

Antipasti

Zucchine Fritti 🌱	195	Selezione di Antipasti 🌱 🍷 🍷	180 320 <i>two portion</i>
Fried zucchini with yogurt, garlic and basil sauce		Spicy salami, mortadella, parma ham, piattone cheese, gorgonzola, mozzarella, semi dried tomatoes, calabrian olives, marinated artichokes, classic bruschetta and tapenade, pistachio crumble, grilled sour dough bread.	
Tartare di tonno 🌱	180		
Sustainable yellowfin tuna fillet with olive oil, citrus vinaigrette, radish, caviar, caper berries, pistachio crumbles, cultured coconut cream.		Arancini di riso	190
		Traditional saffron rice balls, stuffed with minced beef sauce and mozzarella, orange and fennel salad.	

Insalate

Insalata Calabrese 🌱 🍷 🌱	145	Insalata di verdure 🍷 🌱 🍷	145
Potatoes, fresh basil, tomatoes, cucumber, extra virgin olive oil, chili, olives		Radicchio, wild rocket, baby romaine lettuce, sun-dried tomatoes, zucchini asparagus and grilled pumpkin, flax seeds, pumpkin seeds, balsamic vinaigrette	
Insalata Caprese 🍷 🌱 🍷	255	Add grilled chicken	85
Organic tomatoes, oregano, burrata, basil pesto and garlic oil.		Add brie cheese	65
Insalata AYANA Farm 🍷 🌱	145	Add grilled king prawns	115
Radicchio, wild rocket, baby romaine lettuce, fennel, radish, cucumber, cherry tomato, carrot balsamic dressing.		Add grilled black Angus beef	115

Zuppe

Vellutata di zucca 🍷 🍷	195	Caciucco 🍷	280
Roasted pumpkin soup, vegetarian meatballs, parmesan sauce, flax seeds, sun flower seeds and basil oil.		Seafood soup with local fest calamari, prawns, manila clams, barramundi, yellowfin tuna, parsley and tomato, served with grilled sour dough bread.	

Paste e risotto

Ravioli ricotta e spinaci 🌿 Handmade ravioli stuffed with ricotta cheese and spinach, butter and sage sauce.	210	Risotto ai funghi 🍄 Creamy risotto with king oyster mushroom, shimeji & porcini	275
Lasagna Traditional lasagna with ragu bolognese and béchamel sauce	255	Risotto gamberi e zucchini 🍄 Carnaroli rice, king prawns, white wine, zucchini cream and extra virgin olive oil	275
Gnocchi di patate viola 🌿 🍄 🌱 Purple potato gnocchi, guanciale, asparagus and gorgonzola cheese sauce.	215	Fettucine nere ai frutti di mare Squid ink fettucine pasta, mixed seafood and saffron lemon sauce	255
Spaghetti alle vongole Spaghetti with manila clams, garlic, chili, extra virgin olive oil and parsley.	235	Spaghetti Marinara Spaghetti with calamari, prawns, manila clams, snapper, yellowfin tuna, tomato sauce, garlic, and basil.	275
Paccheri alla Genovese 🍷 Paccheri pasta, with slow cooked meat stew sauce, onions, red wine, parmesan cheese, extra virgin olive oil and stracciatella cheese	285	Tagliolini all'aragosta Lobster tagliolini, tomato, red chili, parsley and garlic cream sauce	415

Pizza

Margherita 🌿 🍷 Tomato sauce, buffalo mozzarella, basil, extra virgin olive oil.	190	Parma 🍷 Tomato sauce, mozzarella, cherry tomatoes, basil, arugula, extra virgin olive oil, parma ham 12 months and stracciatella cheeses.	225
Pistacchiosa 🍄 Mozzarella, mortadella, burrata, pistachio pesto and crumbles, extra virgin olive oil.	335	Pizza con pollo Tomato sauce, mozzarella, chicken breast, sweet corn, black olives, basil, extra virgin olive oil.	235
Pizza Mediterranean Olives, tomatoes, onions, mozzarella, capers, oregano, olio di oliva, bell peppers	215	Pizza diavola 🍷 Tomato sauce, mozzarella, pork sausage, basil, chili oil, paprika, onion, mushrooms and black olives, dried chili.	215
Pescatora Tomato sauce, mozzarella, calamari, prawns, Manila clams, barramundi, tuna, basil, oregano and garlic.	235		

🍷 Chef's recommendation

🌿 Vegetarian option available

🍷 Contains pork

🍄 Gluten free option available

🌱 Contain traces of nuts

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Secondi piatti

Tagliata di carne 🍷 Grilled Australian Tenderloin 250gr, wild rocket, semi dried tomatoes, grana padano, flax seed, balsamic dressing and herbs roasted potatoes.	445	Filetto di spigola alla Livornese 🍷 Locally sourced barramundi fillet, black olives, capers, garlic, oregano and tomato sauce, green beans, potatoes.	235
Lombo d'agnello New Zealand milk fed lamb loin with turning potatoes, asparagus, carrots and pickled onions	425	Costata di Manzo 🍷 Angus rib eye steak 250 gr, grilled vegetables, garlic and herb roasted potatoes and balsamic beef jus.	645
Parmiggiana di melanzane 🍷 🥗 Fried eggplant layers oven baked with tomato sauce, basil, mozzarella organic arugula and feta cheese.	225	Petto di pollo alla Milanese Breaded chicken, tomato sauce, melted mozzarella, potatoes and veggies	225

Dolci

Wild berries panna cotta 🍷 Served with strawberry gelato and raspberry coulis.	115
Tiramisù classico 🍷 Served with coffee gelato.	125
Torta Tenerina Italian chocolate cake, chocolate sauce, strawberries and vanilla ice cream	125
Biscotti gelato Biscotti gelato sandwiches with vanilla, chocolate, strawberry gelato and salty caramel sauce.	145
Gelati e sorbetti artigianali Assortment of ice cream and sorbet.	85 <i>per scoop</i>

Bevande

Italian coffee Amaretto and cream.	210
Jamaican coffee Tia maria, dark rum and whipped cream	210
Jimbaran coffee Bali coffee, brandy, kahlua, brown sugar and whipped cream.	210

🍷 Chef's recommendation

🌿 Vegetarian option available

🐷 Contains pork

🍷 Gluten free option available

🌿 Contain traces of nuts

AYANA WELLNESS MENU

LUNCH



145

Earth Bowl

House-made falafels, salmon, tahini, roasted sweet potato, shitake mushrooms, avocado, kale, pineapples, and tahini dressing.



145

Yellowfin Tuna Niçoise

Olive oil poached tuna, soft-boiled egg, baby potatoes, green, caper-therry tomatoes, cucumber, lettuce, and tomato leaf dressing.



235

Lean Australian Beef Burger

Fried egg, cucumber pickles, avocados, cheese, lettuce, BBQ sauce, and whole wheat brioche bun.



145

Buckwheat Soba Noodles

Shitake, wild rice, seaweed, organic green, soy protein, wafu dressing, organic peanut butter, pickled ginger, cucumber, and sesame dressing.



DINNER



210

Collagen Rich Beef Bone Broth

Oxtail, soft-boiled egg, roasted seaweed, ginger, kombu, shiitake mushrooms, celery, and coriander.



115

Mexican Spiced Jackfruit Tacos

Cassava tortillas, black garlic yogurt, red cabbage slaw, salsa, pickled onions, avocado, and coriander.



115

Tempeh Stir-fry

with greens and tofu, sesame seeds, quinoa, herbs, and organic red cabbage.



215

Pan Roasted Organic Chicken Breast

Cashew mayonnaise, chopped broccoli salad, herbs, almonds, pesto dressing.



DESSERT



115

Chia Parfait

Almond milk, set of chia seeds, marinated strawberries, blueberries, and coconut crisps.



125

Raw Vegan Dark Chocolate Slice

Coconut crust, cocoa ribs, coconut yogurt, and blueberries.



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SAMI SAMI

Set Menu

APPETIZERS

Tartare di tonno

Sustainable yellowfin tuna fillet with olive oil, citrus vinaigrette, radish, Sturia vintage caviar, caper berries, pistachio crumbles, cultured coconut cream

or

Arancini di Riso

Traditional saffron rice balls, stuffed with minced beef sauce and mozzarella, with orange and fennel salad

SOUPS

Vellutata di zucca

Roasted pumpkin soup, vegetarian meatballs, parmesan sauce, flax seeds, pine nuts and basil oil

or

Caciucco

Seafood soup with local fresh calamari, prawns, Manila clams, barramundi, yellowfin tuna, parsley, fennel and tomato

MAINS

Petto di pollo agli agrumi

Sous vide free-range chicken breast with citrus and herbs sauce, pumpkin purée, asparagus grilled and confit carrots

or

Ravioli ricotta e spinaci

Handmade ravioli stuffed with ricotta cheese and spinach, sautéed with butter and sage

or

Filetto di Spigola alla Livornese

Locally sourced Barramundi fillet, black olives, capers, garlic, oregano and tomato sauce served with green beans

or

Spaghetti Marinara

Spaghetti with calamari, prawn, Manila clams, snapper, yellowfin tuna, tomato sauce, garlic and basil

DESSERTS

Tiramisù classico

served with coffee gelato

or

Wild Berries Panna Cotta

Served with strawberry gelato and raspberry coulis

or

Torta Tenerina

Italian chocolate cake, chocolate sauce, strawberries and vanilla ice cream

3 courses 500

4 courses 600

 Chef's recommendation  Vegetarian option available  Gluten free option available  Contain traces of nuts
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Sami
Sami

KIDS MENU

Mac and Cheese  90
Gratinated macaroni and cheese

Spaghetti Bolognese  90
Spaghetti with homemade beef ragout
and tomato

Fish Fingers 90
Crispy fish fingers served with
French fries, salad or poached vegetables

Chicken Fingers 90
Fried chicken strips with tomato
dipping sauce, French fries, salad or
poached vegetables

Tomato Pizza  90
Tomato sauce, mozzarella cheese

Mini Beef Burger 90
Served with French fries, salad or
poached vegetables

Fruit Pizza 90
Mixed fruit, cream cheese

 Vegetarian option available  Vegetarian

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SAMI SAMI

beverages

ITALIAN LIMONCELLO | 150

Homemade traditional Italian lemon liqueur, made from processing local spirit and lemon from our own garden

AYANA LIMONCELLO SIGNATURES | 170

Combination of homemade Italian Limoncello with fresh local ingredient and spirit, to create unique taste and flavor

Limonito

Limoncello, white rum, fresh mint leave, lime fruit, granulated sugar

Tropical Cello

Limoncello, gin, strawberry syrup, lemon juice, top with soda water

Italian Job

Limoncello, whiskey, lemon juice, fresh mint leaf, fresh pineapple fruit, and granulated sugar

SUNSET DELIGHT | 210

Sunset Spritzer

Aperol, sparkling wine, pomelo, orange fruit top with homemade strawberry soda

Paradiso

Campari bitter, gin, pineapple and lemon juice, orgeat syrup

Indian Ocean

White rum, creme de cacao white, blue curacao syrup, pineapple juice, lemon juice

Jimbaran Mule

Arak Bali, triple sec, passion fruit, lemon juice, passion fruit syrup

Dolce Vita

Vodka, aperol, pineapple juice, passion syrup, lemon juice

AYANA CLASSICS

Mojito | 185

Light rum, mint sprig, fresh lime, brown sugar

Long Island Iced Tea | 195

Vodka, gin, light rum, tequila, triple sec, lime juice, coke

Lychee Martini | 185

Vodka, lychee liqueur, lychee fruit, lime juice

Pina Colada | 185

Light rum, coconut liqueur, pineapple, coconut mix

Whisky Sour | 210

Whisky, lemon juice, sugar emulsified foam

Frozen Margaritas | 185

Tequila, triple sec, choice of classics; banana, mango, soursop, snakeskin fruit and watermelon

Frozen Daiquiry | 185

White rum, triples sec, choice of classics, banana, mango, soursop, snakeskin fruit and watermelon

REFRESHMENT | 85

Immuneooze

Turmeric, ginger, honey, orange juice, fresh local lemon

Frozen Lemon Mint

Fresh lemon juice, mint syrup, mint leaf

Exotic Delight

Pineapple juice, mango juice, passion fruit, lemon juice, passion syrup

ICED TEA | 85

AYANA Iced Tea

Fresh brew rosella tea, rosemary leaf, lemon juices, simple syrup

Lychee Iced Tea

Fresh brew tea with lychee, elder flower, mint sprig

Lime Passion Fruit Iced Tea

Fresh brew tea with our local lemon, passion fruit vanilla, mint sprig

Lemongrass Iced Tea

Fresh brew tea with our local lemon, ginger, lemon grass

JUICES

Chilled | 80

Orange, soursop, guava, lemon, apple, cranberry

Fresh | 90

Dragon fruit, avocado, honeydew, watermelon, pineapple, mango (seasonal), papaya

YOUNG COCONUT | 85

SOFT DRINKS | 70

Coke, Coke Zero, Sprite, Tonic / Soda Water

STILL – SPARKLINGS

Perrier [330 ml] | 70

Equil Natural or Sparkling [380 ml] | 50

Equil Natural or Sparkling [760 ml] | 80

HOT SELECTIONS

Coffee

Freshly brewed, or decaffeinated | 75

Espresso, Americano, Cappuccino | 75

Café latte | 80

Organic Tea | 75

English Breakfast, Earl Grey, Peppermint, Chamomile

BEERS

[Stout]	Guinness Smooth – Ireland	120
[Pilsner]	Bintang – Indonesia	100
[Lager]	Bali Hai – Indonesia	100
	Heineken – The Netherland	110
[Flavor]	Bintang Radler, Lemon – Indonesia	100
[Crafted]	IOI Brut - Lager, Bali – Indonesia	130
	IOI Padi - Luwih, Bali – Indonesia	130
	Kura-Kura Ale, Bali – Indonesia	130
	Kura-Kura Lager, Bali – Indonesia	130
[Draught]	Black Sand Kolsch, Bali – Indonesia	120
[Vodka]	Smirnoff-Ice, Green Apple – Indonesia	120

AMARO & APERITIVO [including one mixer]

Regular [40ml]

[Amaro]	Campari	185
	Aperol	185
[Aperitivo]	Vermouth Secco	175
	Vermouth Rosso	175
	Vermouth Bianco	175

SPIRITS (one mixer included)

Regular [40ml] 175

Smirnoff Vodka, Gordon Gin, East Indies Gin,
Bacardi Light Rum, Jose Cuervo Gold,
JW Red Label Scotch Whisky

Premium [40ml]

[Rum]	Diplomatico Exclusiva Reserva	265
	Kraken Black Spiced	230
[Gin]	Bombay Sapphire	220
	Tanqueray	220
[Vodka]	Grey Goose	250
	Ciroc	250
[Tequila]	Don Julio Reposado	350
[Tennessee]	Jack Daniel's	210
[American]	Wild Turkey 81	220
[Scotch]	Chivas – 12 years	230
	J.W. Black Label – 12 years	220
[Single malt]	Singleton – 12 years	300
	The Macallan Sherry Oak – 12 years	600
[Cognac]	Hennessy – VSOP	320
[Sherry]	Tio Pepe Dry Sherry 100ml	220

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wines

CHAMPAGNE

	750ml	150ml
Moët Chandon Ice-Imperial, Demi Sec, NV, France	4,600	
Taittinger Brut, Prestige, Rose, France	3,200	
Nicolas Feuillatte Reserve, NV Exclusive Brut	2,800	
Taittinger Brut Reserve, France	3,200	

SPARKLING WINES

Casa Canevel Extra Dry Prosecco DOC, Italy	1,500	
Swarovski Gran Cuvee Rose NV, Italy	1,500	
Fantini Calalenta Rosato, Italy	1,200	
Freixenet Cordon Rosado, NV, Spain	1,200	
Bach Extrisimo, Semi Seco, NV, Spain	1,100	
Fashion Prosecco, Veneto, Italy	1,000	200

WHITE WINES

Fantinel La Roncaia, Friulano, Italy	3,000	
Decoy Sauvignon Blanc, Sonoma County, USA	1,850	
Mouton Cadet Reserve Graves Blanc, Bordeaux, France	1,600	
Donnafugata Lighea Zibibbo - Muscat d'Alexandria, Italy	1,600	
Domaine Schlumberger Princes Abbes Riesling, Alsace, France	1,600	
Villa Maria Private Bin Pinot Griss, Malborough, New Zealand	1,400	
Villa Maria Private Bin, Sauvignon Blanc, New Zealand	1,350	
Santa Margherita, DOC, Pinot Grigio, Italy	1,400	
Pascal Jolivet Attitude, Sauvignon Blanc, 2016, Loire	1,450	
Schieferkopf Trocken Sec, Riesling, Germany	1,150	
Fantini Pinot Grigio, Terre Siciliane, Italy	1,100	
Chateau Los Boldos, Tradition, Chardonnay, Chile	1,050	
Chateau Los Boldos, Tradition, Sauvignon Blanc, Chile	1,050	210
Matua Marlborough, Sauvignon Blanc, New Zealand	1,050	
McGuigan-Signature Chardonnay, Australia	1,000	
Santa Carolina Esterellas, Sauvignon Blanc, Chile	950	
Barton & Guestier, Chardonnay, Bordeaux, France	950	190
Piccini Bianco Toscana IGT, Trebbiano, Vermentino, Chardonnay, Italy	1,000	210
Piccini, Pinot Grigio, Delle Venezie, Italy	1,000	210
Corte Giarra Soave, Italy	1,000	
The Wolftrap, Viognier, Chenin Blanc, Grenache Blanc, South Africa	950	

ROSE WINES

Segura Viudas Rosato, Catalunya, Spain	1,400	
Pascal Jolivet Attitude Rose, Loire, France	1,400	
Beringer Main & Vine, Zinfandel, California, USA	1,000	
Black Cottage, New Zealand	1,000	
Luis Felipe, Chile	950	
Banrock Station, Australia	800	160

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SWEET WINES

	750ml	150ml
Ruffino Serelle Vin Santos Del Chianti Malvasia, Trebbiano Toscana Sangiovese, Italy, 375ml	1,450	
Batasiolo Moloscatto d'asti DOCG, Boscareto, Italy	1,250	

RED WINES

Ruffino Greppone Mazzi Brunello Di Montalcini, Italy	4,200	
Michele Chiarlo La Court Barbera d'Asti, Piemonte, Italy	4,100	
Fantinel La Roncaia Fusco, Merlot, Italy	3,200	
St. Pauls, Passion Pinot Noir Riserva Pinot Noir, Alto Adige, Italy	3,050	
Fantini Edizione Cinque Autoctoni, Sangiovese, Primitivo, Negroamaro, Montepulciano & Malvasia Nera NV, Abruzzo & Puglia, Italy	3,000	
Fantini Montepulciano D'abruzzo Opi, DOCG, Italy	2,000	
Craggy Range Pinot Noir – Te Muna Road Vineyard, Martinborough, New Zealand	2,500	
Donnafugata Angheli Merlot, Sicily, Italy	2,150	
Masi Campofiorin Rosso Del Veronese IGT, Italy	2,100	
Ben Gleatzer Wallace Shiraz - Grenache, Barossa, Australia	1,900	
Mantellassi Le Sentinelle 85% Sangiovese, 15% Alicante, Tuscany, Italy	2,000	
Ruffino Chianti Reserva Ducale, Sangiovese, Merlot, Cabernet Sauvignon, Italy	2,200	
Villa Maria Private Bin Pinot Noir, Marlborough, New Zealand	1,700	
Terrazas Altos Del Plata, Malbec, Argentina	1,750	
Gnarly Head Cabernet Sauvignon, Lodi, Central Coast, USA	1,300	
Donna Fugata Sherazade, Nero d'Avola, Italy	1,600	
Noble Vine Selection 667, Pinot Noir, USA	1,500	
Naked Range, Yarra Valley, Pinot Noir, Australia	1,350	
Yalumba Y Series Cabernet Sauvignon, South Australia	1,200	
Fantini Montepulciano D'abruzzo, DOC, Italy	1,100	
Chateau Los Boldos-Tradition, Cabernet Sauvignon, Chile	1,050	210
Matua Marlborough, Pinot Noir, New Zealand	1,050	220
19 Crime, Shiraz, Australia	1,050	
Piccini Rosso Toscana IGT, Malvasia Sangiovese, Ciliovese, Italy	1,000	210
McGuigan-Signature Shiraz, Australia	1,000	
Barton & Guestier, Pinot Noir, Bordeaux, France	1,000	210
Wolf Blass Eagle Hawk, Merlot, Australia	900	
Monkey Puzzle, Cabernet Sauvignon, Chile	850	

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