



OUR CHEFS

Dorin Schuster

Corporate Chef and Group F&B Director

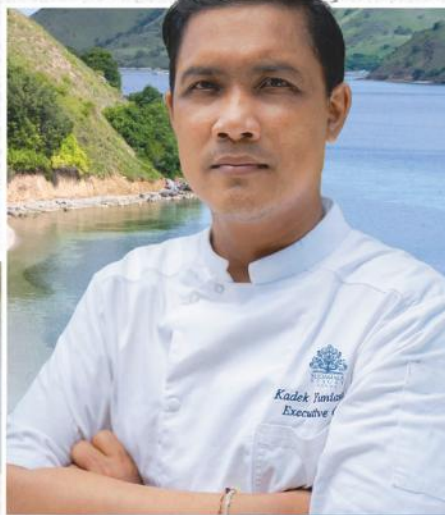
Visionary culinary leader and certified Masterchef known for creating innovative world-class dining experiences. His cuisine is modern European with contemporary overtones.



Kadek Yuniantara

Executive Chef Sudamala Resort, Sanur

Infusing fresh energy and excitement into the culinary offerings at Sudamala Resort, Sanur, Chef Kadek Yuniantara delivers dining experiences that embody the rich cultural heritage with a passion for blending creativity and authenticity.



Juandi

Executive Chef Sudamala Resort, Senggigi

Chef Juandi's approach celebrates the rich diversity of Indonesian cuisine, highlighting traditional tastes and components to create a unique dining experience. Drawing inspiration from local produce, he skillfully incorporates influences from various Indonesian regions, particularly Sasaknese cuisine, renowned for its bold use of spices and fresh elements. Each dish reflects the depth and authenticity of Indonesia's culinary heritage.



Sabtashar Dianata Sjahbana

Cluster Executive Chef Sudamala Resort, Komodo & Sudamala Resort, Seraya

Chef Dian brings the soul of Indonesian cuisine to life through a refined blend of tradition and innovation. With global experience and deep roots in Javanese and Lombok flavors, he crafts dishes that celebrate bold spices, local heritage, and heartfelt storytelling—creating a truly memorable dining experience.

LUNCH



STARTER

CORN RIB (V) 65

Triple cooked sweet corn, spicy honey sauce

PRAWN SPRING ROLL 95

Sweet chili sauce

SALT AND PEPPER CALAMARI 110

Deep fried calamari, sriracha mayonnaise

BALINESE CHICKEN SALAD 75

Shredded chicken, shallots, kaffir lime, lemongrass, chili, extra virgin coconut oil

THAI BEEF SALAD 120

Medium grilled beef with cucumber, cherry tomato, shallot, tomato, coriander, mint leaf, chili, fish sauce, lime juice

CAESAR SALAD

Baby romaine, bacon, focaccia crouton with a choice of

Free – range chicken breast 95

King prawn 125

GADO GADO PETANI (V) 90

Indonesian steamed mixed vegetables with peanut sauce

SOUP

ROAST PUMPKIN SOUP (V) 75

Pure creamy pumpkin, focaccia crouton

TOM YAM GOONG 115

Prawn, mushroom, lemongrass, chili and lime

SOTO AYAM 95

Free - range chicken breast, egg, glass noodles, cabbage, yellow chicken broth

PASTA & PIZZA

PENNE ALL ARRABBIATA (V) 90

Tomato sauce, olive oil, chili

TAGLIATELLE AL RAGU 115

Classic minced beef with tomato sauce, herbs, parmesan cheese

PIZZA MARGHERITA (V) 105

Tomato, mozzarella, basil and cheese

PIZZA BIANCA (V) 105

Garlic, mozzarella, parmesan cheese, fresh herbs

PIZZA FRUITI DI MARE 135

Tomato, seafood, fresh herbs

SANDWICHES

CLUB SANDWICH 145

Grilled chicken, egg, bacon, tomato, baby romaine, French fries

STEAK SANDWICH 165

Ciabatta, grilled striploin of beef, caramelized onion, cheddar cheese, honey mustard, French fries

CREAMY TUNA WRAP 95

Papaya, yogurt, romaine lettuce, egg, fresh herbs, French fries

GRILLED VEGETABLE FOCACCIA (V) 145

Zucchini, tomato, eggplant, sun dried tomato, pesto, mozzarella, rucola, French fries

WAGYU BURGER 145

Wagyu beef patty, bacon, romaine lettuce, tomato, gherkin, onion jam, cheese, honey mustard sauce, sesame seed bun, French fries

MAINS

CATCH OF THE DAY 165

Garden salad, citrus dressing, extra virgin olive oil, potato

FISH AND CHIPS 115

Fried dory, lemon aioli, seaweed dip, French fries

CHICKEN BREAST 140

Oven roasted free -range chicken breast, aubergine caviar, roast potatoes, natural jus

MIE GORENG 110

Authentic Indonesian fried noodles with chicken, vegetables, prawn and sunny side egg

NASI GORENG SUDAMALA (S) 150

Authentic Island fried rice with chicken, prawn, vegetables, emping melinjo crackers, acar pickles, fried egg

RED CHICKEN CURRY 150

Braised chicken in Thai red curry spices, white rice

SATE CAMPUR 165

Chicken, beef, and pork satay, peanut sauce, acar pickles, rice cake

SAMBAL UDANG 150

King prawns with tomato relish in spicy coconut cream, Sautéed water spinach, steamed rice

RENDANG SAPI 165

Braised shin shank with Rendang spices, cassava leaf, emping melinjo, steamed rice

Prices quoted in IDR '000' and subject to 21% government tax and service charge
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DINNER



APPETIZER

YOUNG PAPAYA SALAD 125

Green papaya, carrot, cherry tomato, coriander, chili lime, peanuts, grilled prawn

TUNA TATAKI (S) 90

Ginger shallot relish, micro greens

SPICY PRAWNS 125

Prawn tempura with Sriracha mayonnaise

THAI BEEF SALAD 120

Medium grilled Striploin of beef, cucumber, cherry tomato, shallot, tomato, coriander, mint leaf, chili, fish sauce and lime juice

CAESAR SALAD

Baby romaine, bacon, focaccia crouton with a choice of

Free – range chicken breast 95

King prawn 125

GADO GADO PETANI (V) 90

Indonesian steamed mixed vegetables with peanut sauce

SOUP

SOTO PESMOL (S) 110

Betawi spiced coconut soup, assorted seafood

TOM YAM GOONG 115

Prawn, mushroom, lemongrass, chili, lime

SOTO AYAM 95

Free - range chicken breast, egg, glass noodles, cabbage, rich yellow chicken broth

PASTA

PRAWN LINGUINI (S) 145

Prawn oil, garlic, konbu, ginger, spring onions, chili flakes

CREAMY SALMON RADIATORI 135

Cold smoked salmon in creamy sauce, parmesan cheese

PENNE ALL ARRABBIATA (V) 90

Tomato sauce, olive oi, chili, parmesan cheese

TAGLIATELLE AL RAGU 115

Classic minced beef, with tomato sauce, fresh herbs, parmesan cheese

SPAGHETTI AGLIO E OLIO (V) 115

Garlic, extra virgin olive oil, chili, parsley, parmesan cheese

PAPPARDELLE 155

Beef cheek, mushroom ragout, garlic fresh herbs and parmesan cheese

MAINS

BRAISED BEEF CHEEK (S) 275

Organic baby vegetables, mashed potatoes, natural jus, pea shoots

BABI KECAP 165

Braised pork belly in sweet soy sauce, baby bok choy, steamed rice

NASI GORENG KAMBING (S) 350

(for 2 person)

Island fried rice with "Wagyu" braised lamb shank, emping melinjo crackers, chimichurri, natural jus

AYAM BETUTU (S) 150

Traditional Balinese flavored free range chicken, cassava leaves, sweet & spicy tempe, sambal matah, steamed rice

IKAN BAKAR SANUR 155

Marinated barramundi fillet with Balinese spices, aromatic vegetables, lemongrass salsa, steamed rice, chili sauce

AYAM TIMBUNGAN 140

Traditional cooked chicken in bamboo with Balinese spices, lemongrass salsa, white rice, chili sauce, steamed rice

BUNTUT BAKAR 175

Twice cooked beef oxtail, steamed white rice, sambal, emping melinjo crackers, acar pickles

NASI CAMPUR SUDAMALA 125

Sop labu, ayam betutu, satay lilit ayam, urab pakis, krupuk ayam, chicken liver & potato, sambal embe

STEAMED BARRAMUNDI 155

Asian greens, spicy nam chim, steamed rice

FROM THE GRILL

TENDERLOIN 295

STRIPLOIN 295

BARRAMUNDI 175

SALMON FILLET 285

TUNA 175

CHICKEN BREAST 140

Sauce : Black pepper/mushroom / beurre blanc / bbq

Side : Potatoes (Mashed potatoes / French fries) or white rice, sautéed vegetables

SIDES

SAUTÉED VEGETABLES 45

MASHED POTATO / FRENCH FRIES 45

POTATO WEDGES 45

WHITE RICE 45

EXTRA SAUCE 45

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DESSERT

CHOCOLATE CRÈME BRÛLÉE 100

Vanilla ice cream

LEMON TART 95

Classic meringue

FRESH TROPICAL FRUIT PLATTER 55

Seasonal fruits, mango sorbet

DADAR GULUNG 60

Pandan crepes with coconut and jackfruit,
palm sugar sauce, grilled pineapple

BANANA FRITTERS 65

Vanilla ice cream and palm sugar



DRINKS

HOT COFFEE

Americano | Cappuccino | Espresso
Flat White | Latte | Long Black | Macchiato

HOT TEA

Chamomile | Darjeeling | Earl Grey
English Breakfast | Green Tea | Jasmine
Oolong | Peppermint

ICED COFFEE AND TEA

ICED COFFEE

Espresso, simple syrup

ICED CAFÉ LATTE

Espresso, milk, simple syrup

ICED CAPPUCINO

Espresso, milk, simple syrup

ICED CARAMEL LATTE 60

Espresso, milk, salted caramel,
simple syrup

45 ICED TIRAMISU LATTE 60

Espresso, milk, tiramisu, simple syrup

ICED TEA 30

30 Black tea, simple syrup

LEMON ICED TEA 40

Black tea, lemon, simple syrup

LYCHEE ICED TEA 45

Black tea, lychee syrup, lime juice

45 MANGO ICED TEA 45

Black tea, mango syrup, lime juice

50 FRAPPÉ 60

Avo frappé | chocolate
Strawberry | vanilla

50 AFFOGATO 60

Espresso, vanilla ice cream

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DRINK LIST



WATER

Equil Natural

Equil Sparkling

Sudamala Water

SOFT DRINK

Coke | Coke Zero | Soda Water

Sprite | Tonic Water

FRESH JUICE

Orange | Papaya | Pineapple | Strawberry

Watermelon | Lime | Mango

Dragon Fruit | Banana

FRESH YOUNG COCONUT

MOCKTAIL

GINGERITO

Ginger, lime chunk, mint leaves,
simple syrup, soda water

GINGER ORANGE BLAST

Ginger, orange, lime juice, simple syrup, soda water

KEMANGI DREAM

Orange juice, pineapple juice, lime juice,
kemangi, simple syrup

SANUR GLORY

Orange juice, grenadine, sprite

SQUASH (ORANGE | LEMON)

Orange | Lime juice, soda water, simple syrup

STRAWBERRY IN LOVE

Strawberry, basil, lime chunk, soda water, simple syrup

VIRGIN MOJITO

Lime chunk, mint leaves, simple syrup, soda water

BEER

BINTANG

BINTANG CRYSTAL

BINTANG RADLER

HEINEKEN

SUMMER PALE ALE, ISLAND BREWING

IPA, BLACK SAND BREWERY

KURA KURA, ISLAND ALE

Small | Large

35 | 55

55 | 65

25

40

45

45

60

SIGNATURE COCKTAIL

CUCUMBER COOLER

Gin, cucumber, pineapple, sweet sour

MANGOSTEEN

Rum, Mangosteen skin, lime juice

GOLD RUSH

Whiskey, lime juice, honey

SANUR SUNRISE

Tequila, orange juice, grenadine

CLASSIC COCKTAIL

APEROL SPRITZ

Aperol, sparkling wine, soda water, orange

COSMOPOLITAN

Vodka, triple sec, cranberry juice, lime juice

DAIQUIRI

(Regular | Strawberry | Mango)

Rum, Lime Juice, Simple Syrup

ESPRESSO MARTINI

Vodka, coffee liqueur, espresso, simple syrup

MOJITO

(Regular | Coconut | Lychee)

Rum, lime chunk, mint leaves, simple syrup, soda water

LONG ISLAND ICE TEA

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

LYCHEE MARTINI

Vodka, lychee liqueur, lychee juice, lime juice

MARGARITA

(Regular | Strawberry | Mango)

Tequila, triple sec, lime juice, simple syrup

PINA COLADA

Rum, coconut liqueur, pineapple,
pineapple juice, coconut milk, simple syrup

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WINE LIST



BUBBLE

	Small	Large
TWO ISLANDS PROSECCO, INDONESIA	105	600
TAITTINGER BRUT RESERVE, FRANCE		2,200
BILLECART-SALMON BRUT RESERVE, FRANCE		3,250

WHITE

TWO ISLANDS SAUVIGNON BLANC, INDONESIA	105	600
TWO ISLANDS PINOT GRIGIO, INDONESIA	105	600
TWO ISLANDS CHARDONNAY, INDONESIA	105	600
LA LA LAND PINOT GRIS, AUSTRALIA		700
OHAI GRAVELS SAUVIGNON BLANC, NEW ZEALAND		1,000
SANTA CAROLINA BARRICA SELECTION CHARDONNAY, CHILE		1,200
TYRRELL'S OLD WINERY CHARDONNAY, AUSTRALIA		1,400
VILLA ANTINORI BIANCO TOSCANA IGT, ITALY		1,400
TRIMBACH GEWÜRZTRAMINER, ALSACE		1,800
LOUIS JADOT BOURGOGNE CHARDONNAY, FRANCE		2,100

ROSÉ

TWO ISLANDS ROSE, INDONESIA	105	600
EGUIGAL, CÔTES DU RHÔNE, FRANCE		1,200

RED

TWO ISLANDS SHIRAZ, INDONESIA	105	600
TWO ISLANDS CABERNET MERLOT, INDONESIA	105	600
TWO ISLANDS RESERVE CABERNET SAUVIGNON, INDONESIA	135	650
WOLF BLASS SHIRAZ CABERNET, AUSTRALIA		800
TENUTE ROSSETTI CHIANTI, ITALY		900
TYRRELL'S OLD WINERY CABERNET SAUVIGNON, AUSTRALIA		1,000
BRANCOTT ESTATE PINOT NOIR, NEW ZEALAND		1,200
SANTA CAROLINA ESTRELLAS CARMENERE, CHILE		1,200
VILLA ANTINORI ROSSO TOSCANA IGT, ITALY		1,300
TORBRECK CUVEE JUVENILES GRENACHE, MATARO, SHIRAZ, AUSTRALIA		1,500
LOUIS JADOT BOURGOGNE PINOT NOIR, FRANCE		2,100

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