



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.



Wellness Options

CHEF MIXED SALAD

Baby romaine, green lentil, tomato, watermelon, cucumber dill yogurt, vinaigrette

ORGANIC GARDEN

Green salad, asparagus, beans, broccoli, cherry tomato, lemon olive oil

BURRATA

Char grilled tomato and watermelon, burrata, basil pesto and balsamic reduction

MISO SOUP

Tofu, spring onion and seaweed in a miso broth

BUDDHA BOWL

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

POKE BOWL

Sushi rice, nahm jim, tamarind, cucumber, fennel, seaweed, edamame and avocado

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

GREEN PAPAYA SALAD

Peanuts, chili, coriander, tomato with a zesty lime dressing

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

Sandwich & Wraps

NIO DOUBLE SMASH BEEF BURGER

Fried onion lettuce, tomato, homemade pickles, American cheese and fries

NIO CLASSIC BEEF BURGER

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

CRISPY CHICKEN BURGER

Crispy fried chicken, lettuce, cabbage and carrot slaw, Algerian sauce, cheddar cheese

PHILLY CHEESE STEAK

Thin sliced grilled of our best quality barley-fed meat, caramelized onion, capsicum, American cheese

PANINI

Char grilled vegetables, pesto, oregano, yellow cheddar cheese, french fries

SLOW-COOKED

BBQ PORK SHOULDER

Sweet n' spicy cabbage salad, lettuce and jalapeno

EDGE OF WILDNESS™

 VEGETARIAN

 VEGAN

 SPICY

 DAIRY

 CONTAIN NUTS

 CONTAIN PORK

 CONTAIN SHELL FISH

 CONTAIN GLUTEN



Asian Inspired

INDONESIAN PRAWN CURRY 🍲 🐞

Lime leaf, galangal, turmeric, coconut, cream curry

AYAM TALIWANG 🍲

Spiced and grilled half chicken, chopped cucumber, string bean, and tomato salad with lime dressing

NASI GORENG MORINGA 🍲 🥥

Chicken, prawn cracker, fried egg, chicken satay, peanut sauce

BEEF BLACK PEPPER 🍲

Stir-fry thin slice of marinated beef, capsicum, onion, black pepper sauce

MIE GORENG 🍲 🥥 🥥

Chicken and prawn, sate, prawn cracker, with fried egg and peanut sauce

OXTAIL DON 🍲

Oxtail, udon noodles, onsen egg, spring onion, nori dust

BEEF KATSU 🍲

Breaded beef wagyu, japanese curry, potato, carrot, steam rice

Sides

CHARGRILLED CORN 'RIBS' BLACK MAYO 🍷

Parmesan and lime

GRILLED ASPARAGUS GRATIN 🍷

With tomato sauce, capers and shallots

CRISPY ONION RINGS 🍲

STEAMED WHITE RICE

PARMESAN FRENCH FRIES 🍷

Flame Grilled*

PERI PERI HALF GRILLED CHICKEN 🍷 🍲

With cauliflower and onion creme

CHARGRILLED OCTOPUS

With citrus potato, sunblush tomato and olive salad

FISH TACOS 🍷 🍲

Catch of the day fish, Cajun spiced yogurt

BROCCOLI 🍷 🥥

Burnt charred broccoli, Parmesan cheese, creamy tofu

SIRLOIN 🍷 🍲

Truffle mash, charred broccoli, thyme jus

Wood Oven Pizza & Pasta

VONGOLE 🍷 🍲 🥥

Spaghetti, fennel, capers, garlic, lemon, butter garlic bread

PENNE ARABIATA 🍷 🍲 🍲

Onion, garlic, marinara sauce, chili flakes, basil, sour dough

CAMEMBERT PIZZA 🍷 🍲

Cured salmon, apple relish, bechamel, baby romaine, mozzarella

AL FUNGI 🍷 🍲 🥥

Truffle oil, bechamel sauce, marinated mushroom

MARGHERITA PIZZA 🍲

Tomato, mozzarella and basil

PEPPERONI PIZZA 🍷 🍲 🥥

Tomato base, mozzarella, pepperoni and basil

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🌱 VEGAN

🍲 SPICY

🍷 DAIRY

🥥 CONTAIN NUTS

🥩 CONTAIN PORK

🐞 CONTAIN SHELL FISH

🍲 CONTAIN GLUTEN



Small Plates

KOREAN STYLE CHICKEN WINGS

Sweet sour cabbage and sesame slaw

BEEF KEFTEDES

Marinated Mediterranean minced beef, tomato oregano sauce, crumbled feta

LAMB KOFTA

Hummus, cucumber tzatziki

SOFT SHELL CRAB

Green mango, cashew and coriander salad

CHICKEN KARAGE

Fried chicken, spicy sweet soy, tar-tar sauce, Japanese slaw

CHAR GRILLED CALAMARI SKEWERS

Chili butter and mint salsa verde

Little Hatchlings

PANKO CHICKEN TENDERS

With Fries

CRISPY BATTERED FISH

With Fries

SCRAMBLE EGG ON TOAST

Cheese Toasty

CREAMY FETTUCCINE SAUSAGE

MASHED OR DICED STEAMED VEGETABLES

LITTLE SWEET PIZZA

Desserts

BANANA BROWNIE FOSTER

Pecan brownie, strawberry and banana caramel, vanilla ice cream

YUZU MATCHA CHEESE CAKE

Yuzu cheese cake, matcha ice cream, raspberry gel, chantilly

SEMIFREDO

Pistachio and strawberry frozen, strawberry gel, raspberry dried

EXOTIC PANACOTTA

Mango and passion, exotic compote

VANILLA CREAM BRULEE

Vanilla custard, fresh berries, raspberry gel, almond crumble

HOT COOKIES DOUGH

Raspberry oats cookies, vanilla ice cream

ICE CREAM

Vanilla, dark chocolate, strawberry, pistachio, biscof, durian

SORBET

Raspberry pomegranate, mango, passion, coconut, lemon, sour soup

SLICED FRUIT

Selection of local fruit with sorbet

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Wine by the glass (125ml)

Sparkling

NV LA GIOIOSA, PROSECCO TREVISO, ITALY	RP. 300
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

2023 FONTAINE ROSE, DOMINIQUE PORTET, YARRA VALLEY, AUSTRALIA	RP. 330
2023 MAISON SAINT AIX, OTEAUX D'AIX-EN-PROVENCE, FRANCE	RP. 380

Red

2023 VINA VENTISQUERO, RESERVA, PINOT NOIR, CASABLANCA VALLEY, CHILE	RP. 270
2020 SUSANA BALBO, BEN MARCO, MALBEC, UCO VALLEY, ARGENTINA	RP. 320
2022 REMOLE, MARCHESI FRESCOBALDI, TUSCAN BLENDS, TOSCANA, ITALY	RP. 290
2023 BODEGA SEPTIMA, CABERNET SAUVIGNON, AGRELO, ARGENTINA	RP. 250

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

RP. 230

Smirnoff Vodka, lime, white sugar

APEROL SPRITZ

RP. 230

Aperol, prosecco, soda water

WHISKEY SOUR

RP. 230

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

OLD FASHIONED

RP. 230

Jim Beam, bitters, simple syrup

MARGARITA

RP. 230

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

COSMOPOLITAN

RP. 230

Smirnoff Vodka, Cointreau, cranberry juice, pressed lime juice

Signature Cocktails

SHAMAN DANCE

RP. 300

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

ICE ROEJAK

RP. 300

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

COCO PEDAZ

RP. 300

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

BREAKFAST AT NIHI

RP. 300

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

SUMBA 75

RP. 300

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

EARLY CHRISTMAS

RP. 300

Spiced Gold rum, Hypocras, lemon juice, simple syrup