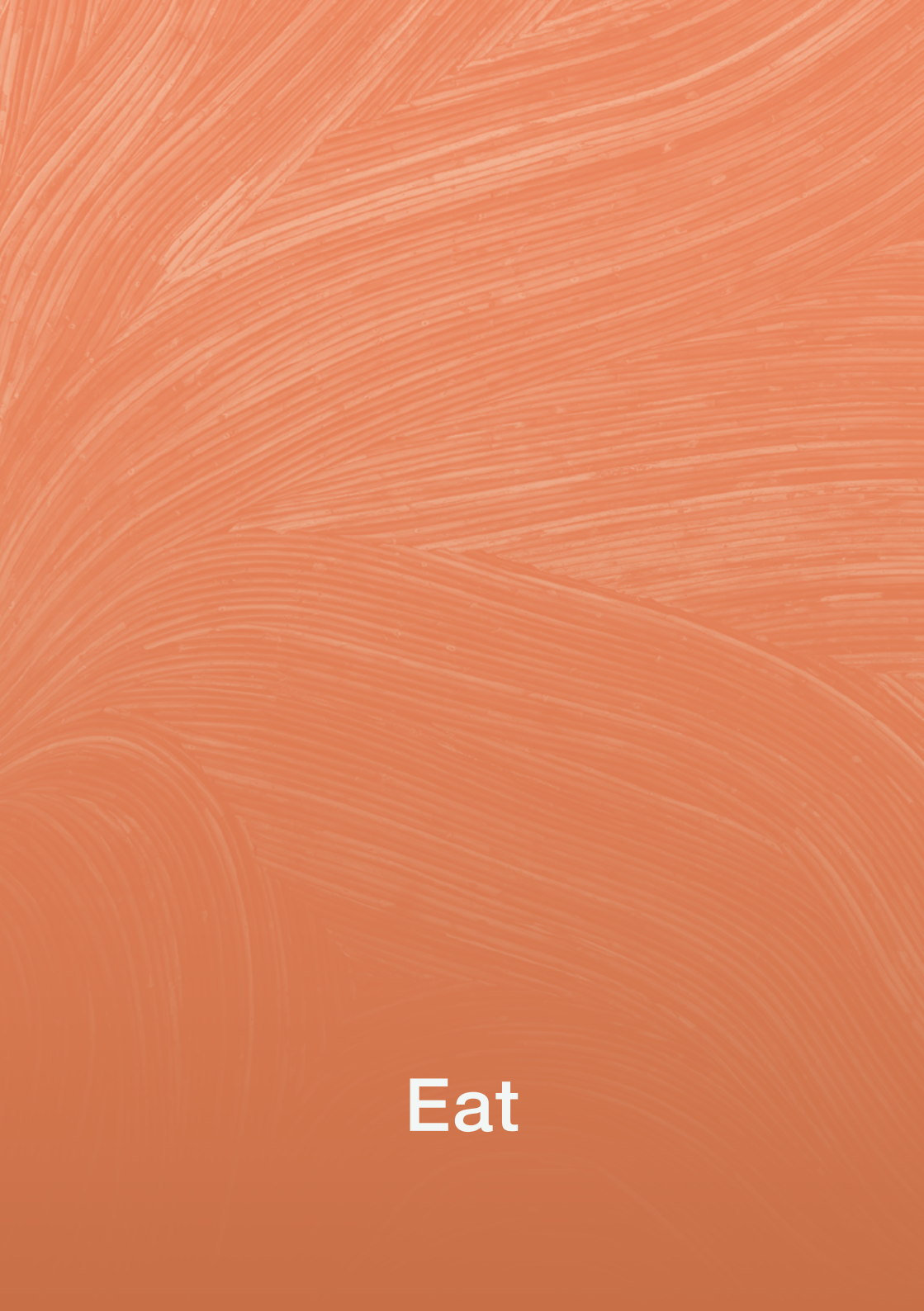


Eat & Drink



The background is a solid orange color with a subtle, wavy, textured pattern that resembles brushstrokes or ripples in water.

Eat

Breakfast

Hideout Eggs Benedict

Homemade English muffin, sauteed spinach, fresh lettuce, and turmeric Hollandaise sauce.

Pancake

Fluffy pancake, granola, palm sugar sauce, and ice cream.

The Usual

Two free-range eggs, chicken sausage, beef or pork bacon, grilled tomato, sauteed mushroom, creamy spinach, multigrain bread, and butter.

Balinese Omelette

Fluffy omelette, onion, tomatoes, cheddar cheese, mashed potatoes, beef or pork bacon, chicken sausage, small salad on the side.

Nasi Goreng Pagi

Morning fried rice with vegetables, fried egg, fried chicken, and special sambal.

Mie Goreng Pagi

Indonesian fried noodles with vegetables, chicken popcorn, shredded egg, rice cracker, and special sambal.

Bubur Ayam

Traditional Indonesian chicken porridge, shredded chicken, boiled egg, spinach, cracker, fried shallots peanuts, and chicken soup.

Smashed Avocado Toast

Toasted wholegrain bread with smashed avocado, sliced tomato, two poached eggs, feta cheese, and hollandaise sauce.

Muffin Avocado Sandwich

Homemade English muffin, guacamole, bacon pork or beef, two eggs, thousand island sauce.

Sweet Potato Bowl

Creamy sweet potato, spinach, two poached eggs, coconut cream, bacon and sourdough bread.

Beetroot Avocado Hummus

Homemade beetroot hummus with two poached eggs, cheddar cheese, and sourdough bread.

Truffle Scramble

Two free-range scrambled eggs with truffle oil, sauteed mushroom, and multigrain bread.

Vegetarian Breakfast**

Tofu Scramble

Ancient Grain Sourdough bread, creamy smash avocado, fresh lettuce, and chili oil.

Ayurveda

Tropical with fruit, coconut, nut and seed, and palm syrup.

Smoothie Bowl

Frozen fink smoothie bowl made from seasonal fruits, coconut, fresh fruit, and granola.

**Include with seasonal fresh fruit, fresh juice, tea or coffee.

Nasi Goreng Vegetarian

Morning fried rice with vegetables, fried tofu, rice cracker, and special sambal.

Mie Goreng Vegetarian

Flying-fried Indonesian noodles with vegetables, fried tofu, rice cracker, and special sambal.

Breakfast Add-Ons

Fruit Salad

40,000 ^{IDR}

With lime dressing, shaved coconut, and peanuts.

Whole Grain Bread

30,000 ^{IDR}

With butter, local organic jam, and peanut butter.

Extra Egg

15,000 ^{IDR}

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Appetizer

Avocado Tuna Tartare

95.000 IDR

A delightful blend of fresh tuna, tomato salsa, and creamy avocado with a hint of herbs.

Crispy Cauliflower

65.000 IDR

Deep-fried cauliflower with sweet chili dipping sauce.

Sriracha Spring Roll

65.000 IDR

Vegetables spring roll with peanut sauce.

Fried Tofu Cube

50.000 IDR

Crispy fried tofu with spicy sauce.

Balinese Cracker

40.000 IDR

Selections of three Balinese crackers and our spicy tomato sambal.

Salad

Caesar Salad

80.000 IDR

Grilled chicken breast, crispy pork bacon, baby romaine, Parmesan cheese, and Caesar dressing.

Healthy River Salad

70.000 IDR

With avocado, sweet corn, tomatoes, green lettuce, and tahini dressing.

Grilled Tuna Salad

95.000 IDR

Fresh salad, avocado, tomatoes, corn, red cabbage, carrot, cashew, and honey lemon dressing.

Healthy Asian Bowl

75.000 IDR

Lettuce, rice noodle, cabbage, toasted nuts and seeds, crispy tempeh, and balsamic dressing on the side.

Garden Salad

80.000 IDR

With feta cheese, boiled egg, capers, lettuce, cucumber, tomatoes, carrots, shallot, and mustard dressing.

Savoury Papaya Salad

50.000 IDR

Young papaya salad with peanut and tamarind dressing.

Soup

Onion Soup

70.000 IDR

Caramelized onion soup, served with garlic bread.

Tom Yum Gai

95.000 IDR

The most popular Thai soup with chicken, vegetables, lemongrass, and fresh coriander leaf.

Pumpkin Carrot Soup

60.000 IDR

With ginger and spice for rainy days.

Soto Ayam

75.000 IDR

Yellow chicken soup with glass noodle, cabbage, fresh bean sprouts, tomato, shredded chicken, egg, and chili soya.

Clear Vegetables Soup

55.000 IDR

With potatoes, carrot, green beans, and celery stick.

Light Meals

Hideout Burger

95.000 IDR

Homemade chicken patties, caramelized onion, fresh lettuce, cucumber, tomato, cheese potato wedges, and chipotle mayo.

Sandwich

90.000 IDR

With chicken, tempeh, or veggies — served with fried potato wedges.

Feta Chicken Roll

120.000 IDR

Tender chicken breast rolled with fresh spinach and creamy feta, served on a smooth mash potato base and finished with a rich pesto sauce.

Chicken Wings

100.000 IDR

Fried chicken wings with sriracha sauce, fresh vegetables, and fries.

Main Course

Hideout Nasi Campur

125.000 IDR

Chicken or veggies — authentic Balinese food with satay, crispy boiled egg, crispy tempeh, urab, braised meat or tofu, sambal matah, cracker, and peanut.

Hideout Nasi Goreng

125.000 IDR

With aromatic ginger-garlic sauce, chicken satay, rice cracker, and sambal matah.

Fried Noodles

85.000 IDR

Chicken, fish, or veggies — fried noodles with vegetables, fried chicken wings, egg, rice cracker, and special sambal.

Ayam Bakar Madu

140.000 IDR

Served with grilled corn, cauliflower, steamed rice, chili honey sauce, and sambal matah.

Chicken Schnitzel

115.000 IDR

Fried breaded chicken breast with mashed potatoes, small salad, and black pepper sauce.

Indonesian Curry

100.000 IDR

Chicken or fish — mixed vegetables, potato, homemade curry sauce, served with rice from local rice farmer.

Ayam Rendang

105.000 IDR

Chicken in traditional flavorful sauce with rice and braised cassava leaf.

Chicken Satay

120.000 IDR

Grilled chicken satay, creamy yellow rice, and strong gulai Balinese soup.

Bebek di Campuhan

150.000 IDR

Crispy fried duck, urab, steamed rice, sambal matah, and bumbu rajang.

Samsam Guling

175.000 IDR

Slowly roasted pork belly with special sauce, cassava leaves, and steamed rice.

BBQ Pork Ribs

160.000 IDR

Slow cook pork ribs with BBQ sauce, vegetables, and potato wedges.

Grilled Sesame Tuna

100.000 IDR

Blanch bok choy, pumpkin purée, and potato wedges.

Pasta

Our Homemade Tuna Pasta

100.000 IDR

Grilled tuna, vegetables, and tomato concassé.

Pasta Aglio e Olio

100.000 IDR

Chicken or veggies — sauteed garlic with olive oil, Parmesan cheese, chili flakes, and garlic bread.

Creamy Pan-Seared Salmon

185.000 IDR

Perfectly seared salmon served with caramelized onions, spinach, tomato, and a velvety creamy sauce, finished with a touch of fresh lemon juice.

Homemade Truffle Pasta

125.000 IDR

With onion truffle oil, grilled chicken breast, and Parmesan cheese.

Pasta Pesto Salmon

155.000 IDR

Homemade pasta with pesto sauce, salmon, and garlic bread.

Vegetarian

Bok Choy with Mushroom

80.000 IDR

Stir fried bok choy with mushroom sauce served with steamed rice.

Bruschetta

70.000 IDR

Crispy sliced bread, tomato salsa, and Parmesan cheese.

Vegetarian Tofu Curry

85.000 IDR

With tofu, potatoes, carrot, green beans, homemade curry sauce, and steamed rice.

Sate Tahu Tempeh

75.000 IDR

Grilled tofu and tempeh satay with peanut sauce and steamed rice.

Grilled Cauliflower Steak

75.000 IDR

With mashed potatoes, sauteed, caramelized carrot, and sweet chili dipping sauce.

Tortilla Guacamole

70.000 IDR

With creamy guacamole dips and tomato salsa.

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Pizza

Forest Pizza 115.000 IDR	Margherita Pizza 90.000 IDR
Tomato concassé, shredded chicken in Balinese sauce, fresh tomato, mushrooms, basil leaves, Mozzarella cheese, finished with sambal matah on top.	Classic tomato concassé sauce, fresh tomato, basil leaves, Mozzarella, and feta cheese.

Sides

Grilled Corn on the Cob 50.000 IDR	French Fries 60.000 IDR
With butter or spices.	With ketchup and chili sauce.
Fried Potato Wedges 60.000 IDR	Extra Portion of White Rice 25.000 IDR
With ketchup and chili sauce.	

Snacks

YAVA Sweet Cashews 40.000 IDR	JUNGLEGOLD Chocolate Bar (Caramel Crunch) 213.000 IDR
YAVA Sea Salt Cashews 35.000 IDR	JUNGLEGOLD Chocolate Bar (Bali 64% Cacao) 213.000 IDR
Superfood Energy Balls (Bali Coconut) 149.000 IDR	Black Truffle Salt Potato Chips 60.000 IDR

Kids Menu

Creamy sweet corn, tamarind, and potato soup 50.000 IDR	Toasted Sourdough 60.000 IDR
Served with sourdough bread.	With our mild tomato sauce and Mozzarella, served with fresh vegetables garnish.
Chicken Nuggets 60.000 IDR	Friendly Nasi Goreng 60.000 IDR
With french fries and tomato ketchup.	Served with chicken pieces, tuna skewers, or crispy prawn.
Pasta Meatballs 60.000 IDR	
Served with homemade tomato concassé sauce and chicken meatballs.	

Desserts

Agung Lava Cake 75.000 IDR	Pandanus 60.000 IDR
Decadent molten chocolate lava cake paired with creamy homemade coconut ice cream.	Pandan leaf banana crepes filled with sweet coconut and pandan palm sugar sauce.
River Panna Cotta 75.000 IDR	Chocolate Brownie 70.000 IDR
With strawberry sauce.	With vanilla ice cream.
Balinese Fried Banana 60.000 IDR	Heritage Black Rice Pudding 60.000 IDR
Crispy fried banana with pandan palm sugar sauce.	With sweet coconut cream.

Drink

Signature Cocktail

Mango Daiquiri

175.000 IDR

Blended with white rum, orange liqueur, lime juice, fresh mango, and simple syrup.

Red Dragon

175.000 IDR

Fresh dragon fruit, lime, and mint leaves mixed with white rum, simple syrup, and topped with soda water.

Gin Basil Smash

175.000 IDR

Fresh basil mixed with dry gin, lime, and sugar.

Spicy Margarita

175.000 IDR

Fresh pineapple and red chili mixed with tequila, triple sec, simple syrup, and lime juice.

Salak Margarita

175.000 IDR

Blended with tequila, orange liqueur, lemon juice, fresh salak (snake fruit), and simple syrup.

Monkey Crazy

175.000 IDR

Blended fresh banana, milk, vodka, and coffee liqueur.

Whisky Honey

175.000 IDR

Fresh lime mixed with whisky and honey.

Young Coconut Yuzu

175.000 IDR

Fresh young coconut mixed with yuzu, peppermint liqueur, lime juice, and syrup.

Classic Cocktail

Tequila Sunrise 170.000 IDR Tequila, grenadine syrup, and orange juice.	Negroni 170.000 IDR Stirred of dry gin, campari, and sweet vermouth.
Espresso Martini 170.000 IDR Vodka, coffee liqueur, and espresso coffee.	Piña Colada 170.000 IDR Blended with white rum and coconut liqueur, mixed with fresh pineapple, coconut cream, and simple syrup.
Whisky Sour 170.000 IDR Whisky, lime juice, and simple syrup.	

Beer

Bintang Small (330ml) 50.000 IDR	Summer Pale Ale 90.000 IDR
Bintang Large (680ml) 90.000 IDR	Light Beer 90.000 IDR

Soft Drink

Aqua Reflection Sparkling Water (750 ml) 50.000 IDR	Coca-Cola / Coke Zero / Sprite 25.000 IDR
Aqua Reflection Still Water (750 ml) 50.000 IDR	Lemongrass Lemonade 50.000 IDR

Hot/Cold Drink

Espresso 40.000 IDR	Signature Sweet Herbal Tea 45.000 IDR
Americano / Long Black 45.000 IDR	Lemongrass Ginger Tea 45.000 IDR
Flat White 50.000 IDR	Coconut Cacao 50.000 IDR
Cappuccino 50.000 IDR With cow or coconut milk option.	
Latte 50.000 IDR With cow or coconut milk option.	
Golden Latte 50.000 IDR Coconut milk, turmeric, cinnamon, ginger, and palm syrup.	

Fresh Fruit Juice

Tangerine Juice 50.000 IDR	Dragon Fruit Juice 50.000 IDR
Pineapple Juice 50.000 IDR	Mixed Juice 50.000 IDR
Papaya Juice 50.000 IDR	Young Coconut 50.000 IDR
Banana Juice 50.000 IDR	

Smoothie & Refreshment

ABC 75.000 IDR	Coconut Cooler 75.000 IDR
Healthy juice of apple, beetroot, carrot, and with a splash of honey for a perfect day.	Blended mint leaves, lime juice served with young coconut and aromatic syrup.
Mango Apple Mint Juice 75.000 IDR	Cucumber Cooler 75.000 IDR
Freshly blended of mango, apple, mint, and syrup.	Simply refreshing blend of cucumber, apple, lime juice and mint leaves with a splash of honey.
Turmeric Power 50.000 IDR	Red Banana 75.000 IDR
A perfect combination of fresh turmeric and local tangerine juice, with a splash honey.	A perfect taste of blended banana and beetroot, fresh milk and honey.
Ginger Power 50.000 IDR	Monkey Business 75.000 IDR
A strong combination of fresh ginger juice and orange juice with a splash honey.	Mixed with fresh banana, peanut butter, fresh milk and cacao.
The Jamu 75.000 IDR	Tutti Frutti 75.000 IDR
An aromatic combination of cinnamon, pandan leaf, clove, cardamom, star anise, lemongrass, fresh turmeric, tangerine juice, and aromatic syrup.	Blend of dragon fruit, pineapple, papaya, coconut cream and palm syrup.

Spirits**

Whisky	J.W. Red Label	150.000 IDR
	J.W. Black Label	175.000 IDR
	Jim Beam Bourbon	175.000 IDR
	Jack Daniels	200.000 IDR
	Chivas Regal	200.000 IDR
Rum	Bacardi Light	150.000 IDR
	Myers Dark	150.000 IDR
Gin	Gordon Dry Gin	150.000 IDR
Vodka	Smirnoff	150.000 IDR
Tequila	Jose Cuervo	150.000 IDR

**All spirits already include with mixer and served by the glass.
Mixer options: coke, sprite, soda water, or tonic.

Liqueur**

Balimoon Coffee Liqueur
120,000 IDR

Balimoon Coconut Liqueur
120,000 IDR

Balimoon Melon Liqueur
120,000 IDR

Balimoon Lychee Liqueur
120,000 IDR

Balimoon Peppermint Liqueur
120,000 IDR

Baileys Cream Liqueur
120,000 IDR

**All liqueurs are served by the glass.

Aperitif**

Campari
120,000 IDR

Dry Vermouth
120,000 IDR

Sweet Vermouth
120,000 IDR

**All aperitifs are served by the glass.

Wine

Sababay Red Velvet
300,000 IDR

Sababay White Velvet
300,000 IDR

Sababay Ascaro
400,000 IDR

