



SUNDAYS

LUXE SIGNATURE

Focusing on sustainable locally caught and international seafoods. Recommended for two or more guests per selection

ABURI & NIGIRI PLATTER + CHEF'S SELECTION OF ROLLS	650
Torch-seared and fresh hand-pressed nigiri, paired with a curated chef's selection of signature rolls	
CHILLED SEAFOOD TOWER	2,000
Shucked Japanese oysters, chilled Lombok rock lobster tail, jumbo prawns, yellowfin tuna sashimi, ceviche of scallops & squid - smoked paprika aioli, fresh-pressed lemon	
HOT SEAFOOD TOWER	2,000
Wood-fire grilled mahi-mahi, jumbo king prawns, mud crab, scallops & New Zealand green-lipped mussels, sambal matah & ulek, lime-butter drizzle	
1KG KING TIGER PRAWNS	1,000
Flash-chilled king tiger prawns, smoky chipotle cocktail sauce, fresh lime wedges	
ULTIMATE SEAFOOD PLATTER	3,000
The ultimate sharing experience—a seamless blend of all the above. The ultimate seafood tower	

STARTERS & BITES

beef rendang bao + coriander + crispy rice	n s	160
tennessee chicken wings + ranch + hot sauce + pickles		120
rice paper roll + island vegetables + nuoc nam	gf v n	95
prawn toast + kimchi mayonnaise + sesame	s	160
guacamole + baked corn chips + coriander	gf	120
shoestring fries + seasalt	gf v	95
loaded waffle fries + sticky beef + kimchi sauce + cheese	gf s	160
corn ribs + toum + chipotle + lime	gf	160
yellowfin tuna tartar + shallot + pickles + sumac + corn chips	gf	180

TACOS Y TOSTADAS

ceviche tostada + jalapeño + passion fruit + pickled shallots	gf	70
prawn + avocado + tobiko + coriander tostada	gf s	75
slow cooked beef taco + pico de gallo + coriander + sour crème	s	75
crispy mahi mahi taco + black pepper cabbage + avocado + hot sauce		70
grilled corn taco + feta + avocado + coriander + hot sauce	v	70
chipotle chicken + cabbage + peanut brittle	n	70

TEMAKI HAND ROLLS - all temaki come with tamari & wasabi

tempura prawn + koshihikari rice + avocado + sesame + butter lettuce	s	90
sashimi tuna + koshihikari rice + avocado + daikon + cucumber + wasabi		90
salmon + koshihikari rice + avocado + butter lettuce + ikura roe		90
tempura mushroom + qp + koshihikari rice + egg + coriander		75

BURGER & SANGAS - add shoestring fries 65k | add simple chopped salad 65k

lobster roll + chunky tartare sauce + lemon + tobiko	s	250
spiced chicken shawarma + pickles + toum + chipotle + cabbage		185
smash beef burger + big mac sauce + pickles + cheese		195
nashville chicken burger + house ranch + cabbage slaw + pickles		195
crispy fish burger + tartare sauce + lacto pickles + rocket		195



SUNDAYS

STIX BY WAATU

a selection of waatu's best – grilled over coals and glazed in our house made tare (2 per serve)

chicken & leek	gf	120
lamb meat ball	gf p	140
pork & calamari	gf p	120
wagyu beef	gf	160

BOWLS & SALADS

prawn + green mango + coriander + beansprout + nuoc nam + coconut crème	gf s	220
grilled corn salad + bell pepper + cashews + fetta + paprika	gf v	170
green goddess salad + snake bean + broccoli + herbed yogurt + pine nuts	gf v n	190
add burrata 140k add grilled chicken 65k add avocado 40k		
gem lettuce caesar + garlic croutes + parmesan + capers + bacon	gf p	170
add grilled chicken 65k add avocado 40k		
tuna poke + sushi rice + wakame + edamame + cucumber + radish + coconut	s	190
miso salmon + sushi rice + sesame + chilli + furikake + qp + tobiko	gf	210
burrito bowl + pinto beans + avocado + sour cream + corn + house salsa & rice	gf	220
choice of spiced chicken, barbacoa beef, or tofu		
chicken katsu + sushi rice + bulldog sauce + umami cashew crunch	n	180
Balinese nasi goreng or mie goreng + fried egg + satay lilit	gf n s	180

BBQ - add shoestring fries 65k | add simple chopped salad 65k

bbq half chicken + herb sauce + garlic + lemon	gf	280
whole lobster + xo chilli butter + lemon	gf p	1,200
butterflied jumbo prawns + garlic + parsley + capers	gf s	490
grain fed rib-eye 350gr with choice of chimichurri (gf), peppercorn sauce or olive oil		650
mahi mahi + charred zucchini, eggplant & tomato + creme fraiche + herbs	gf	250
bbq octopus + potato skordalia + herbs	gf	250

WOODFIRED PIZZA - gf bases available add 30k

margherita + tomato + fior di latte + basil	v	185
jono's pepperoni + mozzarella + rocket	p	200
the deluxe cheese + gorgonzola dolce + mozzarella + parmesan	v	210
prawn + tomato + herbs + fior di latte	s	220
prosciutto + rocket + parmesan		300
add fermented chilli 30k add burrata 120k		

GELATO BY SUNDAYS

salted caramel oreo chocolate vanilla cheese cake pistachio	gf	95
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AFTER

Sundays tropical fruit + sour passion + coconut yogurt		120
coffee tiramisu	v	150
cannoli siciliani	n	150

vegetarian v gluten free gf contains nuts n contains pork p contains shellfish s

All prices are in thousands of rupiah. Subject to 21 % service charge and government tax.

 Plant based menu available on request.



The Shoreline: Bali in a Glass We capture the island's strength and warmth through intentional craft. Using Kintamani citrus, mountain herbs, and local spirits, we create refined cocktails that move with the ease of the tide. Our Pulse: • Elevated Ingredients: Pure, vibrant, and locally sourced. • Zero-Waste Heart: A sustainable salute to the land. • The Vibe: Bold, calm, and perfectly timed for the sunset. Respect the island. Taste the craft		SUNDAYS SIGNATURE COCKTAILS	
		SOUTH COAST NEGRONI	230
		coconut rum + campari + vermouth	
		EVERYDAY IS SUNDAYS	200
		white rum + Kintamani tangerine + mint + lime + passion	
		COOL AS A CUCUMBER	200
		gin + citrus + cucumber apple juice + mint	
		AIKO	200
		Sencha gin + yuzu lemon + apple kyuri + floral spray	
		SMOOKIESS	200
		tequila + smoked pineapple seltzer + citrus + yuzu passion	
		LIMO CRUSH	200
		vodka + limo + lychee cordial + lime juice + sparkling wine	
		HOT SUMMER CHICK	200
		tequila + spicy jasmine cordial + grape fruit seltzer + citrus	
		PASSION APEROL MARTINI	200
		aperol + passion cordial + orange juice + lime juice + vegan foam	
		CLASSIC COCKTAILS	200
		WINE SELECTIONS	GLASS BOTTLE
		RICHEBEL SPARKLING BRUT - France	250 1200
		RIUNITE PROSECCO BRUT DOP - Italy	215 1200
		DE BORTOLI SACRED HILL ROSÉ - Australia	180 900
		PONTE PINOT GRIGIO - Italy	180 900
		ROCHE MAZET CABERNET SAUVIGNON - France	180 900
		*please ask your waiter for a larger wine selection	
SUNDAYS SIGNATURE SLUSHIE COCKTAILS		400	
SUNDAYS PINACOLADA			
Ketel One vodka + Myer's dark rum + coconut liqueur + honey + pineapple honey + pineapple juice + coconut cream			
PASSIONATA			
Don Julio tequila + passion + orange + passion cordial + lemon juice			
KISS ME SLOWLY			
Tanqueray gin + lychee + grape juice + cranberry juice + lemon			
SUNDAYS SIGNATURE SLUSHIE MOCKTAIL		200	
VIRGIN SUNDAYS PINACOLADA			
honey + smoked pineapple honey + pineapple juice + fresh coconut cream			
NON ABV PASSIONATA			
passion + orange + passion cordial + lemon juice			
ZERO KISS ME SLOWLY			
lychee + grape juice + cranberry juice + lemon			

SPIRITS	SINGLE	BOTTLE	SPIRITS	SINGLE	BOTTLE
GIN			COGNAC		
BOTANIST DRY GIN	350	4,500	HENNESSY XO	950	13,000
TANQUERAY NO.10	280	3,800	HENNESSY VSOP	400	4,500
HENDRICKS	250	3,500	MARTELL VSOP	350	4,000
ROKU JAPANESE CRAFT GIN	225	3,000	RUM		
BOMBAY SAPPHIRE	200	2,500	PLANTATION XO	300	4,000
TANQUERAY	200	2,500	BLACK TEARS SPICED	225	3,000
GORDON'S	175	2,000	MYER'S RUM	200	2,500
THREE PEAKS	175	2,000	CAPTAIN MORGAN	175	2,000
VODKA			NUSA CANA TROPICAL / DARK / COCONUT	175	2,000
BELUGA NOBLE	250	3,500	SCOTCH WHISKEY		
CIROC	230	3,200	JOHNNIE WALKER BLUE LABEL	800	10,500
BELVEDERE	230	3,200	JOHNNIE WALKER GOLD LABEL	300	4,000
GREY GOOSE	225	3,000	JOHNNIE WALKER BLACK LABEL	225	3,000
TITO'S GLUTEN FREE	210	2,700	CHIVAS REGAL 12	200	2,500
KETEL ONE	200	2,500	JOHNNIE WALKER RED LABEL	175	2,000
SMIRNOFF	175	2,000	BOURBON WHISKEY		
BLACKROCK	175	2,000	JACK DANIEL'S	200	2,500
TEQUILA			JIM BEAM	175	2,000
CLAZE AZUL REPOSADO	900	12,000	SINGLE MALT WHISKEY		
DON JULIO 1942	800	11,000	THE MACALLAN 12	500	6,500
DON JULIO REPOSADO	350	4,500	GLENFIDDICH 12	300	4,000
CODIGO REPOSADO	350	4,500	SINGLETON 12	250	3,500
1800 CRYSTALINO ANEJO	350	4,500	BLENDED WHISKEY		
CODIGO ROSA	300	4,000	JAMESON IRISH WHISKEY	200	2,500
MONTELOBOZ ESPADIN MEZCAL	275	4,000	BELL'S SCOTCH	175	2,000
DON JULIO BLANCO	280	3,800	LIQUEURS		
CODIGO BLANCO	280	3,800	JAGGERMEISTER CLASSIC / ORANGE	175	2,000
PATRON SILVER	280	3,800	BAILEYS	175	2,000
HERADURA REPOSADO	250	3,500			
1800 SILVER	225	3,000			
RANCHITOS	175	2,000			
*please ask your waiter for a larger tequila selection					



MARGARITAS OR DAIQUIRIS (FROZEN OR CLASSIC)			220	MILKSHAKE			120
STRAWBERRY, MANGO OR LIME				STRAWBERRY CHOCOLATE VANILLA			
tequila or rum + triple sec + lime sorbet + lemon + fruit of your choice				fresh milk + ice cream + fruit			
SHARED COCKTAILS			GLASS	PITCHER (1.5L)	SUNDAYS SIGNATURE MOCKTAILS		
NEGRONI			230	1,200	LYCHEE GINGER COOLER		
gin + campari + vermouth					lychee + citrus cordial + homemade ginger beer		
BEACH SANGRIA			200	950	BIKINI SEASON		
choice of white + red or rose wine + dark rum + orange liqueur + tropical fruit + lemonade					passion + citrus cordial + lemon juice + orange juice		
SUNDAYS SPARKLING SANGRIA			200	950	30 MILE TO SOUTH		
vodka + passionfruit + tropical fruit + sparkling wine					pineapple + pineapple juice + coriander + passion citrus + tonic water		
THE SPRITZ			200	950	VIRGIN SANGRIA		
aperol + sparkling wine + soda water + orange					grape juice + passion cordial + passion fruit + lemon chunk + citrus + strawberry chunk + orange chunk + pineapple chunk		
BEERS					SLUSHIE SELECTION		
ALBENS APPLE CIDER				130	BEAUTY IN WHITE		
CORONA				130	lemon juice + citrus cordial + lime		
BLACK SAND LAGER				130	GARDEN BERRY		
GUINNESS				130	strawberry + strawberry juice + lemon juice + berry cordial		
CLIFFHANGER DRAFT				85	MANGO ISLAND		
BINTANG				85	mango + mango juice + lemon juice		
BINTANG RADLER				85	add spirit to your slushie		
BINTANG CRYSTAL				85	vodka gin rum tequila whiskey		
SUPERFOOD SMOOTHIES				120	TEA		
TINY BANANA					HIBISCUS ICED TEA		
banana + cinnamon + dates + cashews + virgin coconut + bcaa					hibiscus tea + ginger + lemongrass + mint + honey		
MANGO CHIA					PASSION FRUIT ICED TEA		
fresh mango fruit + coconut water + honey + chia seed + citrus					black tea + passion fruit juice + passion fruit		
FRESH JUICE / SEASONAL					LYCHEE ICED TEA		
orange honeydew melon watermelon mango			95		black tea + lychee juice + lychee		
pineapple strawberry banana					FLAVOURED TEA SELECTION		
whole young coconut			85		hot or iced		
SQUASH				95	lemongrass delight temple of rose chamomile royal earl grey		
orange pineapple lemon lime					jasmine green tea mint breeze Bali breakfast royal darjeeling		
WATER & SOFTDRINKS					ICED LEMON TEA		
BALIAN STILL	330 ML / 750 ML		65 / 105		COFFEE		
BALIAN SPARKLING	330 ML / 750 ML		65 / 105			SINGLE	DOUBLE
RED BULL			75		ESPRESSO	50	75
PREMIUM SODAS			70		FLAT WHITE	50	75
Candid Imperial Tonic Candid Ginger Ale					AMERICANO	hot or iced 50	75
Simply Soda Low Calories Lemon Lime Lychee					CAPPUCCINO	hot or iced 50	75
ZERO SUGAR ZERO CALORIES			70		LATTE	hot or iced 50	75
Zozo Lemon Soda					change with soy almond oat skimmed coconut milk		
Zozo Crisp Soda					add vanilla syrup to your coffee		
SOFTDRINKS			65				
coke coke zero sprite tonic water soda water ginger ale							