










Small Bites

- French Fries**   95
Fries topped with melted mozzarella and gravy
- Roasted Potatoes Wedges**  95
Truffle and parmesan, paprika mayonnaise
- Chicken Wings** 135
Buffalo wings mild-hot with roasted garlic
- Crispy Chicken Strips** 135
Marinated juicy chicken breaded and crispy-fried
- Calamari Ring**  145
Crispy calamari ring topped with capers and shallots, sauce tartar and fresh lemon
- Quesadillas** 170
Shredded chicken and mozzarella cheese, served with guacamole and sour cream

Gourmet Sandwich

- Caesar Chicken Wrap** 185
Crispy breaded chicken, romaine lettuce, Caesar dressing in a toasted tortilla wrap
- Grilled Chicken Panini** 200
Grilled chicken breast, basil pesto and tomato, mozzarella cheese, fries
- Philly Cheesesteak Sandwich**  235
Sliced sirloin, caramelized onions, grilled capsicum, melted cheese and garlic aioli, toasted soft baguette
- L'oh Signature Burger**  255
Black angus beef, crispy bacon, tomato, onion ring, lettuce, aged cheddar and smoked paprika mayo
- Smoked Salmon Club Sandwich**  265
Herb dill cream cheese, tomato, red onion and capers, rocket lettuce, cheddar cheese





Salads

- Quinoa And Organic Beetroot Salad**   145
Quinoa, rocket, roasted beetroot, orange dressing
- Greek Salad**   145
Cucumber, capsicum, heirloom tomato, feta cheese and coriander
- Mezze Dips**  145
Spicy feta, tzatziki cucumber, babaganoush, hummus, pita bread




- Crispy Chicken Caesar Salad** 155
Breaded chicken breast, romaine salad, slow cooked eggs, bacon crumble, brioche thyme croutons

- Salmon Tartar**  170
Smashed avocado and coriander, lime sour cream, French baguette croutons





Bigger Bites

- Chipotle Chicken Burrito** 155
Stuffed with braised chicken, smashed red bean and chipotle rice
- Fish and Chips**  170
Beer buttered fried fish with fries and aioli
- Tacos El Paso**  170
Slow cooked beef short ribs, jalapeno, cilantro, capsicum salsa, served with guacamole
- Nachos**  170
Fried corn tortilla, tomato salsa and cheese
- Prawn and Zucchini Salad**  205
Braised and glazed prawn, grilled zucchini, capsicum comfit, virgin dressing

Pizza

- Margarita Pizza**  215
Mozzarella, fresh basil, semi dried tomatoes
- Hawaiian Pizza**  225
Tomato, ham, cheese, pineapple
- Tuna Sambal Matah Pizza**  230
Seared fresh tuna, sambal matah, cheese

Sweet Bites

- Ice Lab** 75
Ask your server for the flavor
- Profiteroles**  110
Choux stuffed with your choice of ice cream
- Pisang Goreng** 110
Traditional Indonesian dessert served with hot chocolate sauce
- Banana Split**  125
Choice of 3 ice cream flavors, whipped cream, chocolate sauce and crumble
- Bali Vanilla Crème Brulee**  125
Bali vanilla bean cream and brown sugar caramelized
- Chocolate Lava Cake**  145
The famous cake who will makes you melt

 vegetarian  gluten-free  pork  seafood  beef  nuts

PORK BACON IS AVAILABLE UPON REQUEST.

ALLOW US TO BEST FULFILL YOUR DIETARY PREFERENCES - PLEASE LET ONE OF OUR AMBASSADORS KNOW WHETHER YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS, FOOD INTOLERANCE OR ALLERGIES.

PRICES ARE QUOTED IN "000" RUPIAH, SUBJECT TO 10% SERVICE CHARGE AND 11% GOVERNMENT TAX

L'OH

POOL & BAR

COCKTAILS

SPICY MARGARITA Tequila, triplesec, lime juice jalapeno syrup, honey	135
VANILLA ESPRESSO MARTINI Vodka smirnoff, kahlua, cacao brown liqueur chocolate syrup, espresso	145
TROPICAL MOJITO Pineapple juice, passion syrup, mint leave lime juice, orange juice, soda water	145
SO COLADA White rum dark rum, coconut cream, pineapple juice	165
SEA SIDE COLADA White rum dark rum, coconut liqueur coconut water, pineapple juice	165
BANSHEE Vodka smirnoff, banana liqueur, crème de cacao white, limoncello, fresh lime	180
NEGRONI Gordon gin, sweet vermouth, campari	230

MOCKTAIL

PEACH DELIGHT Fresh orange juice, peach syrup, lemon juice, soda water	105
KIWI MOJITO Melon syrup, kiwi syrup, mint leave, soda water	105
TROPICAL COOLER Pomegranate juice, kiwi syrup, passion syrup, lychee syrup, black sesame seed, nata de coco	105

MILKSHAKES

WHITE SNOW Fresh milk, vanilla syrup, vanilla powder	105
DARK CHOCOLATE Fresh milk, creme de cacao syrup, chocolate powder	105
PINK BERRY Fresh milk, fresh strawberry, strawberry syrup, simple syrup	105
SO BANANA Fresh milk, banana, creme de cacao brown, vanilla powder	105

SMOOTHIES

SO CERRY BERRY SLUSH Fresh milk, plain yoghurt, fresh strawberry, cranberry juice, simple syrup	105
BANANA SMOOTHIES	105
ORANGE SMOOTHIES	105
PINEAPPLE SMOOTHIES	105
CHOCOLATE SMOOTHIES	105
VANILLA SMOOTHIES	105

SODA

COCA-COLA	50
SPRITE	50
DIET COKE	50
TONIC WATER	50
SODA WATER	50
GINGER ALE	50

JUICE

FRESH ORANGE	75
WATERMELON	75
HONEYDEW	75
PINEAPPLE	75
APPLE	75
STRAWBERRY	75
COCONUT WATER	75

WATER

AQUA REFLECTION SPRKLING	65
AQUA REFLECTION STILL	65

HOT & COLD BEVERAGE

FRESHLY BREWED COFFEE

ESPRESSO	60
CAPPUCCINO	60
LATTE	60
MACCHIATO	60
BLACK COFFEE	60
DECAF COFFEE	60
BALINESE COFFEE	60

FLAVOURED COFFEE

HAZELNUT COFFEE	65
VANILLA COFFEE	65
MOCHA COFFEE	65
CARAMEL COFFEE	65

LOOSE TEA

ENGLISH BREAKFAST TEA	55
EARL GREY	55
GREEN TEA	55
PEPPERMINT TEA	55
JASMINE TEA	55
LEMON MINT	55
CHAMOMILE TEA	55

ICED TEA SELECTION

LYCHEE ICED TEA	75
STRAWBERRY ICED TEA	75
APPLE ICED TEA	75
MANGO ICED TEA	75
ICED CHOCOLATE	75

WINE

CHAMPAGNE AND SPARKLING

	GLASS/BOTTLE
Cape Discovery Brut Cuvee, Indonesia	135 / 660
Charles De fère, Brut NV, France	195 / 950
Domaine Chandon, Brut, Australia	300 / 1.500
Champagne Lanson, Black Label Brut NV, Reims	420 / 2.100
Champagne Moët Chandon, Brut, France	- / 4.200

ROSE WINE

	GLASS/BOTTLE
Cape Discovery, Rose, 2018 Indonesia	135 / 660
Debortoli Sacred Hill, Rosé, 2019 Australia	165 / 815
Matua, Marlborough, Rosé, New Zealand	210 / 1.100
Aix Rosé, Syrah-Mourvèdre-Cinsault, 2020 Provence	265 / 1.350

WHITE WINE

	GLASS/BOTTLE
Cape Discovery, Chardonnay 2018	135 / 660
Woven Stone, Ōhau, Sauvignon Blanc, 2019 New Zealand	200 / 990
Matua, Marlborough, Sauvignon Blanc, 2019 New Zealand	210 / 1.100
Penfolds, Koonunga Hill, Chardonnay, 2017, Australia	225 / 1.100
Paul Jaboulet Aîné, Parallèle 45, Grenache - Marsanne - Rousanne, 2014, Rhone Valley	235 / 1.200

RED WINE

	GLASS/BOTTLE
Cape Discovery, Cabernet Merlot 2016	135 / 660
Matua, Marlborough, Pinot Noir, 2019 New Zealand	210 / 1.100
Penfolds, Koonunga Hill, Cabernet Sauvignon, 2019 Australia	225 / 1.150
Castiglioni Chanti, Marchesi de Frescobaldi	235 / 1.200
Paul Jaboulet Aine, Côtes du Rhône, Parallèle 45, Grenache-Syrah, 2018 Vallée du Rhône	235 / 1.200

BEER

Bintang, Pilsener, Indonesia	65
Heineken, Larger, Netherlands	80
Guiness	90

SPIRIT

	GLASS/BOTTLE
Chivas Regal 12 YO	115 / 3.500
Bacardi Gold	145 / 2.300
Tanqueray	155 / 2.300
Vodka Belvedere	195 / 2.900
Ciroc	215 / 3.250
Grey Goose	225 / 3.500
Hendricks Gin	230 / 3.900