



Nio Beach Restaurant

LUNCH MENU





EDGE OF WILDNESS™

Please do inform the waiter/waitress of your special preferences or any allergies & dietary intolerances. Ingredients are sourced locally and subject to availability may can change without notice.



Small Plates


CHARGRILLED CALAMARI SKEWERS 
Chili butter and mint salsa verde

SOFT SHELL CRAB  
Green mango, cashew and coriander salad

KABOKU OMAKASE TEASER PLATE
A sample of what our Japanese restaurant has to offer

KOREAN STYLE CHICKEN WINGS
Sweet sour cabbage and sesame slaw

LEMON AND LIME TUNA TATAKI
Ponzu, sesame and spring onion




LOBSTER & PRAWN BRIOCHE 
Tomato-chili concasse, salmon roe, dill and spring onion

Wellness Options


MISO SOUP  
Tofu, spring onion and seaweed in a miso broth

POKE BOWL
Sushi rice, nahm jim, tamari, cucumber, fennel, seaweed, broad beans and avocado


OPTION // today's fresh catch or tofu & tempe 

GREEN PAPAYA SALAD   
Peanuts, chili, coriander, tomato with a zesty lime dressing





QUINOA SUPER FOOD SALAD  
Chick peas, fire roast greens, orange and wild rocket


SUMBA ORGANIC GARDEN SALAD 
With lemon dressing and hand torn sourdough croutons



MOZZARELLA SALAD  
Tomato, buffalo mozzarella and basil chimichurri



BUDDHA BOWL 
Roast local pumpkin, selected garden vegetables, couscous, kangkung, spring onions, lemon zest and extra virgin olive oil


Asian Inspired

INDONESIAN PRAWN CURRY    
Lime leaf, galangal, tumaric, coconut, cream curry

AYAM TALIWANG 
Spiced and grilled half chicken, chop cucumber, string bean and tomato salad with lime dressing

NASI GORENG  
Chicken and prawns, sate, prawn cracker with fried egg and peanut sauce

MIE GORENG  
Chicken and prawns, sate, prawn cracker, with fried egg and peanut sauce

"UNAGI" DON 
Sweet sesame and soy glazed & grilled eggplant and spring onion

ZUCCHINI 
Miso glazed zucchini and spring onion

EDGE OF WILDNESS™

 VEGETARIAN  VEGAN  CONTAIN NUTS  CONTAIN SHELL FISH  GLUTEN FREE  SPICY  CONTAIN PORK



Wood Oven Pizza & Pasta

PRAWN TAGLIATELLE

Cherry tomatoes, rosemary, ginger, chili and garlic

GARLIC PIZZA BREAD

Garlic, olive oil and mozzarella

MARGARITA PIZZA

Tomato, mozzarella and basil

PEPPERONI PIZZA

Tomato base, mozzarella, pepperoni and basil

SEAFOOD PIZZA

Spicy tomato base, mixed fresh seafood and mozzarella

Flame Grilled*

DOUBLE SMASH BEEF BURGER

Fried onions, homemade pickles, American cheese and fries

NIO CLASSIC BEEF BURGER

lettuce, tomato, pickles, bacon, American cheese, tomato ketchup, fries and crispy onion rings

CHARGRILLED CHICKEN BURGER

lettuce, tomato, pickles, caramelized onion jam, fries and crispy onion rings

* All burgers are served in a toasted brioche bun

PERI PERI HALF GRILLED CHICKEN

With cauliflower and onion creme

CHARGRILLED OCTOPUS

With citrus potato, sunblush tomato and olive salad

TOMAHAWK STEAK**

1.5kg aged black angus beef, truffle fries, corn on the cob, grilled asparagus and beef jus

** Rp 1,300++ surcharge to your room.

Please allow 30min preparation time

Hand Pressed Flour Tacos*

SLOW COOKED BBQ PORK SHOULDER

Sweet n' spicy cabbage salad, lettuce and jalapeno

FRESH FISH OF THE DAY

Cajun spiced yogurt, pickle red onion and cabbage slaw with coriander

HONEY BBQ SHREDDED JACKFRUIT

Shredded red cabbage, coriander and jalapeno

CHARGRILLED CHICKEN

Sweetcorn, chili, shredded cabbage with chipotle mayo

* All Tacos are served with guacamole and horseradish soured cream

EDGE OF WILDNESS™

 VEGETARIAN

 VEGAN

 CONTAIN NUTS

 CONTAIN SHELL FISH

 GLUTEN FREE

 SPICY

 CONTAIN PORK





Sides

CHARGRILLED CORN 'RIBS' BLACK MAYO
Parmesan and lime

GRILLED ASPARAGUS
With tomato sauce, capers and shallots

STEAMED WHITE RICE

GLAZED BABY CARROTS  
Date and maple coconut yogurt, toasted
pine nuts and sage

FRENCH FRIES

TRUFFLED PARMESAN FRENCH FRIES

Wellness Juices & Smoothies

ENERGIZER SHOT
Carrot, ginger, lime and turmeric

BEET BLAST
Beetroot, ginger, orange and local honey

SUMBA BREEZE
Papaya, orange and local honey

SOURSOP SMOOTHIE
Yogurt, milk, soursop and local honey

NIHI BANANA LASSI
Yogurt, milk, local honey, lime juice and turmeric
powder

FRESH FRUIT JUICES
Orange, pineapple, watermelon, papaya, carrot or
young coconut

Little Hatchlings

PANKO CHICKEN TENDERS
With Fries

LITTLE MARGARITA PIZZA 

CRISPY BATTERED FISH GOUJONS
With Fries

BAKED MAC & CHEESE 

SCRAMBLE EGG ON TOAST 

CHEESE TOASTY 

**MASHED OR DICED STEAMED
VEGETABLES**  

Desserts

KEY LIME PIE BAR 
Pomegranate sorbet and basil

SALTED CARAMEL & CHOCOLATE SUNDAE 
Ice cream, brownies, hazelnut praline and sea-salt

CLASSIC PISANG GORENG 
White chocolate ice cream and cinnamon sugar

CRÈME BRULÉE 
Ginger and lime leaf burnt cream

HOMEMADE ICE CREAM OR SORBET
Chocolate, vanilla, raspberry, coconut, mango,
pistachio and hazelnut

HOT COOKIE DOUGH 
Vanilla ice cream and biscoff crumble

EDGE OF WILDNESS™

 VEGETARIAN

 VEGAN

 CONTAIN NUTS

 CONTAIN SHELL FISH

 GLUTEN FREE

 SPICY

 CONTAIN PORK



Wine by the glass

Sparkling (125ml)

NV PONTE VINO BIANCO FRIZZANTE, PROSECCO, IT	RP. 220
NV VEUVE CLIQUOT, BRUT, RÉSERVE, CHAMPAGNE, FR	RP. 850

White

2021 FANTINEL, BORGO TESIS, PINOT GRIGIO, FRIULI-VENEZIA GIULIA, IT	RP. 250
2022 ROCHE MAZET, PAY D'OC, SAUVIGNON BLANC, FR	RP. 250
2022 VINA COUSINO MACUL, CHARDONNAY, CL	RP. 230

Rosé

2021 ALÌE, AMMIRAGLIA, TUSCANY, IT	RP. 350
2021 CHÂTEAU D'ESCLANS, WHISPERING ANGEL, CÔTES DE PROVENCE, FR	RP. 450
2021 MONTADO ROSADO, FINCA CONSTANCIA, ES	RP. 200

Red

2021 LUIS FELIPE, EDWARDS, RESERVA, PINOT NOIR, MAULE VALLEY, CL	RP. 280
2020 SUSANA BALBO, BEN MARCO, MALBEC, UCO VALLEY, AR	RP. 300
2020 LE GRAND NOIR, CABERNET SAUVIGNON, FR	RP. 220
2022 JJ. MCWILLIAM, SHIRAZ, AUS	RP. 230

Dessert (75ml)

2017 VIÑA AROMO, ARTEMISA, LATE HARVEST, MUSCAT OF ALEXANDRIA, ITATA VALLEY, CL	RP. 330
2015 DOW'S, LATE BOTTLED VINTAGE, PORT, DOURO, PT	RP. 450



Non-Alcoholic Elixirs

DR. JUICE

Beetroot, orange, carrot, cardamom

EDEN GARDEN

Cucumber, mint, basil, celery, coconut water, lime

SPICY BOOSTER

Jasmine iced tea, pineapple, ginger, soda water

MELLOW DRAGON

Watermelon, dragon fruit, orange, grenadine, mint

PANDANIHI

Pandan tea, turmeric, lime, soda water

FRESH JUICES

Tangerine, watermelon, pineapple, dragon fruit

Classic Cocktails

CAIPIROSKA

Smirnoff Vodka, lime, white sugar

RP. 230

APEROL SPRITZ

Aperol, prosecco, soda water

RP. 230

WHISKEY SOUR

Jim Beam, fresh pressed lime juice, simple syrup, egg white/vegan foam

RP. 230

OLD FASHIONED

Jim Beam, bitters, simple syrup

RP. 230

MARGARITA

El Jimador, Cointreau, fresh pressed lime juice, simple syrup

RP. 230

COSMOPOLITAN

Smirnoff Vodka, Cointreau, cranberry juice, pressed lime juice

RP. 230

Signature Cocktails

TUAK NAS KALENG

Home-distilled pineapple moonshine, fermented pineapple brew, active charcoal, hazelnut cordial

RP. 300

BARREL AGED NEGRONI

Tanqueray gin, campari, antica formula rosso vermouth

RP. 300

PULAU NAGA SUMBA

Dragon fruit infused rum, coconut water, jackfruit emulsion

RP. 300

HUGO-SUMBA

Gin, Elderflower cordial, prosecco, tonic water, lime

RP. 300

ORGANIC GARDEN

Infused hibiscus gin, thyme, mint, lime, Sumbanese ginger, soda water

RP. 300

NIHIMAICAN

Spiced cinnamon rum, cointreau, pineapple, papaya, lime

RP. 300