

Welcome to **SugarSand**,

a seaview dining destination with sweeping sunset views over Seminyak. Our borderless menu brings together seasonal ingredients and neighborhood influences.

You are warmly invited to unwind and savor every moment.

Dinner Menu
service 5 – 10pm

STARTERS & COMFORT

	Raw Fish of the Day (S)	95
	Garum Essence Lemon Verjus Ginger Blossom Shiso Oil	
	Oysters of Origin	3pcs 120
	Sea-kelp Escabeche Shallots Tarragon	6pcs 200
	Aleppo Pepper	12pcs 395
	Bone Marrow and Brioche (L)	150
	Smoked Koji Crema Burnt Spiced Leeks Parmesan Crunch Brioche	
	Fish Terrine (G,S)	130
	Mustard House Gherkin Rye Crisp	
	Whipped Labneh (V,L)	85
	Kintamani Lemon Tuscan Kale Watercress	
	San Daniele Prosciutto (P)	220
	Elderflower Semi-dried Spiced Tamarillo Olive Oil	
	Calabra Salami (G,L,P)	180
	Cheese Grissini Chili Olive Oil	
	Meli Melo Heirloom Tomatoes	75
	Seaweed Basil oil Yuzu	
	Burrata (L)	170
	Smoked Olive and Tomato Tapenade Basil Kusamba Celery Salt	
	Spanish Whiting Croquettes (G,S)	120
	Ink Aioli Romesco Grissini	

DAILY HANDMADE PASTA

Squid Ink Fettuccine (G,S)	220
Crab Squid Garlic Confit Chili Dill Bottarga	
Open Onsen Raviolo (G,L)	150
Spiced Honey Pumpkin Burnt Butter Tuscan Kale Grana Padano Cheese	
Slow Cooked NZ Lamb Gnocchi (G,L,N)	180
Pumpkin Seed Gremolata Ragout Creole Spices	

HOUSE ARTISAN BREADS

Grapes Bun (G)	30
Butter Himalayan Salt	
Yoghurt Bread (G,L)	30
Za'atar Sumac	
Jalapeño & Olive Sourdough (G)	30
Flake Salt Aged Balsamic	

ESSENTIALS – SIGNATURES

	Stewed Moroccan Chicken (L)	180
	Tagine Crème Saj Bread Fried Florets	
	Sri Lankan Fish Curry (L,S)	245
	Red Snapper Roasted Eggplant Yogurt Raita Sumac Onion Basmati Rice	
	Niku Chahan (G,S)	240
	Kiwami Wagyu Garlic Bits Edamame Mushroom Corn Soy	
	Grilled Papuan Prawn (G,S)	320
	Sofrito Paste Fregola Pasta Lemon Chili Salsa	

SIDES

Radicchio and Goat Cheese Salad (L,N)	105
Walnut Poached Pear Caramelized Honey Dressing	
House Garden Salad (L)	95
Daily Leaves Purslane Shallot Horseradish Grana Padano Cheese	
Carrots Over Coal (L)	85
Whipped Ricotta Sunflower-Dukkah Harissa Mint	
House Fries	60
Kusamba Sea Salt Harissa Aioli	
Smoked Truffle Potato Purée (L)	75
Chives	

FROM THE GRILL - FLAME KISSED

Market Fish of the Day (L,S)	245
Smoked Buttermilk Salmon Roe Herb Oil	
48-hr Bone in Ribs (L)	520
Yam Bean Mushroom Jus	
Premium Wagyu Steaks 250 grams (L)	
Café De Paris Butter Bordelaise Keciwis Pecorino	
• Stockyard Striploin	675
• Australian O'Connor Scotch Fillet	745
• Kiwami Wagyu MB9+ Bolar Blade	495
 Charred Cauliflower (N)	145
Cashew Spicy Maple Chocolate Poblano Pepper	
Wagyu Cheeseburger (G,L)	185
Apple Ginger Chutney Emmental Onion Rings	

FINALE DESSERTS

	Negara Chocolate (G,L,P)	125
	Bali Chocolate Marshmallow Pop Rocks Chocolate Coral	
	Crème of Pistachio (G,L,N)	120
	Nurungji Rice Kadaifi Cumquat Aged Wild Honey	
	Whipped Goat Cheese (G,L,P)	120
	Sourdough Crisp Mulberry Compote Olive Oil	
	White SugarSand Entremet (L)	110
	Calamansi Gooseberry White Chocolate	
	Artisan Cheese (L)	110
	Camembert Gruyere Taleggio Bali Blue	
	Condiments Muscatels Candied Figs Lavosh Pipparas Peppers	

(G) GLUTEN, (L) LACTOSE. (N) NUTS, (P) PORK, (S) SEAFOOD,  CHEF RECOMMENDATION

Should you have any allergy or dietary requirements, please inform our staff.
All prices are quoted in thousands of Indonesian Rupiah and subject to 10% service charge and 11% prevailing government tax.