titik

dua

WEEKLY SPECIAL

MONDAY

30% off selected beers | 5-7 PM

WEDNESDAY

30% off all wine | All Day

THURSDAY

Free Dessert (with purchase of main & appetizer)
All Day

FRIDAY

2 for 1 signature cocktail | 5-7 PM

SUNDAY

50% off all coffee | 7-11 AM

DAILY SPECIAL

2 FOR 1 HAPPY HOUR

5 PM - 7 PM

POOLSIDE COCKTAIL

150 nett

Nunas Tirta
Gin, dry vermouth, lime juice, jasmine syrup

Merah Putih
Vodka, orange liqueur, apple, orange, lime juice, cinnamon syrup, red wine

Mecanang
Bourbon, bitter, apple, orange, cinnamon syrup

Lavender Sour
Lavender-infused gin, bitter, butterfly pea syrup, lime juice, egg white

Cucumber Smash
Gin, lemon juice, basil, simple syrup

Enzoni

Gin, bitters, lemon juice, red grapes, simple syrup

Hermosa Beach
Tequila, orange liquor, lime juice, basil, strawberry, simple syrup

Salty Bird
Rum, campari, pineapple juice, lime juice, salt

HOUSE WINE BY GLASS

150 nett

White Velvet Sababay, Bali, NV
Black Velvet Sababay, Bali, NV

BEER

Bintang	75 nett
Stark 1945	90 nett
Heineken / San Miguel Pale Ale	100 nett

BREAKFAST MENU

Breakfast 7 AM- 11 AM

COFFEE OR TEA

Choose one

(coffee)

Black Coffee, Espresso, Cappuccino or Cafe Latte
Add soy/almond milk +15K

(tea)
Herbal Tea or Black Tea

JUICE

Choose one

Minted Watermelon / Coconut Water / Today's Juice

PASTRY

Choose one

Banana Bread / Brioche / Chocolatine /
Plain Croissant
Serve with today's jam & breakfast butter

MAIN COURSE

Choose one

Bubur Bebek
Rice porridge, duck broth, pulled duck confit, duck yolk, shrimp crackers, fried shallot, celery, soybean

Smoothie Bowl
Dragon Fruit, soy milk, granola, banana, strawberry, chia seeds

Nasi Goreng Chicken or Vegetarian
Carrot, leek, spring onion, green peas, bitter crackers, pickles, sunny side up

Ubud Farm Breakfast
Two eggs -any style- grilled balsamic tomato, chicken sausage, local red bean al pomodoro, sauteed Mix mushroom & onion

Mushroom Eggs Benny
Homemade English muffin, garlic sauteed local spinach, mushroom duxelle, grlled tomatoes, poached eggs, classic hollandaise

Breakfast Sausage Muffin
Sunny side up, bacon, breakfast sausage, cheddar, baby rukola, ketchup

Nasi Uduk
Coconut fragrant rice, peanut sauce, shredded chicken, shrimp crackers, sweet tempe, preserved pindang egg, pickles

vegetarian gluten free pork

Please inform your server if you have any allergy or special dietary restrictions

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FOOD MENU

vegetarian gluten free pork

BITES

Veggie Tahini Dips 35
Celery, carrot, cucumber, zucchini, jícama, red paprika

Edamame 35
Ginger soy balsamic sauce

Straight Cut Cheese Fries 40
Melted mozzarella & cheddar cheese,
bacon bits, Titik Dua sauce

Mac & Cheese Balls 45
Stuffed mozzarella, feta cheese sauce

Buffalo Wings 55
Hot buffalo sauce, veggie tahini dips

Cheese Onion Rings 55
Stuffed mozzarella, tartar sauce

Bay Shrimp Cocktail 55
Avocado, tomato, cilantro, red onion, olive oil

PLANT-BASED

Braised Roots Vegetables Curry 65
Baby carrots, baby zucchini, baby turnips,
beetroot, "kelor" broth

Roasted Grilled Vegetables Wrapped in Filo Pastry 65
Eggplant, zucchini, tomato, urap Bali (long bean, green

sprout, coconut oil, roasted grated coconut), chili jam, mixed nuts

"Chile Relleno" Roasted Stuffed Red Pepper with Sayur Pakis 70
Inspired by Mexican "Chile Relleno", eggplant marmalade, "balado" Sumatran chili sauce, enoki mushrooms

Balinese Spices "Bumbu Bali" Vegetable Medley 75
Okra tempura, Japanese tofu, eggplant, baby corn, zucchini, red beans, dried tomatoes

Jackfruit Rendang with Quinoa 80
Button mushrooms, banana flower, baby beans, pumpkin, soybeans, roasted coconut flakes

SALADS

Chicken Parmesan 70
Baby romaine, cherry tomato, sunflower seeds, alfalfa sprout, sundried tomatoes, parmesan dressing

Quinoa and Pomelo 75
Wild rucola, cherry tomato, sundried tomato, sunflower seeds, alfalfa sprout, balsamic vinegar

Apple and Crispy Barramundi 75
Scallion, coriander, bean sprout, mint leaves, house dressing

Grilled Artichoke and Mozzarella 75
Wild rucola, sundried tomato, zucchini, eggplant, mixed nuts, balsamic soy dressing

Healthy Bowl 80
Quinoa, avocado, edamame, cherry tomato, cucumber, alfalfa sprout, pumpkin seeds, scallion, red radish, broccoli, purple cabbage, sesame seeds, ponzu dressing

BUNS

Pita Falafel 75
Tempe, chickpea, tomatoes, onion, purple cabbage, feta cheese, red chili, hummus, tahini

Rosemary Chicken Sandwich 80
Mixed seed bread, avocado, iceberg lettuce, jalapeno, chimichurri, potato chips

Smoked Cheese Burger 95
Smoked cheddar cheese, aromatic beef patty, smoked bacon, gherkin, jalapeno, caramelized onions, iceberg lettuce, tomato, straight cut fries

Slow Cooked Pork Bao 80
Barbequed pork belly, Steamed buns, pickle daikon, mint, coriander, red chili, kimchi

Hot Dog 85
Beef bratwurst, mozzarella & cheddar cheese, crispy bacon bits, coleslaw, caramelized onions, gherkin pickle, wholegrain mustard, straight cut fries

MEATS & SEAFOOD

Gochujang Pork Belly 95

Kimchi, spicy Korean sauce

Soy Ginger Steamed Grouper 100
Basil, leek, fish broth

Grilled Barramundi 100
Sautéed watercress "tumis kangkung", chili jam

Seafood Curry 105
Tuna, prawns, mussels, pineapple,
pearl eggplant, coconut curry

"Pepes Ikan" Steamed Snapper 110
in Banana Leaf
House red curry paste, mixed green salad,
lemon juice dressing

"Sop Buntut" Traditional 120
Indonesian Oxtail Soup
Beef oxtail, baby carrots, potatoes,
beef broth, "melinjo" paddy oat crackers

Beef Ribs Balado 200g 125
Coconut milk-based "sayur pakis" fern greens,
tomatoes and chili paste

Nasi Goreng
Vegetarian 55 / Chicken 60 / Seafood 75
Carrots, leek, chili, spring onions,
green peas, "melinjo" paddy oat crackers, pickles

Seafood Kwetiaw 75
Prawn, squid, tuna, bean sprout, mixed nuts,
leek, spring onions, coriander, red chili

SWEETS

Coconut Panna Cotta 45
Mango cubes, crusted coconut

Olive Cake 40
Candied orange, raspberry sauce

Cheese Cake 65
Balsamic strawberry, regal crust, mango curd

Flourless Chocolate Cake 55
Chocolate ganache, vanilla gelato, strawberry coulis

Tiramisu 40
Espresso-dipped lady finger, mascarpone cream

KIDS MENU

Nasi Goreng 35
Carrot, red chili, spring onion, green peas,
"melinjo" paddy oat crackers, pickle

Spaghetti Pomodoro 35
Tomato sauce, parmesan cheese

Fish & Chips 40
Battered Mahi – Mahi, tartar sauce

Chicken Fingers 40
Deep-fried chicken breast, straight cut fries

Mac & Cheese 50
Parmesan & mozzarella cheese

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**Prices in "000" Rupiah and subject to 21% tax and service charge*

DRINKS MENU

SIGNATURE COCKTAIL

Gin & Tea 120
Herbs and tea-infused gin, tonic water

Pineapple Margarita
Roasted pineapple-infused tequila, orange liquor, lime juice

Salak Negroni
Salak-infused sweet vermouth, gin

Cinnamon Espresso Martini
Cinnamon-infused vodka, coffee liquor, espresso shot

Smokey Godfather
Whiskey, almond liquor, smoked wood, caramelized pistachio stick

POOLSIDE COCKTAIL

Nunas Tirta 100
Gin, dry vermouth, lime juice, jasmine syrup

Merah Putih

Vodka, orange liqueur, apple, orange, lime juice, cinnamon syrup, red wine

Mecanang
Bourbon, bitter, apple, orange, cinnamon syrup

Lavender Sour
Lavender-infused gin, bitter, butterfly pea syrup, lime juice, egg white

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Enzoni
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Hermosa Beach
Tequila, orange liquor, lime juice, basil, strawberry, simple syrup

Salty Bird
Rum, campari, pineapple juice, lime juice, salt

BEER

Local Beers

Bintang	40
Stark 1945	50

Imported Beers

Heineken / San Miguel Pale Ale	65

WINE

glass bottle

WHITE

NV	White Velvet Sababay, Bali	85	400
2018	JJ McWilliam Pinot Grigio, New South Wales, Australia	120	550
2018	M.A.N. Free-Run Chenin Blanc, Coastal Region, South Africa	125	575

RED

NV	Black Velvet Sababay, Bali	85	400
2018	The Wolftrap Viognier Blend, Franschhoek Valley, South Africa	120	550
2016	Rawson Retreat Merlot, South Australia, Australia	125	575

ROSE

NV	Pink Blossom Sababay, Bali	95	450
2017	G7 Merlot Rosé, Loncomilla Valley, Chile	120	550

SPIRIT

VODKA

Ketel One	75
Tito's	85
Grey Goose	85

GIN

Bombay Sapphire	75
Tanqueray	90
Hendrick's	110
Gin Mare	150

RUM

Bacardi White	75
Kraken Black Spiced	100
Pyrat Rum	120

TEQUILA

El Jimador	85
Patrón XO Cafe	100
Patrón Silver	150

LIQUEUR

Amaretto Disaronno	80
Baileys Irish Cream	75
Kahlua	
Cointreau	
Malibu	

COGNAC

Martell VSOP	150

SINGLE MALT

Glenlivet 12 YO	200
Macallan 12 YO	250

WHISKEY

Jameson	75
Ballantine's	80
Monkey Shoulder	85
Bulleit Bourbon	95
Tenjaku	100

COFFEE

Black Coffee	33
Single Espresso	
Macchiato	38
Double Espresso	
Keto Coffee	
Cappuccino	
Caffé Latte	

Affogato 43
With Baileys or Kahlua 80

Add Ons

Espresso Shot	8
Almond Milk Soy Milk	10

COLD BREW *(available to go)*
220 ml 30, 1000 ml 100
Cold Brew Coffee
Cold White
Cold Brown

TEA

Selection of TEMA artisan teas

Remedy 38
Green ginger lemongrass

Cosmopolitan
Blackberry-infused black tea

Matcha iri Genmaicha
Genmaicha with Matcha green tea powder

French Earl Grey
Classic black tea

Silver Needle
Classic white tea

Serenity
Chamomile, lavender, mint

ICED TEA

Cinnamon	30
Passionfruit	
Lemon & Basil	
Orange & Ginger	
Pandan & Lychee	

HEALTHY JUICES

Booster 55
Spinach, banana, strawberry, chia seeds, almond milk

Heart Beat
Apple, beetroot, carrots, orange

Detox
Apple, cucumber, celery, spinach, lemon, ginger

Ubud Garden
Ginger, carrots, orange, lemon, apple, pineapple

Green Machine
Spinach, orange, celery, apple

MINERAL WATER

Equil Natural 380ml **Equil Sparkling 380ml**	30
Equil Natural 760ml **Equil Sparkling 760ml**	45

SOFT DRINK

Coca - Cola / Diet Coke / Sprite / Soda Water / Tonic Water / Ginger Ale	25

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