

IN VILLA DINING MENU

BEVERAGE

Healthy Juice

45 per glass

Ametis Energizer Kale leaf, apple, cucumber, ginger, lime juice

Stimunos Apple, beetroot, carrot, ginger

Anti- OX Pineapple, orange juice, turmeric

Coffee

Cafe latte, Flat White, Cappuccino, Macchiato

40

Espresso, American, Balinese Coffee

30

Tea

35 per pot

Earl Grey, Javanese Jasmine, English Breakfast, Pure Oolang

Exotic Especia, The Krampoel, Pure Green Tea

Caffeine-Free Tea

35 per pot

Peppermint, Java Ginger

Wellness Tea (Caffeine-Free)

70 per pot

Winter butterfly tea, lemongrass, mint

Summer hibiscus, chamomile, apple

Immune ginger, turmeric, galangal, lemongrass, orange peel

Beauty beetroot, butterfly tea, white beauty, hibiscus, pomegranate seeds, cranberry

Mocktail

50 per glass

Strawberry Basil Soda Strawberry, basil syrup, lime juice, soda water

Pineapple Splash Fresh pineapple, mint leaf, lime, soda, honey blossom

Virgin Ocean Blue Blue curacao, coconut syrup, pineapple juice

Cucumber Cooler Fresh cucumber juice, elder flower syrup, lime juice, soda water, chili

Cocktail

95 per glass

Coconut Espresso Vodka, espresso, home-made coconuts syrup, kahlua

Ocean Blue Rum, blue curacao, coconut syrup, pineapple juice

Citrus Glory Mojito Arak, pomelo, tangerine, lime, brown suger, soda, mint leaf

Chili Margarita Tequila reposado, fresh pineapple, chili, honey blossom

Finnel Sour Whiskey, smoked pineapple juice, fresh fennel, lime, simple syrup egg white

Cucumber Martini Gin, cucumber, lime, elder flower syrup

Spirits

Dalmore King Alexander III Single Malt Scotch Whisky 700ml

7,800

WINE LIST

Bubbles

Lanson Black Label Brut, FRA	2,580
Louis Roederer Brut Premier, FRA	2,750
Bollinger Special Cuvée , FRA	3,580
Norton Casecha Especial Extra Brut, AR	580

White

2021 Ohau Gravels Woven Sauvignon Blanc, NZ	145/700
2013 Louis Latour Pouilly Fusie, FRA	1,190
2017 Te Mata Elston Chardonnay, NZ	1,750
2018 Vina Vestisquero Reserva Sauv Blanc, CHI	620
2019 Murphy Goode Sauv Blanc, CA	1,150

Red

2022 The Element Cabernet Sauvignon, ZA	120/560
2021 Casillero Del Diablo Cabernet Sauvignon- CL	580
2007 Errazuriz, Don Maximiano Founder's Reserve, CHI	2,000
2008 Molly Dooker, Two Left Feet Shiraz-Cabernet-Merlot, AU	2,500
2017 Reserva Vitral Merlot, CHI	825
2015 Parallele 45, Paul Jaboulet Aine, FRA	780
2011 E. Guigal Gigondas, FRA	1,180

POOL BAR LIST

Beverages

Duval Leroy Brut Reserve	1,900
Louis Perdrier Brut Excellence	450
Plaga Wine Chardonnay/ Sauvignon Blanc/ Rose	420
Bintang Beer (small)	38
Eternal Alkaline Water	25
Equil sparkling 380ml	45

Ice Cream

Häagen-Dazs Mini Cup 100ml	135
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MINI BAR LIST

* Luxury Benefits includes complimentary daily mini bar

* Mineral water is complimentary

Beer

Bintang (Local)	38
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Soft Drinks

Diet Coke	18
Coca Cola	18
Sprite	18
You C 1000	10
Tonic Water	18
Soda Water	18

Nespresso

Indonesso Coffee Capsule	20
Starbucks Coffee Capsule	35

Snacks

Caramelized Peanut (Peanut, sugar, salt, vanilla, vegan butter) 100g	18
Mini Anzac (Coconut, flour, rolled oat, sugar, honey, vegan butter) 100g	10

BREAKFAST 7:00-11:00

MAKE YOUR OWN

Create your own breakfast

Select 1 item from Protein and 2 items from Sides, served with sourdough or English Muffin

Protein

Poached egg / Scrambled egg / Boiled egg
Bacon / Ham
Beetroot Cured Salmon
Grilled Fish/ Garlic Butter Prawns
Char Shiew Pork

Sides

Tomatos sliced / roasted
Steamed Broccoli
Cooked/ Buttered Spinach
Smashed Avocado

EGGS

Egg Benedict Poached eggs on toasted muffin with cooked spinach, slice tomato and home-made hollandaise sauce served with bacon, ham or smoked salmon

Big Breakfast Skillet Eggs your way, sausage, bacon, roast mushrooms, hash browns, roast tomato, buttered spinach

Prawn and Goat's Cheese Omelette green peas rocket, chilli butter and sourdough

Breakfast Burrito Tortilla wrap with bacon, scramble egg, refried Mexican beans, and smashed avocado served with hash browns

SWEET

Cinnamon French Toast caramelized Banana, butterscotch caramel, fresh berries

Bread Basket Sourdough, croissant, raisin roll, home-made jam, butter

Lemon Ricotta Pancakes fresh mango, strawberries, honey comb

ASIAN

Char Siew Pork Poke Bowl chilli sesame dressing, pickles, edamame

Dim Sum Basket selection of 6 dumplings served with homemade X.O sauce and sriracha

“Nasi or Mie Goreng” with Vegetable, Prawn, Chicken, or Char Siew Pork

Indonesian style stir-fried rice or egg noodle with cabbage, carrot, and chili served with a wok fried egg, prawn crackers, sambals and acar

“Bubur Soto Ayam” Indonesian style porridge cooked dashi with shredded chicken, fried char kwai, Asian celery fried tofu, Indonesian chicken broth

Chicken Katsu Roll Maki chicken floss, cucumber, lettuce, sesame seed, sesame sauce, served with miso soup

HEALTHY BOWL

Pitaya & Berry Smoothie Bowl Dragon fruit, mixed berry, greek yoghurt topping with banana, strawberry, berry, coconut flakes, pumpkin seed, almond slice and rolled oats

Tropic Morning Bowl Tropical seasonal fruits from Bali, mango, snake skin fruits, passion fruits, pomelo, served with granola and yoghurt

Protein Bowl sesame crusted seabass with humms poached egg charred broccoli goats cheese sunflower seed buttermilk dressing

Buddha Bowl Poached egg, kale, broccoli, pumpkin seed, snake beans, green chili, coriander and wafu dressing

BEVERAGE

Fresh Squeezed Juice Tangerine, Pineapple, Watermelon, Mix Juice

Coffee or Tea

Café latte, Flat White, Cappuccino, Macchiato, Espresso, American, Balinese Indonesian tea, Jasmine, Peppermint, Chamomile, English breakfast

BRUNCH 11:00-14:00

- Egg Benedict** poached eggs on toasted muffin, cooked spinach, sliced tomato
homemade hollandaise sauce, served with bacon, ham or smoked salmon 189
- Big Breakfast Skillet** eggs your way, sausage, bacon, roasted mushrooms
hash browns, roasted tomato, buttered spinach 168
- Protein Bowl** sesame crusted salmon, hummus, poached egg
charred broccoli goat's cheese, sunflower seed, buttermilk dressing 182
- Buddha Bowl** poached egg, kale, broccoli, pumpkin seed, snake beans
green chili, coriander, wafu dressing 182

SUSHI ROLL

- Chicken Katsu roll maki** chicken floss, cucumber, lettuce, sesame seed, unagi sauce 102
- Soft Shell Crab Uramaki** cucumber, baby romaine, tobiko, kabayaki sauce
yuzu mayo 180
- Popcorn Shrimp Roll** nori rice, cucumber, ohba, crabstick, aonori, prawn
siracha mayo & lava on top, green shallot juliene 180

SMALL PLATES

- Fried Chicken Lollipop** smoked buttermilk, egg yolk sauce
sambal belacan hot sauce, pickled daikon 107
- Chili Miso Butternut Pumpkin** Whipped tofu, burnt butter, curry leaf 192
- Tempura Squid & Vegetables** wasabi & yuzu emulsion, soy mirin dressing
Sichuan spiced shichimi 192
- Grilled Hokkaido** Scallop miso butter, yuzu kosho, green shallot 90

LARGE PLATES

- Fish and Chips** with Tartar sauce 192
- Japanese Saffron Risotto** Chilli prawns, edamame, ferntip, kombu butter 192

Billy Ho full menu is available at dine in Billy Ho (**Menu**)
For book table at Billy Ho, please contact our butler at #5 or
WhatsApp +6287700126888

DINNER (MON-SUN): 5.00 PM – 10.30 PM
BRUNCH (SAT-SUN): 11.00 AM – 5.00 PM
BAR (MON-SUN): Open Till Late
EARLY BIRD (MON-THU): 5.00 PM – 6.30 PM

Above price is in thousand Indonesian Rupiah, and subject to 11% government tax and 10% service charge

SUSHI ROLL, SASHIMI

Flame Torched Confit Tuna Oshi Sushi tuna sashimi, wasabi mayo, umeboshi pickled ginger, kabayaki sauce	115
Flame Torched Salmon Tornado lava sauce, salted egg yolk, tobiko, furikake	105
Seabass Sashimi kalamansi kosho, truffle oil ponzu, shaved parmesan	149
Spicey Crab Stick & Popcor Shrimp Uramaki Cucumber fermented chili mentaiko aonori	184
Soft Shell Crab Uramaki cucumber, baby romaine, tobiko, kabayaki sauce yuzu mayo	180
Popcorn Shrimp Roll nori rice, cucmber, ohba, crabstick, aonori, prawn siracha mayo & lava on top, green shallot juliene	180

SMALL PLATES

Chili Miso Butternut Pumpkin Whipped tofu, burnt butter, curry leaf	192
Salad of Char Grilled Greens baby Brussels sprouts, asparagus, broccoli, pomelo lemon basil chimichurri, smoked yoghurt dressing	109
Yakitori Chicken tonnato mayo, pickled cauliflower, crushed pistachio nuts shichimi spices	149
Fried Chicken Lollipop smoked buttermilk, egg yolk sauce sambal belacan hot sauce, pickled daikon	110
Tempura Squid & Vegetables wasabi & yuzu emulsion, soy mirin dressing Sichuan spiced shichimi	195
Cruncy Iceburg Lettuce pickled cucumber, sesame seeds, hari nori edamame miso dressing	105
Seared Wagyu Beef burnt butter brased shiitake, doubanjiang smoked confit garlic, fried shallots, soy butter sauce	265

LARGE PLATES

Japanese Saffron Risotto Chilli prawns, edamame, ferntip, kombu butter	200
Fish and Chips with tartar sauce	192
Pan Seared Aged Seabass curry leaf butter, capers, lemon tempura zucchini flowers	227
Chilli Butter King Prawn Hokkin noodles, black pepper, sambal belacan, kale green shallots, sesame seeds	283
Half Pecking Duck homemade hoi sin red currant sauce, mandarin pancakes fresh herbs	294
Char Siu Pork Berry hoisin sauce, fire grilled kiciwis, sesame soy chili glaze	294
Wagyu Ribeye Steak egg yolk sauce, Tare Glaze, pickled kimchi charred green chilli, peanut relish, kalamansi kosho	520
Red Glaze Lamb Shoulder charred miso brased hispi cabbage, Mandarin pancake wombok kimchi, pickle chilli rock melon	450
Korean Kimchi Fried Rice lapsang sausage, prawn, squid slow poached egg, katsuobushi	169

DESSERT

Mango Mousse fresh mango compote, sesame meringue, crystalzed coriander	92
Oreo White chocolate Parfait blue berries, beetroot, honeycomb	92
Roasted Pineapple sushi rice ice cream, salted caramel coconut cream puffed rice nougetine, lime zest	92
Dark Chocolate & Matcha Slice white chocolate mousse, sour cherry cashew & black sesame biscuits	92



Private Dining Experience

Bamboo pergola with fairy lights
550 per set up

Above price is in thousand Indonesian Rupiah, and subject to 11% government tax and 10% service charge

CANDLELIGHT DINNER

A glass of wine, red or white

Served with sharing style:

Beef Chop Tar-Tar

Roti canai, Xinjiang mayo, chop shallot, caviar

Flame Torched Salmon Tornado

Lava sauce, salted egg yolk, tobiko, furikake

Amberjack Sashimi

kalamansi kosho, truffle oil ponzu, shaved parmesan

Wagyu Ribeye Steak

egg yolk sauce, Tare Glaze, pickled kimchi, charred green chilli, peanut relish, kalamansi kosho

French Fries

salt, aonori dust, garnish coriander

Smoked Ponzu Eggplant

Katsu, miso sesame dressing, homemade furikake

Dessert

sample plate for two

Coffee or Tea

LATE NIGHT BITES
22:30 above



Please scan or click QR code to find hand-picked 24-hour or late-night restaurants around Canggu and Seminyak.

To place a late-night order, our butler will assist you in ordering through Gojek or Grab, Indonesia's leading food delivery platforms.

How to order:

1. Simply call extension #5 or message us on WhatsApp to let us know which menu items you'd like to order.
2. We'll provide the total cost, including the delivery fee, and the estimated delivery time before confirming the order.
3. Once we get confirmation from you, we will send order to Gojek/Grab.
4. We will notify once food is delivered and we serve it in your villa.
5. Payment can be made upon delivery, or we can charge it directly to your room. Please note that a 3% credit card fee will be added if you choose to settle the bill using a credit card.