

DINNER POOL & LOUNGE

| From 5 PM

PRICES ARE NETT INCLUDING TAX & SERVICE CHARGES

To Share

Shish Taouk | 245 “Make your own wrap”
grilled marinated chicken & vegetable skewers served w tortilla bread, yoghurt sauce, tomato salsa, fresh lettuce, pickled cucumber, mint, coriander, aioli, hummus & crispy crushed baby potatoes

Finns Antipasto | 285
San Daniel ham, salami, Kalamata, green olives, grissini, marinated artichoke, grilled zucchini, eggplant, dried cherry tomatoes, burrata, parmesan Grana Padano, tomato bruschetta & toasted spourdough

Mezze Platter | V | 245
hummus, baba ganoush, spinach feta dip, olive tapenade, bell pepper cream, turmeric-kale falafel, cucumber, dried cherry tomatoes & flat pita bread

Nachos Grande | V | G
classic | 195 **spicy chicken | 235**
tortilla chips topped w Mexican beans, tomato salsa, cheese, guacamole, sour cream, cilantro & jalapenos

Finns Salad Sampler | 265
- classic caesar salad w parmesan, capers, garlic croutons, bacon & mollet egg
- grilled tuna salad “Nicoise style”
- spicy prawns w gochujang spicy mayonnaise
- slice of fried Brie cheese w avocado

Snacks

Chicken Bite | G | 75
served w garam masala yoghurt & Balinese palm honey

Cheese Stick | 65
crispy mozzarella “Tempura style” w tomato salsa

Gado Gado Roll | V | G | 65
traditional Indonesian salad w quail egg & peanut sauce

Rendang Croquette | 85
Indonesian braised beef w coconut milk & spices

Fried Calamari | 85
garlic mayonnaise and sweet & sour sauce

Duck Spring Roll | 85
deep fried roll of shredded duck w vegetables & nuoc cham dipping sauce

Arancini | V | 75
risotto croquette w green pea, mushrooms, bocconcini & tomato sauce

Quesadilla | V | 75
tortillas filled w cheese. served w guacamole, sour cream & tomato salsa

Corn on the Cob | V | G | 65
brushed garlic chili butter

Hot Chips | V | G | 65
salted or parmesan & rosemary

Edamame | V | 65
warmed w soya sauce, pickled ginger & sea salt

Chicken Wings | G | 85
burnt chili dipping sauce & bbq glaze

Fish Basket | 85
beer battered Jimbaran market fish w tartar sauce

Pizzetta

SMALL THIN CRUST PIZZA
Our Pizzetta are “tapas style portions”

Lebanese | V | 75
baba ganoush, za’atar, fresh tomato slice, Kalamata olive, grilled Halloumi cheese & fresh mint

Regina | VR | 75
tomato sauce, mozzarella, Parisian ham, mushrooms & oregano

5 Cheeses | V | 85
tomato sauce, mozzarella, Emmental, parmesan Grana Padano, goat cheese & Blue Cheese

San Daniel Prosciutto | 95
tomato sauce, bocconcini, thin slice of San Daniel prosciutto & truffle oil

Smoked Salmon | 95
tomato sauce, mozzarella, smoked salmon, red onion, sour cream, virgin olive oil & lemon

Salads

Grilled Tuna | VR | G | 165
fresh yellow fin tuna tataki, quail eggs, baby potato, green bean, cos lettuce, tomatoes, olives Kalamata, shallots, basil & French vinaigrette

Fried Brie | V | 125
slice of breaded Brie cheese on a bed of mixed greens, avocado & cherry tomatoes w balsamic dressing

Spicy Prawns | 165
grilled fresh prawns served w gochujang spicy mayonnaise, romaine lettuce, avocado, heart of palm, strawberry, cucumber, orange segments, coriander & lime

Veggie Delight | V | G | 125
corn, avocado, shredded carrot, lettuce, boiled egg, feta cheese, tempe crumble, sweet potato, dried cherry tomato, mushrooms, cabbage, parsley, Greek yoghurt & lemon dressing
add roasted baramundi or Parisian ham | G | 155

Quinoa Bowl | VR | 165
shredded chicken, roasted pumpkin, beetroot, edamame, grilled halloumi cheese, pickled ginger, water spinach, kale pesto, cashews, spring onions, coriander, coconut oil & lime

KIDS MENU | 85

Toasted ham & cheese sandwich
Hand battered fish & chips w tartar sauce
Mini cheese burger w tomato ketchup
Spaghetti bolognese w parmesan
Cheese & tomato pizza | V
Grilled Chicken w creamed potato & baby carrots

Wood Fired Pizzas | 185

THICK CRUST PIZZA 11 INCH

TAKE AWAY AVAILABLE

Hawaiian
tomato sauce, mozzarella, ham & pineapple

5 Cheeses | V
tomato sauce, mozzarella, Emmental, parmesan Grana Padano, goat cheese & blue cheese

Chili Prawn
tomato sauce, spinach, mozzarella, leek, prawns, coriander, fresh chili & spicy oil

Aussie
tomato sauce, mozzarella, button mushroom, Parisian ham, oregano, bacon & egg

Chicken
tomato sauce, mozzarella, chicken, leek, mushroom & shallots topped w 3 cheese sauce

Beef Pepperoni
tomato sauce, mozzarella, beef pepperoni & chili oil

Mediterranean | V
tomato sauce, kale pesto, spinach, bocconcini, kalamata olives, dried cherry tomatoes, red onion, arugula, feta cheese & capsicum coulis

Margherita | V | 145
tomato sauce, fresh mozzarella & basil

Mains

Chicken & Prawn Tagliatelle | VR | 185
kale pesto, lemon juice, capsicum, onion, garlic, cashew, olive oil, dried chili & parmesan Grana Padano served w crusty garlic rubbed sourdough

Barramundi | G | 225
fennel salad, cauliflower puree, fried polenta, exotic fruit vinaigrette & fresh basil

Braised Lamb Shank | G | 285
slow cook lamb shank “Osso Bucco style” topped w gremolata, sautéed cherry tomatoes & edamame. served w saffron Arborio Risotto “Milanese style”

Black Angus Striploin | G | 395
char grilled USA Angus beef (180g) w green asparagus, sautéed spinach & spring onion, sweet potato gratin & black pepper cream sauce

Grilled Chicken | G | 195
topped w capers, garlic, parsley, virgin olive oil & lemon Served w creamed potato, baby carrots & garden salad

Baby Pork Ribs | 275
24 hour slow cooked in a wood BBQ glaze w spices, hand cut french fries, corn on the cob & coleslaw

Finns Burger | 185
100% Australian beef burger, smoked cheddar cheese, crispy onion ring, red onion, lettuce & our Finns sauce. Served w crispy crushed baby potatoes, tomato ketchup & aioli mayonnaise

Nasi Goreng | VR | 135
Indonesian fried rice w vegetables, fried egg, sweet soya sauce, prawn crackers, pickles & Balinese sambals

add chicken satays 165

Japanese Box

TAKE AWAY AVAILABLE

Items from our Japanese Kitchen may be served at different time to other menu items

Yakitori | 165
Wakame salad / Tamagoyaki nigiri 2pcs
Tuna roll 6 pcs / Nigiri salmon 2 pcs
Chicken yakitori 2 skewers
Pickles / Condiment

Gyoza | 185
Edamame / Tamagoyaki nigiri 2 pcs
Philadelphia roll 6 pcs / Nigiri tuna 2 pcs
Butterfish sashimi 2 pcs
Gyoza pork or chicken 3 pcs
Pickles / Condiment

Tempura | 215
Edamame / Tamagoyaki nigiri 1 pc
Spicy tuna roll 6 pcs / Nigiri butterfish 2pcs
Tuna & salmon sashimi 2 pcs each
Prawn & vegetables tempura
Pickles / Condiment

Teriyaki | 275
Wakame salad / Tamagoyaki nigiri 1pc
Prawn tempura roll 6 pcs / Nigiri unagi 2 pcs
Mix sashimi (tuna, salmon, butterfish) 2 pcs each
Chicken teriyaki w green leaves
Pickles / Condiment

Visit Finns Sushi Bar for our full Japanese menu

Homemade Desserts | 65

Coconut Tartlet | G |
served w milk chocolate gelato

Lemon Tartlet | G
meringue flambé & strawberry sorbet

Dark Chocolate Tartlet | G
70% Valrhona chocolate w crispy peanut praline vanilla ice cream

Passion Fruit Panacotta
coconut cream infused w vanilla served w almond biscotti

Cheese Cake
flavour of the day

Fruit Plate | G
sliced seasonal fresh fruits

G GLUTEN FREE **FINNS SIGNATURE**
V VEGETARIAN **VR VEGETARIAN REQUEST**

Prices are in '000 Rupiahs