

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.

Lunch Menu
service 12 – 3pm

STARTERS & COMFORT

	Raw Fish of the Day (S)	95
	Garum Essence Lemon Verjus Ginger Blossom Shiso Oil	
	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	
	Charred Corn and Avocado Spread	75
	tortilla lime embe bits chili oil	
	Burrata (L)	170
	Smoked Olive and Tomato Tapenade Basil Kusamba Celery Salt	

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	
	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	

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	
	Charred Cauliflower (N)	145
	Cashew Spicy Maple Chocolate Poblano Pepper	
	Wagyu Cheeseburger (G,L)	185
	Apple Ginger Chutney Emmental Onion Rings	
	Lamb Kofta (L)	225
	Eggplant Relish Tabbouleh Za’atar Yoghurt Saj Bread	

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	

(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.