese, chicken and served with rucola leaf

Pizza Margherita

79 K

Combines with fresh tomato, mozzarella cheese and burrata cheese basil leaf and olive oil

Pizza Beef Salami

90 K

Combinise with tomato sauce, mozzarella cheese, oregano and buratta cheese on top

Pizza ai Frutti di Mare

90 K

Marinated of Seafood prawn, tuna and calamari combined with Tomato sauce, Burrata cheese, basil and oregano



Main Course Authentic Balinese and Indonesian Flavour

Nasi Goreng ala Chez Nyoman

59 K

Stir fried rice with garlic and ginger, soy seasoning combines with shrimp and chicken, julienne vegetable free served with sate fried egg on top

Mie goreng

49 K

Sauteed of all ingredients noodle, mixed julienne vegetable and shrimp or chicken with garlic onion soy sauce seasoning served with egg on top

Rendang Sapi

89 K

A traditional minangkabau food consisting of beef fillet cooked slowly in coconut milk and rich spices until dry dark brown and soft rendang sauce and served with plain rice and crackers emping melinjo

Tuna Sambal Balado

69 K

Marinated grilled of fresh tuna steak with balado sauce manado taste and served rice, mixed vegetables extra of sambal matah

Opor Ayam

65 K

Indonesian dish from central java consisting of chicken breast cooked in coconut milk, spice mixture includes galangal, lemon grass, coriander to taste



Ghai Pad Khing

59 K

Thai-style stir-fried chicken breast with caramelized onions, basil, ginger, and mushrooms. Served with plain rice and bean sprouts

Pepes Ikan

60 K

Wrap and grilled of Fresh Filled snapper in banana leaf mixture with Balinese spices served with rice and mixed vegetables, sambal matah

Sari Laut "Seafood Platter"

95 K

Grilled of tuna, prawn, squid and mussel marinated with red curry cream sauce served with mixed vegetables and rice, sambal matah

Sate Ayam or Sapi

59 K

Indonesia specialty food consisting of pieces of chicken or beef on skewers, marinated in spices then grilled over hot coals until cooked and served with rice, mixed vegetable, peanut sauce

Grilled Fresh Snapper Fillet

69 K

Freshly grilled snapper fillet in a garlic and ginger lime butter sauce. Served with mashed potatoes and mixed sauteed vegetables

Seafood Curry

70 K

Various soup dishes of tuna, prawn, calamari cooked with in coconut cream curry sauce and served with rice and mixed vegetable





Vegetarian Food



Tempeh and Tahu Goreng

50 K

Deep fried of beancurd and tofu marinated with dijon mustard balinese spice served with sambal uleg and dipping sauce

Vegie Curry

55 K

Stew of beancurd and tofu in curry coconut cream sauce served with rice and vegetables

Rendang Tempeh and Tahu Goreng

57 K

Stew of beancurd in classic rendang sauce, served with deep-fried tofu, rice, and sauteed vegetables

Nasi Goreng Vegetables

49 K

Stir fried of rice combined with julienne vegetable mixture with soy sauce and fried tofu

Mie Goreng Rendang Tofu

50 K

Stir fried of noodle combined with julienne vegetable and mixture with rendang sauce

Gado - Gado

49 K

A dish made from several types of boiled vegetables such as cabbage, leafy greens, potatoes, green beans, bean sprouts, and tomatoes. Served with peanut sauce, boiled eggs, and crackers



HOLIDAY COMFORT SOUP



Creamy Mushroom Soup

39 K

Aromatic and blanded smooth mushroom served with garlic bread

Minestrone Soup

39 K

Exotic mixed fresh vegetables soup combines with pasta, beans, herbs simmered till tender Served with garlic bread

Creamy Potatoes Soup

35 K

Boiled of potato and corn blend lightly add butter and serve with garlic bread

Prawn and Chicken Laksa ala CHEZ NyoMan

59 K

Is popular spicy noodle soup from peranakan culture, curry laksa coconut cream curry with prawn and chicken fillet lemon grass to taste

Tom Yum Goong

40 K

Aromatic clear hot and sour soup combines with prawn and galangal, lemon grass, lime and tom yum taste



Greek Sea Food BBQ Free Salad Bar and Plain Rice or French Fries

Choice off Fresh Seafood

Fresh Fillet Snapper	79 K
Fresh Fillet Baramundi	89 K
Fresh Tuna steak	79 K
Fresh Lobster 300 gram	400 K
Fresh Whole Snapper	80 K
Fresh Mahi – Mahi	89 K
Fresh King Prawn @ 4 pcs	89 K



Additional Greek BBQ

Seafood Kebab	90 K
Marinated of Fresh Tuna, Prawn, calamari with aromatic Balinese sauce with kaffir lime combines with fresh tomato, onion, capsicum	
Beef Satay	79 K
Marinated Of Beef Fillet with Balinese spice, soya sauce combines with tomato, onion, pepper and eggplant	
Chicken Satay	75 K
Marinated chicken breast with Balinese spice, soya sauce and kaffir lime combines with tomato, onion, eggplant, capsicum	
Pork Chop	89 K
Marinated with mustard basil pesto cream sauce	
Pork Ribs	135 K
Marinated with Balinese spice and BBQ sauce and slowly cooked 2 hours very tender	

Free Salads Bar and Hot Dishes For BBQ

Nicoise Salad

Combines with Fresh cucumber, Tomatoes, Boiled potatoes, Capsicum, onion tossed with citrus dressing and feta cheese

Coleslaw Salad

Assorted of julienne carrot, white cabbage, onion tossed with Dijon mustard cream dressing

Yellow rice

Mashed Sweet Potato

Mixed Vegetables With Balinese Sauce and Coconut Grated

Sambal Matah, Sweet Soy and Chilli, Peanut Sauce, Tomato Ketchup, BBQ Sauce



SANDWICHES

Crispy Chicken Caesar Sandwich 79 K

Deep fried breaded of chicken breast, egg cheese omelette combines with fresh tomato, romaine lettuce, cream caesar dressing and served with French baguette, french fries

Special CHEZ NyoMan Sandwich 80 K

Grilled of fresh tomato, beef fillet, bacon, egg cheese omelettes served with French baguette, lettuce, romaine lettuce, French fries and BBQ mayo sauce

Beef Cheese Burger 99 K

Grilled of beef patty combines with tomato, lettuce, crispy bacon, egg cheese Omelette on top and served with bun bread and French fries

Chicken Cheese Burger 90 K

Grilled of chicken petty combines with tomato, lettuce, crispy bacon, egg cheese Omelette on top and served with bun bread and French fries



KIDS MENU AND SIDES DISH



Pasta Pomodoro 45 K

Choice of Homemade pasta spaghetti, Fettuccine, penne served with fresh tomato sauce and parmesan cheese

Spaghetti ala Bolognese 59 K

A slow cooked minced of beef fillet combines with onion, tomato sauce, celery, carrot and black pepper

Fish and Chip 60 K

Deep fried of fresh fillet of snapper breaded with bread crumbs served with french fries and tartar cream sauce

French Fries 35 K

Mashed Potatoes 20 K



INDONESIAN SWEET DESSERTS

Pisang Goreng 37 K

Deep Fried breaded of banana served with palm caramelized syrup and pistachio crusted

Apple Pie in Cinnamon Flavour 40 K

Served with coco colada sauce

Homemade Oreo Tiramisu Cupcake 40 K

Fresh Fruit Slice 30 K

Mixed fresh fruit slice water melon, pineapples, Banana, and dragon fruit

Fudgy Brownies 40 K



BEERS

Small Bintang	35 K
Large Bintang	65 K
San Miguel Light	45 K
Radler	37 K
Bintang Crystal	35 K

MOCKTAILS

EXOTIC MOJITO	45 K
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Apple juice, apple syrup, mint leaves lime and wedges top sprite

FLAMINGO	45 K
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Pineapple, cranberry juice, sugar and lime top soda water

LIME COOLER	45 K
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Lime and sugar top tonic water

SHUNSHINE	45 K
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Orange juice, grenadine, top sprite



COCKTAL

MARGARITA FROZEN / CLASSIC 80 K

Chili spice, tequila, triple sec, sweet and sour

COSMOPOLITAN 80 K

Vodka, triple sec, sweet, sour and cranberry juice

BLUE LAGOON 80 K

Vodka, lime juice, blue curacao and lemonade

PINA COLADA 80 K

Rum, coconut liqueur, coconut cream and pineapple juice

LYCHEE MARTINI 80 K

Vodka, lychee liqueur, juice and fruit

TEQUILA SUNRISE 80 K

Tequila, grenadine and orange juice

DAQUIRI FROZEN/ CLASSIC 80 K

Rum, mango or strawberry, triple sec and lime juice

EXPRESSO MARTINI 90 K

Vodka, espresso and coffee liqueur

MOJITO 100 K

Strawberry, watermelon, rum white sugar, lime wedges, mint leaves, syrup and soda

LONG ISLAND TEA 120 K

Vodka, triple sec, rum, tequila, gin, and coke

APEROL SPRITZ 120 K

Aperol, sparkling wine and soda water, served with an orange slice

WHISKEY SOUR 120 K

Whiskey, sweet sour and egg white

SUNDOWNER COOLER 120 K

Vodka, watermelon, strawberry, apple juice, sugar



WINE

WHITE WINE

GLASS

BOTTE

PLAGA CHARDONNAY	70 K	350 K
PLAGA SAUVIGNON BLANC	70 K	350 K
PLAGA ROSE	70 K	350 K
HATTEN WHITE	70 K	350 K
SABABAY WHITE VELVET	70 K	350 K
SABABAY PINK BLOSUM	70 K	350 K
TWO ISLAND CHARDONNAY	80 K	450 K
TWO ISLAND SAUVIGNON BLANC	80 K	450 K

BOTTE

GLASS

RED WINE

350 K	70 K	PLAGA CARBINET SAUVIGNON
350 K	70 K	HATTEN RED
350 K	70 K	SABABAY BLACK VELVET
450 K	80 K	TWO ISLAND MERLOT
450 K	80 K	TWO ISLAND SHIRAZ

SPARKLING WINE

GLASS

BOTTE

SABABAY MOSCATO	90 K	550 K
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