



A R W A N A

M E N U

CHILLED FROM THE SEA

SUMBERKIMA OYSTERS (GF, LF, SS)

Citrus soy | dried tuna | salmon roe | lime
half 854 | dozen 1,652

SEAFOOD ON ICE (GF, SS, LF)

3 Sumberkima oysters | 1 Bali Karangasem lobster | 3 tiger prawns | 3 pacific scallops |
market fish ceviche | salmon sashimi | mignonette | cocktail sauce citrus soy | lemon
1,200

YELLOW FIN TUNA CRUDO (SS)

Yuzu | avocado smashed | bonito | nori crackers
188

PRAWN TEMPURA ROLL (SS)

Avocado | spicy Japanese mayonnaise | togarashi | Ikura
188

SUSHI MORIAWASE (GF, SS)

Salmon | yellow fin tuna | unagi | prawn | tamago | avocado
272

APPETIZERS

PICKLED BEET HUMMUS (V, N, LF)

Heirloom beetroot | crumbled feta | pistachio | pine nuts | grilled whole-wheat pita
230

VEGAN "ROJAK" SALAD (V, N, LF)


Organic mixed lettuce | tempe | roasted peanut pomelo | sweet plum dressing
138

BURRATA CHEESE (P)

Heirloom tomato jam | tomato gazpacho | Parma ham crisp | crumbled ham
238

PACIFIC SCALLOPS (SS, N)

Pan seared | roasted cauliflower & potato purée | pepper fondue | chimichurri
292

 SIGNATURE DISH (P) PORK (V) VEGETARIAN (N) NUTS (SS) SUSTAINBLE SEAFOOD (GF) GLUTEN FREE (LF) LACTOSE-FREE

Please let us know if you have any allergies before you order. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, but we cannot guarantee that our food will be allergen free.

PRICES ARE IN '000 AND SUBJECT TO 11% GOVERNMENT TAX & 10% SERVICE CHARGE

HOT

BASQUE GRILLED SPRING CHICKEN (LF)

Caramelized leek | shallot jus

196

LAMB "CHAR SIEW" (GF, LF)

Cantonese style barbecued rack of lamb | wok fried bok choy

560

DRY RUB PORK RIBS (P, GF, LF)

Smoked BBQ sauce | apple slaw salad

312

CHILI TIGER PRAWN LINGUINE (SS, LF)

Chili | garlic butter | arugula

358

PACCHERI ARRABBIATA (V, LF)

Paccheri pasta | spicy tomato garlic sauce

196

BASQUE GRILLS

SEA

BASQUE FIRED BARRAMUNDI FILLET (SS, LF, GF)

Confit potato | sambal matah | green aioli

408

GRILLED TASMANIAN SALMON (SS, GF)

Edamame beans purée | chives beurre blanc | lemon

510

JUMBO TIGER PRAWNS (SS, GF)

Seaweed butter | edamame beans puree | yuzu

446

KARANGASEM BALI LOBSTER (SS)


Brown butter sauce | crab custard | salmon roe | aioli | lemon

1,400

LOBSTER THERMIDOR (SS)

White wine cream sauce | parmesan cheese | mushrooms | shallots | mustard | lemon

1,400

 SIGNATURE DISH (P) PORK (V) VEGETARIAN (N) NUTS (SS) SUSTAINBLE SEAFOOD (GF) GLUTEN FREE (LF) LACTOSE-FREE

Please let us know if you have any allergies before you order. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, but we cannot guarantee that our food will be allergen free.

PRICES ARE IN '000 AND SUBJECT TO 11% GOVERNMENT TAX & 10% SERVICE CHARGE

BASQUE GRILLS

BEEF

All our steaks are certified Australian Angus beef

BEEF TENDERLOIN 200G (GF, LF) | 998

RIBEYE 280G (GF, LF) | 798

STRIPLOIN 280G (GF, LF) | 798

WAGYU RIBEYE M9+ 280G (GF, LF) | 1,400 | 1,600

 **TOMAHAWK (SERVES 2-3) (GF, LF) | 2,100 | 2,400**

YAKINIKU

Cubed beef | microgreens salad | Kale kimchi | garlic flakes | miso sauce

BEEF TENDERLOIN 200G (GF, LF) | 988

STRIPLOIN 200G (GF, LF) | 906

SAUCES

Truffle soy vinaigrette | port mushroom jus | black peppercorn (GF)
chimichurri | sambal m'beh butter | bernaise

SIDES

GRILLED ASPARAGUS (V, GF, LF) | bonito flake | sesame | miso | 102

SAUTÉED BROCCOLI (V, GF, LF) | seaweed butter | chili | 92


CREAMED SPINACH (V, GF) | parmesan | fried egg | 110

TEMPURA ONION RINGS (V, LF) | sea salt | 72

ROASTED MUSHROOMS (LF) | brown butter | herbs | 118

BLACK TRUFFLE POTATO PUREE (V) | chives | crisp garlic | 128

STEAK FRIES (GF, LF) | chicken salt | aioli | 88

 SIGNATURE DISH (P) PORK (V) VEGETARIAN (N) NUTS (SS) SUSTAINBLE SEAFOOD (GF) GLUTEN FREE (LF) LACTOSE-FREE

Please let us know if you have any allergies before you order. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, but we cannot guarantee that our food will be allergen free.

PRICES ARE IN '000 AND SUBJECT TO 11% GOVERNMENT TAX & 10% SERVICE CHARGE

LOCAL

SOP BUNTUT

Braised Australian beef oxtail | root vegetables | crispy shallot | melinjo crackers |
green chili sambal | steamed jasmine rice

232

BALINESE CHICKEN CURRY

Country chicken | spices | coconut cream | steamed jasmine rice

178

SHORT RIB RENDANG

Australian beef short rib | spicy coconut sauce | steamed jasmine rice

498

NASI BALI (P, N)

Chicken betutu | Balinese fish satay | grilled shrimps | sweet soy braised pork |
Balinese steam fish "pepes" | steamed jasmine rice

208


SATAY CAMPUR (N)

Grilled beef satay | chicken bamboo skewers | steamed rice cake |
sambal matah | peanut soy sauce

208

NASI GORENG (N) | Indonesian fried rice

MIE GORENG (N) | Indonesian street style yellow noodle
chicken satay | chili sambal | local achar | free range fried egg
chicken 170 | seafood 198

 SIGNATURE DISH (P) PORK (V) VEGETARIAN (N) NUTS (SS) SUSTAINBLE SEAFOOD (GF) GLUTEN FREE (LF) LACTOSE-FREE

Please let us know if you have any allergies before you order. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, but we cannot guarantee that our food will be allergen free.

PRICES ARE IN '000 AND SUBJECT TO 11% GOVERNMENT TAX & 10% SERVICE CHARGE

DESSERTS

PASSION BRULEE (V)

Passion fruit creme brûlée | micro sponge | lychee sorbet
178

COCONUT PARFAIT (GF, V)

Young coconut shavings | kafir lime | meringue | coconut sorbet & granite
178

HOT LAVA (V)


Dark chocolate lava cake | Tanamera coffee ice cream
178

ICE CREAM (V, LF)

Vanilla | chocolate | strawberry | coconut
48 per scoop

SORBET (V, GF, LF)

Raspberry | passion fruit | mango
48 per scoop

 SIGNATURE DISH (P) PORK (V) VEGETARIAN (N) NUTS (SS) SUSTAINBLE SEAFOOD (GF) GLUTEN FREE (LF) LACTOSE-FREE

Please let us know if you have any allergies before you order. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, but we cannot guarantee that our food will be allergen free.

PRICES ARE IN '000 AND SUBJECT TO 11% GOVERNMENT TAX & 10% SERVICE CHARGE

COCKTAILS

We have sought to capture the essence of maritime traditions in our cocktail menu. It reflects the changing moods and rhythms of a day at sea. Each cocktail is a homage to a unique sailor tradition, creating an immersive journey for our guests

GOLDEN DAWN

Gin | orange liqueur | orange peel blanco | aloe vera and honey mix | lemon juice | 188

Red sky at morning, sailors take warning." This old sailor's belief signifies the importance of the dawn's first light. A golden sunrise is seen as a promise of fair winds and calm seas, setting the course for the day's voyage.

KNOTS BREW

Whiskey | single malt whisky | sweet vermouth | homemade coffee liqueur | black peppercorn tincture | sugar syrup | 248

Knots are vital to a sailor's craft. Each knot, from the sturdy bowline to the adjustable sheet bend, has its purpose. Before setting sail, sailors meticulously untie their mooring knots, an essential ritual believed to ward off bad luck and symbolizing the commencement of a new journey.

NEPTUNE'S TOAST

White rum | maraschino & Campari mix | citrus sherbet | mint leaves | lemon juice | Prosecco | 188

Prior to setting sail, sailors often gather for a "bon voyage" toast. The tradition involves clinking their glasses against the ship's gunwale, an act of respect towards the ship that serves as their home and protector at sea. This toast is an appeal to the sea gods - Poseidon, Neptune, or Njörd - for safe passage and good fortune on their journey.

HEMISPHERE VOYAGER

Whiskey | honey liqueur | maple syrup | peanut butter | banana jam | red orange juice | lemon juice | 188

The "line-crossing ceremony" is a rite of passage for sailors crossing the equator for the first time. The festivities often include the sailors dressing as King Neptune and his court and promoting the uninitiated, or "pollywogs", into "shellbacks".

WATCHMEN'S DELIGHT

Tequila | lemongrass & kaffir lime leave cordial | lemon juice | passion fruit foam | 248

The sound of eight bells marks the end of a sailor's four-hour watch. This enduring tradition reflects the sailors' respect for order and the rotation of responsibilities, ensuring that the ship never goes unattended.

ROKIE'S LEAP

Vodka | Aperol | candied grenadine | passionfruit puree | lemon juice | sugar syrup | 178

From a "greenhorn" to an "old salt," the journey of a sailor is filled with learning and rites of passage. A notable one is the rookie's first successful leap into the sea and resurface. This "baptism" by the sea, signifying their acceptance into the fraternity of seasoned sailors, is a memory that stays with them forever.

TWILIGHT COMPANION

Vodka butterfly pea | grapefruit zest triple sec | lemon juice | sugar syrup | Prosecco | 248

As the sun sets, day ends and the sky turns a deep indigo, sailors watch for the sight of an albatross. Maritime lore holds that these birds are the souls of sailors lost at sea, and their sighting is seen as a good omen for a safe journey through the coming night.

IN BOCCA AL LUPO

Mezcal | Aperol | sweet vermouth | Jägermeister | lemon juice | rosemary wine reduction | 248

Italian sailors have a whimsical approach to well wishes. Instead of saying "buona fortuna" (good luck), they playfully utter "in bocca al lupo" (in the mouth of the wolf). This unique expression reflects their belief that blessings and good fortune should come from the gods of the sea, and directly wishing for it may interfere with the intended outcome.

SHANTY SERENADE

White rum | coconut liqueur with coconut cream | ginger & pineapple shrub | lime juice | ginger beer | 228

As the stars appear, sailors gather to sing shanties, their melodies often echoing tales of legendary sea creatures and mythical adventures. This communal singing serves to keep spirits high, synchronize work, and keep the rich maritime lore alive.

NEW HORIZON

Gin | sweet vermouth | berry mix cordial | soy sauce | lemon juice | pomegranate syrup | 178

As the darkest hour descends, the beam of a lighthouse emerges - a beacon guiding sailors safely to the harbor. But the voyage's end holds one last tradition - the "first foot on land." This chosen one, usually a sailor who has previously braved disaster at sea, steps ashore first, imbuing the crew with good luck for future voyages. This poignant moment, the combination of relief, achievement, and anticipation, promises more adventures as a new day dawns.