

KELAPA

POOL RESTAURANT

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FOOD MENU

LIGHT AND REFRESHING
LÉGER ET RAFRAÎCHISSANT

Samosa (V) (N) — 130.
Crisp samosa filled with potato, green peas, onion, served with seasonal chutneys
Samosa croustillant garni de pommes de terre, petits pois, oignon, accompagné de chutneys de saison

Pakora (V) (N) — 130.
Assorted vegetables fritters served with seasonal chutneys
Beignets de légumes accompagné de chutneys de saison

Lebanese Salad — 150.
Baba ganoush, green vegetables, red quinoa, pomegranate, homemade falafel, Lebanese dressing and mint from our permaculture garden
Baba ganoush, crudités, quinoa rouge, grenade, falafels maison, vinaigrette libanaise et menthe de notre jardin de permaculture

Mediterranean Salad (V) (N) — 150.
Fresh tomatoes, sauteed capsicum and zucchini, French dressing, feta mousse, hazelnuts, black olives and capers crumble, basil and yellow tomato gazpacho. Served with grilled focaccia
Tomates fraîches, poivrons et courgettes rôties, vinaigrette, mousse de feta, crumble de noisettes, câpres et olives noires, basilic et gazpacho de tomate jaune. Servie avec notre focaccia

Caesar Salad (P) — 160.
Classic Caesar dressing, baby romaine lettuce, bacon, parmesan flakes
. With grilled chicken: add 50.
. With marinated prawn on the grill: add 85.

Salade César au cœur de salade romaine, sauce César et copeaux de parmesan
. Avec suprême de volaille grillé : supplément 50.
. Avec crevettes marinées et grillées : supplément 85.

Thai Beef Salad (N) — 190.
Fresh vegetables, thai dressing, marinated grilled beef, mango condiment, fresh coriander and crunchy toasted peanuts
Crudités en julienne, vinaigrette thai, bœuf mariné et grillé, condiment à la mangue, coriandre fraîche et cacahuètes toastées

SOUP
SOUPE

Chilled Andalusian Gazpacho (V) — 150.
Raw capsicum, tomato, cucumber, crispy mango salsa croutons
Soupe froide à base de tomate et concombre, légèrement épicée, servie avec ses condiments de légumes et ses croûtons salsa-mangue

Green Peas and Asparagus Soup — 150.
Asparagus, green peas, saffron croutons
Soupe d'asperge et petit pois, croûtons grillés au safran

Dishes indicated with:
(V) Vegetarian (N) Contains Nuts (P) Contains Pork Kappa Senses Signatures
Gluten Free items are available upon request
Prices are in Thousand Indonesian Rupiah and subject to 21% government tax and service charge

Vegetables are mostly produced in our 2,000sqm permaculture

PERMACULTURE

MAIN COURSES
PLATS PRINCIPAUX

Penne Carbonara (P) — 160.
Bacon, eggs and parmesan cheese topped with olive oil
Bacon, œufs et et parmesan, filet d'huile d'olive

Tagliatelle Bolognese — 160.
Tagliatelle with tomato beef stew, fresh basil herbs, grilled focaccia bread
Tagliatelle, ragoût de bœuf à la tomate et basilic frais, tranche de pain focaccia grillée

Pesto Conchiglie Rigate — 160.
Conchiglie rigate pasta al dente, basil pesto sauce with roasted chicken sausage, spinach and cherry tomato
Conchiglie rigate al dente au pesto basilic, poêlée de saucisse de volaille aux épinards et tombée de tomate cerise

Croque Madame (P) — 160.
Sourdough layered with ham and cheese, mornay sauce and oven roasted,
topped with sunny side up eggs and served with green leaves
Pain au levain, jambon, fromage, sauce mornay. Le tout rôti et surmonté de ses œufs,
servi avec ses feuilles vertes

Summer Greek Pita (V) — 180.
Pita bread stuffed with Greek salad, capsicum, cucumber, tomato, onion, herbs, and feta cheese
Pain Pita fourré de sa salade grecque composée de concombre, poivron, oignon, fromage feta et d'herbes fraiches

John Dory Fish and Chips — 200.
John Dory in beer batter crust, french fries, tartar sauce, mayonnaise, ketchup
Filet de Saint-Pierre enrobé d'une croûte de pâte à bière, frites, sauce tartare, mayonnaise, ketchup

Mediterranean Chicken Casserole — 200.
Roasted and oven cooked with smooth garlic tomato and capsicum, homemade tagliatelles
Haut de cuisse de poulet cuit dans sa cocotte et dans une sauce tomate aillé aux poivrons émincés, tagliatelles maison

Tuna Steak Mi-Cuit Biscayne — 230.
160gr of freshly caught tuna steak, tomato with capsicum, onion, capers sauce, light chili
160gr de steak de thon sur le grill et fini dans une sauce tomate aux confits de poivron et oignon,
pointe de piment de cayenne

Poached Barramundi Filet — 250.
Barramundi fish poached on a chicken bouillon flavored with lime leaves, basmati rice cake with goji berry,
cooking juice reduction with lime, lemon and orange, minute smoked
Filet de Barramundi poché au bouillon de volaille infusé de feuille de citron vert, riz basmati aux baies de Goji,
jus de cuisson au citron, citron vert et orange, le tout fumé à la minute sous cloche

Grilled Salmon with Orzo, Feta, and Red Wine Vinaigrette (N) — 350.
Grilled salmon, baby spinach, baby tomatoes, pine nuts, basil and chive
Pavé de saumon au grill, orzo et feta, jeune pousse d'épinard, tomate cerise, vinaigrette de réduction de vin rouge

Mediterranean Pizza (V) — 180.
Tomato sauce and tomato chutney, green olive, baby arugula, artichoke, roasted capsicum
Sauce tomate, chutney de tomate, olive verte, jeune pousse de roquette, artichaut et poivron confit

Four Cheese Pizza — 200.
Tomato sauce, mozzarella, ricotta, local blue cheese, parmesan cheese
Sauce tomate, mozzarelle, ricotta, roquefort local, parmesan

Burrata Prosciutto Pizza (P) — 220.
Tomato sauce, Italian burrata cheese, Parma ham and arugula leaves, dash of balsamic
Sauce tomate, burrata, jambon de parme, feuille de roquette et soupçon de vinaigre balsamique en réduction

Pinky Me Burger (V) — 190.
Beetroot essence bun, vegan patty, beetroot hummus, onion jam, roasted green tomato
Pain rose à la betterave, steak végétal, houmous à la betterave, confiture d'oignon et tomate verte grillée

Kappa Beef Burger — 240.
Black bun white sesame seeds, romaine lettuce, tomato, homemade pickles, old fashion mustard, smoked scamorza
Pain noir au charbon, steak de bœuf grillé, feuille de chêne, tomate, légumes au vinaigre maison,
moutarde à l'ancienne, et fromage scamorza fumé

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Club Sandwich Ⓟ — 180.
Double decker, tender chicken breast, tomato confit, romaine heart lettuce, bacon, egg, mayo
Classique avec un tendre blanc de volaille cuit sous vide, tomate confite,
cœur de romaine, lard grillé, œuf et mayonnaise

Salmon Focaccia — 220.
Focaccia baguette, cured homemade gravlax salmon, sour cream, capers, soft lemon, dill
Pain Focaccia, gravlax fumé de saumon, crème fraîche, câpres, citron doux, aneth

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ON THE GRILL
SUR LE GRILL
PLEASE CHOOSE YOUR FAVORITE GARNITURES WITH
CHOISISSEZ VOTRE GARNITURE

Fish of the Day — 270.
Catch of the day on the grill, dry fennel and roasted fresh fennel
Le poisson du jour, fenouil séché et fenouil rôti

Beef Flank Skewer Ⓝ — 450.
Teriyaki marinated beef flank on skewer, capsicum, onion, tomato
Brochette de bœuf marinées à la Japonaise, poivron, oignon, tomate

Rib Eye — 750.
250gr rib eye steak, simply on the grill with slices of fines herbes butter
Entrecôte de 250gr beurre maître d'hôtel

Beef Tournedos — 850.
200gr of wagyu tenderloin MB4, grilled capsicum julienne
Filet de bœuf "wagyu" MB4 de 200gr avec une julienne de poivrons grillés

*CHOOSE YOUR GARNITURE, 1 VEGETABLE, 1 STARCH
CHOISISSEZ VOTRE GARNITURE, 1 LÉGUME, 1 FÉCULENT

- Mashed Potatoes / Écrasé de pommes de terre
- Panama Potatoes / Pommes de terre sautées aux poivrons
- French Fries / Pommes frites
- Buttered Steamed Potato / Pommes maître d'hôtel
- Herbal Pilaf Rice / Riz pilaf aux herbes
- Mushroom Rice / Riz aux champignons

- Sauteed Vegetables / Poêlée de légumes de la permaculture
- Pan Seared Mushrooms / Poêlée de champignons
- Ratatouille / Ratatouille méridionale
- Carrot Mousse / Mousse de carotte
- French Green Beans Grilled Almond / Haricots verts aux amandes Ⓝ

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ASIAN FAVORITES
PLATS ASIATIQUES

Indonesian Gado Gado (N) — 140.
Selection of crunchy vegetables from our Permaculture, such as green beans, cabbage, bean sprouts served with oven-roasted baby potatoes and spicy peanuts, chili, coconut milk sauce. Indonesian staple food
Sélection de légumes du moment de notre Permaculture, légèrement craquant. Haricots verts, carottes, chou et germe de soja, pommes de terre grelots cuites au four, servis avec une sauce cacahuète épicée au piment et lait coco. Un classique de la cuisine Indonésienne

Indonesian Soto Ayam (N) — 150.
Indonesian soup made with turmeric spice, chicken, rice cake, quail egg, cabbage, potato and glass noodles
Soupe indonésienne au curcuma, blanc de volaille, riz compressé dans une feuille de banane, œuf de caille, choux vert, pomme de terre grelot et nouilles de riz

Nasi or Mie Goreng Kappa Way (N) — 150.
Indonesian fried rice or egg noodles with vegetables
Choose your sate: chicken, add 50. or prawn, add 85.
Riz ou nouille asiatique frit à l'Indonésienne au wok avec légumes
Au choix avec brochette au poulet, supplément 50. aux crevettes, supplément 85.

Brinjal Makhani (V) (N) — 180.
Combination of lentil and egg plant in curry sauce served with paratha bread
Combinaison de lentilles et d'aubergines dans une sauce curry servie avec du pain paratha

Vegetable Jalfrezi (V) (N) — 180.
Assorted vegetables and paneer curry served with paratha bread
Assortiment de légumes et de paneer au curry servi avec du pain paratha

Thai Kai Pad Med Ma Muang (N) — 220.
Stir-fried chicken with cashew nuts from Muntigunung area and dried chili. Contains soy sauce, honey, onions, chilies, and pepper, as well as a variety of vegetables from our Permaculture
Blanc de volaille sauté aux noix de cajou de la région Balinaise de Muntigunung et du piment séché.
Ce plat contient de la sauce soja, du miel, des oignons, des piments et du poivre, ainsi qu'une variété de légumes issus de notre permaculture

Thai Gaeng Daeng — 260.
An aromatic beef red curry with smooth coconut milk, topped with sliced kaffir lime leaves on top. Mild though you can request for fresh chili if you're in the mood for spicy food. Vegetarians or vegans can still enjoy this curry by asking our chef to replace the meat with tofu
Nouille asiatique façon Thai a l'émincé de bœuf au curry rouge et du lait de coco onctueux, ainsi qu'une pincée de feuilles de citron kéfir tranchées sur le dessus. Le gaeng daeng est assez doux, mais vous pouvez demander du piment frais si vous avez envie qu'il soit plus puissant. Les végétariens ou végétaliens peuvent toujours profiter de ce curry en demandant à notre chef de remplacer la viande par du tofu

Redefined Beef Rendang (N) — 370.
Pan seared beef medallion, rendang sauce, assorted vegetables in "base genep" and steam rice
Médaillon de bœuf poêlé, sauce rendang, assortiment de légumes dans un "base genep", et riz vapeur

BALINESE RECIPES
PLATS DE LA CUISINE BALINAISE

Ayam Mekalas (N) — 220.
Pan seared chicken breast cooked in coconut sauce and spices of turmeric, coriander, candlenut nut, galangal, white peppercorn and lemongrass
Blanc de volaille poêlé puis cuit dans une sauce à la noix de coco et épices de curcuma, coriandre, bancoulier, galanga, poivre blanc et de citronnelle

Tuna Sambal Matah (N) — 230.
Pan seared tuna steak accompanied by 'Sambal Matah', one of the Balinese favorite sambals. Made of fresh shallot, lemongrass, red chili, shrimp paste, tossed with virgin coconut oil and a touch of squeezed kafir lime or its leaves
Steak de thon poêlé accompagné de "Sambal Matah", l'un des sambals préférés des Balinais, il est composé d'échalote fraîche, de citronnelle, de piment rouge chaud, de pâte de crevettes mélangée à de l'huile de noix de coco vierge et d'une touche de citron vert kafir pressé ou de sa feuille

Ikan Bakar (N) — 250.
The Balinese way of grilled fish fillet. Marinated with blend of chili, garlic, candle nut, lemongrass, and touch of squeezed aromatic kafir lime
La façon balinaise du filet de poisson mariné puis grillé avec un mélange de piment, d'ail, bancoulier, de citronnelle et une touche de citron vert kafir aromatique pressé

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Balinese Babi Guling Ⓝ Ⓟ — 260.

Indonesian version of roasted pork. Before being roasted, the pig is marinated with mixed spices containing lemongrass, galangal, chili, coriander, garlic and shrimp paste. This traditional dish is magnificent and usually served at Indonesian special celebrations served with sambals, and fresh vegetables
Version indonésienne du porc rôti. Avant d'être rôti, le cochon est mariné avec un mélange d'épices à base de citronnelle, galanga, piment, coriandre, ail et pâte de crevettes. Ce plat traditionnel est généralement servi aux célébrations indonésiennes avec des sambals et des légumes frais

Sambal Udang — 260.

Sautéed prawn in Balinese spices paste. A combination of red chilli, shallot, garlic, candle nut and lime leaf
Crevettes sautées dans une pâte d'épices balinaises composée de gros piment rouge, d'échalote, d'ail, de bancoulier et de feuille de citron vert

SWEETS DESSERTS

Strawberry Nelly Melba Cup Ⓝ — 130.

Vanilla gelato, Bedugul crispy strawberry, raspberry coulis, strawberry granita, almond and pistachio
Glace vanille, fraise de la région de Bedugul, coulis de framboise, granité de fraise saupoudré d'amande et de pistache

Freezing Spices Poached Pear Ⓝ — 130.

Pear poached in Balinese spices syrup, crumble, vanilla gelato
Poire pochée dans un sirop aux épices balinaises, crumble et gelato à la vanille

Orange Brûlée — 130.

Stuffed orange with caramelized orange custard cream, orange jelly, vanilla gelato
Orange crème brulé à l'orange et sa gelée, crème glacée à la vanille

Tiramisu — 140.

Made with mascarpone cheese, espresso and finger sponge cake topped with cocoa powder
Boudoir à l'expresso, crème de mascarpone, cacao amer

Strawberry Jelly Balls Ⓝ — 140.

Melting pot of strawberry salad flavoured basil in jelly, mascarpone, lemon meringue
Salade de fraise en gelée senteur basilic, mascarpone et meringue citronnée

Paris Brest Ⓝ — 140.

Peanut butter, caramel sea salt, almond
Beurre de cacahuète, caramel au beurre salé et amandes

Revisited Indonesian Es Cendol — 140.

Iced sweet dessert that contains droplets of green rice flour, jelly coconut milk and palm sugar syrup
Dessert sucré glacé aux gouttelettes de gelée de farine de riz vert, lait de coco et sirop de sucre de palme

Thin Malang Apple Tart — 150.

Caramelized apple from Malang in a fine puff pastry, vanilla gelato, salted caramel sauce
Pomme de Malang caramélisée en fine pâte feuilletée, gelato à la vanille et sauce caramel beurre salé.

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GELATO, SHERBET SELECTION
GLACE ET SÉLECTION DE SORBET

Gelato 50. /Scoop

- Kemangi (Basil)
  Basilic Asiatique
- Mix Berry and Yoghurt
  Melange de Baies et Yaourt
- Nutella and Brownies
  Nutella et Brownie
- Papua Vanilla
  Vanille de Papouasie
- Salted Caramel
  Caramel au Beurre Salé
- Sulawesi Chocolate
  Chocolat de Sulawesi

Sherbet 50. /Scoop

- Jack Fruits and Coconut
  Jacquier et Noix de Coco
- Lemongrass
  Citronnelle
- Mango
  Mangue
- Raspberry and Kecombrang
  (Rapsberry and Ginger Torch)
  Framboise et Rose de Porcelaine
- Soursoup
  Corossol
- Strawberry and Mint
  Fraise et Menthe

Velato (V) (N) 50. /Scoop

- Banana
  Banane
- Chocolate
  Chocolat
- Coffee
  Café
- Matcha
  Matcha
- Papua Vanilla
  Vanille de Papouasie

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BEVERAGE MENU

MILK SHAKES 75.

Banana Vanilla, Chocolate, Peanut Butter
Strawberry, Vanilla

FRESH JUICES 75.

Mango, Orange, Pineapple,
Red Dragon Fruit, Watermelon
*Seasonal items based on availability

TROPICAL DRINKS 75.

Young Coconut
Fresh Young Coconut from our Permaculture

SOFT DRINKS 55.

Coke, Coke Zero, Soda Water
Sprite, Tonic Water

FRAPPES 75.

Iced Coffee Cinnamon Blast
Special Blended Coffee with Cinnamon Flavour

Split in Banana
Frozen Coffee Mixed with Banana
and Vanilla Ice Cream

Vintage Mocha
Blended Mocha Coffee Served with Dark Chocolate

SMOOTHIES 75.

Banana Kappa
Banana, Peanut Butter, Cocoa, Soy Milk, Espresso

Fruity Coco
Mango, Banana, Passion Fruit, Coconut Water

Sunshine Daydreams
Dragon Fruit, Mix Berries, Papaya, Apple Juice

Temples
Mango, Mix Berries, Cinnamon, Almond Milk

HEALTHY BLEND 75.

Body Armour
Carrot, Orange, Celery, Ginger, Turmeric, Honey

Body Cooler
Watermelon, Cucumber, Mint

Green Detox
Pineapple, Cucumber, Spinach, Lemon

Power Booster
Green Apple, Orange, Beetroot, Carrot, Ginger

Purple Fibre
Dragon Fruit, Banana, Pineapple

TEA HOT OR COLD 65.

Black Tea
English Breakfast, Earl Grey

Flavoured Tea
Lychee, Peach, Strawberry

Fresh Fruit Tea
Lemon or Lime Tea

Green Tea
Green Tea Natural, Jasmine Green Tea

Herbal Tea
Camomile, Peppermint or Fresh Ginger Tea

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COFFEE
HOT AND COLD

Organic Farms Indonesian Coffee produces high-quality specialty coffees. Our coffees are 100% organically grown, with no pesticides used in and around the farms. Our goal is to bring the exceptional quality of Indonesian coffees to the world, put these coffees on the map, and bring local organic farms the recognition they deserve.

	65.		50.
Cafe Latte		Americano	
Cappuccino		Macchiato	
Chocolate		Moccacino	
Double Espresso		Single Espresso	
Long Black			

BEERS

Bintang Crystal	85.	Kura Kura Easy Ale	110.
Bintang Small	85.	Kura Kura Lager	110.
König Ludwig Weissbier	90.		

MOCKTAILS 75.

Dragon Fizz
Dragon Fruit, Passion Fruit, Lemon Basil, Soda Water

Jungle Punch
Orange, Pineapple, Lychee Syrup, Almond Syrup, Grenadine

Kappa Breeze
Strawberry Tea, Apple Juice, Mint Syrup, Lemon, Tonic

Kappa Passion Sunrise
Passion Fruit, Orange Fruit, Apple and Orange Juice, Dropped with Strawberry and Passion Fruit Syrup

Passion "Mojito"
Passion Fruit Syrup, Passion Fruit, Fresh Lime, Mint leaf, Sprite

SQUASH 65.

Lemon, Lime, Orange,

WATER

Natural Mineral Water	
Small or Large	55. / 85.
Sparkling Mineral Water	
Small or Large	55. / 85.

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SACRED SIPS TRILOGY

A sensory journey through Bali's sacred legends, rituals, and twilight harmony.

The Sacred Trilogy Experience

Elevate your journey through an intimate storytelling ritual. As your bartender artfully crafts each cocktail before your eyes, enjoy a close up experience where every pour, garnish, and finishing touch is accompanied by the beautiful story behind the Sacred Sip Trilogy.

From the legendary guardian Naga Basuki, to the cleansing ritual of Tirta Ning, and the mystical twilight essence of Sandikala, discover how storytelling, artistry, and flavor unite into one unforgettable ritual.

190. per cocktail or
499. Sacred Sips Trilogy
(Includes a curated selection of the three signature cocktails.)

Naga Bali Cocktail - The Guardian of Harmony

In Balinese heritage, Naga Basuki is the sacred guardian of balance and life giving tirta, channeling harmony from mountain to sea.

Inspired by this legend, the Naga Bali Cocktail blends spiced rum, dragon fruit, lemon, passion fruit, vanilla, and silky foam into a journey of bold intensity and serene balance.

Experience the legend. Taste the harmony.

Tirta Ning - A Ritual in a Glass

Inspired by Balinese sacred water rituals, Tirta Ning reflects harmony, clarity, and balance in every sip.

Gin and passion fruit unveil vibrant botanical and tropical notes, while peach lends gentle sweetness. At its heart lies kumkuman water infused with cempaka flower, inspired by tirta penglukatan, holy water believed to cleanse and restore inner harmony.

Discover serenity in every sip.

Sandikala - The Sacred Hour

Inspired by Bali's sacred twilight, Sandikala captures the delicate harmony between light and darkness, visible and unseen.

White rum, blackcurrant, blue curaçao, lemon juice, and grenadine create vibrant layers of flavor and color, crowned with soft mango foam reminiscent of tropical clouds at dusk.

Experience the ritual of twilight in every sip.

SIGNATURE COCKTAILS

190.

Chocolate Martini
Vodka, Chocolate Liqueur

Green Lush
Tequila, Blue Curacao, Pineapple Juice, Lime Juice, Simple Syrup

Kappa Punch
Rum, Orange and Pineapple Juice, Grenadine Syrup

Le Fleur de Kappa
Vodka, Aperol, Elderflower, Citrus, Tonic

Le Spritz de Kappa
Gin, Aperol, Passion Fruit, Orgeat, Prosecco

Refreshing Ubud
East Indies Gin, Pineapple Juice, Lemon Juice, Mint Syrup, Lemongrass, Soda

Strawberry Breeze
Rum, Fresh Strawberries, Mint Syrup, Coconut Liqueur, Topped with Soda

Tropical Margarita
Tequila, Aperol, Yuzu Honey, Lemon Juice

CLASSIC COCKTAIL

190.

Caipirinha, Caipiroska, Classic Mojito, Cosmopolitan, Daiquiri
Long Island Ice Tea, Lychee Martini, Margarita, Negroni, Pinacolada, Singapore Sling

NUSANTARA COLD BREW COFFEE LIQUER

110.

A coffee liqueur combining the best coffee beans
hand selected from Aceh Gayo, Toraja, Java and Kintamani's
finest coffee plantations. Served on the rock, straight or frappe.

SPIRITS AND LIQUEURS

RUM

Bacardi Light	120.
Bacardi Spiced	130.
Havana Club 3 YO Light	160.
Myers Dark Rum	160.

GIN

Gordon Gin	110.
East Indies	135.
Tanqueray	165.
Hendricks	270.
Ophir Oriental Spiced	280.

TEQUILA

Jose Cuervo Reposado	150.
Espolòn Reposado	235.
Don Julio Blanco	280.
Don Julio Reposado	300.

APERITIF AND DIGESTIF

Dry Vermouth	135.
Sweet Vermouth	135.
Baileys	150.
Fernet Branca	150.
Jägermeister	150.
Kahlua	150.
Ricard Pastis	150.
St Remy Authentic V.S.O. P	150.
Midori	160.
Amaretto Disaronno	180.
Frangelico	210.

VODKA

Skyy	110.
Absolut	160.
Grey Goose	250.
Belvedere	270.

WHISKEY

Jim Beam	160.
Jameson	185.
Jack Daniels	200.
Johnnie Walker Red	200.
Johnnie Walker Black	210.
Chivas Regal	230.
Lagavulin 16 YO	350.
Oban 14 YO	350.
The Glenlivet 12 YO	350.

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POOLSIDE BEVERAGE

FRESH JUICES 75.

Orange, Mango, Pineapple, Watermelon, Dragon Fruit

*Seasonal items based on availability

HEALTHY BLEND 75.

Power Booster
Green Apple, Orange, Beetroot, Carrot, Ginger

Energy Charger
Carrot, Orange, Celery, Lime

Body Cooler
Watermelon, Cucumber, Mint

Green Detox
Green Apple, Cucumber, Spinach, Ginger, Lemon, Honey

Body Armour
Carrot, Orange, Celery, Spinach, Ginger, Turmeric, Honey

Purple Fibre
Dragon Fruit, Banana, Pineapple

SOFT DRINKS 55.

Coke, Coke Zero, Sprite, Tonic Water, Soda Water

TROPICAL DRINKS

Young Coconut 75.
Fresh Young Coconut from our Permaculture

BEERS

Bintang Small	85.
Bintang Crystal	85.
König Ludwig Weissbier	90.
Kura Kura Easy Ale	110.
Kura Kura Lager	110.

COCKTAILS 190.

Le Spritz de Kappa
Gin, Aperol, Passion Fruit, Orgeat, Prosecco

Le Fleur de Kappa
Vodka, Aperol, Elderflower, Citrus, Tonic

Kappa Punch
Rum, Orange and Pineapple Juice, Grenadine Syrup

Strawberry Breeze
Rum, Fresh Strawberries, Mint Syrup, Coconut Liqueur, Soda

KELAPA
POOL RESTAURANT

POOLSIDE

Prices are in Thousand Indonesian Rupiah and subject to 21% government tax and service charge

POOLSIDE BITES

Crispy Tortilla — 110.
Crisp fried tortilla, chili flake served with creamy feta dip
Tortilla frite croustillante, flocons de chili sauce crémeuse à la feta

Chicken Wrap — 125.
Coriander marinated grilled chicken, vegetables, and mozzarella wrapped in tortilla skin served with tomato salsa
Poulet grillé mariné à la coriandre, légumes et mozzarell enveloppé dans une peau de tortilla servi avec salsa de tomates

Samosa (V) (N) — 130.
Crisp samosa filled with potato, green peas, onion, served with seasonal chutneys
Samosa croustillant garni de pommes de terre, petits pois, oignon, accompagné de chutneys de saison

Avocado Cured Salmon Bowl — 150.
Caper, lemon dressing and red onion
Câpres, vinaigrette au citron et oignon rouge

John Dory Fish and Chips — 200.
John Dory in beer batter crust, french fries, tartar sauce, mayonnaise, ketchup
Filet de Saint-Pierre enrobé d'une croûte de pâte à bière, frites, sauce tartare, mayonnaise, ketchup

Balinese Assorted Satay (N) — 200.
Balinese spices marinated skewer of chicken, beef, fish and prawn served with peanut sauce, crackers and "Sambal Matah" a favorite Balinese salsa which consists of shallot, lemongrass, red chili kafir lime, shrimp paste and virgin coconut oil
Brochette de poulet, boeuf, poisson et crevette marinée aux épices balinaises servi avec sauce aux cacahuètes, craquelins et sa sauce balinaise composée d'échalote, citronnelle, piment rouge, citron vert kafir, pâte de crevettes et huile de noix de coco vierge

Club Sandwich (P) — 180.
Double decker, tender chicken breast, tomato confit, romaine heart lettuce, bacon, egg, mayo
Classique avec un tendre blanc de volaille cuit sous vide, tomate confite, cœur de romaine, lard grillé, œuf et mayonnaise

Pinky Me Burger (V) — 190.
Beetroot essence bun, vegan patty, beetroot hummus, onion jam, roasted green tomato
Pain rose à la betterave, steak végétal, houmous à la betterave, confiture d'oignon et tomate verte grillée

Kappa Beef Burger — 240.
Black bun white sesame seeds, romaine lettuce, tomato, homemade pickles, old fashion mustard, smoked scamorza
Pain noir au charbon, steak de bœuf grillé, feuille de chêne, tomate, légumes au vinaigre maison, moutarde à l'ancienne, et fromage scamorza fumé

PIZZA

Mediterranean Pizza (V) — 180.
Tomato sauce and tomato chutney, green olive, baby arugula, artichoke, roasted capsicum
Sauce tomate, chutney de tomate, olive verte, jeune pousse de roquette, artichaut et poivron confit

Four Cheese Pizza — 200.
Tomato sauce, mozzarella, ricotta, local blue cheese, parmesan cheese
Sauce tomate, mozzarelle, ricotta, roquefort local, parmesan

Burrata Prosciutto Pizza (P) — 220.
Tomato sauce, Italian burrata cheese, Parma ham and arugula leaves, dash of balsamic
Sauce tomate, burrata, jambon de parme, feuille de roquette et soupçon de vinaigre balsamique en réduction

Kids' Margherita Pizza — 100.
A classic favorite with tomato sauce, bocconcini cheese, basil, and a drizzle of olive oil
Un grand classique à base de sauce tomate, mozzarella fondante, rondelles de tomates, basilic frais et un filet d'huile d'olive

HEALTHY BOWL

Green Goddess Salad — 110.
Sliced cucumber, asparagus, fennel, coriander, edamame, boiled quail egg, micro leaves with mustard seed vinaigrette
Tranches de concombre, asperges, fenouil, coriandre, edamame, œuf de caille à la coque, micro-feuilles et vinaigrette au graines de moutarde

Loaded Avocado in a Bowl — 110.
Cube avocado, red onion, fresh coriander leaf, lime juice, virgin olive oil topped with guacamole dot and wild arugula
Cube d'avocat, oignon rouge, feuille de coriandre fraiche jus de citron vert, huile d'olive vierge surmontée d'une pointe de guacamole et de roquette sauvage

Acai Bowl (V) (N) — 120.
Blended acai, raspberry served with strawberry, mix seed and micro flower
Acai mixé, framboise, fraise, mélange de graines et micro fleur

Tropical Smoothie Bowl — 120.
Create your own smoothie bowl with the fruit selection of:
Banana – Pineapple – Strawberry – Grape – Mango – Papaya topped with grated coconut
Créez votre propre smoothie bowl avec la sélection de fruits de :
Banane – Ananas – Fraise - Raisin – Mangue – Papaye garni de noix de coco râpée

Dishes indicated with:
(V) Vegetarian (Flavors of Health) (N) Contains Nuts
(P) Contains Pork (Kappa Senses Signatures)

Vegetables are mostly produced in our 2,000sqm permaculture

Gluten Free items are available upon request
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