

# STARFISH BLOO BREAKFAST MENU

W Bali - Seminyak  
Jl. Petitenget, Kerobokan,  
Seminyak, Bali 80361, Indonesia




wbaliseminyak.com  
(62) 361 3000 106  
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BALI  
SEMINYAK

# BREAKFAST A LA CARTE

## W BAKERY

-  **GF Gluten Free Bakers Basket** 60  
Doughnut, muffin, banana & carrot cake
-  **American Style Pancakes** 90  
Vanilla bean ice cream, maple syrup
-  **Waffles** 90  
Peanut butter ice cream, chocolate sauce, raisins




## HEALTHY START

-  **GF Indonesian Tropical Super Fruit Bowl** 70  
Selected seasonal local fruits
-  **Tropical Fruit Granola** 85  
Local fruits, coconut sorbet, bee pollen granola
- GF**  **Papaya & Mango Smoothie Bowl** 90  
Banana, dragon fruit, coconut water, yogurt, dukkah
-  **Bircher Muesli** 90  
Blueberry yogurt, sun dried pineapple, nuts & seeds
- GF**  **Chia Seed & Coconut Pudding** 90  
Poached belimbing wuluh, spiced almonds, chia

## FARM FRESH EGGS

-  **Classic Eggs Benedict** 120  
English muffin, slow cooked eggs, hollandaise & ham
- Smoked Salmon English Muffin** 120  
Slow cooked eggs, hollandaise, crème fraîche
- Karaage Chicken Fried Egg** 120  
Seaweed & cheddar waffle, wakami salad
- GF**   **Mediterranean Egg White Omelet** 110  
Grilled vegetables, marinated feta and arugula
- Smoked Salmon Bagel** 120  
Scrambled eggs, chili, onions & arugula
-  **Eggs My Style** 75  
Choice of fried, poached, scrambled or boiled eggs with sourdough bread

## CHEFS BREAKFAST

-  **Avocado On Toast** 85  
Norlander bread, spiced feta, cherry tomatoes, sesame
- Singaporean Crab Omelet** 130  
Asari clams XO sauce, bok cho, coriander
-  **Kimchi Soup** 130  
Pork belly, wild white prawns, silken tofu, egg
-  **Miso Soup** 130  
Silken tofu, green onions, udon noodles
- Grilled Swordfish Fillet** 140  
Smoked potatoes, cauliflower, cassava leaf



Indicates Signature Dish



Healthy



Contains Pork





Gluten Free



Vegetarian

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## FOR THE LITTLE ONES

-  **Mini Pancakes** 75  
Maple syrup, strawberries, whipped cream
- Egg White Omelet** 75  
Cheese, tomato
- Toasted Waffles** 75  
Caramel sauce, vanilla ice cream, mint
-  **Mini Ham and Cheddar Omelet** 75  
Hash brown, tomato
- Boiled Eggs** 75  
Toast fingers, baked beans, hash browns

## ON THE SIDE 45

-  Pork or beef bacon Grilled asparagus  
Baked beans Chicken or beef sausage  
Hash brown Coconut green bean salad

## Housemade Breads, Salted Butter & Jams 35

White Wheat Brown Gluten Free

## JUICE FRESH & CHILL 35

- Apple Papaya  
Orange Pineapple  
Mango Young Coconut  
Watermelon

## PROBIOTIC SMOOTHIES 80

- Banana, date, cinnamon, honey, yogurt & ice  
Mango, passion fruit, honey, yogurt & ice  
Blueberries, strawberries, honey, yogurt & ice

## COFFEE AND MILK SELECTION 40

(All coffee selections available in decaf)

### Coffee

Espresso  
Black Coffee  
Cappuccino  
Flat White  
Latte  
Macchiato

### Milk

Whole  
Almond  
Skim  
Soy  
Rice  
Iced Chocolate

## TWG TEA 50

### Black Tea

English breakfast  
Earl grey

### Green Tea

Grand jasmine  
Moroccan mint  
Waterfruit green tea

### Aromatic Tea

Chamomile

### Red Tea

Vanilla bourbon



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# STARFISH BLOO LUNCH MENU

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**Starfish Bloo Restaurant is a modern interpretation of southeast Asian flavors in a contemporary beachfront atmosphere.**

**Savour and mix up by ordering several dishes to share.**

**WE RECOMMEND 5 DISHES FOR 2 PEOPLE**

## APPS & STUFF

### Lombok Oysters

Japanese citrus & shallot dressing

★ **Yellow Fin Tuna Taco (per piece)**  
Tomato, red chili, torch ginger

🍴 **Peking Duck Rice Paper Rolls (2 pieces)**  
House-made hoisin, coriander, bean sprouts

🍴🌿 **Vegetable Dumplings**  
Sesame and ginger-soy dressing

🌿 **Stuffed Zucchini Flowers**  
Spiced eggplant, feta, miso & rice wine vinegar

🍴 **Prawn Siu Mai**  
Chili soy vinegar, chuka wakami, sesame

🍴 **Sesame Crusted Tuna Tataki**  
Garlic emulsion, tempura asparagus, green chili, Katsuobushi

## CRISPY THINGS

★ **Slipper Lobster Tempura (per piece)**  
Japanese citrus espuma

**Karaage Chicken Bites**  
Andaliman pepper, sambal ulek, Japanese mayonnaise

**Barramundi Fillet**  
Crispy battered barramundi fillets, curry salt, tartare sauce

★ **Balinese Spring Rolls**  
Traditional Balinese suckling pig, sambal Bangkok

🍴 **Crispy Thai Pork Ribs**  
Crushed peanuts, coriander, sesame

**Prawn Popcorn**  
Sriracha & yuzu

## SASHIMI & SUSHI PLATTER

**Starfish Bloo Platter**  
Sashimi x6, Nigiri x6, Maki x1 of your choice

### MAKI

Modern Japanese roll with Takaokaya seaweed

**Chicken Katsu** Red cabbage coleslaw

**Swordfish** Roasted garlic aioli, wakame

**Salmon** Avocado, tanuki, kewpie

**Prawn Tempura** Korean chili, cucumber

**Tuna** Yuzu, sesame, coriander

### NIGIRI

Sliced raw fish over hand-pressed rice

**Prawn** King prawn

**Sake** Norwegian salmon

**Akami** Yellow fin tuna

**Mekajiki** Swordfish

**Foie gras** Teriyaki sauce **190**

### SASHIMI

Sliced raw fish

**Kanji** Coral trout

**Sake** Norwegian salmon

**Akami** Yellow fin tuna

**Sake Toro** Salmon belly

**Mekajiki** Swordfish

## DELUXE SEAFOOD PLATTER FOR 2 1,500

A chilled selection of the islands finest seafood, Rock lobster (500g), King prawn (4), Papua mud crab (1), Asari clams (500g), Squid (200g), Norwegian salmon sashimi (40g), Tuna sashimi (40g), Sumbawa oysters (10pc).

## CURRIES & STIR FRIES

★ **Kung Pao Chicken Noodles** **150**  
Hong Kong yellow noodles, green peppers, sesame

🍴 **Stir -Fried Squid** **140**  
Wood ear mushrooms, squid ink, coriander, tomato

🍴 **Thai Green Curry** **150**  
Chicken, bitter melon, baby eggplant, Thai basil

🍴 **Prawn Laksa** **175**  
Bamboo shoot, torch ginger flower, egg noodles

🌿 **Masala Chick Peas** **130**  
Garam masala, tomatoes, spinach, flat bread

🍴 **Beef Pho** **155**  
Stockyard sirloin, rice noodle, bean sprouts, mint

## SIGNATURE HOT ROCKS

Served & Seared Table Side

**Stockyards Wagyu Beef Hot Rock** **220**  
Chili ponzu, pickled vegetables

**Lamb Loin Hot Rock** **200**  
Teriyaki sauce, spiced eggplant

GF 🍴 **Norwegian Salmon Hot Rock** **180**  
Tamarind & palm sugar dipping sauce

🌿 **Miso Marinated Tofu Hot Rock** **130**  
Ginger & sesame soy vinaigrette

## BAHN MI & BUNS

**Lobster Roll** **190**  
Slipper lobster, white rice sauce, tempe

★ **Wagyu Brisket Buns** **240**  
Sumatran beef rendang, coconut & pickles

🍴 **Pork Buns** **150**  
Slow cooked pork belly, sweet soy, pickled cauliflower

**Crispy Chicken Bánh Mi** **160**  
Vietnamese coleslaw, tonkatsu sauce, cheddar

**Barramundi Bun** **140**  
Toasted seaweed bun, panko crumb barramundi lemongrass sambal, tartare sauce

## BY MY SIDE

155 🌿 **Balinese steamed rice** **35**

🌿 **Sautéed sweet corn, garlic butter** **65**

🌿 **Biryani basmati rice** **70**

🍴🌿 **Green papaya & mango salad** **65**

GF 🌿 **French fries, sea salt** **70**

GF 🍴🌿 **Steamed edamame** **65**

GF 🍴🌿 **Rujak salad, tamarind, jicama, pineapple** **65**



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# STARFISH BLOO DINNER MENU

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## PIECES OF ME

	<b>CRISPY PEKING DUCK FRITTER</b> Charred sweet corn foam, green chili salsa	80
	<b>BABI GULING SPRING ROLLS</b> Traditional Balinese suckling pig, sambal bangkok	130
	<b>ENOKI MUSHROOM &amp; VEGETABLE DUMPLING</b> Sesame & ginger soy dressing, spicy essence	115
	<b>STUFFED GARDEN ZUCCHINI FLOWERS</b> Japanese eggplant, green chili, miso & rice wine vinegar	85
	<b>DEEP SEA FLORES OYSTERS</b> Japanese citrus & shallot dressing, pomelo	35
	<b>YELLOWFIN TUNA TACO (PER PIECE)</b> Red chili paste, torch ginger	60
	<b>BETEL LEAF &amp; SALMON BELLY ROLL</b> Red curry, coconut lime dressing	75

## RAW, RARE & NAKED

	<b>FOIE GRAS NIGIRI</b> Crunchy seaweed, teriyaki sauce, uni, seaweed butter	190
	<b>KING PRAWN NIGIRI</b> Black tobiko, Ubud grown fresh wasabi	100
	<b>GF FLORES SEA SWORDFISH SASHIMI BUTTERMILK</b> Aji mango, heirloom tomato, buckwheat, sesame & cumin	125
	<b>HIMALAYAN SALTED TUNA TATAKI</b> Garlic emulsion, cucamelon, pickled onion	145

## SMALL DISHES

	<b>HOKKAIDO SCALLOP &amp; PORK BELLY "XO"</b> Shitake mushroom, broccoli purée, sweet corn	175
	<b>GF BANANA LEAF WRAPPED RED SNAPPER</b> Sulawesi pineapple dabu dabu salsa, kemangi oil	150
	<b>SZECHUAN STEAMED BLACK COD</b> Black rice risotto, ginger flower essence	140
	<b>HUNAN STYLE BARRAMUNDI STIR-FRY</b> Fermented black beans, pickled chili oil, wild mushroom	140
	<b>SQUID INK TEMPURA PRAWNS</b> East Javanese pineapple & jicama rujak, sour tamarind, nori	125
	<b>STOCKYARD BEEF PHO</b> Five spice braised brisket, rice noodle, bean sprout, Vietnamese mint	110
	<b>TORCHED SALMON &amp; SWORDFISH MAKI</b> Soft shell crab, yuzu kosho, cucumber, tobiko, avocado, yuzu aioli	110
	<b>DYNAMITE PRAWN TEMPURA ROLL</b> Local tuna sashimi, pickled chili, tanuki, sriracha aioli, pickled onion, avocado	155
	<b>GF TEPANYAKI GRILLED OCTOPUS</b> Blackened ginger kale, garden lemon & turmeric dressing	125
	<b>SFB SIGNATURE WAGYU BEEF HOT ROCK</b> Chili ponzu, pickled vegetables	200
	<b>GF NORWEGIAN SALMON HOT ROCK</b> Tamarind & palm sugar dipping sauce	180


















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## LARGE PLATES

<b>DOUBLE BAKED SWEET SOY SHORT RIB</b> Salted tamarind dressing, penang curry sauce, mango & papaya, beef tendon cracker	300
 <b>LEMONGRASS &amp; ROCK LOBSTER LAKSA</b> Blistered tomatoes, torch ginger flower, egg noodles	375
 <b>RENDANG CARAMELIZED BEEF CHEEKS</b> Steamed lotus buns, coconut powder, pickles	250
  <b>TERIYAKI STYLE BEEF OYSTER BLADE</b> Sake infused cucumbers, pickled cauliflower, takuang radish, charred little gems	350
 <b>DRUNKEN PORK BELLY NOODLES</b> Baby shrimp, Chinese greens, oyster sauce	200
 <b>KUNG PAO CHICKEN</b> Hong Kong yellow noodles, green peppers, toasted sesame	180
  <b>LEMONGRASS STEAMED GROUPE</b> Vietnamese mint, bamboo shoot, mekong yellow curry sauce	350
 <b>LIVE BAMBOO LOBSTER</b> Indonesian red chili, fresh coriander, charred onions, tahitian lime	900
 <b>BALINESE BLACK PORK RAMEN</b> Hand pulled noodles, kamaboko, cracked egg, pickled shitake, inari tofu	140

## SIDES

  <b>MISO GLAZED SHITAKE MUSHROOMS</b> Charred sweet corn, spring onion, hardneck garlic	65
  <b>CHINESE CHARRED BROCCOLI</b> Burnt caramel, hearts of palm, fresh mint, salted paneer cheese	65
   <b>GREEN PAPAYA &amp; YOUNG MANGO SALAD</b> Nam jim dressing, asian herbs, crunchy peanuts	65
  <b>CHILLED VERMICELLI</b> Coconut curry, green chilies, kaffir lime, banana blossoms	65
   <b>TABANAN STEAMED RICE</b> Crispy shallots	35
   <b>STEAMED EDAMAME</b> Balinese sea salt	60

## SHARING

 <b>DELUXE SEAFOOD PLATTER FOR TWO</b> A chilled selection of the islands finest seafood, rock lobster (500g), king prawn (four), Papua mud crab (one), asari clams (500g), squid (200g), Norwegian salmon sashimi (40g), tuna sashimi (40g), Sumbawa oysters (10pc)	1,550
 <b>SOME LIKE IT HOT</b> Indonesian style rock lobster (500g), broiled king prawn (four), grilled Papua mud crab (one), asari clams (500g), charred squid (200g), fire roasted Norwegian salmon (40g), tuna tataki (40g), Asian bbq Sumbawa oysters (10pc)	1,750

## CAN'T DECIDE?

Let us decide for you. The chef would be happy to put together a menu for you and your friends with nine courses of his favorite dishes.



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# STARFISH BLOO SASHIMI & SUSHI MENU

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## SASHIMI & SUSHI PLATTER

### STARFISH BLOO PLATTER

400

Nigiri (6 pieces), Sashimi (6 pieces),  
Maki (one roll) of your choice

### NIGIRI

400

Sliced raw fish over hand-pressed rice  
Prawn King prawn

**Prawn** King prawn


**Sake** Norwegian salmon

**Akami** Yellow fin tuna

**Mekajiki** Swordfish

**Torched Wagyu Top Sirloin** Egg snow, pickled  
ginger, ponzu gel

**Yellow Fin Tuna Tataki** Sea urchin, black caviar

 **Inari** Asparagus, sweet corn, seaweed

### SASHIMI

150

**Sake** Norwegian salmon, cured egg yolk,  
kefir crème fraiche, puffed rice, coriander soy

**Akami** Yellowfin tuna, green apple,  
Kintamani ponzu, chili oil

**Sake Belly** Salmon belly, yuzu gel, bonito,  
charred onion broth, crispy shallots


**Mekajiki** Swordfish, passionfruit vinaigrette,  
infused watermelon, pickled squash

**Kanji** Coral trout, buttermilk, pickled  
cucamelon, kemangi oil

### SUSHI ROLLS - MAKI

155

Modern Japanese roll

 **Tofu Beet Roll** Asparagus, crispy tempeh,  
yellow pearl sago

**Prawn Tempura** Korean chili, cucumber

**Chicken Teriyaki** Red cabbage, kemangi,  
pickled chili

**Swordfish** Roasted garlic aioli, pickled  
daikon, crunchy onion

**Spicy Tuna** Cucumber, avocado, sprouts,  
jalapeno



Healthy



Contains Pork



Vegetarian



Vegan



Gluten Free

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# STARFISH BLOO SPECIAL MENU

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# SPECIAL MENU

## NINE COURSES TASTING

This menu has been created to express my culinary journey through this most amazing country and to celebrate the flavors of not only Bali but remote villages and seaside kampungs (villages) of Indonesia. 9 beautiful & creative dishes will tell this local story and give a tribute to sustainable farming.

### 1st

#### Swordfish

Sambal ulek - ginger flower

### 2nd

#### Duck

Croquette - Javanese spices

### 3rd

#### Himalayan Salted Tuna Tataki

Garlic emulsion, cucamelon, pickled onion

### 4th

#### King Prawn Nigiri

Black tobiko, Ubud grown fresh wasabi

### 5th

#### Tepanyaki Grilled Octopus

Blackened ginger kale, garden lemon & turmeric dressing

### 6th

#### Lemongrass & Rock Lobster Laksa

Blistered tomatoes, torch ginger flower, egg noodles

### 7th

#### Teriyaki Style Beef Oyster Blade

Sake infused cucumbers, pickled cauliflower, takuang radish, charred little gems

### 8th

#### Indonesian Pickles

Watermelon, pineapple

### 9th

#### Passion Fruit

White chocolate, black sesame, liquid nitrogen

**IDR 900**

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# VEGETARIAN

## SMALL PLATES

- ★ Tofu Hot Rock** 130  
Ginger, sesame soy vinaigrette
- GFV Green Papaya & Mango Salad** 120  
Cashews, mint, Thai basil, curry gastrique, tomatoes
- V Takaokaya Seaweed Maki Roll** 100  
Grilled eggplant, cucumber, green chili sambal
- Tomato Taco (2 pieces)** 55  
Candlenut, red chilli, ginger flower, lemon cream
- GFV Rice Paper Roll (2 pieces)** 60  
Beansprout, carrot, spring onion, local herbs, spicy plum sauce
- V Tempe Salad** 130  
Cherry tomato, mango, jicama, rujak dressing
- Thai Herb Salad** 130  
Peanuts, bean sprouts, salted tamarind dressing

## CRISPY THINGS

- Stuffed Zucchini Flowers** 130  
Spiced eggplant, feta, miso & rice wine vinegar
- Madras Vegetable & Potato Fritters** 90  
Kaffir lime leaves, curry powder, tamarind & garlic aioli
- Crispy Fried Tofu** 80  
Yuzu Espuma
- ★ Tempura Vegetables** 90  
Ponzu dressing
- Coconut Curry Samosa** 110  
Tofu, spinach, green chili



Indicates Signature Dish



Healthy

**GF**

Gluten Free

**V**

Vegan

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**OUR RECOMMENDATION IS 5 DISHES FOR 2 PEOPLE**

## ASIAN CLASSICS

<b>V Miso Soup</b>	<b>135</b>
Dashi, wakami, tofu, spring onions	
<b>★ Vegetable Dumplings</b>	<b>110</b>
Sesame and ginger-soy dressing	
<b>Steamed Buns</b>	<b>110</b>
Vietnamese steamed buns, spicy eggplant, yuzu cream	
<b>V Southern Indian Vegetable Curry</b>	<b>150</b>
Coconut milk, tamarind, ginger, turmeric, curry leaves	
<b>Stir Fried Egg Noodle</b>	<b>140</b>
Sweet soy, garlic, sesame oil, eggplant	
<b>V Javanese Yellow Curry</b>	<b>140</b>
Sweet corn, cherry tomato, green beans	
<b>🍴 Dal Makhani</b>	<b>125</b>
Indian spices, flat bread, chutneys & pickles	
<b>Vegetable Biryani Basmati Rice</b>	<b>140</b>
Indian spices, pickled shallots & beets yogurt	
<b>🍴 GFV Steamed Edamame</b>	<b>65</b>
Sea salt	
<b>Masala Chick Peas</b>	<b>130</b>
Garam masala, tomatoes, spinach, flat bread	

## SIDES

Balinese steamed rice	35
Mixed green leaf salad, ginger soy	35
French fries, sea salt	70
Steamed vegetables, mushroom sauce	65
Sautéed sweet corn, garlic butter	65
Smoked baby potatoes	65



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# STARFISH BLOO BEVERAGE LIST

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## FROM THE MIXOLOGIST

<b>Balinese Flower Bath</b>	<b>145</b>
Gin, magnolia/cempaka syrup, black pepper syrup, muddled ginger topped with ice and edible flower	
<b>Up Side Down</b>	<b>165</b>
Gin, aperol, rosso vermout, raspberry pure topped with prosecco and champagne air	
<b>Earlgrey Citrus Sour</b>	<b>155</b>
Citrus vodka, lemon juice, gomme and earlgrey tea foam	
<b>The Legend Of Lychee Martini</b>	<b>165</b>
Vanilla vodka, lychee fruit, lychee juice, splash of lime juice, gomme	
<b>Citrus Martini</b>	<b>145</b>
W-citrus infused vodka, orange liqueur, grapefruit juice, vanilla syrup served with kaffir lime foam	
<b>Champagne &amp; Strawberry Martini</b>	<b>155</b>
Vodka, strawberry liqueur, fresh ripe strawberries served straight up with champagne	
<b>Passion Fruit Mojito</b>	<b>145</b>
Light rum, fresh passion fruit crushed with fresh lime wedges, fresh plucked mint balanced with honey, a touch of soda served along over crushed ice	
<b>Sherbet Mojito</b>	<b>145</b>
Light rum, W-made sherbet, fresh plucked mint, dash vanilla syrup, fresh pressed citrus, W-made ginger beer served along over cruched ice	
<b>Kaffir Lime Colada</b>	<b>155</b>
Dark rum, malibu, coconut milk, simple syrup, dry coconut and kaffir lime foam	
<b>Strawberry Basil Margarita</b>	<b>145</b>
Tequila, orange liqueur, fresh strawberry, W-made basil syrup, fresh squeezed lime juice served on the rock with salth rim	
<b>Hold Me Strong</b>	<b>155</b>
Whiskey, apple juice, homemade apple syrup, cardammon, fresh lemon juice topped with champagne	
<b>Villa &amp; The Beng</b>	<b>200</b>
Bourbon whiskey, drambuie, coconut syrup, beng chocolate stick	
<b>Liquid Toblerone</b>	<b>200</b>
Absolut vodka, kahlua, baileys, frangelico, amaretto, milk, heavy chocolate	

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# SPIRITS

<b>Aniseeds &amp; Bitters</b>	<b>Single</b>	<b>Bottle</b>
Richard	120	2,500
Pernod	120	2,500
Campari	120	2,500
Sambuca	120	2,500

<b>Brandy</b>		
St. Remy Napoleon	120	2,500

<b>Cognac</b>		
Martell VSOP	250	5,500
Martel Cordon Bleu		16,500
Martell XO		18,500
Hennessy VSOP	250	5,500
Remy Martin VSOP	320	6,500
Hennessy XO		18,500
Hennessy Paradise Extra		35,000

<b>Gin</b>		
Beefeater	120	2,500
Monkey 47	150	3,300
Tanqueray	120	2,500
Bombay Sapphire	120	2,500
Grenalls	120	2,500
Tanqueray No. 10	150	3,300
Boodles	150	3,300
Opihr	150	3,300
Hendrick's	150	3,300
Roku Japanese Craft	150	3,300
Komasa Japanese Craft	150	3,300
Mom	150	3,300
Bloom	150	3,300

<b>Rum</b>		
Nusa Cana	120	2,500
Bacardi Light	120	2,500
Bacardi Gold	120	2,500
Myers' Original Dark	120	2,500
Kraken Black Spice	150	3,300
Malibu	120	2,500
Brugal 1888	170	3,700
Ron Zacapa 23 years	300	6,000
Ron Zacapa XO		8,500

<b>Tequila</b>		
Olmecca	120	2,500
Jose Cuervo Reposado	120	2,500
1800 Silver	150	3,300
1800 Reserva Reposado	150	3,300
1800 Coconut	175	3,850
1800 Reserva Anejo Antique		3,850
Herradura Plata	120	2,650
Don Julio Blanco	150	3,300
Don Julio Anejo		3,700
Patrón Citrónge	150	3,300
Patrón Café	150	3,300
Patrón Reposado	170	3,600
Patrón Anejo		3,950
Gran Patrón Burdeos		22,500

<b>Vodka</b>		
Skyy	120	2,500
Finlandia	120	2,500
Poliakov	120	2,500
Smirnoff	120	2,500

<b>Premium Vodka</b>		
Absolut Elyx	150	3,300
Belvedere	150	3,300
Ciroc	150	3,300
Grey Goose	150	3,300
Beluga	150	3,300

<b>Flavored Vodka</b>		
Absolut Vanilla	120	2,500
Absolut Citron	120	2,500
Absolut Raspberry	120	2,500

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# WHISKEY

	<b>Single</b>	<b>Bottle</b>
<b>American</b>		
Jack Daniels	125	2,750
Gentlemen Jack	150	3,300
<b>Bourbon</b>		
Jim Beam	120	2,500
Wild Turkey 101	150	3,300
<b>Blends</b>		
Ballantine's	120	2,500
Chivas Regal 12 Years	170	3,600
Chivas Regal 18 Years	320	6,500
Chivas Regal 25 Years		25,000
Johnnie Walker Red Label	120	2,500
Johnnie Walker Black Label	135	2,950
Johnnie Walker Gold Label	200	4,400
Johnnie Walker Platinum Label	320	6,500
Johnnie Walker Blue Label		15,000
Famous Grouse	120	2,500
J & B Rare	120	2,500
Teacher's	120	2,500
<b>Canadian</b>		
Canadian Club	120	2,500
<b>Japanese</b>		
Mars Iway Whiskey	150	3,300
<b>Irish</b>		
Jameson	125	2,750
Bushmills Original	120	2,500
Bushmills Black Rush	150	3,300
<b>Single Malt Highland</b>		
The Glenlivet 12 Year	200	4,400
The Glenlivet 15 Year	250	5,500
The Glenlivet 18 Year		8,000
Glenmorangie Original	200	4,400
Glenmorangie Nectar	250	5,500
Glenmorangie Quinta Ruban	220	4,800
Glenmorangie 18 Year		8,400
<b>Single Malt Speyside</b>		
Singleton 12 Years	220	4,800
Glenfiddich 12 Years	180	3,950
Macallan 12 Years Fine Oak	330	6,900
Macallan 18 Years		18,500
<b>Single Malt Islay</b>		
Bowmore 12 years	250	5,500

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# SPIRITS

<b>Liqueur</b>	<b>Single</b>	<b>Bottle</b>
Kahlua	120	2,500
Frangelico	120	2,500
Benedictine D. O. M.	120	2,500
Baileys	120	2,500
Drambuie	120	2,500
Jägermeister ice cold	120	2,500
Midori Melon	120	2,500
Hypnotic	120	2,500
Southern Comfort	120	2,500
Tia Maria	120	2,500
Galliano	120	2,500
Blue Curacao	120	2,500
Triple Sec	120	2,500

## **Beer**

Bintang	65
Bintang Radler	65
Heineken	75
Carlsberg	70
San Miguel	70
San Miguel Light	70
Corona	95
Guinness	70

## **Beer Bucket**

Heineken Bucket (Buy four get another one on us)	280
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## FRESHLY CRUSHED NON TOXIC

85

### LOL

Fresh lime, orange, lychee, topped up with lemonade

### Apple Mint

Fresh mint leaves muddled with vanilla Pods apple juice and W-made vanilla syrup

### Daun Kelor

Mango, apple, jamu kunyit, moringa leaf

### Banana Mas

Finger banana, coconut water, touch of fresh mint

### A Touch of Kemangi

Indonesian basil, date, lemon juice, coconut water

### W Es Jeruk

Orange tangerine juice, mango pure, cilantro

### Whole Coconut

80

## PROBIOTIC SMOOTHIES

85

Banana, date, cinnamon, honey, yogurt & ice

Mango, passion fruit, honey, yogurt & ice

Papaya, tamarello, honey, yogurt & ice

## SOFT DRINKS

Coca Cola	50
Diet Coke	50
Sprite	50
Ginger Ale	50
Tonic Water	50
Red Bull	70
Fever Tree Premium Tonic Water	70

## WATER STILL

Equil 380ml	50
Equil 760 ml	75
Aqua Panna 750 ml	95

## SPARKLING

Equil 380 ml	50
Equil 760 ml	75
San Pellegrino 750 ml	90
Perrier 330 ml	60
Perrier 750 ml	95

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## CHILLED COFFEES

**Black Over Ice** 60

Double espresso shaken with ice

**Coffee Frappe** 75

Blended homemade frappe powder  
Espresso, gomme

**Ice Chocolate** 80

Homemade chocolate ganache  
fresh milk and ice

**Baileys Frappe** 125

Baileys liqueur, blended homemade  
Frappe powder, espresso, gomme

## CHILLED TEAS 80

### Peach Strawberry

English breakfast tea, crushed peaches  
and fresh strawberries

### Lychee Mint

Earl Grey tea, crushed lychee and  
fresh mint leaves

## COFFEE

Americano 55

Espresso 55

Cappucino 60

Latte 60

Decaf Coffee 60

## TWG TEA 50

### Black Tea

English breakfast  
Earl grey

### Green Tea

Grand jasmine  
Moroccan mint  
Waterfruit green tea

### Aromatic Tea

Chamomile

### Red Tea

Vanilla bourbon

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# SUNSET ON ICE

## **Buy one and get another one on us**

(Selected cocktail every Monday to Saturday at 5PM - 8PM)

**160++**

### **Classic Daiquiry**

Light rum, cointreau, lime juice

### **Honey Mojito**

Light rum, lime wedges, mint, homemade honey mojito syrup

### **Espresso Martini**

Homemade vanilla vodka, coffee liqueur, espresso, vanilla syrup

### **Don't Call Me Old Fashion**

Bourbon whiskey, crushed orange wedges, cherry mint, lemon & honey

### **Villa & the Beng**

Bourbon whiskey, drambuie, coconut syrup, beng chocolate stick

### **Secret of Amazon**

Spice rum, basil leaf, mango juice, lemon juice, homemade falernum

### **Deluxe G&T**

Gin, homemade mix cucumber apple mint cider, top tonic water, finish with fresh squeezed lime & slice cucumber

### **Classic Margarita**

Tequila, cointreau/triple sec, lime juice

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# STARFISH BLOO DESSERT MENU

W Bali - Seminyak  
Jl. Petitenget, Kerobokan,  
Seminyak, Bali 80361, Indonesia

wbaliseminyak.com  
(62) 361 3000 106  
bf.wbali@whotels.com



BALI  
SEMINYAK

# DESSERT

**COCONUT TERRARIUM** 120

West Javanese mango, coconut mousse,  
lychee custard

**WARM CHOCOLATE BONBONS** 110

Flores vanilla bean ice cream, milk tuile

**THE ROCK** 135

Garden citrus, black sesame ice cream,  
liquid nitrogen

**MATCHA POP TART** 100

Blueberry and ginger compote, flakey crust,  
chili crème anglaise

**TROPICAL ICE GRANITE** 115

Lime zest, Subang whole pineapple

**INDONESIAN ES TELLER** 125

Crushed ice, young coconut, sago,  
jackfruit, avocado

**SCOOP OF HOUSE-MADE SORBET OR  
ICE CREAM** 40

Mango & basil

Pineapple & kaffir lime

Classic lemonade

Java vanilla bean ice cream

64% Valrhona chocolate ice cream

Strawberry swirl ice cream

Salted caramel & pretzel

Peanut butter & chocolate brownie

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