

COCKTAILS



sunset
beach bar & grill

TIMELESS 185

MARGARITA

Sassy, salty, and oh-so-tangy

MOJITO

Fresh, minty, and a splash of bubbly

OLD FASHIONED

Smooth, strong, and just a little sweet

MARTINI

Elegant, refined, and just a bit mysterious

MANHATTAN

Bold, brash, and timeless

WHISKEY SOUR

Tart, smooth, and a bit frothy

NEGRONI

Bitter, balanced, and bold

DAIQUIRI

Fresh, fruity, and endlessly cool

COSMOPOLITAN

Sweet, tart, and deliciously pink

PINA COLADA

Creamy coconut and juicy pineapple

CAIPIRINHA

Brazil's finest export

BLOODY MARY

Bold, savory, and totally unique

MAI TAI

Tropical vibes and tantalizing flavors

ESPRESSO MARTINI

Wake up your taste buds

TOM COLLINS

Light, lemony, and ever-so-fizzy

APEROL SPRITZ

Bright, bubbly, and a burst of orange

FRENCH 75

A little gin, a little fizz, and a lot of elegance

PATENT PENDING

JUST CHI CHI 215

An island escape in a glass with vodka, spiced pineapple, and creamy coconut

FLOWER ON THE BEACH 215

A floral and zesty gin cocktail with elderflower syrup that feels like a seaside bloom

CODIGO DE MARGARITA 215

A sophisticated margarita withCodigo tequila blanc, yuzu and a floral-salty twist

RASPBERRY 205

COCONUT MOJITO

Rum with raspberry pure and coconut syrup to Transport yourself into a coconut grove

DRAGON FRUIT & WATERMELON MARTINI 205

Vodka with dragon fruit and watermelon to enjoy the Exotic and vibrant martini

FLOWERY SANGRIA 170

A fruity, floral sangria kissed with elder flower and sparkling with joy

FRUITY SPICE SANGRIA 170

A bold, spiced sangria with hippocras syrup capturing the warmth of a tropical sunset

FROZEN 185

PIÑA COLADA

Your tropical escape in a glass!

MANGO DAIQUIRI

Dive into mango magic with this tropical twist

STRAWBERRY MARGARITA

Sweet strawberries meet zesty lime

FROSÉ

Pink, slushy, and oh-so-refreshing

COCONUT MOJITO

Minty, coconutty, and totally refreshing''

SAFE DRIVER 80

WATERMELON GLORY

A refreshing watermelon tonic with a zesty lime sparkle

CUCUMBER ELDERFLOWER SPRITZ

Cool as a Cucumber, Sweet as Elderflower

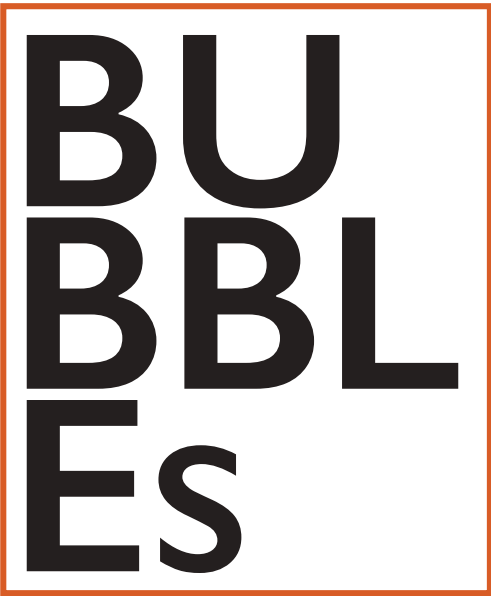
PINEAPPLE HONEY BEE

A fizzy tropical delight with pineapple, honey, and a ginger-lime kick

OPENING HOURS:

11 AM – 11 PM | LAST ORDER: 10.30 PM

HAPPY HOUR: 9 PM - 11 PM



NV SABABAY ASCARO BRUT, INDONESIA	175 850
PROSECCO ALBALUNA EXTRA DRY, ITALY	180 850
WOLF BLASS BILYARA, BRUT, AUSTRALIA	195 850

CHAMPAGNE

Taittinger Brut Reserve NV	Glass 500	Bottle 2200
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SPARKLING WINE

Sababay Ascaro Brut NV Pinot Grigio, Muscat Saint Vallier Bali, Indonesia.	95	450
Albaluna Prosecco NV Glera Veneto, Italy.	125	595
Lazarus Pulp The Alter Ego 2023 Chardonnay, Sauvignon Natural South Australia, Australia.	195	795

WHITE WINE

LIGHT

Santi 2021 Pinot Grigio Veneto, Italy.	165	750
Haha 2023 Sauvignon Marlborough, New Zealand.	165	750
Weather Station 2023 Sauvignon Blanc Western Cape, South Africa.		1150
Domaine des Granits Les Noelles 2021 Melon de Bourgogne, Muscadet - Natural Loire, France.		1350
Partida Creus BN 2022 Macabeo, Xarel Lo Natural Catalonia, Spain.		1550

MEDIUM

Mount Rozier 2022 Chenin Blanc Western Cape, South Africa.	165	750
Schieferkopf Trocken-Sec 2021 Riesling Baden, Germany.	225	1000
Villa Antinori Bianco 2023 Trebbiano, Malvasia Tuscany, Italy.		1050
Vasse Felix Fillius 2022 Chardonnay Margareth River, Australia.		1350
Louis Latour 2022 Chardonnay – Chablis Burgundy, France.		2250

BOLD

Morgan Bay 2021 Chardonnay California, USA.	195	900
Fontanafredda 2021 Timorasso - Colli Tortonesi Piemonte, Italy.		1250
Moss Wood 2018 Semillon Margareth River, Australia.		1750
Chateau la Negly La Falaise 2020 Chardonnay, Grenache gris, Petit Manseng Languedoc, France.		1750

RED WINE

LIGHT		
Mount Rozier 2022 Pinot Noir Western Cape, South Africa.	165	750
Clos Henri Estate 2021 Pinot noir - Biodynamic Malbrough, New Zealand.		1250
Bernard Baudry 2022 Cabernet Franc – Chinon - Organic Loire, France.		1550
Bouchard Pere et Fils La Vignee Rouge 2020 Pinot Noir Burgundy, France.		1950

MEDIUM		
FLM Intis 2022 Malbec Mendoza, Argentina.	165	750
Grant Burge GB 43 2021 Merlot South Australia, Australia.	165	750
Finca Museum Crianza 2017 Tempranillo – Cigales Castilla y Leon, Spain.		1150
Vespa Il Bruno 2021 Primitivo Puglia, Italy.		1400
Matthieu Barret Black Flag 2022 Syrah - Natural Rhone Valley, France.		1950

BOLD		
Dona dominga 2022 Shiraz Valle de Cochaga, Chile.	165	750
Finca Las Moras Barel Selec 2021 Cabernet Sauvignon Mendoza, Argentina.	165	750
Vasse Felix Fillius 2022 Cabernet Sauvignon – Merlot Margareth River, Australia.		1400
Vietti 2021 Barbera – Barbera d’Asti Piemonte, Italy.		2150
Beringer 2019 Cabernet Sauvignon California, USA.		2650

ROSE WINE

Pink Blossom 2023 Alphonse Lavallee, Muscat Bali, Indonesia.	115	550
Mount Rozier 2020 Grenache Blend Western Cape, South Africa.	155	750
Moulin de Gassac Guilhem 2023 Grenache Blend Languedoc, France.	185	950



DRAUGHT BEER/ 400ML 70 BINTANG CRYSTAL 60 BINTANG SMALL 70 BINTANG LARGE 125	ALBENS CIDER 95 PROST 60 HEINEKEN 70 CORONA 115	SAPPORO 120 KURA KURA • LAGER 110 • ISLAND ALE 130
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JIMBARAN
JUMP STARTERS

Jimbaran Jumbo Crab Cakes | 60 ★ 
"Crab Your Enthusiasm!"
Lump crab meat | bubuk bumbu seasoned,
panko-crusted | jeruk purut aioli | sambal matah.

Tuna Tataki "Ceviche" | 80 
"Seas the Day!"
Seared tuna | lime & ginger | edamame |
cucumber | red onion | chilies |cilantro |
crispy rice cracker.

Burrata & Heirloom Tomato | 210 
"Love at First Bite-a!"
Creamy burrata cheese | heirloom tomatoes | fresh
basil | extra virgin olive oil.

Spicy Beef Rendang Croquettes | 80 ★ 
"Rendang Right!"
Shredded beef rendang curry |
homemade pickles | chili aioli

BOWL DE LUX SMALL | LARGE

Nicoise 
"A Nice Nicoise!" **190 290**
Tuna tataki | baby tomatoes |
artichokes | olives | red onion |
green beans | boiled egg |
anchovies | herbs vinaigrette

Jimbaran Prawn 
"Shrimply Delicious!" **190 290**
Grilled Jimbaran king prawn |
papaya | avocado |
romaine lettuce |
coconut-lime vinaigrette

Indonesian Quinoa Tartar
"The Quinoa Queen!"  **160 260**
Fluffy quinoa | mixed greens |
mango | roasted vegetables |
crunchy peanuts |
sweet-spicy tamarind glaze

Santorini Salad  **180 260**
"A Greek Classic!"
Heirloom tomatoes | feta cheese |
Kalamata olives | Greek vinaigrette |
cucumber | red onion

VEGGIE GEMS

Eggplant Schnitzel | 80 
"Crispy Veg!" 
Spiced tomato sauce | tabbouleh |
herb-sour cream | lime

Kumpir - Turkish baked potato | 80 
"Potato Paradise!" 
Delicious toppings | creamy butter |
melted cheese | cucumbers |
juicy tomatoes | olives | sweet corn |
pickles | tangy yogurt | rich garlic sauce

Falafel Pita | 80 
"Falafel Fan!"
Crispy chickpea falafel | beef tomato |
tzatziki | chickpeas | lettuce

FLAME CUTS
STEAK YOUR PICK!

BLACK ANGUS TENDERLOIN, 850
AUSTRALIAN GRAIN FEED 250G

PREMIUM AUSTRALIAN RIBEYE 950
STEAK 300G

SKIRT STEAK, AUSTRALIAN 550
GRAIN FEED 200G

ALL STEAKS COME ALONG
WITH 1 SIDE DISH AND 1 SAUCE OF YOUR
CHOICE

SIDE HUZZLE

- **Seasonal Mixed Vegetables**  **60**
- **Glazed Wild Mushrooms**  **60**
- **Vichy Carrots, Honey Miso 50**
Glaze, Toasted Almonds 
- **Wild Greens Salad**  **50**
- **French Fries**  **60**
- **Waffle Fries**  **60**
- **Baked Potato, 60**
sour cream Tzatziki 
- **Potato mousseline**  **45**
- **White Rice**  **45**

DRIZZLED ME THIS

- Black Pepper Sauce**  **30**
- Bordelaise**  **30**
- Wild Mushroom Cream**  **30**
- Bourbon BBQ Sauce**  **30**
- Chili Sambal Kecap**  **30**
- Chimichurri**  **30**

WAVES & WONDERS

Giant Jimbaran Prawns 500 
"Prawn Stars!"
Grilled | garlic butter |
Mediterranean quinoa salad |
roasted peppers
emulsion | sambal bajak

Seared Barramundi 240 
"Bali's Best!" 
Grilled local barramundi fillet |
Balinese Spice Rub | coconut rice |
sambal matah

Balinese Lobster 200 
"Tropical Tails" (per 100 g)
Grilled | Balinese spices-garlic butter |
mixed greens | vegetables

TO SHARE

Hummus | Pita Bread “The Dip Deal”  **120** **NEW**

Nachos “Average Snack” **120** **NEW**
Nachos | Tomato salsa | Guacamole | Sour cream | Jalapenos

Loaded Nachos “Above The Average Snack” **145** **NEW**
Chilli con carne served over crispy chips with melted cheese |
Fresh salsa | creamy guacamole and fiery

Spring Rolls “Wrap Stars” **120** **NEW**
Vegetables spring rolls | sweet- chili sauce.

Crispy Prawn Fritti “Snap & Dip” **180**   
Tender & crispy prawn | light tempura batter | sunset sambal ulek | remoulade

Sunset Bruschetta “Toasted Bliss” **160**   
House-made focaccia | sun-ripened tomatoes | fresh tomatoes |
basil | garlic | sea salt | cracked pepper | extra virgin olive oil

FLAME FAVORITES

Sunset Surf & Turf ”Land & Sea!” **950**   
Grilled Australian Black Angus tenderloin
(200g) + giant Jimbaran king prawn.

Spiced Merguez Sausage “ The Spice Trail “ **240**   **NEW**
Grilled lamb sausage | smoked harissa Yogurt | charred eggplant |
pickled red onion | toasted flatbread.

Bali beach Dog ”The Dogfather” **180**   **NEW**
Premium beef sausage | bun | caramelized onions | tomato |
pickled cucumber | crispy shallots | lettuce | mustard | spicy aioli |
cheddar | jalapeño slices | French fries.

BALI IN YOUR HANDS

Babi Guling Tacos “The Bali Pig” **240**    **NEW**
Flour tortilla | roasted Balinese pork belly | homemade Balinese emulsion |
Fresh coleslaw, Pickled red onion | Coriander | Spicy tomato salsa.

Chicken Tacos “Cluckin Tacos” **180**   **NEW**
Soft flour tortilla | grilled marinated chicken | Fresh avocado salsa |
Shredded lettuce | Pickled Jalapenos | Chipotle Mayo.

Prawn Tacos ”Ocean Tacos” **260**   **NEW**
Soft flour tortilla | Chili-lime prawns | Mango salsa | Cabbage slaw |
Coriander | Spicy sriracha aioli.

Sunset Burger ”Burger Bliss!” **250**   
Smashed beef patty | caramelized onions marmelade |
aged cheddar cheese | crispy onion rings | smoky sunset sauce |
toasted brioche bun | french fries.

Crispy Chicken Burger “Cluckin’ Good Crunch” **240**   
Chicken Burger | Iceberg | Kimchi, Gochujang aioli | pickle daikon |
waffle fries | Dark sourdough bread