

# SNACKS & BITES

<b>Vietnamese Fried Spring Roll</b> shrimp, vegetables and herbs in a fried rice noodle wrap	120
<b>Crab Bao</b> crispy soft-shell crab, spicy coleslaw, lemon chili mayo	130
<b>Sesame Chicken Wings</b> buffalo-style, gochujang barbecue sauce	110
<b>Crispy Calamari Ring</b> breaded calamari, tartare, lemon	110
<b>Rendang Pastel</b> fried dumpling, filled with braised beef rendang and mayo	130
<b>Chicken Betutu Potato Krokot</b> balinese chicken cooked in banana leaves and rich spices	110
<b>Pier Eight Mezze</b> babaganoush, capsicum confit, hummus, spicy creamy feta, charred pita bread	100
<b>Grilled Octopus</b> braised and glazed, broccoli burnt butter, salsa virgin	130
<b>Wagyu Beef Mini Slider</b> charcoal bun, cheddar, pickles	130

# FRIES

<b>French Fries</b> served with smoked mayonnaise	65
<b>Dirty Fries</b> with cheese sauce, smoked beef, smoked mayonnaise	75
<b>Fully Loaded Fries</b> with cheese sauce, bolognese, jalapeño, smoked mayo	75

Prices are subject to 21% government tax & service charge.



# LIGHT & FRESH APPETIZERS

<b>Prawn Young Mango Salad</b> tossed in fish sauce, palm sugar, red chili, coriander	175
<b>Breaded Chicken Caesar Salad</b> crunchy romaine lettuce, slow cooked eggs, caesar dressing, brioche thyme croutons and parmesan tuile	135
<b>Roasted Beetroot Salad</b> Kintamani orange, pickled onion, romaine lettuce, fresh herbs, roasted walnut	135
<b>Nicoise Salad</b> seared tuna, edamame, cucumber, bell peppers, cherry tomatoes, eggs, green bean, anchovies	160
<b>Tenderloin Beef Carpaccio</b> parmesan, croutons, roquette, parsley, garlic dressing	180
<b>Gado-Gado</b> refined famous Indonesian mixed steamed vegetables, boiled eggs, soybean cake	95

# BURGERS & SANDWICHES

Side of fries with mayo or tossed lettuces in house dressing

<b>Pier Eight Club Sandwich</b> charcoal grilled marinated chicken, fried egg and aged cheddar, crisped bacon, tomato lettuce, mayo	185
<b>8 Hours Smoked Beef Brisket</b> home-smoked USA beef brisket, caramelized cabbage and onion, cheese sauce dill pickle on crusted sour dough	210
<b>Crispy Chicken Caesar Wrap</b> crispy breaded chicken, caesar dressing, tomato salsa, romaine lettuce, parmesan	185
<b>Prime Beef Burger</b> tempura onion ring, smoked paprika mayo, secret cheese sauce, brioche bun dill pickle spears and condiments Add: Crispy Bacon 45	230
<b>Crispy Chicken Ranch Burger</b> super crunchy chicken, secret cheese sauce, tomato salsa, lettuce, smoked ranch sauce	180

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# INDONESIAN FLAVORS

<b>Iga Colomadu</b> grilled pork spareribs, fall of the bone, roasted peanut sauce, pickled cucumber, steamed rice	<b>180</b>
<b>Ayam Betutu Bakar</b> banana leaf char grilled chicken, cassava leaves, shallot-chili relish, sambal mbe, steamed rice	<b>170</b>
<b>Ikan Kakap Sambal Kecombrang</b> crispy skin seared barramundi, ginger flower sambal, fresh kemangi and coconut rice	<b>180</b>
<b>Sate Campur</b> beef, chicken, minced prawn and fish on lemongrass skewers, roasted peanut sauce slivered shallot and chili relish	<b>170</b>
<b>Mie Goreng Seafood</b> wok-fried egg noodles with prawns, assorted seafood, egg and cucumber pickles	<b>160</b>
<b>Nasi Goreng Kampung</b> fried chicken, fried eggs, sambal, prawn crackers, cucumber pickles	<b>160</b>

## PIER EIGHT

### EVENING SIGNATURE PLATTER

Freshest seafood caught at sundown by the local fishermen  
marinated with Sulawesi flavors and chargrilled to order

Available daily from 6.00 – 10.00 pm

**SANUR BAY SEAFOOD BARBECUE**      **250 / person – min. 2 persons**  
tiger prawns, red snapper, bonito tuna, reef fish, squid, crab and clams  
assorted salsas, relishes and sambal, steamed jasmine rice, marinated long beans  
and Balinese shredded coconut salad

# MEAT ON CHARCOAL

Available daily from 6.00 – 10.00 pm

Lamb Chop	350
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## Selection From O'Connor Farm

Angus Rib Eye (250 gr)	400
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Angus Tenderloin (200 gr)	450
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Beef Tomahawk (1 kg)	1,800
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served with your choice of fries or parmesan potato wedges, bearnaise and special Chef's sauce

# WESTERN FLAVORS

Salmon Filet, Cripky Skin Seared	265
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cauliflower and burnt butter puree, vegetables confit "piperade"

Grilled Spring Chicken	170
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garlic and herb roasted potatoes, small side salad, smoked paprika coulis

Fish and Chips	170
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Beer-battered fish and chips, aioli, side of salad

# PASTA & RISOTTO

<b>Spaghetti Aglio e Olio</b> toasted garlic, flaked chili, white wine, parmesan cheese Add: Jumbo Prawns 45 / pc	135
<b>Tagliatelle Bolognese</b> minced beef ragout in tomato sauce, béchamel and parmesan cheese	175
<b>Penne Carbonara</b> crisped pancetta, egg yolk, cracked black pepper, parmesan cheese	175
<b>Mushroom Risotto</b> arborio rice, wild mushroom fricassee, truffle oil, parmesan cheese	200

# ASIAN SPECIALTIES

<b>Pad Thai</b> classic stir-fried flat rice noodle, prawn, bean sprouts, fish sauce, tamarind, crushed peanuts	175
<b>Steamed Barramundi Fillet</b> with superior soy sauce, shredded ginger, coriander, lime, steamed rice	190
<b>Prawn Laksa</b> beancurd, bean prouts, flat rice noodle in red chili coconut curry, lemongrass and lime	175
<b>Sichuan Pepper Beef Tenderloin</b> with plenty of dried chili, cashew nuts over crispy noodles, bok choy, red onion	265
<b>Butter Chicken</b> tomato curry butter sauce with a blend of spices and herbs, paratha flatbread	195
<b>Lamb Rogan Josh</b> braised lamb with garlic, ginger and aromatic spices, jeera cumin rice	235

# PIZZA, WOODSTONE-BAKED

**Margherita** 140

light tomato sauce, mozzarella cheese, fresh basil

**Frutti Di Mare** 180

light tomato sauce, prawns, calamary, garlic cream, tarragon, mozzarella

**Quattro Formaggi** 180

Parmesan cream sauce, gorgonzola, fontina, mozzarella

**Diavola** 180

light tomato sauce, mozzarella, spicy smoked paprika salami

**Capricciosa** 180

light tomato sauce, mozzarella, ham, artichokes, mushrooms, kalamata olives

## PIZZA: INDONESIAN INSPIRATIONS

**Sanur Seafood Sambal Matah** 180

prawns, squid, fish, slivered shallot-chili relish – spicy, green sambal, mozzarella

**Ayam Betutu Arjuna** 180

turmeric spread, shredded grilled chicken, water spinach, lightly cheese dusted

**Beef Rendang** 180

iconic braised beef, shredded, grilled red chili, rendang mayo, mozzarella

# DESSERTS

<b>Chocolate Mousse, Cashew Nut Brittle</b> vanilla whipped cream, speculous biscotti	100
<b>Pineapple Caramelia</b> vanilla ice cream and seasalt caramel	100
<b>Exotic Fruit Panna Cotta</b> coconut and white chocolate soft cream, passion espuma	100
<b>Pisang Goreng</b> fried banana, vanilla ice cream, hot chocolate cinnamon sauce	100
<b>Seasonal Tropical Fruits Platter</b>	80
<b>Artisanal Gelato</b> flavors of the day	45 / scoop

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# COCKTAILS

150

## Barracuda

rum, galliano, pineapple juice, lime juice

## Cold Brew Coffee Martini

vodka, bar-made cold brew coffee liqueur

## Tom Collins

gin, lemon juice, simple syrup, club soda

## The Green Changer

gin, leafy green, lemon, citrus husk honey

## Cinnamon Kefir Colada

rum, pineapple, strawberry, cinnamon, milk kefir

## Sabrosa

tequila, jalapeno, orange, passion fruit, lemon, saline

## Monkey Man

whisky, banana liqueur, balinese spice, lemon

## Campari Spritzer

Campari, gin, elder flower, botanical wine, lemon, tonic water

# SPRITZER JUG

350

## Tropical Thunder

rum, strawberry shrub, balinese spice, lemon, coconut water

## Botanic G&T

gin, botanicals wine, elderflower, lemon, tonic water



# PREMIUM COCKTAILS

180

## Rock Sour

Jim Beam, Amaretto Disaronno, fresh lemon juice, syrup, foamee

## Cucumber Cooler

Smirnoff vodka, triple sec, kafir lime cordial, fresh cucumber & mint leaves, sparkling wine

## Lychee Bianca

Gordon Dry Gin, dry vermouth, lychee liqueur, fresh lime

## Monster

Bacardi Light Rum, Captain Morgan Spiced Rum, sambuca, fresh orange & lemon juice, cinnamon syrup, dark falernum, grenadine, bitter

# FRESH JUICE

50

Banana, Carrot, Dragon Fruit, Orange, Papaya, Pineapple, Strawberry, Watermelon, Mango (Seasonal), or mix as your favorites

# FRUIT MOCKTAIL

60

## Botanical Garden

spirulina, elder flower, mint, apple, passion fruit, pineapple

## Dragonfly

dragon fruit, watermelon, strawberry, lemon, lychee

## Mango Tango

mango, strawberry, pineapple

## SOFT DRINK

35

Coca Cola, Coca Cola Zero, Tonic Water, Soda Water  
Sprite, Fanta Strawberry

## KEFIR SMOOTHIES

60

Banana Strawberry  
Pineapple Passion  
Mango Mint  
Dragonberry

## HEALTHY CHOICES

60

**Pier Green**

green apple, cucumber, celery, ginger, and lemon

**C.O.A.G.**

carrot, orange, apple, ginger

## WATER

**Natural Water**

380ml / 750ml

40 | 75

**Sparkling Water**

380ml / 750ml

40 | 75

# TEA & COFFEE

45

English Breakfast, Earl Grey, Green Tea Jasmine, Peppermint,  
Chamomile

Espresso, Double Espresso, Black Coffee, Cappucino, Latte,  
Flat White

# BEERS

Bintang	65
Bintang Crystal	65
Bali Hai	60
Heineken	80
Konig Ludwig Weissbier	85
Sapporo	95
Asahi	95

# HOUSE WINES

## **Piccini Prosecco**

Sparkling Brut, Italy

900 | 190

## **Valdivieso**

Sparkling Brut, Chile

775 | 160

## **Vina Cousino Macul**

Chardonnay, Chile

750 | 155

## **White Monkey**

Sauvignon Blanc, New Zealand

775 | 160

## **Ponte Doc Delle Venezie**

Pinot Grigio, Italy

750 | 155

## **G7 The 7<sup>th</sup> Generation Estate**

Cabernet Sauvignon, Chile

750 | 155

## **Gato Negro**

Pinot Noir, Chile

700 | 150

## **Roche Mazet**

Merlot

775 | 160

## **G7 The 7<sup>th</sup> Generation Estate**

Rose, Chile

750 | 155

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