

BREAKFAST

EGGS BENEDICT

two poached eggs on an English muffin,
hollandaise sauce
sautéed spinach
bacon / ham
cured salmon / caramelised bacon

BIG BOSS BENEDICT

two poached eggs, smoked pulled pork,
asparagus, sriracha hollandaise, on
parmesan potato & onion fritters, chili oil

BACON HASH

scrambled or poached eggs with sweet
potato and corn hash, bacon, avocado, sour
cream, chili jam, mixed greens

BREKKY BURRITO

scrambled eggs, grilled chicken, pickled
jalapeño, cheddar cheese, chipotle aioli, and
pico de gallo. Side of minted fruit salad or
home fries or sweet potato hash

BUDDHA BOWL

Quinoa, avocado, sautéed mushroom,
roasted pumpkin, tomato cherry, watercress
and poached eggs, honey mustard dressing

HAM & TWO CHEESE CROISSANT

ham, swiss & cheddar cheeses, sunny side
up egg, dijon mustard and garlic aioli

GREEN EGGS & HAM

herbed omelette with grilled vegetables,
ham, cheese, toasted sourdough, pesto
drizzle

FARMER'S PLATE

two eggs any style, grilled halloumi, sautéed
spinach, sautéed mushrooms, sliced
avocado, sweet potato hash.
bacon / chicken sausage
cured salmon / caramelised bacon

EGG WHITE OMELETTE

herbed egg white omelette, dill, goat cheese
on toasted sourdough, pesto drizzle
cured salmon

SMOOTHIE BOWL

- MANGO
- DRAGON FRUIT
- SPINACH AND BANANA

RASPBERRY RICOTTA PANCAKES

vanilla whipped ricotta, raspberry compote.
Served with minted fruit salad.

GINGER PANCAKES

mango jam [*seasonal*] or passionfruit, vanilla
whipped cream, toasted coconut. Served with
minted fruit salad.

GRANOLA

our house-made low-fat, fruit-sweetened granola
served with yoghurt, strawberries, cinnamon
poached pear, toasted coconut, honey

NUTELLA CRÊPES

with banana, homemade vanilla whipped cream,
toasted coconut, chopped almonds. Served with
minted fruit salad.

CHIA PUDDING

with almond milk, caramelised peach (*seasonal*)
or tropical fruit, granola crumble, toasted
coconut, slivered almonds

MINTED FRUIT SALAD

with yoghurt and honey

SIDES

PASTRIES

- raisin danish
- pain au chocolat
- croissant w/ jam + butter
- english muffin w/ jam + butter

TOAST

- sourdough toast w/jam + butter
- wheat toast w/ jam + butter

BACON or CARAMELISED BACON [3 pcs]

CHICKEN SAUSAGE [3 pcs]

HOUSE-CURED SALMON

HOME FRIES or SWEET POTATO HASH

GRILLED HALLOUMI

SAUTEED MUSHROOM or SPINACH

EXOTIC FRUIT PLATTER

CINTA INN BREAKFAST PACKAGE

[please select one item from each section]

8 AM - 12 PM

EAT

TWO EGGS ANY STYLE

with chicken sausage or bacon

EGGS FLORENTINE

two poached eggs, sautéed spinach on an English muffin, hollandaise sauce

HERBED EGGS OMELETTE

herbed omelette with grilled vegetables, cheese, toasted sourdough, pesto drizzle

EGG WHITE OMELETTE

herbed egg white omelette, dill, goat cheese on toasted sourdough, pesto drizzle

RASPBERRY RICOTTA PANCAKES

vanilla whipped ricotta, raspberry compote. Served with minted fruit salad.

GINGER PANCAKES

mango jam [*seasonal*] or passionfruit, vanilla whipped cream, toasted coconut. Served with minted fruit salad.

GRANOLA

our house-made low-fat, fruit-sweetened granola served with yoghurt, strawberries, cinnamon poached pear, toasted coconut, honey

MINTED FRUIT SALAD

with yoghurt and honey

NASI GORENG

Indonesian fried rice with egg

MIE GORENG

Indonesian fried noodles with egg

CROISSANT

TOAST

DRINK

MILK

ORANGE JUICE

PINEAPPLE JUICE

WATERMELON JUICE

PAPAYA JUICE

WAKE UP!

BALINESE COFFEE

JAVANESE BLACK TEA

ESPRESSO, AMERICANO,
MACCHIATO, PICCOLO

CAPPUCCINO, LATTE, FLAT WHITE,
MATCHA GREEN TEA LATTE

almond / oat milk
decaf coffee

Breakfast items from our daily menu are available for purchase. Please notify your server if you wish to see our full menu.

SMALL PLATES

EDAMAME original sea salt or spicy

AHI TUNA CRISPY RICE BITES [3 or 6 pcs]
sushi grade ahi tuna with chilli mayo, fresh jalapeño, crispy rice squares, sesame

GARLIC PRAWNS sautéed prawn in garlic infused olive oil, chilli, toasted garlic sourdough bread

BURRATA cherry tomato, pickled beetroot, micro-greens, basil oil

GRILLED OYSTERS [2 or 4 pcs]
tom yam nori butter, lime

CRISPY EGGPLANT with tzatziki sauce

CORN FRITTERS
with jalapeño coriander mayo dipping sauce

AHI TUNA NACHOS [single/double]
sushi grade ahi tuna in yuzu ponzu marinade, avocado, cucumber, fresh jalapeño, chili mayo, coriander, scallion, furikake

PORK BELLY SLIDERS [3 pcs]
on whole wheat buns, pickled asian slaw, bbq sauce, fresh coriander

CRISPY SOFT SHELL CRAB
with shallot & chilli 'sambal kecombrang'

CALAMARI FRITTI
with crispy herbs, marinara dipping sauce

RICE PAPER ROLLS
vegan with cashews or prawn, glass noodles, Thai herb dipping sauce

CRISPY CAULIFLOWER TACOS [2 pcs]
avocado crema, lemon aioli, cabbage slaw

GRILLED FISH TACOS [2 pcs]
sweet corn, mango & avocado salsa, watercress, coriander

GRILLED GARLIC SOURDOUGH
with gorgonzola cream

BOWLS

choose your base of garlic butter rice, red rice, mixed greens OR quinoa [add 5]

CHICKEN KATSU

panko-crumbed chicken, asian cabbage slaw, edamame, cucumber ribbons, pickled ginger, fresh scallion, tonkatsu sauce, scallion sesame dressing

FAJITA CHICKEN

grilled fajita chicken breast, grilled capsicum and onion, black beans, avocado, corn fritter, pico de gallo salsa, crisp tortilla strips, chipotle aioli drizzle

AHI TUNA POKÉ

ahi tuna in sesame soy marinade, edamame, cucumber ribbons, avocado, radish, pickled ginger, furikake, toasted almonds, sweet chili mayo drizzle, scallion sesame dressing

SPICY MISO SALMON

miso glazed salmon [120g], crushed wasabi peas, asian cabbage slaw, charred broccoli, edamame, pickled red onion, radish, wasabi mayo drizzle, spicy shoyu dressing

SALADS

ROASTED VEGETABLE SALAD

spinach, avocado, lentils, chickpeas, roasted sweet potato, tomato, cauliflower, cashews, feta, maple syrup vinaigrette

CHICKEN CAESAR SALAD

sesame crumbed chicken with homemade caesar dressing, crispy bacon, croutons

KALE SALAD

kale, avocado, cherry tomato, corn, cucumber, chickpeas, olives, goat cheese, pomegranate, lemon poppyseed dressing

CINTA SALAD

mixed greens, roasted fennel, onion, pickled beetroot, orange-glazed carrots, roasted sweet potato, corn, cherry tomato, avocado, crisp chickpeas, crisp tortilla, french dressing, feta cheese

10% tax and 5% service will be added to final bill.
all prices are in thousand rupiah

BURGER BAR

All burgers served with sweet potato fries, french fries or salad

sunny side-up egg	cheddar cheese
onion strings	avocado
grilled halloumi	crumbed portobello

CHICKEN KATSU BURGER

panko-crumbed chicken breast, pickled cabbage slaw, cucumber ribbons, coriander, chili mayo, tonkatsu sauce

GRILLED CHOOK BURGER

grilled chicken patty, sliced avocado, grilled tomato, caramelised onions, cheese, arugula, lemon-garlic aioli

COLONEL CHICKEN BURGER

crispy fried chicken, coleslaw, pickled jalapeño, tomato, onion, cheese, guacamole, arugula

BAJA FISH BURGER

double stacked polenta crumbed John Dory fish, sweet corn, mango (*seasonal*) & avocado salsa, coleslaw, jalapeño coriander aioli

CLASSIC BEEF BURGER

char-grilled beef patty, lettuce, tomato, onion, homemade BBQ sauce

BACON BURGER

char-grilled beef patty, bacon, smashed avo, grilled tomato, fried onion strings, cheddar, BBQ sauce

king size [double patty + bacon]

GORGONZOLA BURGER

char-grilled beef patty, arugula, grilled onions, grilled tomatoes, gorgonzola cheese

PORTOBELLO CHEESEBURGER

panko-crumbed cheesy portobello mushroom patty, sliced avocado, arugula, lemon-garlic aioli

add bacon

STEAKS

with your choice of sauce: chimichurri / bali sambal butter / black pepper / red wine sauce / mushroom cream sauce

AUSTRALIAN RIB-EYE [300g]

TENDERLOIN [200g]

WAGYU PICANHA MB7 [250g]

STRIPLOIN [300g]

FROM THE GRILL

CINTA'S SIGNATURE BBQ PORK RIBS

full slab

half slab

THE BUTCHER'S SON pork ribs, grilled chicken, steak, your choice of sauce

THE FISHERMAN'S CATCH grilled prawns, squid, john dory, garlic butter sauce or tom yam nori butter
add grilled octopus

GRILLED CHICKEN with BBQ sauce

BALI GRILLED CHICKEN with garlic and turmeric marinated

CHICKEN SATAY with Indonesian peanut sauce

CHICKEN FAJITAS with grilled onion, capsicum, toppings and homemade flour tortillas

GRILLED TUNA with potato purée, miso-black garlic sauce

GRILLED OCTOPUS with roasted capsicum romesco, garlic potato purée, charred lemon

GRILLED JOHN DORY with garlic potato purée, garlic butter sauce or Bali sambal butter

SANDWICHES & WRAPS

CHIMICHURRI STEAK SANDWICH

striploin steak, caramelised onions, chimichurri, cheese, sourdough

CHICKEN CAESAR WRAP

crispy fried chicken, baby romaine lettuce, avocado, red onion, caesar dressing

FAJITA CHICKEN BURRITO

grilled fajita chicken, grilled capsicum and onion, chipotle aioli, garlic butter rice, black beans, cheddar, avocado, pico de gallo salsa

PASTAS

CHORIZO CARBONARA

spaghettini, chorizo, truffle oil, parmigiano-reggiano, cured egg yolk

SPICY BURRATA SPAGHETTINI

aglio e olio spaghettini with burrata, sushi grade ahi tuna, chili flakes, parsley. An unexpected, but winning combo!

SEAFOOD FETTUCCINE

prawns, calamari, fresh fish, white wine reduction, tomato sauce, herbs

SWEET POTATO GNOCCHI

burnt sage butter, salted ricotta cheese, basil oil, crisp bacon bits

ASIAN PLATES

SPICY GREEN CURRY

housemade Thai green curry paste, coconut milk, lychee, apple eggplant and fresh basil

vegetarian

chicken

seafood - prawn, calamari, fish

AYAM KACANG METE

boneless chicken with vegetables, roasted cashews, steamed rice

NASI GORENG MERAH PUTIH

red and white rice stir-fried with vegetables, your choice of protein, sunny side-up egg, side of pickled cucumber, prawn crackers, tomato chilli paste

MIE GORENG

egg noodles stir-fried with vegetables, your choice of protein, sunny side-up egg, side of pickled cucumber, prawn crackers, tomato chilli paste

vegetarian

chicken

seafood - prawn, calamari, fish

SIDES

wild fern-tip balinese salad w/ shaved coconut
baby green beans, toasted almonds, parmesan
grilled corn w/ sweet chili mayo, shaved
parmesan, furikake [1 pc]
panko crumbed portobello mushroom with cheese
filling, lemon garlic aioli
mixed greens w/ balsamic dressing
charred broccoli w/ lemon, shaved parmesan
coleslaw of cabbage and carrot

confit garlic potato purée
basil potato purée
french fries / sweet potato fries
orange-glazed roasted carrots
onion strings
white rice / garlic butter rice / red rice
grilled garlic sourdough bread

DESSERTS

CHOCOLATE HAZELNUT CRUMBLE

decadent dark chocolate mousse, oreo biscuit
crumble, espresso cream, candied hazelnuts

PASSIONFRUIT TIRAMISU

mascarpone tiramisu, passionfruit sauce

APPLE BLUEBERRY CRUMBLE

candied walnuts, butterscotch drizzle

FUDGE BROWNIE SUNDAE [single or double]

belgian chocolate brownie, vanilla ice cream or
coconut gelato, chocolate sauce, hazelnut

NUTELLA CRÊPES

with banana, housemade vanilla whipped
cream, toasted coconut, chopped almonds

TROPICAL CRÊPES

passionfruit curd, banana, strawberry, mango
(seasonal), whipped ricotta cheese, roasted
coconut

CRÈME BRULÉE with rosemary sugar

KEY LIME TART with coconut gelato, shaved
coconut

GELATO / SORBET [2 scoops]

vanilla, chocolate, or coconut gelato
mango, lime, or strawberry sorbet

DESSERT 'COCKTAILS'

COCONUT AFFOGATO

espresso, coconut gelato, shaved
coconut, spiced rum

MUD SLIDE GRANITA

vodka, kahlua, baileys, chocolate
stick

ORGANIC COFFEE

ESPRESSO, AMERICANO,
MACCHIATO, PICCOLO

CAPPUCCINO, LATTE, FLAT WHITE,
MATCHA GREEN TEA LATTE

almond / oat milk
decaf coffee

TEAS

JASMINE, PEPPERMINT, ENGLISH
BREAKFAST, EARL GREY

LOCAL BLACK TEA, ICED TEA, ICED
LEMON TEA

SIGNATURE COCKTAILS

APPLE HARVEST MARTINI

bourbon, apple, orange juice, lime juice, bitters

TULUM ESPRESSO MARTINI

espresso, tequila, kahlua, shaved coconut rim

CUCUMBER COLLINS

gin, soda, fresh cucumber juice, lime juice, mint

THE PASSION

bourbon, passionfruit juice, balsamic kemangi, angustura bitters, egg white

APEROL AMARETTO SOUR

aperol, amaretto, lemon juice, egg white

GINGER BLUES

butterfly pea-flower infused vodka, triple sec, fresh ginger syrup, lime juice

ROSEMARY GIN LEMONADE

gin, rosemary, fresh lemon juice, soda

DRAGONFLY

vodka, casis, dragon fruit, lime juice

GINGER FIZZ POPSICLE

gin, ginger syrup, soda water, popsicle

PANDAN PIÑA COLADA MARTINI

light rum, myers rum, coconut liqueur, pineapple juice, pandan

ROSEMARY SOUR

bourbon, rosemary, egg white, lime juice, agave syrup, bitters

BLUE DRY MARTINI

tanqueray gin or absolut vodka, blue cheese stuffed olives, dry vermouth

ASK ABOUT OUR HAPPY HOUR



NEGRONIS

SMOKED NEGRONI

gordon gin, sweet vermouth, campari

PREMIUM

tanqueray gin, campari, antica formula

WHITE NEGRONI

gordon gin, sweet vermouth, bianco

COFFEE NEGRONI

gordon gin, cold brew coffee, sweet vermouth, campari

MARGARITAS

CLASSIC

tequila, triple sec, lime juice

TOMMY'S

tequila, agave syrup, lime juice

CITRUS

balinese orange, grapefruit, tequila agave syrup, lime juice

THE SPICY

fresh jalapeno, cucumber, tequila, agave syrup, lime juice

STRAWBERRY MANGO

muddled strawberry, mango, tequila, agave syrup, lime juice

BEERS

BINTANG
BINTANG CRYSTAL
BINTANG RADLER
SAN MIGUEL
HEINEKEN
KURA KURA ISLAND ALE
CORONA EXTRA
SMIRNOFF ICE
lime, green apple, raspberry

BEERS [NON-ALCOHOLIC]

BINTANG ZERO
HENRIS GINGER BEAR

LIQUEURS

KAHLUA / BAILEYS
COINTRIAU / SAMBUCA
GALIANO / MIDORI
DRAMBUIE

LIQUEUR COFFEES

JAMAICAN malibu rum
IRISH whiskey
ROMAN sambuca
FRENCH beehive
MONTE CRISTO cointreau

COGNAC

MARTELL RED BARRELL V.S.O.P
HENNESSY V.S.O.P

SPIRITS

ABSOLUT
JOHNNY WALKER RED LABEL
BACARDI / MYERS RUM
JIM BEAM
GORDON DRY GIN

JOSÉ CUERVO
JACK DANIELS
JAMESON
JOHNNY WALKER BLACK LABEL
CHIVAS REGAL

TANQUERAY GIN
BOMBAY SAPPHIRE

PREMIUM SPIRITS

GLENFIDDICH 12
KETEL ONE VODKA
GREY GOOSE VODKA
HENDRICK'S GIN

APERITIFS

RICARD
DUBONET
PIMS VERMOUTH sweet/dry
ANTICA FORMULA

ASK ABOUT OUR
HAPPY HOUR



PRESSED BOOSTERS

GRASSHOPPER

spinach, centella, cucumber, celery, orange

GREEN GURU

spirulina, cucumber, parsley, mint, apple

SWEET BEET

Beetroot, carrot, apple, lime, ginger

HAPPY HARE

carrot, lime, honey, ginger

VIPER

pineapple, orange, turmeric, honey

SMOOTHIES

COCO CABANANA

coconut, banana, honey

TROPIC THUNDER

mango [*seasonal*], pineapple, orange, ginger

MONKEY BUSINESS

banana, dates, cashews, cinnamon

STRAWBERRY SWING

banana, date, cashew, strawberry, peanut butter, coconut milk

MILKSHAKES

VANILLA

CHOCOLATE

STRAWBERRY

COCONUT

ESPRESSO

LASSIES

PLAIN

BANANA

MANGO [*seasonal*]

VANILLA CINNAMON

FRESHEN UP

GINGER FIZZ

homemade ginger syrup, lime juice, soda water

REMEDI

lychee, lemongrass, lime, mint, tonic water

CRANBERRY APPLE SPARKLER

Cranberry juice, apple juice, ginger ale

BIG BERRY

cranberry, strawberry, cucumber, watermelon

ORANGE / LEMON / LIME SQUASH

BLENDED JUICES

MIXED JUICE

DRAGONFRUIT

WATERMELON

PINEAPPLE

LIME

PAPAYA

BANANA

AVOCADO

MANGO [*seasonal*]

WATER

AQUA MINERAL WATER

EQUIL MINERAL WATER

EQUIL SPARKLING WATER

SODA WATER

TONIC WATER

SOFTDRINKS

COKE

COKE ZERO

SPRITE