

BATUR RESTAURANT



GRAND MERCURE
BALI SEMINYAK

COMFORT FOOD

- FISH TO CHIPS** 🐟🍷 1,280 kcal
Deep fried dori fish served with coleslaw and fries. **100**
- FOCACCIA IN BALI** 🍞🐷🍷 459 kcal
Press grilled focaccia bread and stuffed with babi guling (pork), chilli aioli, arugula, tomato and fries. **115**
- CHICKEN ON SLIDER** 🍷🍷 480 kcal
Trio mini chicken burger with mini brioche bun, cheddar cheese, and caramelized onion served with mustard mayo, gherkin, and fries. **120**
- WAGYU BEEF BURGER** 🍷🍷🍷 570 kcal
Beef patty in a sesame brioche bun, cheddar cheese, lettuce, tomato and caramelized onion, gherkin on the side and fries. **185**
- SEMINYAK PRAWN ROLL** 🍷🍷🍷🍷 410 kcal
Golden crispy prawn nestled in a buttery brioche hot dog bun, layered with lettuce, house-made coleslaw, chili aioli, and served with French fries. **175**
- CLUB HOUSE SANDWICH** 🍷🍷🍷 680 kcal
A classic sandwich with double-layered chicken mayo, turnover egg, beef ham, cheddar cheese, and crispy fries on the side. **155**
- OMNI MEAT BURGER** 🍷🍷🍷 330 kcal
VEGAN patties in a sesame bun, lettuce, tomato and caramelized onion, gherkin on the side and fries. **160**
- MARGARITA PIZZA** 🍷🍷🍷 678 kcal
Classic tomato pizza served with fresh burrata cheese and basil leaves. **155**
- PEPERONI PIZZA** 🍷🍷🍷 298 kcal
Classic pizza with peperoni ham, mozzarella cheese and fresh basil leaves. **180**
- QUATTRO FORMAGGI PIZZA** 🍷🍷 1,050 kcal
Italian favorite with mozzarella, cheddar, blue cheese, and fresh burrata, finished with a touch of basil. **189**
- BEEF NACOS** 🍷🍷 1,400 kcal
Crips corn tortilla served with beef ragout, truffle mayo, jalapeno, red onion pickle, and sour cream. **150**

*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

SOUP

SOTO AYAM LAMONGAN 489 kcal

Our Soto version Lamongan style is using 'Garlic Koya'. Flavor some broth with shredded chicken, glass noodles, tomatoes, fried shallot and medium boiled egg and organic steamed rice

135

TIGER PRAWN LAKSA 281 kcal

Grilled tiger prawns served with laksa broth, egg noodles, bean sprouts, a drizzle of chili rayu oil, and a side of organic steamed rice.

189

TRADITIONAL SOUP BUNTUT 274 kcal

Tender slow-cooked oxtail in a rich broth, with vegetables, melinjo crackers, and organic steamed rice.

170



TIGER PRAWN LAKSA



TRADITIONAL SOUP BUNTUT

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THE ORGANICS

ROASTED PUMPKIN SALAD 🥮🌿🥛🥚🥑 140 kcal

Roasted local pumpkin with aromatic herbs served with fresh baby English spinach, candied walnut, fresh pomegranate, mix seed crackers and lemon honey emulsion

120

CLASSIC CAESAR SALAD 🥗🥚🥛🥚🥑🥩 166 kcal

Romaine Lettuce, poached egg, parmesan emulsion, crispy pork bacon, croutons, and a generous shaving of parmesan cheese.

150

MANGO MEETS CRAB 🦀🥑🌿 210 kcal

Fried Soft Shell Crab tossed with Green Mango in Chili Lime Dressing, Mint and Coriander.

175

SMOKED TOMATO BURRATA 🍅🥑🥚🥑 510 kcal

Smoked tomato cherry confit herb, served with arugula, pesto, balsamic vinaigrette, burrata cheese.

150

CHICKEN KARAAGE SALAD 🍗🥗🌿🥑🥚 310 kcal

Mixed Lettuce with cherry tomatoes, sweet corn, red cabbage, and lemon topped with crispy chicken karaage and sesame dressing.

150



CHICKEN KARAAGE SALAD

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WORLD TASTE IN BALI

SALMON SPAGHETTI LE ALFREDO 🍷🐟🍷🍷 310 kcal
Spaghetti with alfredo sauce and grilled salmon on top. 175

FETTUCCINE ALA PESTO 🍷🍷 280 kcal
Fettuccine tossed in fresh pesto, garnished with slow roasted tomato confit. 150

HERBS CRUST

NORWEGIAN SALMON 🍷🐟🍷🍷 430 kcal 229
Pan-seared salmon with a crisp herb crust, served over sautéed vegetables and potato mousseline, finished with creamy mushroom sauce.

BEEF CHAR KWAY TEOW 🍷🍷🍷🍷🍷 290 kcal 149
Wok-tossed flat rice noodles with sliced beef, choy sum, bean sprouts, pickles, and emping crackers.

KOFTA LAMB CURRY 🍷🍷🍷🍷🍷 275 kcal 210
Juicy lamb meatballs in a velvety turmeric curry, paired with paratha bread and pickled onions.

CHINESE KUNG PAU CHICKEN 🍷🐟🍷🍷🍷 450 kcal 165
A Chinese classic, stir-fried chicken with dried chili, leeks, and cashews, served with organic steamed rice.

BLACK PEPPER BEEF CANTONESE 🍷🍷🍷🍷 480 kcal 195
Tender beef, onion, and capsicum stir-fried in black pepper sauce, served with organic steamed rice.

SINGAPOREAN

HAINAN CHICKEN RICE 🍷🍷 410 kcal 175
Tender braised whole chicken served with aromatic Hainan rice, garlic soy sauce, chili oil, and a medley of stir-fried vegetables.



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FLAVOUR OF NUSANTARA

TEMPE MENDOAN 167 kcal

Bean curd Fritter served with peanut sauce and colo-colo relish.

65

TAHU TELUR SURABAYA 287 kcal

Crispy tofu-egg fritter topped with julienned carrots and cucumber, drizzled with our signature petis peanut sauce.

75

GRAND MERCURE

NASI GORENG BUNTUT 423 kcal

Our house specialty fried rice with green chili sambal, shredded oxtail, leek, beansprouts, egg, acar, and emping crackers.

195

SUMATRAN SHORT

RIBS BEEF RENDANG 528 kcal

Rendang originated from West Sumatra region of Indonesia and gained its popularity into our neighboring countries due to its unique flavors. We do 'Kalio' wet style rendang, Our black angus is slow cooked for 24 hours in its secret spice blend and Tabanan coconut milk

250

CHICKEN MIE GORENG JAWA 318 kcal

Javanese-style stir-fried egg noodles with shredded chicken, vegetables, chicken satay, sunny side up, and pickled condiments.

165

NASI GORENG

KAMPUNG KERAMBA 373 kcal

Traditional-style fried rice with local shrimp paste, chicken satay, crispy prawn, drumstick fried chicken, sambal terasi, shrimp cracker and sunny side-up egg.

185



GRAND MERCURE NASI GORENG BUNTUT

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YUYU MEKULES 🦀🍷🍷 327 kcal
Crispy soft shell crab served with mekalas sauce and steamed rice **180**

SATE MARANGGI 🍖🍷🍷 520 kcal
West Javanese-style grilled beef satay glazed in sweet soy marinade, served with tomato chili pickle and steamed rice. **175**

BEBEK GORENG MADURA 🦆🍷🍷 330 kcal
Our twice-cooked Madurese duck is marinated overnight in Balinese yellow spice, confit for 5 hours, then flash-fried for crispy perfection. Served with lalapan, egg crumbs, steamed rice, and kluwek black sauce. **165**

SATE BABI LALAH MANIS 🐷🍷🍷 512 kcal
Balinese sweet and spicy grilled pork satay with sambal matah, kaffir lime, and steamed rice. **175**

IGA BABI BAKAR KETUMBAR 🐷🍷🍷🍷 337 kcal
Grilled pork ribs in a traditional spice rub, grilled baby sweet corn and traditional sambal matah relish. **220**

BALINESE IGA SAPI BAKAR 🍖🍷🍷 337 kcal
Tender grilled beef ribs marinated in Balinese spices, glazed with sweet soy sauce, and served with steamed rice. **209**

BARAMUNDI WOKU 🍷🍷 250 kcal
Crispy fried locally sourced barramundi, served with North Sulawesi-style woku sauce, green tomatoes, kemangi leaves, and steamed rice. **165**



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STEAK IN BATUR

FED BLACK ANGUS RIB EYE 200^{gr} 🍷 120 kcal
150 DAY GRAIN FED BLACK ANGUS RIB EYE 200 gram.

559

**FED BLACK ANGUS
TENDERLOIN 180^{gr}** 🍷 215 kcal

150 DAY GRAIN FED BLACK ANGUS TENDERLOIN 180 gram.

599

SERVED WITH YOUR

CHOICE OF (2) SAUCE:

- BEEF JUICE
- BLACK PEPPER SAUCE
- CREAMY MUSHROOM SAUCE
- HOUSE BBQ SAUCE
- HERB BUTTER SAUCE

ON THE SIDE

BROKEN POTATO 🍳🌾🍃 77 kcal
Crush baby potato mix with spice and siracha mayo.

65

GARDEN SALAD 🌾🍃 48 kcal
Mix Organic with lemon dressing.

65

FRENCH FRIES 🍃🌾 83 kcal
With tomato & chili sauce.

65

FARM VEGETABLES 🍷🌾🍃 48 kcal
Char grilled or stir fried.

65

STEAMED RICE 🌾🍃 47 kcal
Steamed aromatic local rice.

65



FED BLACK ANGUS RIB EYE 200gr

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THE SWEET

CLASSIC CREME BRULEE 🍷🌿 120 kcal **105**
A timeless crème brûlée served with yuzu sauce on vanilla crumble.

PASSION LAVA 🍷🥚🌿 115 kcal **115**
inspired by Balis incredible landscape and natural resources we created this Chocolate Lava Cake with a liquid passionfruit center, coffee ice cream on the side.

PASSION FRUIT MANGO KULFI 🍷🌿 80 kcal **105**
Indian inspired semi freddo loaded with Balinese mango and passionfruit.

GRAND MERCURE LEMON CHEESECAKE 🍷🌿 210 kcal **115**
Our signature lemon cheesecake, topped with passion fruit gel, raspberry compote, and served with passion fruit sorbet.

TEA – RAMISU 🍷🌿 180 kcal **115**
A fusion of classic tiramisu infused with our signature black tea and mascarpone cream.

DECONSTRUCTED ICE TELER 🍷🌿 196 kcal **99**
A modern twist on traditional Es Teler, featuring coconut ice cream, avocado, jackfruit, and coconut flesh.

FRUIT CARVINGS 🍷 47 kcal **75**
Seasonal Tabanan fruit carving served with wild bee honey.

HOUSE ICE CREAM & SORBET 🍷🌿 49 kcal **65**

House ice cream :

- Strawberry
- Vanilla
- Chocolate
- Passion fruit
- Soursop fruit
- Mango



GRAND MERCURE LEMON CHEESECAKE

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KIDS MENU

SAILOR MOON BEEF HAM & CHEESE SANDWICH 🥪🍷 352 kcal

blend of savory beef ham and melted cheese, sandwiched between soft, freshly-baked bread with a side serving of 75gr french fries.

55

DRAGON BALL SPAGHETTI TOMATO SAUCE 🍷🍅🍅 785 kcal

perfectly cooked spaghetti featuring a rich and hearty tomato sauce with a blend of Italian herbs, and a hint of garlic.

55

TOM & JERRY CHICKEN TENDER 🍗🍷🍷 390 kcal

Fried crispy chicken tenders coated in a light, seasoned batter with a side serving of french fries.

55

DONALD DUCK KID BURGER 🍷🍷🍷 385 kcal

A tender, grilled patty topped with cheddar cheese slice, nestled in a soft bun with a side serving of french fries.

55

DORAEMON KID FRIES 🍷🍷 311 kcal

Perfectly seasoned 150gr of french fries, fried to a delightful crisp.

55



DRAGON BALL SPAGHETTI TOMATO SAUCE

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LAGOON POOL BAR



GRAND MERCURE
BALI SEMINYAK

FRESH & REFRESH

HEALTHY BLEND

60

GRAND MERCURE BERRY BLEND

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

SEMINYAK SOYAMON

Soya milk, banana, peanut butter, cocoa powder, cinnamon syrup.

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.

LYCHEE COOLER

lychee syrup, lychee water, lemon juice, soda water.

COCONUT ISLAND

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

LEMON MINT

Lemon juice, mint leave, soda, simple syrup.

SHIRLY TEMPLE

Sprite, grenadine syrup, lemon.

WATER

EQUIL SPARKLING WATER

Still 330 ML / 760 ML

EQUIL STILL WATER

Still 330 ML / 760 ML

Small / Large

40/75

40/70

TEA SELECTION

We proudly serve tea that is locally sourced, capturing the essence of Indonesia's diverse landscapes in every cup.

GREEN TEA

LYCHEE TEA

BATUR TEA

LEMON TEA

CHAMOMILE

GINGER MINT TEA

OOLONG WITH PEACH

ENGLISH BREAKFAST TEA

EARL GREY WITH VANILLA

CEYLON TEA WITH FOREST BERRY

Hot/Ice

40/45

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SIGNATURE ICED COFFEE

MAGIC COFFEE (OAT,ALMOND,SKIM,SOYA) 
LOTUS COFFEE 

Ice/Blend
50

COFFEE

Our coffee is proudly sourced locally Javabica offering a true taste of Indonesia's finest coffee heritage.

BLACK COFFEE

ESPRESSO

DOUBLE ESPRESSO

CAFÉ LATTE 

CAPPUCCINO 

HOT CHOCOLATE 

hot/ice
40/45
25
40
45/50
45/50
45/50

SOFT DRINK

COCA COLA 

35

DIET COKE 

35

SPRITE 

35

FEVER TREE GINGER ALE 

65

SODA WATER 

35

RED BULL 

70

BEER

SINGARAJA

50

PROST PILSENER

50

BINTANG SMALL

55

BINTANG LARGE

90

BINTANG CRYSTAL

60

BINTANG RADLER

55

HEINEKEN

65

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ALCOHOLIC BEVERAGES

SIGNATURE COCKTAILS

150

STRAWBERRY ROSE

Vodka | Strawberry | Lemon juice | Strawberry syrup.

ORANGE MARMALADE

Gin | Orange liqueur | Orange marmalade | Lemon juice

GRAND MERCURE OCEAN

Vodka | Gin | Coconut liqueur | Triple sec | Pineapple juice

BATUR SLIDE 🍷

Baileys | Vodka | Chocolate syrup | Heavy Cream | Espuma

FIFTY LICKS

Rum | Blue curacao | Mango juice | Pineapple juice | Lime | Coconut syrup

AMPERA RIVER

Lemoncello Vodka | Triple Sec | Lemon juice | Grenadine | Orange Marmalade

PASSION STAR MARTINI

Vodka | Passion puree | Lemon juice | Passion syrup

RED SANGRIA

House red wine | Peach syrup | Lemon Juice | Orange Liqueur | Mixed Fruit | Soda Water

WHITE SANGRIA

House white wine | Passion syrup | Lemon Juice | Mixed Fruit | Orange Liqueur | Soda Water

SPRITZ COCKTAILS

155

APEROL SPRITZ 🍷

Aperol | Bacio della luna blanc de blanc | Soda water

LEMONCELLO SPRITZ 🍷

Homemade lemoncello | Bacio della luna blanc de blanc | Soda water

HUGOS SPRITZ 🍷

Vodka | Monin elderflower | Bacio della luna blanc de blanc | Soda water

MIMOSA 🍷

Orange juice | Bacio della luna blanc de blanc

ALL DAY CLASSIC COCKTAILS

130

OLD FASHIONED

Bourbon whiskey | angostura bitter | orange slice | orange peel

THE MARTINI

Gin | Dry vermouth | lemon peel

NEGRONI

Gin | Campari | Sweet Vermouth | Orange slice

COSMOPOLITAN

Vodka | orange liqueur | Cranberry juice | Lime juice

MOJITO 🍷

White Rum | Lime | Lime juice | Mint leave | Top up with Soda Water

DAIQUIRI

Rum | Lime juice | Simple syrup (flavour manggo/strawberry)

MAI TAI 🍷

White Rum | Triple sec | Orgeat Syrup | Dark Rum

PINA COLADA

White Rum | Coconut Liqueur | Coconut Cream | Pineapple

MARGARITA

Tequila | Triple sec | Sweet sour

TEQUILA SUNRISE

Tequila | Orange juice | Grenadine Syrup

LONG ISLAND ICED TEA

Gin | Vodka | Rum | Tequila | Triple sec | Top up with Coke

LYCHEE MARTINI

Vodka | Lychee syrup | Triple sec | Lime Juice

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SPIRIT

GIN

	SHOT/40ML	BOTTLE
SILVER GIN	85	800
GORDON'S DRY	100	1.000
HENDRICK'S	275	3.800
EAST INDIES ARCHIPELAGO	110	1.200
EAST INDIES POMELO	110	1.200

VODKA

ABSOLUT BLUE	150	1.800
SMIRNOFF RED	100	800
GREY GOOSE PREMIUM	250	3.000

RUM

BACARDI LIGHT RUM	110	1.200
MANTA WHITE	85	800
CAPTAIN MORGAN LIGHT RUM	85	1.050
CAPTAIN MORGAN SPICED RUM	85	950
MANTA SPICE RUM	85	800
MANTA DARK RUM	110	1.200

TEQUILA

VIBE TEQUILA	85	800
JOSE CUERVO TEQUILA	150	2.000
DON JULIO REPOSADO	300	4.000

WHISKEY

BATAVIA WHISKY	100	1.000
JIM BEAM	130	1.800
JACK DANIELS NO.7	175	2.500
BULLEIT BOURBON RYE	200	2.800
JOHN JAMESON	150	1.900
CHIVAS 12 YO	175	2.500
CHIVAS 21 YO		4.500
JW RED LABEL	150	1.900
JW BLACK LABEL	200	2.300

WHISKEY SINGLE MALT

GLENLIVET 12 YO	300
GLENFIDDICH 12 YO	300
MACALLAN 12 YO	400

LIQUEUR

AMARETTO DISSARNO	135
BALLEYS CREAM	135
COINTREAU	135
JAGERMEISTER	135
MIDORI	135
GALLIANO	135
SOUTHERN COMFORT	135
GRAND MARNIER	135
KAHLUA COFFEE	135
MALIBU COCONUT	135

APERITIF

CAMPARI	135
APEROL	135
MARTINI ROSSO	135
RICHARD PASTIES	135

LOCAL LIQUEUR

ZIRCA BLUE CURACAO	70
ZIRCA COCONUT	70
ZIRCA MELON	70
ZIRCA ORANGE	70

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WINE'S MENU

WHITE WINE

	GLASS	BOTTLE
TWO ISLAND CHARDONAY (AUSTRALIA,INDONESIA,LIMESTONE COAST)	130	600
LUIS FELIPE EDWARDS SAUVGNON BLANC (CHILE,CENTRAL VALLEY)	150	700
CAVATINA PINOT GRIGIO (ITALY,VENETO)	150	700
SABABAY WHITE VELVET (INDONESIA,BALI)		500
TWO ISLAND RIESLING (AUSTRALIA,INDONESIA,LIMESTONE COAST)		600
TWO ISLAND SAV BLANC (AUSTRALIA,INDONESIA,LIMESTONE COAST)		600
TWO ISLAND PINOT GRIGIO (AUSTRALIA,INDONESIA,LIMESTONE COAST)		600
LUIS FELLIPE SAV BLANC (CHILE,CENTRAL VALLEY)		700
30 MILE CHARDONAY (AUSTRALIA,SOUTH AUSTRALIA)		750
MC GUIGAN BLACK LABEL CHARDONAY (AUSTRALIA,SOUTH AUSTRALIA)		1.100
HENRI BOURGEOIS'PETIT BOURGEOIS' SAV BLANC (FRANCE,LOIRE VALLEY)		1.100
BOUCHARD AINE & FILS HERITAGE DU CONSEILLER BLANC (FRANCE,BURGUNDY,CHARDONAY)		1.100
CLOS HENRI ESTATE SAV BLANC (NEW ZEALAND,MALBOROUGH)		1.100

RED WINE

	GLASS	BOTTLE
TWO ISLAND SHIRAZ (AUSTRALIA,INDONESIA,LIMESTONE COAST)	130	600
LUIS FELIPE EDWARDS PINOT NOIR RESERVA (CHILE,MAULE VALLEY)	150	700
BANFI COL DI SASSO SANGIOVESE CAB SAV (ITALY,TOSCANA)	160	750
SABABAY BLACK VELVET (INDONESIA,BALI)		500
TWO ISLAND GRENACHE (AUSTRALIA,INDONESIA,LIMESTONE COAST)		600
TWO ISLAND RESERVE SHIRAZ (AUSTRALIA,INDONESIA,LIMESTONE COAST)		800
BODEGAS FERNANDO CASTRO CASTILLO SANTA BARBARA RESERVA (SPAIN,VALDEPENAS,TEMPRANILLO)		800
LUIS FELIPE EDWARD MALBEC (CHILE,COLCHAGUA VALLEY)		700
CAVALIERI REALI PRIMITIVO (ITALY,PUGLIA)		700
LA MAUVAISE REPUTATION PETIT BLEND (FRANCE,BORDEAUX,PETIT PERDOT,CABERNET FRANC,CARMENERE)		1.000
BOUCHARD AINE & FILS HERITAGE DU CONSEILLER ROUGE (FRANCE,BURGUNDY,PINOT NOIR)		1.100
BEAUJULAIS VILLAGE LE BELMONT BOURGOGNE (FRANCE,BEAUJULAIS,GAMAY)		1.100
LOUIS LATOR BROUILLY LES SABURINS (FRANCE,GAMAY)		1.350
BANFI CHIANTI CLASSICO RESERVA DOCG (ITALY,TOSCANA,SANGIOVESE)		1.800

*ALL PRICE ARE IN THOUSAND INDONESIA 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

ROSE WINE

LUIS FELIPE EDWARDS ROSE
(CHILE,CENTRAL VALLEY,CABSAV,SHIRAZ)

MATEUS ROSE NV
(PORTUGAL,TINTA BARROCA)

VIGNERONS DE SAINT TROPEZ CAPRICE
(FRANCE,PROVENCE,CINSAULT,GRENACHE)

HENRI BOURGEOIS PETIT BOURGEOIS ROSE
(FRANCE,LOIRE VALLEY,PINOT NOIR)

GLASS

150

BOTTLE

700

850

850

1.100

SPARKLING WINE

BACIO DELLA LUNA BLANC DE BLANC
(ITALY,VENETO,CHARDONAY)

HATTEN JEPUN SPARKLING ROSE
(INDONESIA,BALI)

SABABAY ASCARO SPARKLING
(INDONESIA,BALI)

BACIO DELLA LUNA BLANC DE BLANC
(ITALY,VENETO,CHARDONAY)

VILLA ERRICA PROSECCO DOC NV
(ITALY,VENETO,GLERA)

VEUVE D ARGENT BLANC DE BLANC
(FRANCE,MACCONAIS,CHARDONAY)

DOMAINE CHANDON BRUT SPARKLING NV
(AUSTRALIA,YARA VALLEY,PINOT NOIR,CHARDONAY,PINOT MEUNIER)

DOMAINE CHANDON ROSE SPARKLING NV
(AUSTRALIA,YARA VALLEY,PINOT NOIR,CHARDONAY,PINOT MEUNIER)

MOET & CHANDON IMPERIAL BRUT NV
(FRANCE,EPERNAY)

VEUVE CLIQUOT YELLOW LABEL BRUT NV
(FRANCE,REIMS)

GLASS

160

BOTTLE

750

700

700

750

850

1.100

1.550

1.750

4.500

5.000

SWEET WINE

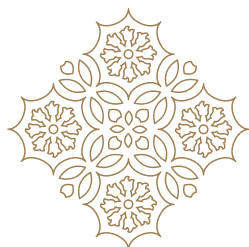
MC GUIGANBLACK LABEL MOSCATO
(AUSTRALIA,SOUTH AUSTRALIA,MOSCATO)

GLASS

160

BOTTLE

750



GRAND MERCURE
BALI SEMINYAK

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