



# 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

**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, Ponzu sauce, 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

### MARGHERITA 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

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🌱 VEGAN

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🔥 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 MARGHERITA 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

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## Wine by the glass (125ml)

### *Sparkling*

NV PONTE VINO BIANCO FRIZZANTE, PROSECCO, ITALY	RP. 280
NV DUVAL-LEROY, BRUT, RÉSERVE, CHAMPAGNE, FRANCE	RP. 750

### *White*

2021 FANTINEL, BORGO TESIS, PINOT GRIGIO, FRIULI-VENEZIA GIULIA, ITALY	RP. 290
2019 OHAU GRAVELS, SAUVIGNON BLANC, SINGLE VINEYARD, NEW ZEALAND	RP. 300
2023 ANDREW PEACE, MASTERPEACE, CHARDONNAY, AUSTRALIA	RP. 280

### *Rosé*

2021 ALÌE, AMMIRAGLIA, TUSCANY, ITALY	RP. 380
2023 MAISON SAINT AIX, OTEAUX D'AIX-EN-PROVENCE, FRANCE	RP. 380
2021 MONTADO ROSADO, FINCA CONSTANCIA, SPAIN	RP. 220

### *Red*

2021 LUIS FELIPE, EDWARDS, RESERVA, PINOT NOIR, MAULE VALLEY, CHILE	RP. 280
2020 SUSANA BALBO, BEN MARCO, MALBEC, UCO VALLEY, ARGENTINA	RP. 300
2020 LE GRAND NOIR, CABERNET SAUVIGNON, FRANCE	RP. 240
2022 JJ. MCWILLIAM, SHIRAZ, AUSTRALIA	RP. 230

### *Dessert (75ml)*

2017 VIÑA AROMO, ARTEMISA, LATE HARVEST, MUSCAT OF ALEXANDRIA, ITATA VALLEY, CHILE	RP. 230
2015 DOW'S, LATE BOTTLED VINTAGE, PORT, DOURO, PORTUGAL	RP. 440



## 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

### SHAMAN DANCE

Bombay Sapphire infused Kemangi, lemongrass, kemangi, lemon juice, simple syrup, ginger ale

RP. 300

### ICE ROEJAK

Tequila infused chili, pineapple, lime juice, mango puree, tabasco

RP. 300

### COCO PEDAZ

Spice Gold Rum, coconut puree, lime juice, cinnamon syrup, soda water

RP. 300

### BREAKFAST AT NIHI

Gordon's Gin, peanut butter, dry vermouth, orange juice, watermelon, lime juice

RP. 300

### SUMBA 75

Gordon's Gin, lime juice, prosecco, hibiscus syrup

RP. 300

### EARLY CHRISTMAS

Spiced Gold rum, Hypocras, lemon juice, simple syrup

RP. 300