

BREAKFAST MENU

Enjoy a delightful breakfast experience at Paoman Restaurant. Take in the serene ambiance, where every detail is designed to delight your senses. Savor comforting dishes crafted with care, setting the perfect tone for a beautiful day ahead.

65K NASI CAMPUR

Aromatic coconut yellow rice, shredded chili chicken, sweet tempe, fried tofu, sauteed local vegetables, spiced cucumber salad and condiments

65K SWEETS FROM PAOMAN KITCHEN

A fluffy pancake, banana, strawberry, mint yoghurt sauce and sweet cream quenelle

69K NASI GORENG BALI

Traditional wok stir fried rice, vegetables, fried shallot topped with spiced shredded chicken and crackers

59K EGG ANY STYLE

Fried, omelette, poached, or scrambled egg served with condiments

69K 'PAOMAN' PITAYA BOWL

A healthy blend of frozen dragon fruit, strawberry, and banana, topped with house granola

69K SAVORY BURRITOS

Toasted flour tortilla stuffed with scrambled egg, bacon, cheese and side salad

59K BUBUR AYAM

Aromatic rice porridge, fried chili, spiced coconut, local vegetables salad, sreaded chicken leg, boiled egg and crispy tempe

69K TROPICAL FRUIT YOGURT

Mixed seasonal tropical fruits, honey yogurt and lime

59K MIE GORENG

Fried egg noodles, local healthy vegetables, soy sauce and condiments

69K AVOCADO ON TOAST

Whole grain toast, vegan cream cheese, mixed lettuce forage herbs, single runny poached egg and toasted sun flower seeds

 Gluten Free

 Vegan

 Chef Recommendation

 Vegetarian

 Best Seller



The above prices are in Indonesian Rupiah and subject to 21% government tax and service charges

Paoman Kids Menu

SEAFOOD RICE NOODLES | 71K

Rice noodles, prawns, calamari, chicken sausages, and vegetables

BALI HAPPY RICE (Chicken or Vegetarian) | 52K

Fried rice, egg, Balinese spices, vegetables, pickles

SWEET MINI PANCAKES | 55K

Mini pancakes, honey, chocolate, butter

YELLOW PORRIDGE (Chicken or Vegetarian) | 45K

Porridge, yellow broth, egg, peanuts, and vegetables

HAPPY KID'S FRIED NOODLES (Chicken or Vegetarian) | 55K

Fried noodles, egg, vegetables, chicken sausages, chicken



Gluten Free



Vegan



Vegetarian



Best Seller



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Bites to Share

BUFFALO WINGS | 69K

Deep fried chicken wings, sweet ginger BBQ sauce

RENGGINANG | 59K

Crispy rice crackers, shredded chili chicken, kaffir lime leaves



SPRING COMBO | 55K

Stir-fried pork jowl, Asian vegetables, tamarind chili dipping

SAWAH VEGGIE ROLL | 59K

Vegetables wrapped in rice pepper, roasted coconut, peanut chili sauce



CUMI LADA GARAM | 71K

Deep-fried squid in flour batter, ginger flower, fried Thai basil, aromatic chili spice

TRUFFLE FRIES | 65K

Shoestring fries, parmesan, truffle oil



PANDAN BUNTILAN | 60K

Deep-fried breaded minced chicken and prawn, local herbs



A La Minute Salad Selection

THAI BEEF SALAD | 84K

Pan-seared beef, capsicum, cucumber, cherry tomatoes, green herb, Bedugul hydroponic salad, Nam Jim dressing



POMELO SALAD | 74K

Red pomelo, cherry tomatoes, young mango, red onion, cucumber, lettuce, honey lemon dressing



BRESELA ORGANIC | 74K

Seasonal local vegetables, rempeyek, fried tofu, peanut sauce



TUNA MANGO SALAD | 84K

Pan seared tuna, mango, tomato, shallot, avocado, watermelon, coconut mango dressing



WARMING UP TREAT | 81K

Grilled mixed vegetables, roasted pumpkin, red quinoa, fried tempe, feta cheese, herb vinaigrette



Gluten Free



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Vegetarian



Best Seller



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Hearty Soup Selection

SEAFOOD TOM YUM | 89K

Famous Thai spicy soup, button mushrooms, galangal, coriander, kafir lime leaves, chili milk broth

SOTO AYAM | 74K

Clear chicken soup, shredded chicken, egg, tomato, fried shallot



KONRO SOUP | 74K

Braised pork ribs, aromatic ginger spice, vegetables, celery, shallot



Thai Selection

PORK CHAR SIU | 119K

Double cooked crispy pork belly, bok choy, sweet soy ginger sauce, steamed rice

TEMPE CASHEW CURRY | 84K

Braised mixed local vegetables, tofu, tempe, green coconut paste, steamed rice



MASSAMAN CURRY | 104K

Braised chicken thighs in Massaman curry paste, potato, onion, peanut, local rice



TENGALE PAD THAI | 110K

Traditional cooked rice noodle, chicken, tofu, eggs, vegetables, homemade tamarind sauce



PLA PREAW WAAN | 125K

Deep-fried sweet and sour fish, pineapple, onion, chili, tomato, steamed rice



PAD GAPRAO GAI | 105K

Stir-fried minced chicken with holy basil paste, fried egg, crispy basil leaves, fragrant rice



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Indonesian Selection

SATE

A selection of skewers, chosen from various Indonesian regions and prepared in traditional ways.



AYAM | 119K

Traditional grilled chicken sate (5 pcs)

BEEF MARANGGI | 144K

Nusantara style beef sate (5 pcs)

UDANG BAKAR MERAH | 139K

Grilled king prawns, chili tomato sambal, urab kacang



IGA BABI BAKAR | 169K

Special cut pork ribs, homemade BBQ sauce, kacang mekalas, Bresela local rice



SUBAK-TOPRAK | 86K

Authentic ketoprak flavor, tofu, vegetables fritter, spring roll, steamed wonton, beansprouts, sweet chili peanut sauce



NASI GORENG KAMPUNG BALI | 119K

Traditional wok stir fried rice, soy sauce, crispy pork belly, condiments



KARE AYAM | 114K

Braised chicken legs fillet, coconut yellow paste, steamed rice



BEBEK PUMAN | 169K

Your choice of slow cooked half smoked duck or crispy duck, Balinese vegetables salad, three kinds of sambal, steamed rice



BEEF RENDANG | 159K

Slow-cooked beef in aromatic spices, long beans urab, steamed rice



AYAM TALIWANG | 114K

Char-grilled chicken leg bone in, Taliwang spice, water spinach, aromatic rice



VEGGIE KEBAB | 109K

Assorted grilled local vegetables, quinoa, beet hummus, rustic side salad



PROTEIN BOWL | 114K

Quinoa, tempeh, spinach, kimchi, mushroom confit, soy dressing



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INDONESIAN SELECTION

Sweet Treats

CHOCO BROWNIES | 72K

Classic chocolate brownies, chocolate sauce, gourmet vanilla ice cream

CREPES AND BANANA | 64K

Vanilla custard, caramelized banana, gourmet ice cream



OREO CHEESECAKE | 74K

Chilled cheesecake, Oreo biscuit crumble, homemade tropical fruit sauce



CAMING APPLE CRUMBLE | 72K

Caramelized apple, butter crumble, vanilla ice cream



MANGO STICKY RICE | 64K

Glutinous sticky rice, milky coconut cream, mango



PANDAN CREAM CARAMEL | 64K

Creamy pandan custard, burnt sugar, gourmet ice cream



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Paoman Signature

Slow cooked infused G & T

110k

Our exquisite slow cooked gin concoctions have an exact preparation process using precise temperature control and a combination of tonic water and locally sourced ingredients, blended to exotic perfection.

Peach + Thyme

Dry Gin Infused with Peach, Thyme, Tonic

Lemongrass + Lemon

Dry Gin Infused with Lemongrass, Lemon, Tonic

Basil + Lychee

Dry Gin Infused with Basil, Lychee, Tonic

Paoman Sangria

110k/

Red Sangria

Red Wine, Arak, Orange, Strawberry

350k

Rose Sangria

Rose Wine, Dry Gin, Lemon, Peach, Honey, Tonic

White Sangria

White Wine, White Rum, Grape, Lychee, and Sprite.

Juuk Ling-Lang

130k

This story begins with the journey of Dhang Hyang Nirartha and his disciples to destroy the enchanted forest of Payangan. Many of his disciples fell due to various reasons. While resting to recover his strength, Dhang Hyang Nirartha saw a Juwuk (orange) Linglang, which, according to legend, could only grow in the land of the gods. The orange was used to treat and revive Dhang Hyang Nirartha's fallen disciples while they were clearing the Payangan forest. Once all the injured soldiers had fully recovered, Dhang Hyang Nirartha built a temple called "Erjeruk."

Dry Gin Infused Pomelo, Orange Liqueur, Honey, Lemon Juice, Tonic

Biyukukung

125k

Biyukukung can be interpreted as a ceremony held during the rice gestation period (after the white meets with the pollen). During this ceremony, local villagers pray to Dewi Sri and Dewa Vishnu, hoping that the rice plants will grow well, produce an abundant harvest, and remain free from pests.

Captain Morgan White, Pineapple Liqueur, Passion Fruit, Pineapple, Homemade Ginger Beer

Petingan

125k

Inspired by the Jungle Bird cocktail, which dates back to the 1970s when it was served as a welcome drink to visitors of the former Kuala Lumpur Hilton, which opened in 1973. The cocktail was crafted by Jeffrey Ong inside the hotel's Aviary Bar.

Captain Morgan Spiced, Campari, Orange, Pineapple, Lime, Simple Syrup

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Subak

125k

Subak is the water management (irrigation) system for the paddy fields on Bali Island, Indonesia. It was developed in the 9th century. The system consists of terraced rice fields and water temples covering nearly 20,000 hectares (49,000 acres). The temples are the focal point of this cooperative water management, known as Subak.

Smirnoff Vodka, Triple Sec, Cucumber, Kiwi, Lime Juice, Sprite

Tunjung Biru

110k

Tunjung Biru (Blue Water Lily) symbolizes wisdom, nobility, beauty, and enthusiasm to achieve life goals in Hinduism. Lotus flowers grow in the mud and bloom, floating on the surface of the water with beautiful colors and a fragrant aroma.

Captain Morgan Spiced, Coconut Liqueur, Blue Curacao, Coconut Cream, Pineapple, Simple Syrup

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Paoman Classic

Introducing the Paoman classic twisted cocktails edition, inspired by the classic old-school cocktails, with a modern twist. We have taken the essence of traditional cocktails and infused it into our new, handcrafted skull-shaped cocktails.

The Ranggo

130k

A classic twist on the "Margarita Bertha," often considered one of the most famous and early variations of the classic margarita. While the origins of the margarita are somewhat debated, Dona Bertha is credited with creating one of the earliest variations of the drink at her bar in Taxco, Mexico, around 1930.

Jose Cuervo, Orange Liqueur, Passion Fruit, Mango, Honey, Lemon

Mai Tai

125k

The Mai Tai is one of the most iconic tropical cocktails, and its origins are shrouded in mystery and contention. Several theories exist about who created the Mai Tai and where it was first served, with two main locations often cited: Trader Vic's in California and Don the Beachcomber in Hawaii.

Captain Morgan White, Orange Liqueur, Pineapple Juice, Falernum Syrup, Lime Juice, Angostura Bitters

Classic Negroni

125k

The Negroni is a classic Italian cocktail known for its bold, bitter flavor profile, balanced by the richness of sweet vermouth and the botanicals of gin. Traditionally served as an aperitif, it has a loyal following worldwide. Simple yet sophisticated, the Negroni is a favorite for many.

London Dry Gin, Dry Vermouth, Campari

Frozen Passion Fruit Daiquiri

125k

The Daiquiri was created by Jennings Cox, an American in Cuba during the Spanish-American War. When he ran out of gin, he mixed rum, lime juice, and sugar, creating a refreshing drink. Later, ice was added, and the Daiquiri became a classic.

Captain Morgan White, Pineapple Liqueur, Passion Fruit, Lime

Long Island Jasmine Tea

110k

Known for its smooth yet potent mix of multiple spirits and a refreshing citrus flavor, Old Man Bishop is a liquor distiller from Long Island, Tennessee, said to be the inventor of this delicious Prohibition-era drink. The clever name was meant to divert suspicion.

Captain Morgan Spiced, Smirnoff Vodka, Bells Whisky, Triple Sec, Jasmine Tea, Sweet & Sour

Moscow Mule

110k

The Moscow Mule is a classic cocktail with a rich history that dates back to the 1940s. It remains one of the most popular cocktails today, known for its refreshing combination of vodka, ginger beer, and lime juice. The drink is typically served in a distinctive copper mug, which has become part of its signature presentation.

Smirnoff Vodka, Lime Juice, Simple Syrup, Homemade Ginger Beer

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Mocktail

<i>Virgin Lychee Mojito</i>	60k
Lychee, spring mint leaves, lemon, soda	
<i>Berry Spritzer</i>	60k
Strawberry, lemon, honey, lemon-lime soda	
<i>The POP'S</i>	55k
Pineapple, orange, passion fruit	
<i>Peachy Ginger Fizz</i>	55k
Peach, lemon, homemade ginger beers	

Soft Drink

<i>Tonic Water</i>	40k
<i>Diet Coke</i>	40k
<i>Coke</i>	40k
<i>Sprite</i>	40k
<i>Soda Water</i>	40k

Healthy & Smoothie

<i>Dragon Berry</i>	65k
Dragon fruit, strawberry, mango	
<i>Shiver Reducer</i>	65k
Tangerine, pineapple, lemongrass, ginger, mint leaves	
<i>Tropical Blend</i>	65k
Pineapple, mango, orange, yoghurt, soya milk	
<i>Real Smooth</i>	65k
Banana, strawberry, mango, honey, yoghurt, fresh milk	
<i>Citrus Yellow</i>	55k
Tangerine, pineapple, carrot, turmeric, honey	
<i>Young Coconut</i>	50k

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Paoman Spirit Collection

	BY SHOT 45 ^{ML}	BY BOTTLE
Vodka		
Grey Goose	150k	2.500k
Ciroc	150k	2.500k
Ketel One	125k	2.000k
Skyy	110k	1.200k
Smirnoff	95k	800k
Gin		
Hendrick's	150k	2.500k
Tanqueray	150k	2.000k
Bombay Sapphire	125k	1.500k
East Indies Archipelago	125k	1.200k
Gordon's London Dry Gin	110k	800k
Rum		
Myers's Dark Rum	125k	1.500k
Bacardi Carta Blanco	110k	1.100k
Bacardi Spiced	110k	1.100k
Captain Morgan White	95k	800k
Captain Morgan Spiced	95k	800k
Tequila		
Don Julio Blanco	150k	3.500k
Tequilla 1800 Silver	125k	2.500k
Jose Quervo Reposado	125k	2.000k
Whiskey		
Monkey Shoulder	150k	3.000k
Jack Daniel's No. 7	125k	2.700k
Jim Beam	125k	1.700k
Red Label	125k	1.200k
Bell's	125k	1.200k
Single Malt		
Singleton 12 Years Old	150k	3.000k
Glenfiddich 12 Years Old	150k	2.700k
Brandy and Cognac		
Hennessy VSOP	150k	3.500k
Beehive XO	125k	2.500k
Liqueur		
Grand Marnier	150k	2.000k
Jagermeister	125k	1.500k

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Paoman Wine

Wine by Glass

Tunjung Sparkling Brut	Bali, Indonesia	130k
Two Island Cabernet Merlot	Bali, Indonesia	120k
Two Island Sauvignon Blanc	Bali, Indonesia	120k
Isola Bianco	Bali, Indonesia	120k
Isola Rosso	Bali, Indonesia	120k
Cosecha Rosé Wine	Spain	120k

Champagne & Sparkling Wine

Taittinger Nocturne Sec	France	3.000k
Duval-Leroy Brut	France	2.500k
Fantinel Prosecco Extra Dry	Italy	1.200k
Tunjung Sparkling Brut	Bali, Indonesia	600k

White Wine

Two Rivers 'Convergence' Sauvignon Blanc	New Zealand	850k
Tall Horse Moscato	South Africa	800k
Dr. Zenzen Yellow Label Riesling	Germany	750k
Santa Julia Torrontés	Argentina	750k
Ponte Pinot Grigio DOC Delle Venezie	Italy	750k
Casillero del Diablo Sauvignon Blanc	Chile	650k
Castillo de Liria Viura Sauvignon Blanc	Chile	650k
Two Islands Chardonnay	Bali, Indonesia	600k
Two Islands Sauvignon Blanc	Bali, Indonesia	600k
Isola Bianco	Bali, Indonesia	600k

Red Wine

Founders Estate Pinot Noir	California	950k
J.J. McWilliam Shiraz	Australia	950k
Obikwa Pinotage	South Africa	800k
Tall Horse Pinotage	South Africa	800k
Santa Julia Malbec	Argentina	750k
Ponte Merlot IGT del Veneto	Italy	750k
Black Cottage Merlot	New Zealand	700k
Castillo de Liria Monastrell Shiraz	Chile	650k
Two Islands Pinot Noir	Bali, Indonesia	650k
Two Islands Shiraz	Bali, Indonesia	600k
Two Islands Cabernet Merlot	Bali, Indonesia	600k
Isola Rosso	Bali, Indonesia	600k

Rose Wine

Château Los Boldos Tradition Reserva Dry Rosé	Chile	900k
Black Cottage Rosé	New Zealand	750k
Beringer White Zinfandel Rosé	California	750k
Cosecha Rosé Wine	Spain	600k

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Fine Blend Loose Tea

<i>English Breakfast Tea</i>	40k
<i>Earl Grey Tea</i>	40k
<i>Jasmine Green Tea</i>	40k
<i>Chamomile Tea</i>	40k
<i>Mint Breeze</i>	40k

Coffee

<i>Mochaccino</i>	50k
<i>Matchaccino</i>	50k
<i>Matcha Latte</i>	50k
<i>Cappuccino</i>	50k
<i>Caffe Latte</i>	45k
<i>Espresso</i>	40k
<i>Americano</i>	40k
<i>Bali Coffee</i>	35k

Fresh Tropical Juices

<i>Tropical Sunset</i>	50k
Mix juice of pineapple, watermelon, banana	
<i>Flamingo</i>	50k
Mix juice of pineapple, watermelon, passion fruit	
<i>Watermelon</i>	40k
<i>Orange</i>	40k
<i>Dragon Fruit</i>	40k

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Ice Coffee and Tea

<i>Ice Matcha Latte</i>	50k
<i>Ice Cappuccino</i>	50k
<i>Ice Americano</i>	40k
<i>Lychee Ice Tea</i>	40k
<i>Peach Ice Tea</i>	40k
<i>Lemon Ice Tea</i>	40k

Water

<i>Aqua Sparkling</i>	40k
<i>Aqua Reflection Still</i>	38k

Beer

<i>San Miguel Light</i>	60k
<i>Bintang</i>	60k
<i>Bintang Radler</i>	55k
<i>Singaraja</i>	45k

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