



SNACKS

French Fries 🍟	110
Fries topped with melted mozzarella and bolognese sauce	
Chicken Katsu	135
Breaded fried chicken with Japanese curry sauce	
Spring Roll 🌿	135
Javanese vegetable spring roll with sweet chili sauce	
Calamari Rings 🐟	145
Crispy calamari ring topped with capers and shallots, tartare sauce and fresh lemon	
Quesadillas	170
Shredded chicken and mozzarella cheese, served with guacamole and sour cream	
Nachos	170
Fried corn tortilla, chili con carne, tomato salsa and cheese	
Fish and Chips	175
Beer battered snapper, garlic aioli, and fries	

GOURMET SANDWICH

Grilled Chicken Panini	200
Grilled chicken breast, basil pesto and tomato, mozzarella cheese, fries	
Toya Signature Burger	235
Black Angus beef, crispy bacon, tomato, onion ring, lettuce, aged cheddar and smoked paprika mayo	
Philly Cheesesteak Sandwich 🍟	235
Sliced sirloin, caramelized onions, grilled capsicum, melted cheese and garlic aioli, toasted soft baguette	
Smoked Salmon Club Sandwich	265
Herb dill cream cheese, tomato, red onion and capers, rocket lettuce, cheddar cheese	

SALAD

Gado-Gado 🌿 🥜	145
Assorted mixed vegetable, boiled egg, tofu, peanut sauce, emping melinjo	
Mezze Dips 🌿	145
Spicy feta, tzatziki cucumber, baba ganoush, hummus, pita bread	
Crispy Chicken Caesar Salad	155
Breaded chicken breast, romaine salad, soft boiled egg, bacon crumbles, brioche thyme croutons	

PIZZA

Margherita Pizza 🌿	215
Hawaiian Pizza 🐷	225
Tuna Sambal Matah Pizza 🐟	230
Beef Rendang Pizza 🍖	235
Indonesian style braised beef, mozzarella, tomato	
Seafood Tom Yum Pizza 🐟	265
Prawn, squid, fish, mozzarella, tom yum paste	

LOCAL FLAVOUR

Street Fare Fried Rice	195
Street style fried rice topped with chicken, meatball and sausage	
Sate Campur 🍢	195
Char-grilled beef, fish, and chicken skewers served with peanut sauce	
Gulai Ikan Kakap	200
Braised fish in coconut milk served with steamed rice and pickles	
Ayam Betutu	205
Balinese roasted chicken served with cassava leaves, steamed rice and sambals	
Iga Bakar	210
Grilled pork spare ribs served with steamed rice and sambals	
River Prawn Noodle	215
Stir fried noodle topped with grilled river prawn and pickles	
Udang Saus Padang 🐟	235
Stir fried prawn in Padang sauce served with corn and steamed rice	

WESTERN FLAVOR

Barramundi	300
Pan seared barramundi served with ratatouille and capers butter	
Lamb Chop	390
Yoghurt marinated lamb chop served with roasted potato and paprika jus	
Steak and Chips	475
Minutes grilled slice rib eye beef served with fries and mushroom sauce	

SWEETS

Ice Lab	75
Ask our server for the available flavour	
Artisanal Gelato	100
Seasonal Tropical Fruits	100
Selection of tropical sliced fruits	
Pisang Goreng	110
Traditional Indonesian dessert of fried bananas served with hot chocolate sauce	
Es Campur	115
Mixed seasonal fruits, sago pearls, young coconut, condensed milk	
Mango Panna Cotta	125
Ivory chocolate panna cotta combined with mango sorbet	
Lemon Cheesecake	145
Classic cheesecake with lemon flavour served with lemon sorbet	

🌿 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



COCKTAIL

Tropical Mojito 145
Rum, Pineapple, Passion Syrup,
Mint Leaves, Lime, Orange, Soda Water

Lychee Martini 145
Vodka, Triple Sec, Lychee Liqueur
Lemon Juice, Lychee Syrup

Toya Ocean Blits 145
Arak Bali, Blue Curacao, Gin,
Simple Syrup, Lime, Topping with Soda

Balsamic Negroni 170
Gin, Campari Infused, Sweet Vermouth,
Balsamic Vinegar

Gin and Demon 170
Gin, Dry Martini, Lemon, Raspberry Syrup

Melon Sensation 170
Gin, Melon Liqueur, Lemon, Passion Fruit Syrup,
Soda Water

Danamana 170
Vodka, Dry Martini, Lemon, Basil Leaf, Cucumber

Spicy La Toya 170
Tequila, Triple Sec, Orange,
Pineapple, Jalapeno, Dash of Orange Bitter

MOCKTAIL

Master Piece 105
Kiwi, Fresh Orange, Pineapple, Passion Syrup,
Soda Water

So Breeze 105
Fresh Apple, Pineapple,
Passion Syrup Giffard, Soda Water

Tropical Cooler 105
Pomegranate, Passion Syrup,
Lychee Syrup Black Sesame Seed, Nata De Coco

MILKSHAKE

White Snow 105
Fresh Milk, Vanilla Syrup, Vanilla Powder

Dark Chocolate 105
Fresh Milk, Crème de Cacao Syrup, Chocolate Powder

Pink Berry 105
Fresh Milk, Fresh Strawberry, Strawberry Syrup,
Simple Syrup

So Banana 105
Fresh Milk, Banana, Crème de Cacao Brown,
Vanilla Powder

SMOOTHIES

So Cherry Berry Slush 105
Fresh Milk, Plain Yoghurt, Fresh Strawberry,
Cranberry, Simple Syrup

Banana Smoothie 105

Orange Smoothie 105

Pineapple Smoothie 105

Chocolate Smoothie 105

Vanilla Smoothie 105

SOFT DRINKS

Coca-Cola 50

Sprite 50

Diet Coke 50

Tonic Water 50

Soda Water 50

Ginger Ale 50

JUICES

Fresh Orange 75

Watermelon 75

Honeydew 75

Pineapple 75

Apple 75

Strawberry 75

Coconut Water 75

WATER

Equil Sparkling 80

Equil Still 80

HOT and 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 Tea 55

Chamomile Tea 55

REFRESHING SELECTION

Lychee Iced Tea 75

Strawberry Iced Tea 75

Apple Iced Tea 75

Mango Iced Tea 75

Iced Chocolate 75

WINE

SPARKLING and CHAMPAGNE

	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
De Bortoli 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 / 1,200
Paul Jaboulet Aîné, Parallèle 45, Grenache - Marsanne - Roussanne, 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 Chianti, Marchesi de Frescobaldi	235 / 1,200
Paul Jaboulet Aîné, Côtes du Rhône, Parallèle 45, Grenache-Syrah, 2018 Vallée du Rhône (bio)	235 / 1,200

BEER

Binang, Pilsener, Indonesia	65
Heineken, Lager, Netherlands	80
Corona, Mexico	135

SPIRIT

	GLASS / BOTTLE
Chivas Regal 12 YO	115 / 3,500
Grey Goose	225 / 3,500
Hendrick's Gin	230 / 3,900
Vodka Belvedere	195 / 2,900
Bacardi Gold	145 / 2,300
Ciroc	215 / 3,250
Tanqueray	155 / 2,300