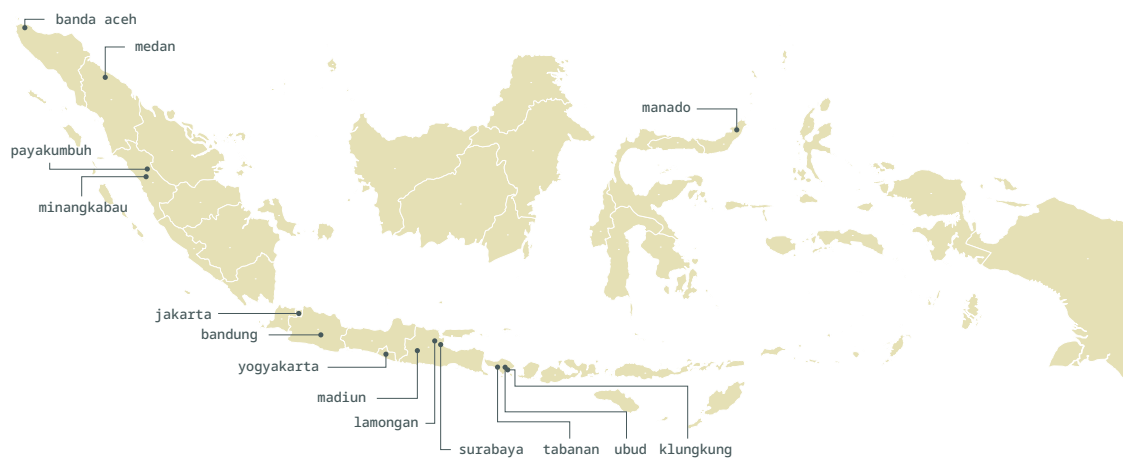


taru
a taste of the archipelago



where roots run deep, and flavours tell stories.

*from island to island, spice to soul,
taru brings the warmth of home and the spirit of the archipelago to your table.
named after the ancient word for tree,
we honour the wisdom of tradition and the beauty of nature.*

*each dish is a journey —
crafted with care, steeped in heritage,
and served with heart.*



24-hour breakfast

bakery basket <i>(g, d, e)</i>	160
danish, croissant, pain au chocolate, butter, selection of jam	
organic farm eggs <i>(e)</i>	140
two eggs prepared your way — poached, scrambled, fried, or boiled, served with your choice of artisanal sides	
avocado toast <i>(e, g)</i>	160
mashed ripe avocado, poached eggs on our signature toasted sourdough	
cured local fish <i>(sf, d)</i>	180
thinly sliced cured red snapper with pickled onion, plain yoghurt, lime	
bubur ayam <i>(e, c)</i>	140
organic rice porridge, shredded chicken, egg, fried shallots, local celery	
jakarta-style nasi goreng or mie goreng <i>(so, e, g)</i>	220
wok-fried rice or noodles, shredded chicken, egg, soy sauce, chilli, local pickles	
sides	
spinach / mushrooms / baked tomatoes / pork sausage / chicken sausage / pork bacon / rösti	
buttermilk pandan pancake <i>(g, e)</i>	120
pandan-infused pancakes, housemade fruits chutney	
fruit plate	160
fresh seasonal sliced fruits	

(c) celery **(d)** dairy **(e)** egg **(g)** gluten **(sf)** seafood **(so)** soy

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BREAKFAST CLASSICS

Organic Farm Eggs (e)

*Two eggs prepared your way – poached, scrambled, fried, or boiled,
served with your choice of Artisanal sides*

French Omelette (e, d)

Classic french-style omelette with gruyère cheese, fresh garden chives

Egg Benedict (e, d, g, sf)

*Poached organic eggs, hollandaise sauce,
smoked ocean trout, English muffin*

Cured Local Fish (sf, d)

Thinly sliced cured red snapper with pickled onion, plain yoghurt, lime

Selection Of Cheese (d)

*Curated local and imported cheeses, served with tropical fruits chutney,
wildflower honey*

Artisanal Sides

*Sautéed spinach / grilled mushrooms / baked tomatoes
pork or chicken sausage / pork bacon / Artisanal rösti*

(e) Egg (d) Dairy (g) Gluten (n) Nut (sf) Seafood

Please advise our team of any particular dietary requirements

HEALTHY CHOICE

Avocado Toast (e, g)

Mashed ripe avocado, poached eggs on our signature toasted sourdough

White Scrambled Eggs (e)

Mushrooms, cherry tomatoes, chives

Chia Pudding

Coconut milk, tropical fruits, vanilla

Plant-based Tartine (n)

Krakakoa dark chocolate, avocado spread, fresh red berries, almond milk

Granola Bowl (d, g)

Tropical fruit, yoghurt, housemade granola

(e) Egg (d) Dairy (g) Gluten (n) Nut

SMOOTHIES

Green

Spinach, cucumber, green apple, lemon juice, coconut water, chia seeds

Berry

Strawberries, blueberries, raspberries, honey, greek yoghurt

Island Blend

Papaya, pineapple, banana, orange juice, coconut water, flaxseed

Strawberry Oatmeal

Vanilla protein powder, almond milk, greek yoghurt, strawberries, oats, honey

Choco

Chocolate protein powder, almond milk, banana, peanut butter, honey

Harmony

Pineapple, mango, vanilla yoghurt, honey

Please advise our team of any particular dietary requirements

ASIAN INSPIRATIONS

Jakarta-Style Nasi Goreng or Mie Goreng (so, e, g)

*Wok-fried rice or noodles, shredded chicken, egg,
soy sauce, chilli, local pickles*

Mi Nyèmèk (so, e, g)

Soft rice noodles, coconut broth, seasonal vegetables, tofu

Bubur Ayam (e, c)

Organic rice porridge, shredded chicken, egg, fried shallots, local celery

Traditional Congee (e)

*Artisan Jatiluwih rice, congee, spring onion, fried shallot, garlic,
ginger, organic poached egg or tofu*

(c) Celery (e) Egg (g) Gluten (so) Soy

ALL-TIME FAVORITES

Buttermilk Pandan Pancake (g, e)

Pandan-infused pancakes, housemade fruits chutney

French Toast (g, e)

Golden brioche, palm sugar, crème Anglaise

(e) egg (g) gluten

Please advise our team of any particular dietary requirements

INDULGENCES

Additional charges apply for this exclusive menu

Lobster Brioché (sf, e, g) **250**

*Housemade brioche, pan seared Lombok lobster,
hollandaise, wilted spinach*

Truffle Sunny Side Up or Scrambled (d, e, g) **270**

Organic eggs, seasonal truffle, sun-dried ricotta, sourdough

Scrambled or Omelette

with Caviar Maison Kaviari (e, d, g) **2,000**

Organic eggs, cream cheese, 20g Maison Kaviari selection

(e) Egg (d) Dairy (g) Gluten (sf) Seafood

Billecart-Salmon Brut Réserve Champagne *France* **550**

Bloody Mary **140**

*Vodka, tomato juice, house spice mix, lemon, tabasco,
Worcestershire, celery garnish*

Mimosa **140**

Sparkling wine, fresh orange juice

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subject to 11% government tax and 10% service charge*

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COFFEE

Freshly brewed coffee with Indonesian bean blends:

Regent Bali Canggu Blend

A rich blend of arabica and robusta from Bali regions, including Kintamani, Manikliyu, Tabanan, and Papua, with unique hints of cocoa nibs, nutty undertones, caramel, and a fuller body

Espresso Blend

A 100% arabica blend from Toraja, Aceh, and Bali, offering a fruity aroma with nutty, berry notes and a light body

Choose your preferred brewing style and milk option

TEA

Singabera

Indonesian Teas & Tisane

Halimun Oolong
Chamomile & Lemongrass
Spiced Black Chai
Turmeric & Tamarind
Strawberry & Pineapple
Sappan Wood & Spices
Butterfly Pea & Roselle

TWG

International teas

English Breakfast
Earl Grey
Emperor Sencha
Grand Jasmine
Green Tea & Cherry Blossom
Darjeeling

Please advise our team of any particular dietary requirements

HOT OR ICED

Decaf Coffee / Chocolate Krakakoa / Matcha Latte

Iced Coffee

Hazelnut Latte / Berry Buzz Espresso / Iced Cold Brew Lemonade

Iced Tea

Lychee Ginger / Pandan Longan / Apple Peach

JAMU BY JWU

A Traditional Indonesian Concoction With Healing Properties:

Bali Turmeric

Turmeric, Honey, Lemon Juice, Black Pepper

KOMBUCHA BY SOURBUCHA

*A Natural Energy Living Tea With Antioxidants, Vitamins, Enzymes,
And Health-Promoting Probiotics*

Lychee / Peach / Summer Berries

FRESH JUICE

*Orange / Watermelon / Pineapple / Melon / Apple
Mango / Carrot / Young Coconut*

Please advise our team of any particular dietary requirements

sharing plates for two IDR 1.100

'makan patita' a term meaning 'eating together' in the maluku captures the essence of a shared platter experience. indulge in these unforgettable moments with those who matter most.

starter

soto ayam – lamongan, east java (g, e, c, sf)

chicken noodle soup, boiled egg, shared chicken, local celery, fried shallot, “koya”, “sambal setan” very spicy sambal

main

beef rendang – payakumbuh, west sumatra

braised beef short ribs, “rendang” sauce, cassava leaves, “sambal hijo”

ayam bakar madu – all over indonesia (so, g)

marinated chargrilled free-range young baby chicken, honey soya spiced glazed, “urap” vegetables, spiced curry sauce, “sambal hijo”

sate campur – all over indonesia (so, p, g, sf)

mixed grilled skewers of chicken, market fish, beef, peanut sauce, “sambal matah”

udang sambal pete – medan, north sumatra (sf)

chargrilled sweet prawns, stinky beans, marinated in a “sumatra-style spicy sambal”

gulai nangka – minangkabau, west sumatra (ve)

curry young jackfruit “nangka” spiced coconut milk sauce

terong balado – payakumbuh, west sumatra (ve)

stir-fried eggplant, stinky beans, ‘balado’ sauce

urap sayur – klungkung, bali (ve)

blanched spinach, long bean, bean sprout, mixed coconut spiced dressing, bitter nut crackers

dessert

kolak – all over indonesia (d, ve)

banana curd, jackfruit, pumpkin compote, coconut palm sugar, banana gelato

*selection of rice is available to complement main courses

**an additional set menu is available at IDR 550 per person

(g) gluten (sf) seafood (e) egg (so) soy (c) celery (ve) vegan (d) dairy (p) peanut

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starters

gado-gado – *madiun, east java (so, vg, n, e)* 120
long bean, beansprout, baby gem, tofu, potato, peanut, egg, bitter nut crackers, peanuts dressing

batagor campur – *bandung, west java (so, p, g, e)* 140
fried chicken crispy dumpling, chicken siamay, tofu, potatoes, boiled egg, spiced peanut sauce, kaffir lime

kroket daging – *taru inspiration (g, e)* 140
pulled beef croquette, sambal mayo, “rendang” sauce

kakap dabu dabu – *manado, north sulawesi (sf, d)* 140
cured red snapper, “kemangi” local basil leaves, lime yoghurt, pamelos salad, “dabu dabu” dressing

mains — from the grill

sate campur – *all over indonesia (so, p, g, sf)* 160
mixed grilled skewers of chicken, market fish, beef, served with peanut sauce, “sambal matah”

ayam bakar madu – *all over indonesia (so, g)* 280
marinated chargrilled free-range young baby chicken, honey soya spiced glaze, “urap” vegetables, spiced curry sauce, “sambal hijo”

ikan bakar – *pasih beraban, tabanan, bali (sf)* 360
marinated fillet fish of the day, grilled lemon, spiced coconut vegetable, “sambal merah”, “sambal kecombrang”

iga bakar babi – *taru inspiration (so, g)* 380
organic baby pork ribs, grilled lime, “kalasan” vegetable, “sambal setan” very spicy sambals

*selection of rice is available to complement main courses

(g) gluten (sf) seafood (e) egg (so) soy (vg) vegetarian (d) dairy (p) peanut (n) nut
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mains — heritage classics

soto ayam – <i>lamongan, east java (g, e, c, sf)</i>	200
chicken soup, boiled egg, shredded chicken, local celery, ried shallot, “koya”, “sambal setan” very spicy sambal	
sop buntut – <i>jakarta, district center</i>	260
oxtail beef soup, herbal beef broth, bitter nut crackers, sambal	
bebek bengil – <i>all over bali</i>	320
deep fry half local duck, kaffir lime, “kalasan” vegetable, “sambal matah”, “ sambal embe”	
udang sambal pete – <i>medan, north sumatra (sf)</i>	420
chargrilled sweet prawns, stinky beans, marinated in a “sumatra-style spicy sambal”	
beef rendang – <i>payakumbuh, west sumatra</i>	500
braised beef short ribs, “rendang” sauce, cassava leaves, “sambal hijo”	

mains — rice, noodle & curry

nasi goreng ayam – <i>all over indonesia (so, g, e)</i>	220
chicken fried rice, crackers, chicken satay, ‘acar’ pickle	
bakmie goreng seafood – <i>all over indonesia (so, sf, g, e)</i>	220
seafood fried egg noodles, crackers, market fish satay, ‘acar’ pickle	
mie nyèmèk – <i>yogyakarta, daerah istimewa yogyakarta (g, so, e)</i>	220
egg noodles, boiled egg, tofu, local celery, bok choy, fried shallot, coconut broth, “koya”, “sambal setan” very spicy sambal	
rawon sapi – <i>surabaya, east java (e)</i>	400
braised wagyu beef, beansprout, salted egg, lime, “keluwak” beef broth	
kari kambing – <i>banda aceh, aceh</i>	450
braised lamb shank in an “acehnese” curry, infused with aromatic spices coconut milk	

*selection of rice is available to complement main courses

(g) gluten (sf) seafood (e) egg (so) soy (c) celery

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mains — vegetarian

terong balado – *payakumbuh, west sumatra (ve)* **140**
stir-fried eggplant, stinky beans, ‘balado’ sauce

urap sayur – *klungkung, bali (ve)* **130**
blanched spinach, long bean, bean sprout, mixed coconut spiced dressing, bitter nut crackers

rendang tempe – *payakumbuh, west sumatra (so, ve)* **140**
braised soya beancake, green peas, rendang sauce, cassava leaves, “sambal hijo”

gulai nangka – *minangkabau, west sumatra (ve)* **130**
curry young jackfruit “nangka”, spiced coconut milk sauce

sides

jatiluwich jasmine white rice – *tabanan, bali* **80**

penebel artisan red rice – *tabanan, bali* **80**

nasi kuning mek juel – *ubud, bali* **80**
flavor turmeric coconut yellow rice, grated coconut flavour, mungbean

trio sambal – *taru inspiration* **40**
sambal matah, sambal embe, sambal hijo

sambal kegemaran – *taru inspiration* **20**
selection of 1 portion of sambal from our variety:
sambal matah, sambal setan, sambal hijo, sambal merah, sambal embe, sambal terasi, sambal soya

kerupuk – *taru inspiration* **20**
selection of 1 portion of our artisan crackers, please ask our team for the availability

*selection of rice is available to complement main courses

(so) soy (ve) vegan

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REGENT® KIDS

menu

kids meals

chicken porridge	120
<i>white rice, chicken consommé, vegetables</i>	
mini burger	180
<i>beef, melted cheese, tomatoes, green salad</i>	
chicken tenders	160
<i>crispy chicken strips, tomato sauce</i>	
grilled fish skewers	180
<i>market fish, tartar sauce</i>	
pasta (gluten free option available)	140
<i>choice of spaghetti or penne pasta, with tomato sauce bolognese alfredo</i>	
kids nasi goreng	140
<i>fried rice, eggs, soy sauce, chicken</i>	
ham & cheese sandwich	120
<i>white bread, cooked ham, melted cheese</i>	
all day eggs	140
<i>scrambled eggs, cooked ham, toasted bread</i>	

sides

all dishes are served with one of the following sides:
french fries | mashed potato | white rice | steamed broccoli or carrots | salad

dessert

fruit skewers	120
<i>a colourful assortment of fresh fruit with chocolate topping</i>	
banana split	120
<i>banana, strawberries, vanilla, whipped cream</i>	
brownie	120
<i>krakakoa chocolate, vanilla sauce</i>	
ice cream and sorbet selection	80
<i>please ask our team for today's flavours</i>	

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word search game

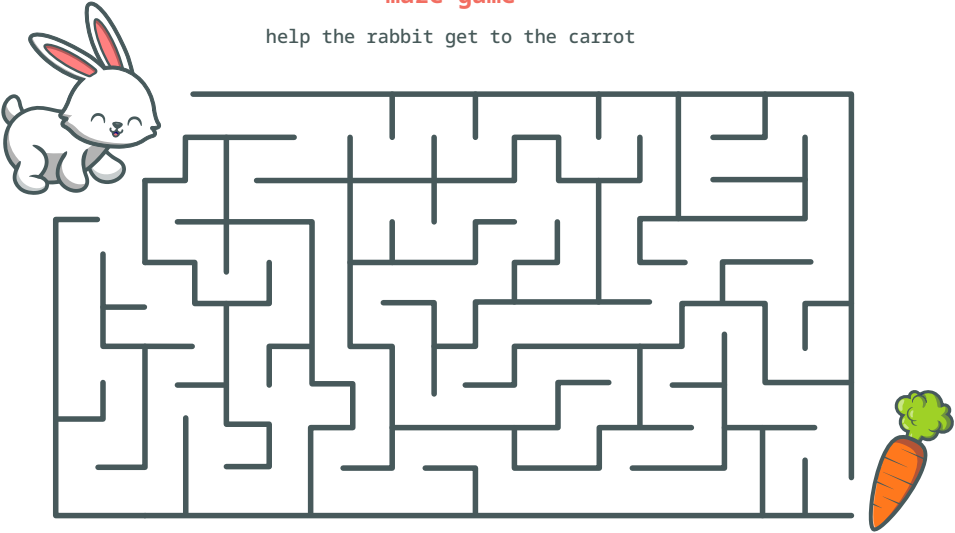
find the words

coconutice creamsurfapastagardencabanabeachbalibirdsun

u u n c a b a n a o u o
q y j e g a r d e n k b
u p m n x s u r f s n i
u p a s t a j x u u s r
x i c e c r e a m n u d
b a l i t b e a c h c w
l c o c o n u t q m i v

maze game

help the rabbit get to the carrot



sweet ends

es teler – *all over indonesia (d, ve)* **160**

avocado, pandan mousse, jackfruit, vanilla ice cream

kolak – *all over indonesia (d, ve)* **160**

banana curd, jackfruit and pumpkin compote,
coconut palm sugar, and banana gelato

krakakoa chocolate – *taru inspiration (d, n, ve)* **180**

dark chocolate ganache, hazelnut praline, granola
chocolate ice cream, tejakula fleur de sel

gelato & sorbet – *taru inspiration (d, ve)* **80**

please ask our team for the availability

buah potong nusantara – *all over indonesia (ve)* **160**

tropical hand fresh cut fruits, sliced lime

(ve) *vegan* **(d)** *dairy* **(n)** *nut*

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sweet wine

75ml bottle

de bortoli deen vat series 5
botrytis riverina

180 850

australia

churchill's reserve port douro

95 950

portugal

spirits

30ml bottle

hennessy XO

800 16.000

france

martel VSOP

250 5.000

france

signature cocktails

kintamantini

195

vodka, local coffee, coffee liqueur, vanilla, dark chocolate

pandan punch

195

gin, pandan, coconut milk, red wine

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11% prevailing government tax and 10% service charge.*

signature cocktails

drawing inspiration from the resort’s herb garden, conveniently located near the taru restaurant, our cocktail program is designed to offer a truly immersive and sensory experience. fresh herbs are thoughtfully incorporated into each creation, allowing guests to enjoy a unique blend of flavors that reflect the local environment. whether sipping cocktails inside the restaurant or relaxing at the poolside, guests are treated to an authentic connection with the natural surroundings.

lemongrass daiquiri **195**

white rum, lemongrass & kemangi syrup, lime juice, fresh lemongrass

pandan punch **195**

gin, pandan, coconut milk, red wine

mango colada **195**

white rum, coconut puree, mango, local honey, lemon juice

passionfruit sour **195**

vodka, passionfruit, lemon juice, osmanthus

kintamantini **195**

vodka, local coffee, coffee liqueur, vanilla, dark chocolate

pomelo mojito **195**

white rum & coconut oil, mint, pomelo soda, lime

taru spritz **195**

limo aperitivo, prosecco, watermelon soda

fragaria mule **195**

vodka & strawberry tea, lime juice, elderflower, ginger beer, local strawberry

salak **195**

bourbon whiskey, banana liqueur, snake fruit, lemon juice

canggu margarita **195**

tequila reposado, cointreau, kaffir lime, agave syrup

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classic cocktails

rum old fashioned **180**

rum, angostura bitter, sugar

margarita **180**

tequila, triple sec, lemon juice

boulevardier **220**

bourbon whiskey, campari, sweet vermouth

americano **180**

campari, sweet vermouth, soda

daiquiri **180**

rum, lemon juice, sugar syrup

whiskey sour **220**

bourbon whiskey, lemon juice, foamme syrup

cosmopolitan **180**

vodka, triple sec, cranberry juice, lemon juice

moscow mule **180**

vodka, lemon juice, ginger ale

french 75 **180**

gin, lemon juice, sugar syrup, prosecco

pina colada **180**

rum, pineapple, lemon juice, coconut liquor, cream

mai tai **180**

dark rum, light rum, triple sec, orgeat syrup

long island iced tea **180**

vodka, rum, gin, tequila, triple sec, lime juice, coke

espresso martini **180**

vodka, coffee liqueur, espresso

manhattan **220**

rye whiskey, sweet vermouth, angostura bitter

dark n' stormy **180**

dark rum, ginger ale

side car **180**

cognac, triple sec, lemon juice, sugar syrup

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classic cocktails

aperol spritz **180**
aperol, prosecco, soda

old fashioned **220**
bourbon whiskey, angostura bitter, sugar

negroni **220**
gin, campari, sweet vermouth

mojito **180**
rum, mint, lemon juice, soda

classic gin martini **180**
gin, dry vermouth

classic vodka martini **180**
vodka, dry vermouth

mocktails

passionate **100**
passion fruit, lemon juice, orange juice, vanilla syrup

lychee smash **100**
lychee, cranberry juice, lemon juice, lychee syrup, ginger ale

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wine — by the glass150ml

<i>champagne & sparkling</i>	
billecart-salmon brut champagne, france	550
batasiolo 7 cascine prosecco, italy	200
<i>white</i>	
bouchard aine & fils chardonnay, france	250
babich sauvignon blanc, new zealand	210
<i>rosé</i>	
black cottage rosé, new zealand	200
<i>red</i>	
clos henri pinot noir, new zealand	230
thorn-clarke shiraz barossa, australia	200
<i>sweet</i>	
	75ml
de bortoli deen vat botrytis, australia	180

beer

island brewing summer pale ale draft	90
island brewing pilsner draft	80
kura kura lager can	90
kura kura IPA can	120
hoegaarden witbier bottle	120
corona extra bottle	120
heineken bottle	90
bintang bottle	80

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smoothies

green **90**

spinach, cucumber, green apple, lemon juice, coconut water, chia seeds

berry **90**

strawberries, blueberries, and raspberries with a hint of honey and greek yoghurt

island blend **90**

papaya, pineapple, banana, orange juice, coconut water, flaxseed

harmony **90**

pineapple, mango, vanilla yoghurt, honey

choco **90**

chocolate protein powder, almond milk, banana, peanut butter, honey

strawberry oatmeal **90**

vanilla protein powder, almond milk, greek yoghurt, strawberries, oats, honey

fresh juice

orange **70**

watermelon **70**

pineapple **70**

apple **70**

carrot **70**

melon **70**

young coconut **80**

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jamu by JWU

a traditional indonesian concoction with healing properties

bali turmeric	90
turmeric, honey, lemon juice, black pepper	

kombucha by sourbucha

a natural energy living tea, with antioxidants, vitamins, enzymes, and health-promoting probiotics

lychee	90
peach	90
summer berries	90

soft drink

coca-cola	60
coke zero	60
sprite	60
soda	60
london essence tonic	80
ginger ale	80

water

aqua panna 750ml	110
san pellegrino 750ml	110
aqua reflection still / sparkling 380ml	60
aqua reflection still / sparkling 750ml	90

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tea

singabera

indonesian teas & tisane

halimun oolong	65
chamomile & lemongrass	65
spiced black chai	65
turmeric & tamarind	65
strawberry & pineapple	65
sappan wood & spices	65
butterfly pea & roselle	65

TWG

international teas

english breakfast	65
earl grey	65
emperor sencha	65
grand jasmine	65
green tea & cherry blossom	65
darjeeling	65

iced tea

lychee ginger	70
pandan longan	70
apple peach	70

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coffee

freshly brewed coffee with indonesian bean blends:

regent bali canggu blend:

a rich blend of arabica and robusta from bali regions, including kintamani, manikliyu, tabanan, and pupuan, with unique hints of cocoa nibs, nutty undertones, caramel, and a fuller body.

espresso blend:

a 100% arabica blend from toraja, aceh, and bali, offering a fruity aroma with nutty, berry notes and a light body.

espresso	55
americano	65
cappuccino	65
café latte	65
macchiato	65
decaf coffee	65
krakakoa chocolate	65
matcha latte	65

iced coffee

caramel latte	70
hazelnut latte	70
iced cold brew	70

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small plates

watermelon salad 160
passionfruit, mint, almond mayonnaise

prosciutto di parma DOP & melon 220
seasonal cantaloupe, thinly sliced cured ham

tahini caesar 220
baby green leaf, chickpeas crouton, zaatar, sweet prawns

murotsu bay oyster 3/6 325/650
classic condiments, lemon

caprese 220
seasonal tomatoes, buffalo mozzarella

catalana salad 240
locally caught lobster, baby gem, passionfruit, tangerine

mains

portobello sandwich 200
portobello mushroom, bell peppers, melted cheese, sourdough

ham, cheese & truffle sandwich 560
pain brioche, cooked ham, comté cheese, seasonal truffle

japanese wagyu burger 280
miyazaki A5 beef selection, comté cheese, caramelized onion, tomatoes, baby gem, french fries

housemade tagliatelle aglio olio 240
garlic, oil, chilli, parsley, pan fried sweet prawns, lemon zest

dessert

krakakoa chocolate ganache 180
krakakoa dark chocolate, hazelnut praline, vanilla gelato

assorted fruit platter 160
fresh seasonal sliced fruits

affogato 160
vanilla ice cream, espresso

tiramisu 160
savoardi, eggs, mascarpone, espresso coffee

gelato & sorbet selection 80
please ask our team for today's flavours

please advise our team of any particular dietary requirements.

all prices are quoted in thousands of indonesian rupiah and subject to 11% prevailing government tax and 10% service charge.



signature cocktails

drawing inspiration from the resort's herb garden, conveniently located near the taru restaurant, our cocktail program is designed to offer a truly immersive and sensory experience. fresh herbs are thoughtfully incorporated into each creation, allowing guests to enjoy a unique blend of flavors that reflect the local environment. whether sipping cocktails inside the restaurant or relaxing at the poolside, guests are treated to an authentic connection with the natural surroundings.

lemongrass daiquiri	195
white rum, lemongrass & kemangi syrup, lime juice, fresh lemongrass	
pandan punch	195
gin, pandan, coconut milk, red wine	
mango colada	195
white rum, coconut puree, mango, local honey, lemon juice	
passionfruit sour	195
vodka, passionfruit, lemon juice, osmanthus	
kintamantini	195
vodka, local coffee, coffee liqueur, vanilla, dark chocolate	
pomelo mojito	195
white rum & coconut oil, mint, pomelo soda, lime	
taru spritz	195
limo aperitivo, prosecco, watermelon soda	
fragaria mule	195
vodka & strawberry tea, lime juice, elderflower, ginger beer, local strawberry	
salak	195
bourbon whiskey, banana liqueur, snake fruit, lemon juice	
canggu margarita	195
tequila reposado, cointreau, kaffir lime, agave syrup	

mocktails

passionate	100
passion fruit, lemon juice, orange juice, vanilla syrup	
lychee smash	100
lychee, cranberry juice, lemon juice, lychee syrup, ginger ale	

wine — by the glass 150ml

<i>champagne & sparkling</i>	
billecart-salmon brut champagne, france	550
batasiolo 7 cascine prosecco, italy	200
<i>white</i>	
bouchard aine & fils chardonnay, france	250
babich sauvignon blanc, new zealand	210
<i>rosé</i>	
black cottage rosé, new zealand	200
<i>red</i>	
clos henri pinot noir, new zealand	230
thorn-clarke shiraz barossa, australia	200

beer

island brewing summer pale ale <i>draft</i>	90
island brewing pilsner <i>draft</i>	80
kura kura lager <i>can</i>	90
kura kura IPA <i>can</i>	120
hoegaarden witbier <i>bottle</i>	120
corona extra <i>bottle</i>	120
heineken <i>bottle</i>	90
bintang <i>bottle</i>	80

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spirit

vodka

ketel one	150
grey goose	170

rum

bacardi carta blanca	150
nusa cana tropical island	150

gin

tanqueray	170
east indies archipelago dry	150

tequila

patron silver	250
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whisk(e)y

johnnie walker black label	170
jack daniel's tennessee whiskey no. 7	190

smoothies

green	90
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spinach, cucumber, green apple, lemon juice, coconut water, chia seeds

berry	90
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strawberries, blueberries, and raspberries with a hint of honey and greek yoghurt

island blend	90
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papaya, pineapple, banana, orange juice, coconut water, flaxseed

harmony	90
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pineapple, mango, vanilla yoghurt, honey

choco	90
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chocolate protein powder, almond milk, banana, peanut butter, honey

strawberry oatmeal	90
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vanilla protein powder, almond milk, greek yoghurt, strawberries, oats, honey

fresh juice

orange / watermelon / pineapple	70
apple / carrot / melon	70
young coconut	80

soft drink

coca-cola / coke zero	60
sprite / soda	60
london essence tonic / ginger ale	80

iced coffee

caramel latte	70
hazelnut latte	70
iced cold brew	70

iced tea

lychee ginger	70
pandan longan	70
apple peach	70

water

aqua panna 750ml	110
san pellegrino 750ml	110
aqua reflection still / sparkling 380ml	60
aqua reflection still / sparkling 750ml	90

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