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Jl. Shanti. Padang Mun - Kintamani 80652, Bali - Indonesia

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
PICOLO LATTE
CHOCOLATE

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

MINERAL WATER
JAAN Still 330 ml
JAAN Sparkling 330ml
ACQUA PANNA Still 250ml
SAN PELLEGRINO Sparkling 250ml

SOFTDRINKS
COCA COLA
COKE ZERO
SPRITE
TONIC WATER
SODA 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
carrot, pineapple, green apple, lemon, tangerine, tumeric, ginger, celery stick

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

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Winter 2026

ALCOHOLIC BEVERAGES

COCKTAIL

Arak Lemongrass
arak, lemongrass, lime, orange

Basil Smash
arak, basil, lemon, 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, Extra dry martini
with Absolute vodka, Extra dry martini

Pinacolada
rum, coconut liqueur, coconut cream, fresh pineaplle

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 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 *pilserner Small*
Large
HEINEKEN *pure malt Small*

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ARAK MENU

HIGHLAND BREEZE

Arak, ginger, pineapple juice, mint, lime and tonic water

BATUR SUNRISE

Arak, orange juice, lime , grenadine

KINTAMANI BLOSSOM

Arak, lychee syrup, lemon

BLUE REFLECTION

Arak, blue curacao and tonic water

ARAK MADU

Arak, mint leaves, lemon, honey, ginger

ARAK LEMONGRASS

Arak, lemongrass, lime , orange

BALINESE BLUSH

Arak, Cranberry juice ,Lime juice

ARAK BY SHOTS

Pure Arak
Arak Pranajiwa
Arak Green Apple
Arak Strawberry
Arak Coffee

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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

rejuvinating 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

Jatiluwih 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

VO = Vegetable Only

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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

GROUPER FILLET

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

PAPPARDELLE CON LE NOCCHE

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

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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"

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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

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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

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