


The Grand
VILLANDRA
RESORT

COCONUT BAR & RESTO *Menu*



FOOD *Menu*



- Indonesian cuisine -

The salads

Gado Gado / vegetarian 50 K++

Vegetable Salad served with Tofu, Tempe, Crackers, boiled Egg and Peanut sauce.

Lumpia Bali 65 K++

Chicken and Vegetable Springrolls served with sweet – Sour Sauce dressing.

Lawar Kacang - Sate Ayam 70 K++

Bean Salad with Coconut, Curry and Chicken Satay .

The meat

Sate Ayam 75 K++

Chicken Satay with Peanut Sauce .

Ayam Taliwang Chef style 98 K++

Grilled Chicken leg with Chili-Candlenut Sauce .

Babi Menyatnyat 125 K++

Braised Pork in Curry – Lemongrass Sauce .

Rendang Sapi 135 K++

Original Indonesian braised Beef

The Soup

Soto Ayam 50 K++

Chicken Soup with Sprouts and Glass noodles.

Jukut be Pasih 55 K++

Fish Soup with Lemongrass and Glass noodles.



The Fish & Seafood

Pepes Ikan Laut 95 K++

Marinated Fish in Banana leaf served with Urab and Sambal Matah

Ikan Sambal Bongkot 85 K++

Saute of Mahi Mahi in Chili – Torch Ginger flower Sauces.

Kare Tongkol 95 K++

Saute of Tuna in Curry Sauce.

Udang Tempura (6 pcs per porsi) 125 K++

Deep fried breaded Prawn with sweet – Sour Sauce

This Price is Subject to 21% of Tax & Service

- Vegetarian cuisine -

The Salad

Lumpia Sayur

50 K++

Vegetable Springrolls served with sweet – Sour Sauce.

Green Salad

45 K++

with exotic Fruit and Balsamico dressing.

Pineapple Carpaccio

55 K++

with Vegetables in Sack and sweet Soja – Sesam Sauces.

Sweet Corn –

50 K++

Vegetable Salad

served with Tempe Satay.

The Soup

Tomato Soup

35 K++

with filled Tomato.

Coconut – Lemongrass Soup

45 K++

with Mushrooms

The Maincourses

Nasi Goreng Sayur

60 K++

Fried Rice with Vegetables and Tempe Satay.

Kwetiau Goreng Sayur

65 K++

Fried a flat and shapes Chinese noodle with Vegetables,

Spaghetti Tomato Sauce

60 K++

Homemade Vegetable Ravioli

65 K++

with curry suce

Homemade Mushroom Cannelloni

75 K++

with Tomatoes

Pepe's Tahu

50 K++

Marinated Tofu with Curry in Banana leaf , Urab and Sambal Matah

Ca Sayur Jamur

45 K++

Sauté of Vegetables with Mushroom

Vegetable Tempura

55 K++

with sweet – Sour Sauce

Filled Eggplant with Vegetables

80 K++

and Palm sugar – Tamarind Sauce



This Price is Subject to 21% of Tax & Service

- European cuisine -

the salads

Mixed salad 75 K++

with Chicken and Ginger dressings.

Nicoise Salad 85 K++

Green Salad with marinated Tuna, Anchovies, boiled Egg, Potato, Caper, Black Olive and Lemon dressing.

Green Leafy Salad 85 K++

with Prawn, Cocktail dressing and Peanut.

Beetroot Salad 75 K++

with Tuna and Balsamico dressing.

The Villa Caesar Salad 90 K++

with Chicken.



the meat

Chicken Schnitzel 95 K++

served with Salads and French fries

Chicken breast 145 K++

with Ratatouille and Rum – Raisin Sauce

Pork steak 160 K++

with Redwine – Ginger Sauce

Pork Ribs 145 K++

served with Salad, French fries and Barbeque Sauce

Sirloin steak 205 K++

with Bali Pepper Cream Sauce

Beef Tenderloin 210 K++

steak with red Wine Sauce

The Sidedishes

Rice 15 K++ | French fries 30 K++ | Mashed potato 25 K++ | Saute Vegetables 25 K++

The Burger & Sandwich

Chicken Burger 80 K++ Baguette Sandwich 85 K++ Beef Burger 99 K++

served with Salads, pickled, Cheese, fried Egg and French fries

with Chicken Confit, Salad, Pickled and French fries.

served with Salads, pickled, cheese, fried Egg and French fries.

The Villa Club Sandwich 95 K++ Ham – Cheese Sandwich 70 K++

served with French fries.

served with pickled, salads and French fries.

This Price is Subject to 21% of Tax & Service



The Pasta

Spaghetti Carbonara	85 K++
Spaghetti homemade Bolognese	99 K++
Homemade Seafood Ravioli with Tomatoes and Basil Cream Sauce.	95 K++
Fettucine with Prawn and homemade Pesto	96 K++
Penne Pasta with Chicken and Tomato Sauce	90 K++

The Orders

Fish Crockett served with Coleslaw and Tartar Sauce	95 K++
Chicken fingers served with Salad and French fries.	85 K++
Onion rings served with Salad and French fries	65 K++

The Soup

Lemongrass Consommé with Chicken	72 K++
Spinach Cream Soup with Prawn	65 K++

The Pizza

Pizza with Vegetables	75 K++
Pizza Margarita	70 K++
Pizza with Chicken and Pineapple	95 K++
Pizza with Chicken and Mushroom	98 K++
Pizza with Ham and Onion	98 K++
Pizza with Seafood	98 K++

The Fish & Seafood

Mahi Mahi under Mushroom crust with Balsamico – Shallot Sauce	142 K++
Marlin steak with Capers , Herbs and Tomatoes	145 K++
Pan fried Tuna steak coconut, pok choy, and curry sauce	145 K++
Grilled Prawn with sweet Garlic and Herb – Butter (5 pcs per portion)	150 K++
Seafood Sauté on Potato – Parsley puree Seafood Sauté on Potato – Parsley puree with Basil Cream Sauce	175 K++

This Price is Subject to 21% of Tax & Service

Chinese cuisine

Springrolls

70 K ++

Roll of Vegetables , Mushroom and Chicken , sweet Sour Sauce.

Won Ton Soup

65 K ++

Chicken Soup with homemade Won Ton and Vegetables

Fuyung Hay Seafood

95 K ++

Deep fried whipped Egg with Vegetables , Seafood and sweet Sour Sauce

Cap Cay Chicken

95 K ++

Sauté of Vegetable with Chicken and Mushroom

Chicken Koloke

98 K ++

Sweet – Sour Chicken and Sesame

Nasi Goreng Ayam

85 K ++

Fried Rice with Chicken, Acar, Satay, Vegetables and topped with fried Egg

Bakmi Goreng Udang

99 K ++

Fried Rice Noodles with Prawn, Acar, Vegetables, and Crackers

Kwetiau Seafood

99 K ++

Fried a flat and shapes Chinese noodles with Vegetables and Seafood

Sweet – Sour Pork

130 K ++

Crispy pork belly served with sweet – Sour Sauce

Chinese Spare ribs

145 K ++

Grilled Pork ribs Chinese flavor served with French fries and saute of Vegetables

Dessert

Pisang Goreng

40 K ++

Fried Banana with Palm sugar Sauce .

Dadar Gulung

45 K ++

Green Coconut Crepe with Palm sugar Sauce

Bubur Injin

40 K ++

Black Rice Pudding with Coconut and Palm sugar

Ice cream / scoop

19 K ++

Vanilla , Chocolate , Strawberry

Pineapple Caramel

70 K ++

with Raisin and Strawberry Ice cream

Chocolate Truffle Pie

90 K ++

with Strawberries

Crepe Normande

70 K ++

Crepe filled with Apple and Vanilla Ice cream

Coffee Crepe filled

75 K ++

with Strawberry and Vanilla Ice cream

Crepe Suzette

70 K ++

with Vanilla Ice cream

Ginger Cream Brulee

70 K ++

served with Chocolate Ice cream

Strawberry – Yoghurt Parfait

70 K ++

with Orange Compote

Lava Cake

90 K ++

with Vanilla Ice cream

This Price is Subject to 21% of Tax & Service

Children menu

Mini Margarita Pizza

45 K ++

Mini Pizza with Chicken and Pineapples

60 K ++

Chicken Finger served with French fries

70 K ++

Fish Crockett served with French fries

40 K ++

Fettucine Carbonara

55 K ++

Spaghetti Bolognaise

65 K ++

Mini Chicken Burger

served with Salads, pickled and French fries

70 K ++

Mini Beef Burger

served with Salads , Pickled and French fries

75 K ++

Dessert

Plain Crepe with Chocolate Sauce

25 K ++

Crepe filled with Vanilla Ice cream

35 K ++

Ice cream

per scoop Vanilla , Chocolate , Strawberry

19 K ++



This Price is Subject to 21% of Tax & Service

DRINK *Menu*



- Drink Menu -

Juice

- WATERMELON JUICE 50 K++
- STRAWBERRY JUICE 50 K++
- PINEAPPLE JUICE 50 K++
- DRAGON FRUIT JUICE 50 K++
- PAPAYA JUICE 50 K++
- MANGO JUICE 50 K++
- APPLE JUICE 50 K++
- CRANBERRY JUICE 50 K++
- ORANGE JUICE 50 K++
- GUAVA JUICE 50 K++

Healty juice

- THE GREEN GUARDIAN 55 K++
Green apple,broccoli,mango,lemongrass
- THE ENERGIZER 55 K++
Orange,carrot,green apple
- ORANGE OPTIMIS 55 K++
Orange,pineapple,turmeric,carrot
- COLON DETOX 55 K++
Pineapple,cucumber,ginger

Smoothies

- STRAWBERRY 55 K++
- PINEAPPLE 55 K++
- DRAGON FRUIT 55 K++
- MANGO 55 K++
- BANANA 55 K++
- PAPAYA 55 K++

Milkshake

- STRAWBERRY 60 K++
- VANILLA 60 K++
- CHOCOLATE 60 K++



This Price is Subject to 21% of Tax & Service

Coffee (HOT / ICE)

- ESPRESSO 40 K++
- AMERICANO 45 K++
- LONG BLACK 45 K++
- CAPPUCINO 45 K++
- CAFFÉ LATTE 45 K++
- FLAT WHITE 45 K++
- MOCHACCINO 45 K++
- MACCHIATO 45 K++
- AFFOGATO 45 K++
- NON CAFFEIN LATTE 45 K++
(MATCHA, CHOCOLATE)

Beer

- BINTANG 55 K++
- BINTANG RADLER 55 K++
- SINGARAJA 45 K++
- SAN MIGUEL LIGHT 75 K++
- HEINEKEN 75 K++

Tea (HOT / ICE)

- BLACK TEA 45 K++
- ENGLISH BREAKFAST 45 K++
- JASMINE TEA 45 K++
- CHAMOMILE TEA 45 K++
- EARL GREY TEA 45 K++
- GREEN TEA 45 K++
- LEMON TEA 45 K++
- LYCHEE TEA 45 K++
- PEPPERMINT TEA 45 K++

Soft Drink

- COCA COLA 30 K++
- COLA ZERO 30 K++
- SPRITE 30 K++
- SODA WATER 30 K++
- TONIC WATER 30 K++
- SPARKLING WATER 55 K++
- STILL WATER 20 K++



This Price is Subject to 21% of Tax & Service

Classic cocktail

• MOJITO 115 K++

White rum, mint leaves, lime, simple syrup, top w/soda water

• PINÁCOLADA 120 K++

White rum, pineapple, pineapple juice, coconut liquor, coconut cream

• CAIPIRINHÃ 110 K++

White rum, white sugar lime

• CAIPIROSKA 110 K++

Vodka, brown sugar, lime

• MARGARITA 125 K++

Tequila, triple sec, sweet & sour

• COSMOPOLITAN 130 K++

Vodka, triple sec, cranberry juice, lime juice

• DAIQUIRY 120 K++

White rum, lime juice, simple syrup

• MARTINI

Gin, dry vermouth, peaces of olive

• DIRTY MARTINI 130 K++

Vodka, dry vermouth, olive juice

• LYCHEE MARTINI 130 K++

Vodka, lychee, dry vermouth, lychee syrup

• ESPRESSO MARTINI 140 K++

Vodka, coffee liquor, espresso,

• TEQUILA SUNRISE 120 K++

Tequila, grenadine, orange & pineapple juice

• TOM COLLINS 110 K++

Gin, lime, top w/soda water

• CUBA LIBRE 110 K++

White rum, lime, top w/coke•

WHITE RUSSIAN 120 K++

Vodka, coffee liquor, fresh milk

• BLUE LAGOON 120 K++

Vodka, triple sec, blue curacao, lime, top w/sprite

• KAMIKAZE 110 K++

Vodka, triple sec, lime

• WHISKY SOUR 115 K++

Whisky, lemon juice, white egg, simple syrup



This Price is Subject to 21% of Tax & Service

Mocktail

- **THE ISLANDER** 60 K++
Lychee juice,apple juice,blue curacao,
top w/sprite
- **STRAWBERRY BASIL** 60 K++
Strawberry ,basil leaves,lemon juice
top w/ sprite
- **EVERGREEN** 60 K++
Fresh mint leaves,lychee,lime juice
- **SHIRLEY TEMPLE** 60 K++
Grenadine ,top w/soda water

Apperitive cocktail

- **APEROL SPRITZ** 150K++
Aperol ,sparkling wine, soda water
- **NEGRONI** 150K++
Gin, Campari,sweet vermouth
- **SANGRIA SPRITZ** 150K++
Red/white wine, seasonal fruit,
top w/lemonade
- **MIMOSA** 115K++
Sparkling wine, orange juice

Special cocktail

- **PARADISE TROPICAL** 135K++
White rum, blue curacao,grenadine,pineapple juice,orange juice
- **HIDDEN BALI LAGOON** 130K++
Ggh ,blue curacao,pineapple juice,lime juice,fresh ginger juice
- **ARAK ATTACK** 130K++
Ggh ,melon liqueur,orange & pineapple juice,splash of blue curacao
- **SINGARAJA SUNSET** 130K++
Ggh ,lime juice,apple juice,honey top w/soda
- **PRESBYTERIAN** 110K++
Whisky ,ginger,lime juice,top w/soda
- **FRESH BASIL ORANGE** 115K++
Gin ,basil leaves,orange juice,lemon juice,simple syrup
- **SPICY BASIL SMASH** 120K++
Gin ,basil leaves,lime juice,simple syrup,tabsco/chili
- **STRAWBERRY SLAP** 130K++
Gin ,triple sec,lemon juice, simple syrup,strawberry syrup, top w/soda
- **WHISKEY FIX** 110K++
Whisky , lemon juice, simple syrup
- **BLOODYMARRY** 115K++
Vodka,L&P ,salt&pepper,tomato juice tabsco,lime juice
- **LONG ISLAND ICE TEA** 140K++
Vodka ,rum,gin,tequila,triple sec, lime juice,top with coke

This Price is Subject to 21% of Tax & Service

Spirit collection

Bottle

Shoot

- CAPTAIN MORGAN SPICED
- CAPTAIN MORGAN LIGHT
- BACARDI SPICED
- BAILEYS
- ABSOLUT VODKA
- BLACK LABEL
- RED LABEL
- CHIVAS REGAL
- JAMESON
- BOMBAY SAPPHIRE
- ICE LAND
- GGH
- JOSE CUERVO

800 K ++
800 K ++
1000 K ++
1900 K ++
1800 K ++
2500 K ++
2000 K ++
3000 K ++
2500 K ++
1800 K ++
700 K ++
600 K ++
2500 K ++

100 K++
100 K++
120 K++
140 K++
140 K++
150 K++
140 K++
200 K++
150 K++
140 K++
90 K++
80 K++
150 K++

Wine collection

SPARKLING WINE

- SABABAY ASCARO BRUT
- SABABAY MOSCATO DE BALI

RED WINE

- SABABAY RESERVED RED
- SABABAY MASCETTI
- CAPE DISCOVERY SHIRAZ

WHITE WINE

- SABABAY RESERVED WHITE
- CAPE DISCOVERY SAVIGNON BLANC
- HATTEN SWEET ALEXANDRIA

ROSE WINE

- HATTEN AGA ROSE
- TWO ISLAND ROSE

BTL

450 K++
450 K++

BTL

450 K++
450 K++
450 K++

BTL

450 K++
450 K++
450 K++

BTL

450 K++
450 K++

This Price is Subject to 21% of Tax & Service

Wine by glass

- AGA WHITE WINE
- AGA RED WINE
- AGA ROSE WINE

115 K++

115 K++

115 K++



This Price is Subject to 21% of Tax & Service

A decorative border of various tropical fruits and vegetables, including lemons, limes, bananas, and ginger, is arranged around the perimeter of the page.

The Grand
VILLANDRA
RESORT
tukad mungga
lovina - bali

Contact Us:

+62857-3833-6129

www.villandra.com