



ALCOHOLIC BEVERAGES

COCKTAIL

Arak Lemongrass

arak, lemongrass, lime, orange

Basil Smash

arak, basil, soda water

Cosmopolitan

vodka, triple sec, lime juice, cranberry juice

Cuba libra

rum, coca cola, lime juice

Gin & tonic

dry gin, lime and tonic water

Margarita

tequila, triple sec, lime

Mojito

rum, mint leaves, lime, granulated sugar, soda water

Martini

with Tanqueray gin, Bianco martini

Martini

with Absolute vodka, Bianco martini

Pinacolada

rum, Malibu, coconut cream, pineapple juice

Tequila sunrise

tequila, grenadine syrup, orange Juice

ALCOHOL BY SHOTS

Gin

Tanqueray London dry gin

Rum

Bacardi light

Tequila

Jose Cuervo gold

Vodka

Absolut Vodka blue

BALINESE WINERY COLLECTIONS

B/G

CHARDONNAY (TWO ISLANDS) alc 13%

a fruit-forward Chardonnay with a long and aromatic finish and buttery complexity due to French oak maturation and aging sur-lie

CABERNET MERLOT (TWO ISLANDS) alc 13%

a characteristically full-bodied blend with aromas of cassis and ripe plum, fine tannins, and a seductive finish enhanced by French oak maturation

ROSÈ (TWO ISLANDS) alc 13%

dry Provençal-style rosé with heady floral aromas and a seamless fruity palate

RESERVED CABERNET SAUVIGNON (TWO ISLANDS) alc 14%

while Coonawarra fruit forms the savoury and structural backbone of this Cabernet Sauvignon, the Mount Benson grapes add a robust, round and fruity body, 18 months of ageing in predominantly new French oak barrels

RESERVED RED (SABABAY) alc 13%

blend of South Australia Cabernet Sauvignon (70%) with Alphonse Lavallee of Singaraja

RESERVED SHIRAZ (TWO ISLANDS) alc 14%

big, bold, and voluptuous red with ripe berry and spice aromas embodies both the warm, dry climate of the Barossa Valley and the brown loam-clay soils of the vineyard, 18 months of ageing in predominantly new French oak barrels

RESERVED WHITE (SABABAY) alc 13%

pleasant blend of South Australia Chardonnay and Muscat grape from Bali

SAUVIGNON BLANC (TWO ISLANDS) alc 12.5%

an approachable and intensely aromatic white that can be enjoyed as an aperitif or paired with food

BEER

BINTANG pilsner Small

Large

HEINEKEN pure malt Small



NON ALCOHOLIC



COFFEE Hot/Ice

AFFOGATO
AMERICANO
COFFEE KINTAMANI
CAFÉ LATTE
CAFÉ MOCHA
CAPPUCINNO
COFFEE VANILLA
COFFEE CARAMEL
COFFEE HAZELNUT
ESPRESSO SINGLE/DOUBLE
FLAT WHITE
GREEN TEA LATTE
LONG BLACK
MACCHIATO
PICCOLO LATTE

TEA

CHAMOMILE
EARL GREY
ENGLISH BREAKFAST
GINGER HONEY TEA
GINGER LEMONGRASS
GREEN TEA
PEPPERMINT TEA

MINERAL WATER

ACQUA PANNA Still 250ml
BALIAN Sparkling 380ml
SAN PELLEGRINO Sparkling 250ml

SOFTDRINKS

COCA COLA
COKE ZERO
SPRITE
TONIC WATER

SMOOTHIES

BANANA
MANGO
STRAWBERRY

MILKSHAKES

CHOCOLATE
STRAWBERRY
VANILLA

HEALTHY COLD PRESSED JUICE

ANTIOXIDANT

carrot, celery, ginger, green apple, lemon, pineapple, turmeric

DETOX RUBY

beetroot, green apple, lemon

ENERGIZER EMERALD

basil leaf, pineapple, spinach, tangerine

JAMU

green apple, lime juice, tangerine, turmeric

REJUVENATE PINK

orange, pineapple, pomegranate

FRESH FRUIT JUICE

Kintamani produce:

AVOCADO

BANANA

DRAGON FRUIT

TANGERINE

Others:

MANGO

PINEAPPLE

WATERMELON

MIXED FRUITS

TRADITIONAL HOT BEVERAGE

BANDREK

cinnamon stick, cloves, ginger, lemongrass, milk, pandan leaves

BAJIGUR

cinnamon stick, coconut milk, ginger, kintamani coffee, pandan leaves

MOCKTAIL

MISTY FOREST

ginger, lemongrass, lime, soursop juice, top with sprite

ROSEMARIE ORANGE

rosemary, lime, orange, top with sprite

SQUASH

mango/lime/tangerine/strawberry

TUTTY FRUITY

orange juice, soursop, pineapple juice, monin syrup, top with soda water



WEST TO EASTERN

ENTREES

CHICKEN PANINI

grilled chicken, caramelised onion, capsicum, green leaves on mayonnaise glazed home-made bread

MUSHROOM TARTINE

sourdough bread topped with sauteed mushroom, avocado, tomato salsa

TORTILLA WRAP

flatbread wraps, green leaves, avocado, garlic mayo & seasoned pan seared chicken

SALADS

AVOCADO & BEETROOT

healthy & tasty salad with honey lime vinaigrette & granola

NICOISE

tuna tataki, boiled egg, ricotta cheese, black olive, green leaves with lemongrass dressing

PUMPKIN & TANGERINE

with mixed green topped with olive oil sesame vinaigrette

WATERMELON

in mixed leaves, mint, roasted chicken drizzled with sesame vinaigrette

SOUPS

CREAMY CAULIFLOWER

roasted with garlic, onion & blended with seasoned chicken broths

ROASTED PUMPKIN

with green pea, a hearty soup caramelised richness taste

PORCINI & PORTOBELLO

mushrooms soup drizzled porcini oil to increase the deep rich umami strength

MAIN

FISH & CHIPS

battered Grouper and/or Dory, chips & tartar sauce

GROUPE FILLET

in white wine, lemon, butter garlic sauce, capers & vegetables

PAPPADELLE CON LE NOCHE

slow cooked pork knuckles roulade, herbs jus on pasta

PERI PERI CHICKEN

smoked pimento/pepper red, thyme, oregano, lemony Portuguese grilled chicken, chips & salad

SPAGHETTI & MEATBALLS

Italian & American classic pasta dish in tomato sauce

SPICY PASTA GORENG

East meets West, chicken, prawn, vegetable, spaghetti in wok style goreng

SIDES

BAGUETTE

STEAMED RICE

POTATO fries/mashed/wedges



AUSTRALIAN BEEF

PETITE EYE FILLET

120g beef, grilled prawn, wedges/mashed, salad & red wine sauce

RUMP STEAK

200g beef, seasoned potato wedges, leaves & pepper sauce

SLOW-COOKED BEEF CHEEKS

tender beef on potato mash, spinach, cherry tomato, stew sauce

TUSCANY STEAK

Florentine style beefsteak, steamed potato, vegetables, rosemary garlic lemon sauce

SIDES

BAGUETTE

STEAMED RICE

POTATO fries/mashed/wedges



PIZZA

In Treetop we produce soft texture, thin crust with a puffy, leopard-spotted *cornicione* (edge) with high-quality toppings. A unique texture, combining a tender center with a satisfying crunch from the crust. To reach such result our Pizza is cooked in an oven at high temperatures of 400° to 480° C. Our Neapolitan or Pizzaiola sauce contained garlic and herbs.

MARGHERITA

tomato base and basil

NEAPOLETANA

tomato base, olives, anchovies, oregano & basil

POLLO ALLA PIZZAIOLA

tomato base, chicken breast, garlic & oregano

SPAGNOLA

tomato base, chorizo, capsicum & red onion

Signature pizza TIRA VILAGNA PIZZA

tomato base, Italian sausage/salsiccia, mushroom, red onion & dill

CONTADINA PIZZA BIANCA

white base, potato, parmesan, red onion & rosemary



THE HISTORY

Pizza was originated in Campania region Napoli, Italy in 19th century.

Accordingly, in 1889 King Umberto I and Queen Margherita visited Napoli.

Legend has it that the traveling pair became bored with their steady diet of French haute cuisine and asked for an assortment of pizzas from the city's Pizzeria. The variety the queen enjoyed most was called pizza mozzarella, a pie topped with soft white cheese, red tomatoes and green basil.

(Maybe it was no coincidence that her favorite pie featured the colors of the Italian flag)

From then on, the story goes, that particular topping combination was dubbed pizza Margherita.

In December 2017 the art of making the Neapolitan Pizza is a recognised culinary practice.

It has gained the UNESCO World Heritage status,

“The Representative List of the Intangible Cultural Heritage of Humanity”



KIDS HAPPY MEAL

available for children up to aged 10

CAPTAIN'S CATCH

set sail with crispy golden fish and chips delight

CHICKEN WRAP DELIGHT

tender chicken wrapped in warm tortilla and fresh veggies

CHILLY SCONE SCOOPWICH

frosty delight where scone meets ice cream

CHOCOLICIOUS HOT COCOA

a warm chocolatey hug in a mug, just for you

GRANOLA GALORE

two scoops of creamy ice cream topped with a shower of crunchy granola

PASTA FIESTA

tender spaghetti coated with rich sauce, topped with soft meatballs

RAINBOW MOZZARELLA MUNCHIES

experience the magical combination of colourful cheese munchies drizzled with sweet honey

STICKY HONEY ADVENTURE

juicy chicken wings glazed with sweet and savory honey soy sauce, served with organic rice

SUPER STRENGTH SOUP

nourishing delight that energising with every spoonful



EAST TO WESTERN

ENTREES

BANH MI

Vietnamese short baguette, grilled chicken, pickles, home made pate & sauce

HONEY SOY CHICKEN WING

Korean sweet sticky finger food

LOTUS LEAF STEAMED BUN

Chinese fluffy bun, savoury pork/chicken, pickles, vegetables

SPRING ROLL

vegetables, bamboo shoot, minced pork & prawns, sweet chilli sauce

TRADITIONAL INDONESIAN

GADO GADO

steamed vegetables, tofu, tempeh & egg, rice cake, kerupuk, fried shallot, thick peanut sauce dressing

KETOPRAK

tofu, cucumber, rice vermicelli, kerupuk, garlic peanut sauce

SAYUR ASEM

Sundanese vegetables including melinjo beans & leaves in tamarind soup

SAYUR LODEH

Javanese vegetables including melinjo beans & leaves in coconut milk with chicken broth

MAIN

BEEF BRISKET NOODLE

Taiwanese slow-cooked tender beef, hokkien mee in rich flavourful thick broth

CHAR KWAY TEOW

Penang wok stir-fried flat rice noodle, egg, prawn, lap cheong, bean sprout, chives, soy sauce

Signature dish CHICKEN RENDANG MINANGKABAU STYLE

rejuvenating old traditional recipe in claypot with ginger torch infused Basmati/Biryani rice

FLYING TILAPIA - MUJAIR KINTAMANI

fresh water fish, water spinach, sweet Thai sauce, Vietnamese nuoc cham, sambal matah & steamed rice

LAKSA NOODLE SOUP

Malaysian/Singaporean style spicy mixed noodle soup with Prawn or Chicken

NASI GORENG TIRA VILAGNA

Jatiluwh wok stir fried rice, spicy sambal matah, egg, pan seared tilapia fish, pickles, crackers

SATAY - SATE

chicken/pork/mixed, rice cake/lontong, seasoned turmeric & peanut sauce with shallot

SPICY SPAGHETTI GORENG

East meets West, wok style pasta goreng, chicken, prawn and vegetables

THAI GREEN CURRY

spicy curry prawn/chicken & vegetables, kerupuk with steamed rice



DESSERTS

>» Stressed spelled backward «<

"The crowning glory of your meal, the sweet finale that brings joy to the dining experience in Treetop"



BANANA SPLIT

sliced lengthwise, triple ice creams, cream & chocolate melts

CHOCOLATE MOUSSE

smooth velvety & fluffy sweet creamy chocolate in glass

CROSTOLI & CANNOLI

thin Italian pastry sprinkled with powdered sugar & tube-shaped shells filled with sweet creamy filling

GRILLED LOCAL BANANA

glazed with coconut cream, coffee, aren/palm sugar & vanilla ice cream

ONDE ONDE MOZZARELLA

mozzarella filled, sweet potato ball, sesame seed

PANDAN CREME BRULLE

pandan infused rich custard topped with caramelised sugar

PISANG GORENG

*golden deep fried battered banana
extra vanilla ice cream & chocolate melt*

TIRAMISU

combination of sweet, creamy from espresso, mascarpone cheese & cocoa powder



A'LA CARTE BREAKFAST

all served with one glass of our daily FRESH SEASONAL FRUIT JUICE

BREADS & PANCAKES

BASIC BAGUETTE

homemade bread & jam served with butter

CHEESE & EGGS SANDWICH

scrambled egg & cheese, grilled tomato, garden salad on homemade baguette

PANCAKES

choice of banana/pineapple/strawberry or plain with honey/maple syrup

EGGS

EGGS ANY STYLE

two eggs served with bacon/smoked ham, hash brown, grilled tomato, sauteed spinach, sliced baguette

SPANISH TORTILLA

thick omelette mixture of bacon, onion, potato served with salad

YOUR BENEDICT

*poached eggs on homemade muffin with Hollandaise sauce, hash brown, grilled tomato & sauteed spinach
choose your style, smoked bacon/ham or salmon*

HEALTHY BOWLS

MOUNTAIN SMOOTHIES

dragon fruit, yoghurt, mixed seeds, slices of fresh seasonal fruits

SMASHED AVOCADO

locally grown avocado on toasted baguette with salad

SWISS MUESLI

mixed muesli, fresh fruit with choice of milk or yoghurt & honey

TROPICAL FRUIT SALAD

mixed fresh fruits, yogurt, mint & lime

VEGAN BOWL

sauteed broccoli, capsicum, cauliflower, carrot with peanut lime sauce

TREETOP'S CLASSICS

BUBUR KINTAMANI

rice porridge, shredded chicken, egg, serundeng, Balinese broth, sambal & crackers

MIE GORENG JAWA

seasoned wok fried egg noodle, vegetables, shredded egg, cracker & pickles

MIE KUAH

hearty shrimp flavour, onion, tomato & egg flower noodle soup

MORNING NASI GORENG

seasoned wok stir fried rice, vegetables, shredded egg, cracker & pickles

EXTRAS

Bacon

Butter and Jam

Hash Browns (4)

Smoked Ham / Salmon - 40/60

Baguette

Egg Any Style (2)

Mixed Vegetables

Sauteed Green Bean / Mushroom / Spinach

Baked Beans

Grilled Tomato

Potato Chips

all prices are in thousands rupiah and subject to 5% service charge and 10% government tax

Spring 2025



BREAKFAST PACKAGES SELECTION

all packages served with BREAD BASKET + FRESH SEASONAL FRUITS + FRUIT JUICE + TEA/COFFEE
(Bread Basket not applicable for Kintamani or Vegan breakfasts)

PADANGMOON BREAKFAST

☐ PANCAKES

choices of pineapple/strawberry/banana or plain, icing sugar, honey/maple syrup
or

☐ OATMEAL

choices of milk/yogurt, white oat, fresh seasonal fruits & honey

TREETOP BREAKFAST

☐ EGGS ANY STYLE

two eggs cook to your liking
served with bacon/smoked ham, grilled tomato, sauteed spinach/green bean, hash brown

KINTAMANI BREAKFAST

☐ NASI GORENG

seasoned wok stir fried rice, vegetables, shredded egg, cracker & pickles
or

☐ BUBUR KINTAMANI

rice porridge, shredded chicken, egg, serundeng, Balinese broth, sambal & crackers
or

☐ MIE GORENG JAWA

seasoned wok fried egg noodle, vegetables, shredded egg, cracker & pickles
or

☐ MIE KUAH

hearty shrimp flavour, onion, tomato & egg flower noodle soup

VEGAN ALFRESCO BREAKFAST

☐ WHITE BEAN CURRY

mixed of local produces broccoli, cauliflower, red & green capsicum, steamed rice & pickles

KID PENDOPO BREAKFAST

☐ COCO CRUNCH or ☐ CORN FLAKES

EXTRAS

Bacon
Butter and Jam
Hash Browns (4)
Smoked Ham / Salmon - 40/60

Baguette
Egg Any Style (2)
Mixed Vegetables
Sauteed Green Bean / Mushroom / Spinach

Baked Beans
Grilled Tomato
Potato Chips

all prices are in thousands rupiah and subject to 5% service charge and 10% government tax

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