



ROCK BAR
BALI

Signature Cocktails | 230

Guided by the rhythm of the Indian Ocean and the vivid hues of Balinese sunsets, our Signature Cocktails embrace sustainability, including select ingredients from AYANA Farm. Savor the perfect complement to the island's most breathtaking views.

Inspired by the Indian Ocean

DALA SPRITZ

Aperol, Limo Aperitivo, olive, tomato, basil, prosecco

NOTORO ★

El Jimador tequila, nori, moringa, foamee

LAU MUNA ☺ 🍹

Tequila 1800, caramel mangosteen, nut mix, bitters

JINHAЕ

Gordon's gin, Campari, dry vermouth, maraschino cherry, figs

DRAGON SUNSET ★

Gordon's gin, Cointreau, dragon fruit, rose petals

MUSA 🍹 ★

Black Tears rum, banana, coffee, chocolate, milk

Inspired by the Sunset

ROCKATONIC

Nusa Cana rum, lemon, pineapple, dry vermouth, Candid tonic

ROCK MY WORLD

Jim Bean, Fernet-Branca, ginger, strawberry, Candid Ginger Ale

CHASING THE SUN

Skyy vodka, pineapple, orange, agave, cacao, sea salt

★ Bestsellers

CLASSIC | 215

NEGRONI

Gin, Campari, vermouth rosso

OLD FASHIONED

Whiskey, sugar, angostura bitters

MARGARITA

Tequila, lime, Cointreau

COSMOPOLITAN

Vodka, cranberry, Cointreau, lime

DAIQUIRI

Rum, lime, simple syrup

BARTENDER

ROCK SHOT | 300

5 choices of shooter cocktail

MOCKTAILS | 120

SHAK

Cucumber, granny smith apple, spinach

MALAY

Mango, passion fruit, spices, sparkling water

NOM TOM

Mint, coconut, peach, salt

MOLUCA 🍹

Pandan, lemonade, milk

BEERS

Corona	Mexico	150
Bintang Crystal	Indonesia	120
Bintang	Indonesia	120
Bintang Radler	Indonesia	120
Guinness Smooth	Ireland	120

JUICE | 120

Fresh juice of the day

WATER | 120

Equil Natural or Sparkling (380ml)

SODAS | 120

Red Bull, Coke, Diet Coke, Sprite, Tonic Water, Soda Water, Pokka, Green Tea, Candid Tonic, Candid Ginger Ale

ICED TEA | 120

ROSELLA ROSEMARY

Well brewed natural rosella flower, rosemary and citrus

CALAMANSI JASMINE

Kalimantan orange, vanilla and jasmine green tea

PURPLE LEMONGRASS

Butterfly pea tea, ginger, vanilla and lemongrass

WINES

CHAMPAGNE & SPARKLING WINE

	Bottle	Glass
Dom Perignon, Cuvee, Brut, France	16,000	
Louis Roederer, Crystal, France	15,000	
Moet Chandon, Ice Imperial, France	5,200	
Veuve Cliquot Ponsardin, Brut, France	5,000	
Taittinger Prestige Brut Rose, France	4,000	
Ca' Del Bosco, Cuvee Prestige, Italy	3,500	
Taittinger Reserve Brut, France	2,800	450
Contadi Castaldi Franciacorta, Brut DOCG, Italy	2,600	
Zonin Prosecco Magnum (1,5L), Italy	2,400	
Fantini Grand Cuvee Swarovski Bianco, Italy	1,500	
Fantini Grand Cuvee Swarovski Rose Brut, Italy	1,500	
Zonin Prosecco, Italy	1,200	230

WHITE WINES

	Bottle	Glass
Domaine Chanson, Bourgogne, Chardonnay, France	4,000	
Pascal Jolivet, Pouilly Fume, Sauvignon Blanc, France	2,600	
Chablis La Sereine, Chardonnay, France	2,300	
Decoy, Sauvignon Blanc, Sonoma County, USA	2,000	
Escudo Rojo Reserva, Chardonnay, Chile	1,500	
Tommasi Le Rosse, Pinot Grigio, Italy	1,500	
Woodbridge, Chardonnay, USA	1,200	
Corte Giara, Soave, Italy	1,200	
Trebi, Trebbiano, Italy	1,200	
De Bortoli Sacred Hill, Chardonnay, Australia	1,200	230
Louis Felipe, Sauvignon Blanc, Chile	1,100	210

RED WINES

	Bottle	Glass
Sondraia, Bolgheri Superiore, Italy	5,200	
Mouton Cadet Reserve, Saint Emilion, France	2,300	
Marchesi De Frescobaldi, Nipozzano Riserva, Italy	2,000	
Mouton Cadet Classic, Bordeaux, France	1,300	
Il Pumo, Primitivo, Italy	1,200	230
Barton & Guestier Reserve, Pinot Noir, France	1,100	210
Baron Philippe de Rothschild, Cabernet Sauvignon, France	1,100	

ROSE WINES

	Bottle	Glass
Château L'Escarelle Magnum (1.5L), France	2,750	
Château d'Esclans, Whispering Angel, Côtes de Provence, France	1,850	
Talamonti, Rose, Montepulciano, Italy	1,100	210

SWEET WINE

	Bottle
Batasiolo Moscato d'Asti DOCG Boscareto, Italy	1,300

PREMIUM SPIRITS

RUM

	45ml	Bottle
Plantation x.o.	350	6,000
Kraken Black Spiced Rum	230	3,600
Diplomatico Mantuano	220	3,500
Myer's Dark Rum	210	3,200
Black Tear Cuban Spiced Rum	200	3,000
Bacardi Carta Blanca	190	2,700
Nusa Cana Rum	190	2,700

PREMIUM SPIRITS

AMERICAN WHISKEY

	45ml	Bottle
Jack Daniel's Gold	340	5,800
Maker's Mark	250	4,000
Jack Daniel's Single Barrell	250	4,000
Wild Turkey 81	230	3,600
Bulleit Rye	230	3,600
Jim Beam	210	3,200

SCOTCH WHISKEY

	45ml	Bottle
Johnny Walker Blue Label	750	12,000
Glenlivet 18 yo	650	10,000
Macallan Sherry Oak 12 yo	550	9,000
Glenfiddich 18 yo	450	7,500
Singleton 15 yo	380	6,000
Johnny Walker Gold Label	320	5,500
Glenlivet 12 yo	320	5,500
Singleton 12 yo	320	5,500
Glenfiddich 12 yo	320	5,500
Johnny Walker Black Label	250	4,000
Johnny Walker Red Label	190	2,700
Royal Brewhouse Red	190	2,700

GIN

	45ml	Bottle
Tanqueray N.10	320	5,500
Hendrick's	300	4,500
Opihr	300	4,500
Brockmans	300	4,500
Roku Suntory	250	4,000
Bombay Sapphire	250	4,000
Tanqueray	220	3,500
East Indies Pomelo Pink Gin	200	3,000
Gordon's Gin	190	2,700

VODKA

	45ml	Bottle
Beluga Gold Line	650	11,000
Belvedere	320	5,500
Grey Goose	300	4,500
Ciroc	280	4,200
Absolut Elyx	250	4,000
Ketel One	220	3,500
Skyvodka	200	3,000

TEQUILA

	45ml	Bottle
Clase Azul Reposado	900	15,000
Don Julio 1942	800	13,000
Don Julio Anejo	450	6,500
Don Julio Reposado	380	6,000
Codigo 1530 Reposado	380	6,000
Patron Silver	350	5,600
Codigo 1530 Blanco	300	4,500
Montelobos Mezcal Espadin	300	4,500
1800 Silver	250	4,000
Herradura Plata	220	3,500
El Jimador Reposado	220	3,500

COGNAC

	45ml	Bottle
Hennessy x.o.		14,000
Hennessy v.s.o.p.	420	7,000

BAR BITES

CURLY FRIES 115

Curly potato fries with curry mayo & tomato ketchup

POPCORN CHICKEN 125

Popcorn chicken bites marinated with spices and chili

NACHOS 140

Corn chips topped with chili con carne, tomato salsa, sour cream, cheddar sauce and jalapenos (vegetarian option available)

ALOO CHAT 115

Aloo chat on papri, crispy Indian flavored potato bites, mixed with tamarind sauce

BEEF SLIDERS 150

Mini beef sliders with tzatziki, tomato, cucumber & lettuce

GOONG SARONG 140

Wrapped prawns with noodles, marinated with chillies and served with nam jim sauce

CALAMARI 125

Deep-fried squid rings served with tomato & basil sauce

BBQ WINGS 130

BBQ flavored roasted chicken wings topped with sesame & chopped chives

SMOKED SALMON 140

Smoked salmon wrapped in tortilla, black pepper, herbs & sour cream

FETA CHEESE PASTELI 140

Deep-fried crusted feta cheese in sesame, served with honey dressing

TAPAS

CRISPY MINI TACOS 130

Mini crispy chicken tacos with salsa verde, sour cream & feta cheese

BEEF KOFTA 140

Beef kofta with cumin aroma, tzatziki & mint chutney sauce

MAKI ROLLS 130

Sushi maki rolls with surimi crab, wasabi, sesame, mayonnaise & tobiko

SUMMER ROLLS 115

Vegetables & fruits wrapped in rice paper with plum sauce

SAMOSA 115

Vegetarian & potato samosa served with mint sauce

GREEK CHEESE & RICE CROQUETTES 200

Mini cheesy fried rice balls with Greek cheeses & mushroom mustard sauce

SWEETS

ICED TRIO DESSERT 160

Trio of chocolate, vanilla & mango ice cream















MINI DONUTS 130

Mini "loukoumades" donut bites topped with chocolate sauce & walnuts

FRIED BANANA 115

"Pisang goreng" fried banana bites in rice tempura served with coconut cream & vanilla sauce











Prices are quoted in '000' rupiah and subject to 10% service charge and 11% government tax

	Chef's recommendation		Contains alcohol
	Vegetarian		Contains pork
	Vegan		Contains seafood
	Gluten		Contains sesame
	Gluten-free		Contains traces of nuts
	Dairy		Spicy
	Contains beef		Contains egg





APPETIZERS & SALADS















CHILLED CUCUMBER SOUP 	220	MUSHROOM CAKES 	185
Fresh mud crab, wasabi mayo, lemon confit & salmon roe		Sautéed mushrooms, lime jelly, yogurt cream, fresh herbs	
ASSORTMENT OF GREEK DIPS 	170	SEARED SCALLOPS 	290
Tzatziki, roasted eggplant, spicy feta, Santorini fava beans, served with pita bread		Purple cauliflower puree, prosciutto chips, pickled vegetables, lemon oil dressing, caviar	
GREEK SALAD 	180	TUNA & VEGGIE TARTARE 	200
Extra virgin olive oil, feta cheese scented with black olives, oregano		Tuna, cucumber, zucchini, lemon & ink tuille	
SHRIMP & QUINOA	180	STUFFED BABY SQUID 	210
Shrimp, cherry tomatoes, avocado, capers, radish, citrus dressing		Manouri cheese, sundried tomatoes, tomato-yogurt sauce, caviar, ouzo jelly	
		GRILLED OCTOPUS 	210
		Creamy fava beans, capers, grilled onions, lemon dressing	

MAIN COURSE

BAKED SEA BASS "AGIORITIKO" 	280	OPEN SPINACH & CHEESE PIE 	230
Potato stew with tomato fish sauce, caramelized onions		Spinach crema, feta crema, graviera cheese & baby salad	
BLACK COD 	250	VEGETARIAN "PILAFI" 	230
Sautéed wild greens, lemon grass, egg-lemon sauce		Zucchini, rice, parmesan flakes, lemon sauce, dill oil, lime jelly	
GRILLED SEA BASS	250	CHICKEN BALLOTINE WITH PISTACHIOS 	240
Celeriac purée, "imam" caramelized onions, black olives		Feta cheese, buttered baby potatoes and prosciutto chips, mustard seed sauce	
KING PRAWNS "SAGANAKI" 	280	GREEK BEEF KEFTEDAKIA 	280
Tomato sauce, peppers, feta cheese, fresh herbs		Tomato sauce, crumbled feta cheese, pita bread	
LOBSTER ORZO 	480	LAMB LOIN 	350
Orzo pasta, pan-seared lobster, chili peppers, tomato sauce, ouzo, bacon		Grilled lamb loin, herbed baby potatoes, kalamata olive tapenade, lemon dressing	
SEAFOOD "PILAFI" 	280		
Baby squid and prawns, rice, tomatoes, feta cheese, basil oil			

DESSERTS

MASTIHA & WHITE CHOCOLATE MOUSSE 	180	SEMOLINA HALVA 	150
Raspberry sauce, strawberries, biscuit crumble, sesame tuile		Cranberries with Greek coffee mousse	
WALNUT PIE 	150	ICE CREAM AND SORBET SELECTION 	130
Pumpkin purée, pistachio ice cream		Seasonal	

 Chef's recommendation	 Contains alcohol
 Vegetarian	 Contains pork
 Vegan	 Contains seafood
 Gluten	 Contains sesame
 Gluten-free	 Contains traces of nuts
 Dairy	 Contains egg
 Contains beef	 Spicy

Prices are quoted in '000' rupiah and subject to 10% service charge and 11% government tax



ROCK BAR
BALI

SHISHA MENU

REGULAR Single Flavor

500++

Double Apple
Grape
Strawberry
Mint
Watermelon
Chupa Gum
Pineapple
Mango
Blueberry
Caramel

PREMIUM Remix

600++

Love 66
Lady Killer
Blue Peach Mint
Blueberry Pie
Mi Amor
Cola Dragon
Havana
Raspberry
Coco Combo
Citrus Caramel

VIP

700++

Masha & Bear
Cheese Cake
Estragon
Skittles
Space Flavour
Blackcurrant
Strawberry - Lychee
Green Tea Honey
Lime Lemon
Peach Iced Tea

VVIP

1000++

Paradise
Tropic Juice
Apple Drops
Kiwi Smoothie
Mango Lassi
Red Energy
Russian Heavenly Forest
Lychee Ice
Pinkman Ice
Summer Candy