

ME Wild Air NU

STARTER

BITES

SOUP

VEGETARIAN

PASTA

CAESAR SALAD WITH CHICKEN/PRAWN

Fresh baby romaine lettuce served with crispy beef bacon, croutons, shaved parmesan cheese and Classic Caesar salad dressing.

KALE SALAD

Local kale, couscous, apple red and green, fried bean cake, red cabbage, red chili big and lemon balsamic vinaigrette.

TUNA AVOCADO TARTAR

Crispy parmesan cheese, avocado, tuna sashimi, green oil.

CALAMARI RING

Classic local recipe of crispy flash fried calamari ring with sea salt and dry chili.

CHICKEN WINGS

Marinated fried chicken wings served with Thai sauce and tartar dressing

SOP BUNTUT

Oxtail soup, served with steamed rice, sambal soto and bitternut Crackers.

TOM YUM GOONG

Spicy Thai Seafood soup.

STIR FRY VEGETABLES

Stir Fry Vegetables mixed with fried tofu and served with steamed rice

STEAMED TOFU & VEGETABLES

Steamed Tofu topped with vegetables and served with pesto sauce

EGGPLANT ROLLATINI

Thin sliced of roast vegetarian eggplant rolled with minced tofu and topped with tomato sauce

TERIYAKI BOWL

Organic salad, cucumber, slice carrot, corn, onion, avocado and teriyaki sauce

PASTA SELECTION SPAGHETTI OR FETTUCCINE

choice:

Seafood Aglio E Olio 
Wagyu Beef Bolognese
Creamy Mushroom

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WESTERN SAVORY

ASIAN DELIGHT

WILD AIR BURGER 🍷

Grilled Beef Burger, beef bacon, grilled onion, cheese, gherkin and fries.

WAGYU BEEF 🍷🍷

200 gr tokusen wagyu beef served with mashed Potato, shitake mushroom, broccoli, baby carrot and shallot pepper au jus.

SALMON COUSCOUS 🍷

Pan seared salmon, broccoli pure, couscous, buttered vegetables, carrots gel and finished with saffron sauce.

ROAST CHICKEN IN KOMBUCHA SOUBISE SAUCE 🍷

Roast chicken leg with mashed potato, vegetables and the best extract kombucha soubise sauce

BARBEQUE PORK RIBS

Grilled Pork Ribs with kombucha barbeque sauce, mashed potato and bedugul organic salad

AYAM BAKAR PLEcing 🍷

Grilled chicken leg with classic chef sauce and served with steamed rice and morning glory

PORK BELLY CABAI GARAM 🍷🍷🍷🍷

Chili salt Pork belly topped with our amazing onzen egg

GINDARA YELLOW CURRY 🍷🍷

Pan seared Gindara fish served with Vegetables, shimeji mushroom, gindara skin crackers, tobiko, yellow soy curry, green oil and steamed rice on the side.

KUNG PAO CHICKEN 🍷🍷

Wok fried chicken with dry chili, vegetables, cashew nut and served with steamed rice

PAD THAI 🍷🍷

Wok fried flat rice noodles with prawn, bean sprout, peanuts, fish sauce and lime

CRISPY DUCK 🍷🍷

Deep fried crispy duck with vegetables tossed In Balinese secret recipe served with steamed rice and trio sauce

GAROUPA STEAM FISH (300^{gr}-500^{gr}) 🍷

Thai dish of steamed garoupa fish

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PIZZA

PIZZA

- Margherita Pizza
- Hawaiian Pizza
- Pepperoni Pizza
- White Cheese Pizza

DESSERT

MORINGA PANNA COTTA

Moringa Panna cotta, moringa gel, crumbled biscuit, micro sponge, meringue.

CHOCOLATE LAVA CAKE

With fruits salsa and ice cream.

COOKING SHOW

CHOCOLATE LAVA CAKE

Live dessert facing art on the table

TIRAMISU

Tiramisu, meringue, icing sugar, cookie crackers.

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BREAKFAST

ADDITIONAL

MORNING FRIED RICE

Wok fried rice with vegetables, shredded egg, Fried chicken, and prawn crackers.

FLYING FRIED NOODLES

Indonesian wok fried noodles with caisim carrot, white cabbage and topped with shredded egg and prawn crackers.

KAAMALA BEST SCRAMBLED

Best Scrambled served with sour dough and top with tobiko, sour cream, grissini stick and parmesan cheese

CRISPY EGG BENEDICT

Choice of Beef or fork bacon, chicken sausage, mashed Potato, crispy poach egg, hollandaise sauce and tobiko

BIG BREAKFAST

2 free range eggs with pork or beef bacon, chicken sausages, baked beans, grilled tomato sautéed mushrooms, sourdough, and mashed Potato

BUBUR AYAM

Chicken porridge with boiled egg, fried shallot, leek, celery, yellow soy on the side and prawn crackers.

CHORIZO OMELETTE

Eggs mixed with spices chorizo, mushroom, red onion, tomato, mixed Capsicum and served with kale garlic sauce, mashed potato and beef or pork bacon and chicken sausages.

BISMA CEREAL

Choice of : corn flakes, coco crunch, milo ball and served with fresh milk, chocolate croissant and plain croissant, soft roll, unsalted butter and homemade jam.

SMASHED AVOCADO WITH FETA

Sliced sour dough topped with smashed avocado, garlic kale salad, beef or pork bacon, tomato cherry and crumbled feta cheese, poach egg, mashed potato, grilled tomato and smashed avocado

BURRITO BREAKFAST

Scramble eggs, beef or pork bacon, chicken sausage, avocado, tomato, mozzarella cheese, Bedugul garden salad and served with chili jam, chili mayo and corn salsa

AVO TOAST

Sliced avocado on sourdough topped with poach egg, garlic kale salad, crumbled feta cheese, beef or pork bacon, cheddar cheese and radish

BEEF BACON PORK BACON

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SWEETS

PANCAKE

Choice of: plain, pandan, chocolate pancake served with caramelized banana, micro sponge, tropical fruits and ice cream.

FRENCH TOAST

French toast served with tropical fruits, micro sponge, chocolate sauce, crumble cashew nut and ice cream

WAFFLE

Choice of: plain or chocolate waffle served with icing sugar, strawberry fruit, mango sauce, granola, and ice cream.

TOAST WITH VANILLA & CHOCOLATE BUBBLE

Toast topped with vanilla sauce, chocolate sauce, and chocolate bubble

SMOOTHIE/ GRANOLAS

KAAMALA IN A BOWL

Purple dragon fruit, mango, strawberry, honey, mint leaf, lime juice, granola and soy milk

TROPICAL JUNGLE FRUIT

Mixed jungle fruit, creamy homemade honey yogurt topped with star fruit, grapes, strawberry, mint leaf and granola

MANGGO GRANOLA

Homemade mango yogurt topped with banana, tamarillo, honey, mint leaf and granola

PROMO

FLYING COFFEE PROMO

Authentic Flying Cappuccino or Americano served with Chocolate roll or plain croissant

MENU

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WILD AIR

PICNIC

SECRET GARDEN

HOTPOT & BBQ

Portion for 2 persons

SECRET GARDEN BBQ

Minimum 2 person

- Beef
- Chicken
- Beef sausages
- Prawn
- Calamari
- Onion
- Capsicum
- Mushroom
- Mixed green salad

Sauces:

- Black paper
- Teriyaki
- Barbeque

HOT POT NOODLE

Minimum 2 persons

- Noodle
- Bok coy
- Carrots
- Enoki Mushroom
- Shitake Mushroom
- Leek
- Prawn
- Sausages
- Chicken

TOM YUM GOONG

Minimum 2 person

- Prawn
- Calamari
- Mahi-mahi fish
- Button mushroom
- Enoki mushroom
- Baby corn
- Noodles
- Shallot Hot chili
- Tomato
- Lemon grass
- Lime leaf
- Galangal
- Coriander leave

MENU

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BAR

CHAMPAGNE

DUVAL LEROY BLANC DE BLANCS
DUVAL LERY FEMME DE CHAMPAGNE BRUT

SPARKLING WINE

SABABAY ASCARO PROSECCO
SABABAY MOSCATO DE BALI

WHITE WINE

SHEARWATER
Sauvignon Blanc
BODEGA NORTON COLLECCION
100% Torrontes
ASTROLABE FARM RIESLING
Dry Riesling
FANTINEL BORGIO TESIS
Chardonnay
MASET DEL LEO ORIGEN BLANCO – CATALUNYA
Macabeo, Parellada, Xarel lo
MAN FREE - RUN
Chenin Blanc

RED WINE

MONKEY PUZZLE
Merlot
MAN BOSSTOK
Pinotage
GIGONDAS LAVAU
50% Grenache, 40% Syrah, 10% Mourvèdre
RHONE VILLAGE LAVAU
Vallee du Rhone
SHEARWATER
Pinot Noir
GABBIANO
Chianti IL Cavaliere Italy
ENVYFOL G.S.M
Pays D'OG French

WINE BY GLASS

WHITE WINE
SABABAY WHITE VELVET
RED WINE
SABABAY BLACK VELVET

MOCKTAILS

MANGGO MULE
Mango, cucumber, lime, honey, top with Ginger beer Foam
FRUITY LEMONADE
Light Orange, pineapple, guava, and lime juice top with sprite
ASIAN SPARKLER
Passion fruit syrup, pineapple juice, lime juice
WILD BLUE SKY
Blue lagoon syrup, orange and lime juice and lychee fruit
TROPICAL VIBE
Passion fruit, coconut water, caramel, pineapple and lime juice
COCO - NUT JUNGLE
Coconut water, orgeat syrup, lemon juice, top with tonic water
STRAWBERRY BUBBLE GUM
Bubble gum syrup, strawberry syrup, lime and apple juice

SIGNATURE COCKTAILS

JUNGLE GINGER BEER
Gin, lemongrass, lime, ginger, sugar, egg white top with ginger beer foam
TIRAMIZU COCKTAIL
Vodka, amaretto, baileys, cooking cream
STRAWBERRY BITTER SPLASH
Gin, strawberry, orange, honey, top with ginger beer foam
PIRATES LOVE
Refreshing balance with combination Spice Rum, Snake fruit shrub, Balinese spice syrup, lemon and Tonic water
PISANG RAI
Rich and Fruity Cocktail by White Rum, banana liqueur, pandan syrup, lemon and pineapple juice
JALAPENO AGRIO
The sovory of ingredient base on Tequila, triple sec, jalapeno, lime and pineapple juice
BUBBLE GUM CLUB
Fruity Cocktail in a shake of Gin, Raspberry puree, bubble gum syrup, lemon juice and angostura bitter

COCKTAILS

STRAWBERRY DAIQUIRY
FROZEN/CLASSIC
Light Rum, Strawberry, lime juice
MARGARITA
FROZEN/CLASSIC
Tequila, triple sec, lime juice
RED/WHITE SANGRIA
Red/White wine, triple sec, sprite, with tropical fruit
WILD NEGRONI
Gin, sweet vermouth, campari
STRAWBERRY MOJITO
Light rum, sugar, Strawberry, lime, mint leaf, soda



MENU

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VODKA

SMIRNOFF
BELVEDERE
GREY GOOSE
RUSSIAN STANDARD IMPERIA
RUSSIAN STANDARD PLATINUM 100
ABSOLUT

GIN

GORDON'S GIN
BEEFEATER LIMITED EDITION
MONKEY 47
TANQUERAY 10

RUM

CAPTAIN MORGAN SPICE
PLANTATION 3 STAR
BACARDI
MYERS DARK

TEQUILA

CRYSTAL SQUARE TEQUILA
JOSE CUERVO
SIERRA TEQUILA REPOSADO
OLMECA EXTRA AGED
HERRADURA PLATA

AMERICAN WHISKY

JIM BEAM
JACK DANIEL'S
MAKERS MARK
GENTLEMAN JACK
WILD TURKEY RARE BREED

SCOUT WHISKY

MARTELL VSOP
HENNESSY VSOP

OTHER WHISKEY

CANADIAN CLUB
JAMESON IRISH WHISKEY

SCOTCH WHISKY

CHIVAS REGAL 12
JOHNNIE WALKER RED LABEL
JOHNNIE WALKER BLACK LABEL
MONKEY SHOULDER
DEWARS 15
CHIVAS REGAL 18
BALLANTINE'S 17

BRANDY & COGNAC

GLENLIVET 12
GLENFIDDICH 12
JURA 12
GLENMORANGIE 10
TALISKER STORM 10
BALVENIE 12YO TRIPLE CASK
MACALLAN LUMINA

LOCAL SPIRIT

ARAK BALI

LIQUEUR & OTHERS

MIDORI
BOOLS BLUE CURACAO
KAHLUA
DRAMBUIE
BOLS TRIPLE SEC
BOLS AMARETTO
MARTINI DRY
BAILEYS
DRY VERMOUTH
SWEET VERMOUTH
APEROL
JAGERMEISTER
CAMPARI
COINTREAU



MENU

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SOFT DRINK

AQUA REFLECTION STILL
AQUA REFLECTION SPARKLING
COCA-COLA
DIET COKE
SPRITE
TONIC WATER
SODA WATER

BEER

BINTANG SMALL
BINTANG BUCKET (4 Bottles)
HEINEKEN

MILKSHAKE

VANILA
STRAWBERRY
BANANA
CHOCOLATE

FRESH JUICE

HONEY DEW
WATERMELON
PAPAYA
STRAWBERRY
FRESH YOUNG COCONUT

HOT/ICED CHOCOLATE

CHOCOLATE
CHOCOGATTO
Vanilla Ice cream top with Hot Chocolate

FLAVORED TEA

LYCHEE ICED TEA
STRAWBERRY ICED TEA
PEACH ICED TEA
PASSION FRUIT ICED TEA
ELDER FLOWER ICE TEA
LAVENDER ICE TEA
PINK GRAPE FRUIT ICE TEA
BLUE LAGOON ICE TEA
GRENADINE ICE TEA
ROSE ICE TEA
ALMOND ICE TEA

REFRESHMENT TEA

BALI GREEN TEA
COLD RELIEF
TRADITIONAL MASALA CHAI
EARTHY GINGER

HOT/ICED COFFEE

ESPRESSO
AMERICANO
MOCCACINO
CAPPUCCINO
CAFE LATTE
TARO LATTE
GREEN TEA LATTE
RED VELVET LATTE
AVOGATTO
Vanilla Ice cream top with Americano