



TAPAS MENU

THE COMBO'S

CHICK & CHIPS MIX FRITTER

Jumbo combos mix fitter of potato chips, chicken karaage, beef sausage, and onion ring top with honey mustard mayonnaise.

DOUBLE SHIIFUDO

Mix double seafood of ebi furai and calamary ring served with potato chips, tartar sauce, and thousand island sauce.

THE SWEET'S

SPECIAL CAKE OF THE DAY

Selection of three expertly crafted creations, made fresh with the finest ingredients.

BURNT CHEESECAKE

Authentic recipe of Grand Mercure sour and sweetness burnt cheesecake served with blueberry compote.

CHURROS

Classic Churros top with palm sugar and cinnamon served with chocolate / vanilla sauce

BANANA FRITTER

Fusion traditional banana fritter breaded and filled with melted cheese served with chocolate / vanilla sauce.

MINI STARTER

GADO - GADO ROLLS

Authentic Indonesian salad wrap in rice paper served with creamy peanut sauce and cracker.

RUJAK BALI

Balinese mix fruit salad served with semi spicy Balinese palm sugar dressing with nut and pomegranate.

CHEESE QUESADILLA

Classic quesadilla with inside melted cheese and served with Pico de Gallo & sour cream.

BBQ CHICKEN WING

Slow roasted herb Cajun chicken wing glaze with BBQ sauce and served with ranch dressing.

FRIED TUNA ROLL

Japanese fusion tuna rolls on nori then top with nori sesame crips served with shoyu honey mayo.

BEEF TACOS

Classic Mexican beef tacos with lettuce, beef ragout, pickle onion, jalapeno, and mix cheese.

BURGER & SANDWICHES

BBQ BLACK BURGER BUN

Grand Mercure Signature black burger bun toast with BBQ premium wagyu beef patty served with fries.

DOUBLE PEPPERONI MULTIGRAIN

Multigrain ciabatta with pepperoni, lettuce, tomato, onion, served panini with melted mixed cheese.

FOCACCIA SMOKED DE SALMON

Wealthy sandwich with toast focaccia, avocado, smoked salmon, olive and turn over egg.

BLT SANDWICH

Classic crispy Bacon, lettuce tomato sandwich served with honey mustard & thousand island.

CROQUE MONSIEUR

French authentic sandwich with bechamel, smoked beef ham, cheddar cheese, served with fries.

CHICKEN CAESAR WRAP

Classic fusion Caesar Salad Wrapping on toasted flour tortilla served with fries.

ON BITES

JAPANESE EGG ROLL

Japanese Egg roll with inside chicken stuff served with honey shoyu mayo.

FRIED SAMOSA

Authentic Indian fritter with mix vegetables inside it served with sambal aioli.

PRAWN HOT BALL

Crispy and meaty prawn ball fried with flat long noodle served with Bangkok sauce.

VEGETABLES SPRING ROLL

Classic vegetarian spring roll served Bangkok sauce.

CHEESE CHICKEN NUGGET

Homemade Grand Mercure chicken nugget top with melted cheese.

CHICKEN FINGER

Crispy breaded chicken finger served with mustard mayo.


POTATO WEDGES

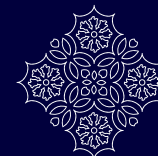
Freshly cut herb Cajun potato wedges served with tomato & chilli sauce.

WILD TRUFFLE FRENCH FRIES

Classic seasoning french fries mix with truffle oil, parmesan cheese, and parsley chopped.

*ALL PRICE ARE IN THOUSAND INDONESIAN RUPIAH & SUBJECT TO 21% TAX & SERVICE CHARGE
PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES

 Vegan  Vegetarian  Gluten Free  Gluten  Milk  Eggs  Fish  Spicy  Nuts  Pork  Dairy
 Mustard  Celery  Crustaceans  Sulphur Dioxide  Soya  Molluscs  Lupins  Peanuts  Sesame Seed



FRESH & REFRESH

HEALTHY BLEND

50

GRAND MERCURE BERRY BLEND

Mix berries, mango, coconut water, banana, pomegranate syrup.

SEMINYAK SOYAMON

Soya milk, banana, peanut butter, cocoa powder.

BOKCOY MANGO

Bokcoy, mango, lime juice, honey.

IMMUNIZER

Carrot, ginger, orange, honey.

FRESH JUICE

45

MILKSHAKE

40

YOUNG COCONUT

WATERMELON

PINEAPPLE

HONEYDEW

MANGO

BANANA

MIX JUICE

CHOCOLATE

VANILLA

STRAWBERRY

MOCKTAILS

50

MANGO TANGO

Mango, orange, honey, fresh milk.

THE ISLAND IS LIVE

Coconut water, coconut flesh, banana, ginger pulp, honey.

COCONUT ISLAND

Mix berries, pineapple juice, coconut cream, simple syrup.

LEMON MINT

Lemon juice, mint leave, soda, simple syrup.

WATER

BALIAN STILL WATER

Still 330 ML / 750 ML

35/65

EQUIL NATURAL

750ML

70

EQUIL SPARKLING WATER

380ML

40

TEA SELECTION

40

Elevate your tea-drinking experience and embark on a journey of unparalleled taste and sophistication with our selections of Dilmah Tea

CHAMOMILE

OOLONG WITH PEACH

EARL GREY WITH VANILLA

CEYLON ENGLISH BREAKFAST TEA

GREEN TEA WITH COCONUT AND MANGO

CEYLON TEA WITH FOREST BERRY

FLAVOUR ICED TEA

40

ICED TEA

30

BATUR ICED TEA

GINGER MINT TEA

LYCHEE ICED TEA

LEMON ICED TEA

EARL GREY WITH VANILLA

OOLONG WITH PEACH

CEYLON TEA WITH FOREST BERRY

SIGNATURE COFFEE

50

SEMINYAK COFFEE (HOT)

D'LAGOON COFFEE (ICED)

COFEE

BLACK COFFEE

30

ESPRESSO

25

DOUBLE ESPRESSO

40

CAFÉ LATTE

40

CAPPUCCINO

40

HOT CHOCOLATE

45

SOFT DRINK

COCA COLA

35

DIET COKE

35

SPRITE

35

FEVER TREE GINGER ALE

65

FEVER TREE TONIC WATER

65

SODA WATER

35

KRATINGDAENG

45

RED BULL

70

BEER

SINGARAJA

45

PROST PILSENER

50

PROST ALSTER

50

BINTANG SMALL

55

BINTANG LARGE

90

BINTANG CRYSTAL

58

BINTANG RADLER

55

HEINEKEN

65

SIGNATURE COCKTAILS

150

STRAWBERRY ROSE

Vodka infused with citrus, strawberry, lemon juice, and gomme syrup.

ORANGE MARMALADE

Gin, orange liqueur, orange marmalade, and lemon juice.

GRAND MERCURE OCEAN

Vodka, gin, coconut liqueur, triple sec, and pineapple juice.

BEDUGUL ELDER

Vodka infused citrus, grand marnier, espresso coffee, eder flower syrup, cranberry juice, and strawberry.

FIFTY LICKS

Blue curacao, pineapple juice, mango juice, rum infused pineapple leaf, Lime, and coconut syrup.

AMPERA RIVER

Lemoncello, triple sec, lemon juice, grenadine, and orange marmalade.

PANDANUS MARTINI

Gin infused pandan, homemade pandan syrup, lemon juice, and lychee juice

WINE'S MENU

WHITE WINE

GLASS

BOTTLE

TWO ISLAND SAUVIGNON BLANC

110

550

TWO ISLAND PINOT GRIGIO

110

550

TWO ISLAND CHARDONNAY

110

550

TWO ISLAND RIESLING

110

550

LUIS FELIPE SAUVIGNON BLANC

150

750

SABABAY WHITE VELVET

100

500

SANTA EMA CHARDONNAY

890

800

30 MILE SAUVIGNON BLANC

800

800

30 MILE CHARDONNAY

800

980

CLAY CREEK CHARDONNAY

980

980

RED WINE

TWO ISLAND RESERVE SHIRAZ

150

700

TWO ISLAND SHIRAZ

110

550

LUIS FELIPE EDWARDS MALBEC

150

750

SABABAY BLACK VELVET

100

500

LUIS FELIPE PINOT NOIR RESERVE

900

1.100

CHIANTI DOCG

1.100

1.800

CHIANTI CLASSICO RESERVA

1.800

800

30 MILE SHIRAZ

800

1.200

LOIS LATOUR BEAUJOLAIS SUPERIEUR

1.200

1.350

LOIS LATOUR BROUILLY LES SABURINS

1.350

800

GATO NEGRO PINOT NOIR

800

980

CLAY CREEK PINOT NOIR

980

980

ROSE WINE

MATEUS ROSE NV

700

FRONTERA ROSE

600

LUIS FELIPE EDWARDS ROSE

500

CHAMPAGNE & SPARKLING WINE

HATTEN JEPUN SPARKLING ROSE

600

SABABAY ASCARO SPARKLING

650

VILLA ERICA PROSECCO DOC NV

850

CHANDON BRUT SPARKLING NV

1.400

CHANDON ROSE SPARKLING NV

1.700

MOET & CHANDON IMPERIAL BRUT NV

4.000

YEUVE CLICQUOT BRUT NV

5.000

ALCOHOLIC BEVERAGES

ALL DAY FAVOURITE

110

OLD FASHIONED

Bourbon whiskey, angostura bitter, and orange peel

THE MARTINI

Gin, dry vermouth, and lemon peel

NEGRONI

Gin, campari, sweet vermouth, and orange slice

COSMOPOLITAN

Vodka, cranberry juice, lime juice, and Triple sec

MOJITO

White rum, lime, lime juice, mint leave, sugar cane, and soda Water

DAIQURI

Rum, lime juice, and simple syrup

MAI TAI

White rum, triple sec, orgeat syrup, and dark rum

PINA COLADA

White rum, coconut liqueur, coconut cream, and pineapple

MARGARITA

Tequila, triple sec, and sweet sour

TEQUILA SUNRISE

Tequila, orange juice, and grenadine

LONG ISLAND ICED TEA

Gin, vodka, rum, tequila, triple sec, and topped up with cola.

GIN

SHOT/40CL

BOTTLE

GORDON'S DRY

100

1.000

HENDRICK'S

275

3.800

EAST INDIES ARCHIPELAGO

100

1.200

EAST INDIES POMELO

100

1.200

BOMBAY SAPPHIRE

175

2.400

VODKA

ABSOLUT BLUE

150

1.800

SMIRNOFF RED

85

700

GREY GOOSE PREMIUM

250

3.000

RUM

BACARDI LIGHT RUM