



FINNNS
VIP
BEACH CLUB

DINING

STARTERS

BREAD BASKET 55

6 pieces of warm bread (2 sourdough slices, 2 multigrain rolls, 2 mini-baguettes)
served w butter

TUNA CRUDO **GF** 95

raw tuna slices, topped w pomelo, green olives, cherry tomato, shallots, mint, parsley & olive oil

OYSTERS 95

6 locally sourced fresh oysters. Served w lemon, red wine vinegar & shallots, soy sauce w rice vinegar

BEEF TARTARE **GF S** 155

knife cut Australian tenderloin prepared & tossed w traditional tartare condiments, olive oil, egg yolk & crostini

BEET 'N' GOAT CHEESE 85

whipped white honeyed goats cheese w heirloom beetroot, radish, wafers & baby herbs

BURRATA 115

fresh cow's milk burrata, artichoke, marinated zucchini, young leaves, olive oil & balsamic glaze

WATERMELON SALAD **VR GF** 115

watermelon, cucumber, red onion, capsicum, feta cheese, romaine lettuce, parsley, mint, oregano

CAESAR SALAD **GF** 95

romaine lettuce, half mollet egg, bacon, pangrattato, capers, parmesan & caesar dressing

w anchovies +25

BUNS & WRAPS served with hand cut fries

VIP BURGER **S** 185

double beef patty, mac sauce, double cheese, pickles, onions & lettuce on a sesame seed bun

FRIED CHICKEN BURGER 175

crispy chicken breast, double cheese, pickles, mayo & lettuce

SMOKED SALMON & EGGPLANT **GF** 185 RELISH WRAP

house-smoked salmon, eggplant relish, whipped cream cheese, tomato, daikon, capers, cucumber, romaine lettuce & dill

GRILLED TUNA BUN 175

seared tuna, cherry tomato, baby potato, green bean, Kalamata olives, quail egg, lettuce, shallots & red wine dressing

FALAFEL WRAP **GF VR** 155

herb infused chickpea fritters, lemon tahini, tabouli, cashew hummus, shaved lettuce & garlic sauce

PANUOZZO

freshly baked warm sourdough

PANUOZZO CAPRESE 125

tomato, bocconcini, rucola, pesto & balsamic

CHICKEN PANUOZZO 115

shredded chicken breast, feta cheese, beetroot, avocado, hard-boiled egg, rucola & spicy mayo

BURRATA & PROSCIUTTO **S** 175

shaved prosciutto, fresh burrata, aioli, rucola & olive oil

SMOKED SALMON 175

house-smoked salmon, roasted mushrooms, Swiss cheese & rucola

GF GLUTEN FREE
S VIP - SIGNATURE

VR VEGAN
VR VEGAN ON REQUEST

Prices are in 000' Rupiah and subject to 10% Government tax and 7% service charge

TAPAS PLATES

MIXED OLIVES GF V	85
Kalamata & Sicilian variety, warmed & marinated	
ROASTED MIXED NUTS GF	65
local roasted nuts, tossed in a house blended spice mixture	
HOUSE PICKLES GF V	55
assortment of pickled organic vegetables & seeds	
FALAFEL GF V	75
flash fried chickpea falafel, garlic sauce, mint & coriander	
ROQUEFORT PAPILLION NOIR & LAVOSH	95
imported French blue cheese, homemade lavosh cracker & sultana jam	
ROSEMARY FRENCH FRIES V	65
shoe-string fries topped w fresh rosemary, sea salt & black pepper, served w vegan aioli	
CHAR-GRILLED SQUID GF	95
char-grilled local caught squid w mint, garlic & candle nut crumble, garlic sauce, chili & black pepper	
CHICKEN PÂTÉ S	85
organic chicken liver pâté, w sourdough & red wine glaze	
DIPS AND BREAD V	85
homemade hummus, baba ganoush & olive tapenade served w za'atar bread & lavosh	
FISH RILLETTES	95
fresh herbs, spring onion, shallot, mustard, sour cream, tomato, capsicum, pink peppercorn, toasted sourdough & micro herb salad	
CREAMY POTATO GF	55
extra virgin olive oil whipped & pureed potato	
MIXED LEAVES V	55
mixed variety picked & torn organic leaves w chardonnay vinaigrette	
POLENTA CHIPS	85
golden fried polenta, topped w lemon zest & fresh herbs. served w tomato & parmesan aioli	
ROASTED VEGETABLES GF V	65
locally sourced roast vegetables, w olive oil, fresh herbs & citrus	
STEAMED RICE GF V	15

TO SHARE (for 2 to 3 people)

GRILLED PRAWN PLATTER GF S	415
15 butterfly cut prawns broiled w a Louisiana inspired butter, on a bed of organic greens, citrus & fresh herbs	
DELI CUT PLATTER	295
prosciutto, cooked ham, lonzino, coppa, duck liver mousse, house-pickles, gherkin, chilled butter & toasted sourdough	
ARTISAN CHEESE PLATTER	295
a selection of farmhouse A.O.C cheeses: Brie, Roquefort Papillon Noir, Comte Bande Verte, fresh goat cheese, served w house-made breads, crackers, fresh fruits, raw honey & toasted cashew	
FRITTO MISTO	295
polenta crusted assortment of prawn, squid, mahi-mahi, zucchini, eggplant, pumpkin, lemon, served w lemon wedge & saffron aioli	

RISOTTO E PASTA All our pasta is homemade

RISOTTO AI FUNGHI GF	145
assorted mushrooms, parmesan cheese & truffle oil, topped w balsamic seared king oyster mushroom, button mushroom, shimeji mushroom & micro basil	
RISOTTO AI CALAMARI GF	175
risotto cooked in "prawn stock", topped w freshly grilled squid & parmesan cheese	
TORTELLONI CON RICOTTA	185
soft-centred egg yolk tortelloni & burnt butter, cashew, ricotta tortelloni, served w sautéed pumpkin, dried orange-sage butter sauce & rucola	
SPAGHETTI SHIMEJI, MISO & CHILI V	125
vegan spaghetti, roasted shimejis, tossed in our miso, chili, garlic sauce. Finished w cashew nuts, fresh coriander & a squeeze of lime	
SPAGHETTI ALLO SCOGLIO S	195
sautéed local fresh seafood of prawns, calamari & mussels w a light olive oil, garlic, chili & tomato sauce. Finished w fresh herbs & black pepper	
SPAGHETTI ALLA CARBONARA	145
an authentic carbonara w sautéed speck & pancetta, cream, parmesan & egg yolk tossed w house-spaghetti	
FETTUCCINE AL RAGU DI MANZO	165
slow cooked traditional beef sauce, simmered w fresh tomato, basil & olive oil. Finished w herbs & parmesan	

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WOOD FIRED PIZZA (28CM)

MARGHERITA tomato sauce, mozzarella, fresh bocconcini	145	REGINA tomato base, mozzarella, chiffonade ham, sliced button mushroom, Kalamata olive, oregano, finished w parmesan & cracked black pepper	165
LEBANESE  Baba ganoush, za'atar, fresh tomato, Kalamata olives, mint, spicy oil	145	SALSICCIA DI POLLO tomato base, mozzarella, house-chicken sausage, confit celery, caramelized onion, oregano, roasted paprika, finished w chili flakes & celery leaves	165
5 FORMAGGI cream base, mozzarella, Emmental, Grana Padano, goat cheese & gorgonzola	165	CARBONARA cream & egg base, mozzarella, minced bacon, shaved white onion, finished w sour cream	165
BURRATA  a whole fresh burrata on pesto base, mozzarella, Grana Padano, fresh rucola & cashew nuts	155	SALMONE salsa rosa base, mozzarella, house-smoked salmon roast cauliflower, red onion, shredded zucchini, dill pesto, parmesan, caper, preserved lemon, finished w stracciatella, dill, watercress & olive oil	175
CRUDO E BURRATA a whole fresh burrata & prosciutto on pesto base, mozzarella, Grana Padano, fresh rucola & cashew nuts	185		
DIAVOLA tomato base, mozzarella, chorizo picante & spicy oil	165		

KIDS MENU | 155

GRILLED CHICKEN & MASH

grilled chicken breast fillet, served w mashed potato & baby carrot

CHEESE & TOMATO PIZZA

hand tossed artisan dough, mozzarella cheese, tomato sauce & olive oil

SPAGHETTI BEEF BOLOGNESE

house-made spaghetti, served w a slow cooked beef sauce

HAND BATTERED FISH & CHIPS

battered line caught mahi-mahi fillet, fries, lemon & tartar sauce



HAM & CHEESE TOASTIE

shaved smoked leg ham & cheddar cheese between white toast

CHEESE BURGER & CHIPS

all beef patty, American cheese, burger sauce & French fries

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SUSHI BAR

Items from our Japanese kitchen may be served at a different time to other menu items.

◆◆◆◆◆ SASHIMI ◆◆◆◆◆

Tuna Sashimi (6 pcs) sliced yellowfin tuna & daikon radish	85
Salmon Sashimi (6 pcs) sliced fresh Norwegian salmon & daikon radish	105
Mixed Sashimi Medium (4 pcs each) sliced tuna, salmon & butterfish	145
Mixed Sashimi Large (5 pcs each) F sliced tuna, salmon, butterfish & snapper	255

◆◆◆◆◆ TEMPURA ◆◆◆◆◆

Prawn Tempura (5 pcs) prawn, daikon oroshi & tentsuyu	165
Yasai Tempura (2 pcs each) V shitake mushrooms, onions, eggplant, bell peppers, sweet potato & tentsuyu	75

◆◆◆◆◆ SUSHI SET ◆◆◆◆◆

Sushi Moriawase F (Sushi nigiri platter 8 pcs) tuna, snapper, salmon, butterfish, prawn, tamagoyaki, tobiko & unagi	145
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◆◆ SUSHI A LA CARTE (2PCS) ◆◆

Tuna	35	Unagi	55
Salmon	55	Prawn	55
Butterfish	25	Egg omelette	25
Snapper	35	Tobiko	45

◆◆◆◆◆ MAKI / ROLLS (6PCS) ◆◆◆◆◆

Tuna	75	Cucumber V 	55
Salmon	95	Avocado V 	55

◆◆◆◆◆ JAPANESE BOX FOR 1 OR 2 PEOPLE ◆◆◆◆◆

Yakitori wakame salad / tamagoyaki 2pcs tuna roll 6 pcs / nigiri salmon 2 pcs 2 chicken yakitori skewers w pickles & condiments	165
Gyoza edamame / tamagoyaki 2 pcs philadelphia roll 6 pcs / nigiri tuna 2 pcs butterfish sashimi 2 pcs 3 chicken gyoza w pickles & condiments	185

Tempura edamame / tamagoyaki 1pc spicy tuna roll 6 pcs / nigiri butterfish 2pcs tuna & salmon sashimi 2 pcs each prawn & vegetable tempura w pickles & condiments	205
Teriyaki F wakame salad / tamagoyaki 1pc prawn tempura roll 6 pcs / nigiri unagi 2 pcs mixed sashimi (tuna, salmon, butterfish) 2 pcs each chicken teriyaki w green leaves, pickles & condiments	255



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SUSHI BAR

DRINKS

SAKE

160^{ML} - BOTTLE



ICHINOKURA "Mukansa Extra Dry"

Honjozo - Fukui +10

light, very dry and smooth with savoury flavour notes and crisp acidity.

250 1,150 (700ml)



UMENOYADO "GIN"

Junmai Daiginjo - Nara +1

*fruity rice flavours, clean taste, deep aromas
2010 - 2012 Monde Selection Gold Award*

375 1,450 (720ml)



IICHIKO

Mugi Shochu - Kyushu

mineral, quite light and sharp, notes of pure spring water

350 1,750 (700ml)



CHOYA

Classic Umeshu - Kyoto

extra intense sweet / sour flavour

250 1,350 (650ml)

TEA



ORGANIC TEA BY BREW ME

CHAMOMILE / ROYAL EARL GREY / ORIENTAL GREEN TEA

MINTY BREEZE

55

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KITCHEN

mumbai

KITCHEN

Items from Mumbai Kitchen may be served at a different time to other menu items.

Rice & Naan are available seperately

Chicken Tandoori | GF | 165

chicken thigh marinated in yoghurt & tandoori spices, cooked in tandoor w pickled shallots, fresh coriander, ginger chutney, mint chutney, raita & lime wedge

Chana Dal | VR GF | 75

fragrant yellow split peas w yoghurt, fried onions & fresh coriander

Tikka Paneer Masala | GF | 95

house-made paneer cheese in a turmeric, tomato & onion sauce topped w fresh coriander & lemon wedge

Rogan Josh | GF F | 195

Kashmiri aromatic braised lamb in a rich spiced fragrant sauce

Beef Vindaloo | GF | 245

braised Wagyu beef brisket slow cooked in a spicy & aromatic sauce

Butter Chicken (Chicken Makhani) | GF | 145

chicken thigh slow cooked in a rich tomato & cashew sauce w a drizzle of cream & fresh coriander

Chickpea Ragda | V GF | 75

slow cooked chickpeas in a rich fragrant sauce w onion, potato & tomato, served w papadums

Basmati Rice | GF | 45

fragrant basmati rice

ROTI & NAAN (1 piece)

Roti Canai | 55

traditional grilled roti w butter, served w dahl

Naan | VR | 45

traditional roti w butter, cooked in tandoor

Garlic Naan | VR | 45

traditional roti w garlic & herb melted butter, cooked in tandoor

Cheese Naan | 65

traditional roti w melted cheese & butter, cooked in tandoor

Cheese & Garlic Naan | 65

traditional roti w melted cheese, garlic & butter, cooked in tandoor



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vegan



TAPAS PLATES

MIXED OLIVES	85
Kalamata & Sicilian variety, warmed & marinated	
HOUSE PICKLES GF	55
assortment of pickled organic vegetables & seeds	
FALAFEL GF	75
flash fried chickpea falafel, garlic sauce, mint & coriander	
DIPS AND BREAD	85
homemade hummus, baba ganoush & olive tapenade. served w za'atar bread & lavosh	
ROSEMARY FRENCH FRIES	65
shoe-string fries topped w fresh rosemary, sea salt & black pepper, served w vegan aioli	
EDAMAME (200gr) GF	55
warm soy beans, sea salt, Shichimi Togarashi	
YASAI TEMPURA (2 pcs each)	75
shitake mushrooms, onions, eggplant, bell peppers, sweet potato, tentsuyu	
CHICKPEA RAGDA GF	75
slow cooked chickpeas in a rich fragrant sauce w onions, potatoes & tomatoes, served w papadums	
CHANA DAL VEGAN GF	65
fragrant yellow split peas, fried onions & fresh coriander	
MIXED LEAVES GF	55
ROASTED VEGETABLES GF	65
STEAMED RICE GF	15

SALADS

BEET 'N' CASHEW CHEESE GF	85
whipped cashew cheese w heirloom beetroot, radish, wafers & baby herbs	
WATERMELON SALAD GF	95
watermelon, cucumber, vegan feta cheese, red onion, capsicum, romaine lettuce, parsley, mint & oregano	

BUNS & WRAPS

BEYOND BURGER BEYOND MEAT	185
Beyond beef patty, homemade soft bun, grilled onions, tomato, gherkins, lettuce, vegan aioli, tomato ketchup & mustard. Served with hand cut fries & vegan aioli	
BEYOND HOT-DOG BEYOND MEAT	175
Beyond sausage, homemade soft bun, fried onions, gherkins, tomato ketchup & mustard. Served with hand cut fries & vegan aioli	
FALAFEL WRAP GF	155
herb infused chickpea fritters, lemon tahini, tabouli, cashew hummus, shaved lettuce & garlic sauce	

WOOD FIRED PIZZA (28CM)

LEBANESE	145
Baba ganoush, za'atar, fresh tomato, Kalamata olives, mint & spicy oil	
BEYOND PEPPERONI & CHEESE BEYOND MEAT	195
Beyond spicy sausage. vegan mozzarella cheese, tomato sauce & chili oil	
TURKISH S OMNI	165
Omni spicy mince, spread on our pizza dough, topped w fresh coriander, parsley lemon zest, chili, green capsicum & served w lemon wedges	

PASTA

OMNI BOLOGNESE OMNI	155
Omni minced bolognese, tossed in house spaghetti finished w vegan parmesan	
OMNI CARBONARA S OMNI	155
sautéed Omni strip, cooked in white wine and cashew cream sauce & vegan parmesan tossed in house-spaghetti	
SPAGHETTI SHIMEJI, MISO & CHILI	125
vegan spaghetti, roasted shimejis, tossed in our miso, chili, garlic sauce. Finished w cashew nuts, fresh coriander & a squeeze of lime	

DESSERTS

DESSERTS

TIRAMISU S	85
mascarpone, lady fingers, espresso, coffee liquor, Amaretto & cocoa powder	
FRUIT PLATE GF V	75
sliced seasonal fresh fruits	
NUTELLA CREPE	95
w young banana, Nutella, vanilla gelato & cocoa nib crumble	
COCONUT PANNA COTTA V S	75
passionfruit gel, granola wafer, toasted coconut, mint, basil & lemon	
STRAWBERRY MELBA	75
hand-picked strawberries, Chantilly cream, vanilla gelato tuile & raspberry sauce	
SAFFRON CRÈME BRULÉE	85
imported saffron & vanilla infused crème brulée w pistachio nut & homemade almond biscotti	
7 SINS OF CHOCOLATE	95
decadent chocolate-caramello cake, served w warm white chocolate-coconut sauce, whipped mascarpone & cocoa nib crisp	