

MENU

Drawing from Indonesia's diverse culinary traditions,
"roso" at Bali Beach Hotel embodies IR. Soekarno's vision
of cultural richness and unity in diversity
"Bhinneka Tunggal Ika".

roso embodies Indonesia's culinary heritage,
offering a rich exploration of flavors and traditions
that celebrate the country's diverse culinary landscape.





WELCOME CRACKERS

House made “Rengginang” 🌾 🌿

Rice bubble crispy crackers with garlic and lime leaf flavor

A selection of Nusantara Sambal

SNACK & APPETIZER

Perkedel Jagung 🌿 🥕 🥔 65

Crispy sweet corn kernel, celery leaves, sambal dipping

Lumpia Sanur 🌿 🥕 65

Crispy vegetable spring roll, peanut dipping

Serombotan “Klungkung” 🌿 🌾 🥕 🥔 65

Steam local wild vegetables, peanut sauce, chili coconut, kaffir lime, taro chips

Cumi Cabe Garam 🥕 🥔 100

Crispy Calamari, sambal kemangi, lime

Gurita Asam Pedas 🌾 🥕 🥔 100

Local catch octopus, romaine, tomatoes cherry, green bean, pickled onion, lime

Tahu Cantok 🌿 🥕 95

Sprouts, fried shallot, chilli, rempeyek, peanut sauce

Rujak Cingur 🥕 🥕 🥔 100

Local beef muzzle, petis, jicama, water spinach, cucumber, peanuts

Brengkes Ikan 🌾 🥕 🥔 180

Chilean Seabass, chillies, lemon basil, shallot, wrap in banana leaves

SELECTED SAMBAL NUSANTARA

+10/Sambal

Sambal Korek 🥕

Sambal Mangga 🥕

Sambal Bawang 🥕

Sambal Kacang 🥕 🥕

Sambal Lado Mudo 🥕 🌿

Sambal Matah 🥕 🥕

Sambal Terasi 🥕 🥕

Sambal Rujak 🥕 🥕

Sambal Terong 🥕 🥕








Sambal Teri 🥕 🥕

🥛 Dairy 🌾 Gluten Free 🌿 Vegetarian 🥚 Contains Eggs 🥵 Spicy 🐮 Contains Beef





















🐠 Contains Seafood 🥜 Contains Nuts 🐷 Contains Pork 🍷 Health Option 🍷 Alcohol

Please inform our service team should you have special dietary requirements, food allergies or food intolerance.
(All prices are subject to 10% service charge and 11% government tax)

SOP

Sop Iga Sapi	 	190
Beef Short Ribs, carrot, potatoes, tomatoes, celery, sambal, lime		
Soto Ayam Betawi	 	120
Chicken Ballotine, coconut ginger broth, potatoes, celery, tomato, emping crackers		
Soto Lamongan	  	120
Shredded chicken, glass noodles, white cabbages, leek, koya, egg, turmeric broth, chili, lime		














MAIN DISH

Dendeng Basah Balado	 	220
Wagyu Short Ribs, grill chili, shallot, kaffir lime leaves		
Tengkleng Kambing	 	280
Australian Lamb Shank, cumin, galangal, chili, ginger, candlenut		
Iga Babi Panggang	  	185
Pork Ribs, bbq sauce, pickle chilies		
Babi Guling	  	185
“Samsam” Pork Belly, sausages, satay, sambal matah, steam white rice		
Bebek Goreng Bumbu	 	180
Local Duck, coconut, candlenut, turmeric, steam vegetables, sambal		
Ayam Betutu	 	200
Balinese Traditional slow cooked whole spring chicken, sweet leaves, sambal		
Rahang Tuna Asap	  	180
Smoked grilled, tuna jaws bone in, chili, tomatoes, kaffir lime, coconut oil		
Salmon Lodeh	  	185
Norwegian Salmon, baby bean, pumpkin, chayote, tempe, tomato, chili turmeric coconut broth, crackers, rice cake		

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FROM THE CHARCOAL GRILL

Sate Babi Gianyar	  	180
Pork Belly, palm sugar, ginger, coriander, chili, kaffir lime		
Sate “Padang”	 	180
Beef & Liver, cucumber, fried shallot		
Sate Maranggi	 	180
Beef, shallots, galangal, coriander, soy, tomato pickles, sambal		
Sate Ikan “Sanur”	  	170
Snapper, sweet chili, kaffir lime		
Sate Klopo “Surabaya”	  	130
Chicken satay, peanut, shallot, chili		
Sate Lilit Ikan	  	170
Local fish catch of the day, grilled coconut, lemongrass		

*All sate will served with choice of rice cake or steamed white rice

RICE AND NOODLES

Nasi Goreng Pindang	 	160
Wok fried rice, local cakalang fish, egg, leek, sambal emba, kemangi		
Nasi Goreng Kecombrang	 	175
Wok fried rice, egg, prawn, torch ginger, firm tips, sprouts		
Nasi Goreng Bebek	 	185
Wok fried rice, pulled marinated duck, yellow spice		
Nasi Bakar Ikan Tongkol	  	160
Aromatic coconut rice, wrap in banana leaves, cakalang fish, chili, kemangi		
Mie Goreng	  	160
Wok fried egg noodles, beef, vegetables, shrimp crackers		
Mie Godok	 	140
Wok style lamien noodles soup, chicken, eggs, vegetables		

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SIDE DISHES

65

Steamed White Rice
Organic Black Rice
Tempeh Goreng
Pakis
Kangkung

















SWEET ON PLATE

- Colenak Cheesecake  95
Fermented and burnt cassava cheesecake, cassava whipped palm sugar
cremeux and coconut sorbet
- Kecombrang Brulee   85
Slow Baked infused ginger flower brulee, lemongrass sorbet
- Kolak Batun Bedil   85
Sweet potatoes dumpling ball, palm sugar and coconut syrup
- Bali Coffee Arak Tiramisu   85
Fermented rice spirit mascarpone mousse, infused lady finger in Kintamani
coffee, cocoa powder and coffee bean crumble
- Deconstructed Es Podeng  85
Coconut gelato, microwave sponge, black sticky rice pudding, sago pearl,
avocado, jack fruit, peanut, chocolate sprinkle, chocolate condensed milk
- Seasonal Fruit Soup  85
Assorted fresh chunky fruit, passion fruit syrup

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ROSO HERITAGE BREAKFAST

Bubuh Mengguh   	60
Rice porridge, vegetables, burnt coconut and spice, fried bean, aromatic broth	
Tahu Telor   	60
Tofu, bean sprout, crispy egg, peanut sauce, crackers	
Tipat Blayag   	60
Rice cake, quail egg, firm tips, spice chicken broth, chicken skin chips	
Telor Udang Galah   	70
Indonesian soft fried egg, river prawn, "Balinese" crustacean sauce, tomato and chilis	
Nasi Kuning  	65
Turmeric and pandan aromatic rice, coconut, salted fish, tempeh, chicken "sambal"	
Surabi Pandan  	35
Ripped jack fruit, coconut palm sugar sauce, cashew nut	

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Heritage Drinks

JAMU

JAMU is an Indonesian word that refers to herbal concoctions (drinks, powder, pills, etc) with recipes passed down from our ancestors and has become an essential part of our culture. We are delighted to present you a traditional recipe with modern style combine with tropical fruits and vegetables. The ritual itself is very meditative as it makes you interact with nature. We are breaking the negative stigma around the word jamu and inviting you to get back to your roots.

Kunyit Asam

Turmeric, Tamarind, Palm sugar, Nutmeg, Clove, Water

70

Beras Kencur

Galangal, White rice, Palm sugar, Nutmeg, Clove, Turmeric, Water

70

DETOX LIBRARY

Exciting Day *Hari Cerah*

Carrot, Green Apple, Pineapple, Lemon Juice, Celery stick, Honey

70

Perfect Recover *Sembuh*

Turmeric, Ginger, Carrot, Apple, Orange, Lemon, Honey

70

Sunrise *Bangun Pagi*

Pokcoy, Honey, Pineapple, Mango

70

Startout *Terapi*

Apple, Carrot, Ginger, Beetroot

70

Summer Garden *Timun Hijau*

Cucumber, Kale, Spinach, Honey, Coconut water

70

Mocktails & Juices

MOCKTAILS

Coco Passion *Daga*

Lime, Minth leaves, Passionfruit seed, Coconut syrup, Lemon juice,
Tonic Water
70

Lychee Booster *Adem*

Lychee syrup, Lime juice, Mint leaves, Cococnut water, Lychee fruit
70

Picoco *Nanas*

Pineapple, Lime juice, Sugar syrup, Raspberry, Coconut cream
70

Berry Smash *Berry Mania*

Orange juice, Peach syrup, Raspberry, Lime juice
70

Coco Limo

Condense milk, Lime juice, Coconut cream, Sugar syrup, Soda
70

FRESH JUICE

Orange	Lemon
Watermelon	Pepaya
Strawberry	Banana
Pineapple	Lime

55

SIGNATURE TEA

Es Teh Rosella

Strawberry fresh, Strawberry syrup, Homemade spiced island
syrup, Muntigunung rosella tea
70

Es Teh Telang

Cucumber juice, Lemon juice, Homemade spiced island syrup,
Butterfly pea tea
70

Es Teh Bunga Gemitir

Coconut water, Lemongrass, Fresh lime, Simple syrup, Marrygold
tea
70

Es Teh Mango Mint

Mango fresh, Mango syrup, Agung BOP Dharma tea
70

Balinese Tea

Dharma Teas, established in 2001, stands as a pioneer, proudly introducing premium Indonesian teas to the domestic market under an Indonesian-based brand.

Rooted in the ethos of 'dharma'—the pursuit of the right path—we are committed to delivering products that resonate with exceptional quality and flavor while supporting an industry inherently dependent on the stewardship of the environment.

The meticulous care and craftsmanship invested in the cultivation and processing of our products allow for a distinctly memorable drinking experience, to be enjoyed sip by sip.

Agung BOP

Black Tea

45

Ginger Black Organic

Black Tea

45

Senca Dewata

Green Tea

45

Lemongrass Green Flavored

Green Tea

45

Telaga Oolong

Oolong Tea

45

Chamomile

Herbal Tea

45

Mint Tea

Herbal Tea

45

Coffee Selections

HOT OR ICED COFFEE

Black Coffee
Single Espresso
Double Espresso
Cappuccino
Cafe' Latte
Flat White
Hot Chocolate

45

Soft Drinks

BALI MINERAL WATER/SPARKLING

Balian
Still/Sparkling
Small 35 | Large 60

SODA

Coke
Sprite
Coke Zero
Soda Water
Tonic Water

35

Roso Balinese Cocktails

The traditional liquor of Bali, trace way back to 1918. The finest Arak and it's the Karangasem. Coconut is the main ingredient for Arak Bali sourced from the village and jungle in Karangasem. Contain of 30 to 40% alcohol depends on the distillation period.

Some ceremonies required Arak as part of the ritual in Bali.

Here is our signature cocktails that fuses
the traditional and modern.

Kunyit

Blended rum, Kunyit extract, Passion fruit cordial, Fresh lime
125

Pletok

Nusa Cana Spiced Rum, Pletok Carbonated, Citric Solution
125

Rujak

Tequila, Coriander, Coconut water, Jalapeno, Lime juice, Sugar
syrup, Rosella salt, Dash of Strawberry syrup
125

Rempah

Vodka, Cloves, Cinnamon, Star anise, Cranberry, Apple juice, Lime
juice, Passion fruit cordial
125

Manas

Spice rum, Passion fruit cordial, Pineapple juice, Lime juice, Sugar
syrup, Dash of Angostura biter
125

Twist Cocktails

Smoky Marry

Gin, Sweet vermouth, Cranberry juice, Lemon juice, Simple syrup,
Rosemary
150

Arak Negroni

Arak Bali Dewi Sri, Campari, Sweet vermouth
150

Pomelo Spritz

Pomelo cordial, Aperol, Sparkling wine, Soda water
150

Passion Fruit Mojito

Light rum, Lime, Mint leaves, Brown sugar, Passion fruit cordial,
Soda water
150

Smoky Old Fashioned

Bourbon whisky, Orange peel, Sugar, Angostura bitter
150

Chamomile G&T

Gin, Tonic with chamomile sugar and lime
150

SPARKLING COCKTAILS

Bellini

Peach pure, Sparkling wine
140

Mimosa

Orange juice, Sparkling wine
140

Aperol Spritz

Aperol, Sparkling wine, Soda
140

Rossini

Strawberry pure, Sparkling wine
140

Beers

BEERS

Bintang	60
Island Brewing Pale Ale	100
Island Brewing Pilsner	100
Kura – Kura Lager	100
Kura – Kura Island Ale	100
San Miguel Light	80
Heineken	80
Sapporo	120
Corona	120

BALINESE SPIRITS

Arak Bali
Bali's traditional rice spirit
Glass 120 Bottle 600
Brem Bali Liqueur
Bali's traditional rice Wine in liqueur style
Glass 80 Bottle 300

APERITIF

Campari Bitter
Glass 150 Bottle 1.800
Aperol
Glass 150 Bottle 1.500

Spirits Selections

GIN

East Indies Gin
Glass 130 | Bottle 1.500

Bombay Sapphire
Glass 150 | Bottle 2.000

Hendricks Gin
Glass 180 | Bottle 2.700

Roku
Glass 150 | Bottle 2.400

Tanqueray
Glass 150 | Bottle 2.200

Monkey 47
Glass 250 | Bottle 3.200

VODKA

Smirnoff
Glass 130 | Bottle 1.500

Haku - Japanese Craft Vodka
Glass 160 | Bottle 2.500

Grey Goose
Glass 160 | Bottle 2.500

RUM

Nusa Cana Light
Glass 110 | Bottle 1.300

Nusa Cana Spice
Glass 110 | Bottle 1.300

Bacardi Light
Glass 130 | Bottle 1.500

Myer's Dark Rum
Glass 120 | Bottle 1.500

Havana Club 3 Anos
Glass 140 | Bottle 2.000

TEQUILA

Codigo Reposado
Glass 200 | Bottle 3.200

Codigo Rosa
Glass 250 | Bottle 4.000

Whisky Selections

SINGLE MALT

Macallan 12 YO Double Cask

Glass 220 | Bottle 3.500

Dalmore 12 YO

Glass 220 | Bottle 3.800

Glenfiddich 15 YO

Glass 240 | Bottle 3.800

Glenlivet 15 YO

Glass 240 | Bottle 3.800

Glenlivet 18 YO

Glass 300 | Bottle 4.800

Dalmore 15 YO

Glass 300 | Bottle 4.800

Dalmore 18 YO

Bottle 10.00

Dalmore King Alexander III

Bottle 12.000

SCOTCH

Johnie Walker Red Label

Glass 150 | Bottle 1.700

Johnie Walker Double Black

Glass 180 | Bottle 2.800

Chivas Regal 18 YO

Glass 180 | Bottle 2.600

IRISH

Old Jameson

Glass 140 | Bottle 1.800

AMERICAN

Jack Daniel's No.7

Glass 150 | Bottle 2.300

Maker's Mark

Glass 150 | Bottle 2.500

COGNAC

Martell VSOP

Glass 200 | Bottle 3.000

Remy Martin XO

Bottle 12.000

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Sommelier Selections

CHAMPAGNE & SPARKLING

Billecart-Salmon Brut Rosé

Chardonnay blend – Champagne, France

Bottle 2.900

Duval-Leroy Brut Réserve

Pinot Noir Blend – Champagne, France

Bottle 2.900

Henriot Rosé, Brut

Champagne, France

Bottle 2.900

Billecart-Salmon Brut Rosé *375ml*

Chardonnay blend – Champagne, France

Bottle 2.900

Duval-Leroy Brut Réserve *375ml*

Pinot Noir Blend – Champagne, France

Bottle 2.900

Prosecco di Treviso, Extra-Dry

7 Cascine – Friuli-Venezia-Giulia, Italy

Glass 160 | Bottle 960

White Wine Selections

WHITE

Basa Blancos 2022

Telmo Rodriguez - Rueda, Spain

Glass 170 | Bottle 850

Sommer Rielsing 2022

Rheingau, Germany

Glass 170 | Bottle 850

Babich Sauvignon Blanc 2023

Marlborough, New Zealand

Glass 180 | Bottle 900

IS Vermentino di Sardegna 2022

Argiolas, Italy

Glass 180 | Bottle 900

Catena Alta Chardonnay 2020

Mendoza, Argentina

Bottle 1.250

Decoy Chardonnay 2021

California, USA

Bottle 1.300

Roux Pere & Fils Chablis

Chardonnay, Bourgogne, France

Bottle 1.800

ROSÉ

Whispering Angel 2021

Caves d'Esclan - Côtes de Provence, France

Glass 180 | Bottle 900

Red Wine Selections

RED

Fantini Montepulciano d'Abruzzo 2020

Mountpulciano, Italy
Glass 170 | Bottle 880

Sherazade 2021

Donnafugata – Nero d'Avola – Sicilia, Italy
Glass 180 | Bottle 900

Antigal Uno 2018

Carbenet Sauvignon, Argentina
Glass 220 | Bottle 1.100

Protos Crianza 2017

Bodega, Ribera del Duero, Spain
Bottle 1.200

Masi Bonacosta Valpolicella
Classico 2021

Corvina, Veneto, Italy
Bottle 1.300

Telmo Rodriguez Dehesa Gago 2018

Tinta de toro, Spain
Bottle 1.300

Decoy Zinfandel 2021

California, USA
Bottle 1.400

Decoy Merlot 2019

Sonoma County, USA
Bottle 1.500

Decoy Cabernet Sauvignon 2020

California, USA
Bottle 1.600

Batasiolo Barolo 2018

Nebbiolo, Italy
Bottle 1.800

Gaja Ca'Marcanda Promis 2021

Toscana, Italy
Bottle 1.900