



# ALL DAY DINING

12 NOON

10 PM



GLUTEN FREE  
FINNS SIGNATURE  
VEGAN



VEGAN ON REQUEST  
VEGETARIAN  
VEGETARIAN REQUEST

## SALADS

### Finns Rice Paper Roll | | 125

sashimi tuna, mango, avocado, lettuce, sprouts  
w coriander, coconut milk, seaweed & soy sauce

### Quinoa Bowl | 165

shredded chicken, roast pumpkin, beetroot,  
edamame, grilled halloumi cheese, pickled ginger  
water spinach, kale pesto, cashew,  
spring onion, coriander, coconut oil & lime

### Caesar Salad 125

romaine lettuce, half mollet egg, smoked bacon  
garlic crouton, caper & parmesan Grana Padano  
**w chicken | 145 w prawns | 185**

### Spicy Prawn 175

grilled fresh prawns, served w gochujang spicy  
mayonnaise, romaine lettuce, avocado, heart of palm,  
strawberry, cucumber, orange segment, coriander & lime

### Smoked Salmon Bowl | 225

house-smoked salmon, broccoli, feta cheese, dried  
tomato, pickled shallot, red cabbage, lettuce, cucumber,  
sunflower seed, fresh tarragon & sesame dressing

## PIZZETTA

SMALL THIN CRUST PIZZA  
Tapas style portions

### Lebanese | | 65

baba ghanoush, za'atar, fresh tomato slice,  
Kalamata olive, grilled halloumi cheese & fresh mint

### Regina | 65

tomato sauce, mozzarella, leg ham, mushroom & oregano

### 5 Cheeses | 85

tomato sauce, mozzarella, Swiss cheese, parmesan  
Grana Padano, goat cheese & blue cheese

### Bacon & Cheese 85

cream, Swiss cheese, onion & bacon

### Smoked Salmon 85

tomato sauce, mozzarella, w house-smoked salmon  
red onion, sour cream, virgin olive oil & lemon

### Truffle & Parmesan | 85

sautéed mushroom & truffle oil, Grana Padano & aragula

## GRAZING

Tapas style portions

### Edamame | 65

warmed w soya sauce, pickled ginger & sea salt

### Corn on the Cob | 65

brushed garlic chili butter

### Hot Chips | 65

salted or parmesan & rosemary

### Arancini | | 65

risotto croquette w green pea, mushroom,  
bocconcini & tomato sauce

### Quesadilla | 65

tortillas filled w cheese. served w guacamole,  
sour cream & tomato salsa

### Cheese Stick | 65

crispy mozzarella "tempura style" w tomato salsa

### Grilled Octopus | 85

served with grilled kimchi

### Fish Basket 75

beer battered Jimbaran market fish w tartar sauce

### Chicken Satay 65

Singapore style w coconut peanut sauce,  
cucumber & pineapple

### Sang Choy Bow 65

spicy Thai chicken w baby romaine lettuce

### Chicken Wings | 75

burnt chili dipping sauce & BBQ glaze

### Duck Spring Roll 75

deep fried roll of shredded duck w vegetables  
& nuoc cham dipping sauce

### Barramundi Ceviche | 75

w banana blossom & melinjo crackers

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## WOOD FIRED PIZZA

Thin crust 11 inch

- Hawaiian** 185  
tomato sauce, mozzarella, leg ham & pineapple
- 5 Cheeses | v | F** 185  
tomato sauce, mozzarella, Swiss cheese, parmesan Grana Padano, goat cheese & blue cheese
- Chicken** 185  
tomato sauce, mozzarella, chicken, leek, mushroom & shallot topped w 3 cheese sauce
- Chili Prawn** 185  
tomato sauce, spinach, mozzarella, leek, prawn, coriander, fresh chili & spicy oil
- Aussie** 185  
tomato sauce, mozzarella, button mushroom, leg ham, oregano, bacon & egg
- Beef Pepperoni** 185  
tomato sauce, mozzarella, beef pepperoni & chili oil
- Mediterranean | v VR** 185  
tomato sauce, kale pesto, mozzarella, spinach, bocconcini, Kalamata olive, dried cherry tomato, mushroom, red onion, arugula, feta cheese & capsicum coulis
- Margherita | v** 135  
tomato sauce, fresh mozzarella & basil

## SANDWICH / BURGER WRAP

Served w hand cut fries,  
tomato ketchup & aioli mayonnaise

- Chicken Wrap** 165  
lightly toasted white flour tortilla w slow cooked shredded chicken, grilled zucchini & eggplant, feta, red pesto, red capsicum
- Steak Sandwich** 185  
grilled sourdough, hanger beef, Swiss cheese, lettuce, caramelised onion, tomato-chili relish & Dijon mustard
- Fish Taco | F** 165  
house-made soft corn tortilla w cajun beer battered fish, guacamole, charred tomato & chipotle salsa, sour cream, shredded lettuce, red onions, corn & lime wedge
- Finn's Burger** 185  
100% Australian beef burger, smoked cheddar cheese, Swiss cheese, tomato, grilled onion, BBQ sauce & mayonnaise  
w grilled pineapple 190

## MAINS

- Beef Rendang** 255  
Sumatra style coconut braised beef, steamed rice, sambal hijau, sambal ulek & melinjo crackers
- Steak Frites | GF** 255  
char grilled USA Angus beef striploin (150g) w hand cut fries, garden steamed vegetables, shallot & mushroom cream sauce
- Beef Tortellini** 175  
sautéed spinach, grilled zucchini, ricotta cheese, parmesan, Grana Padano, tomato cream sauce & fresh basil
- Nachos | v VR GF** 125  
tortilla chips topped w Mexican bean, tomato salsa, cheese, guacamole, sour cream, cilantro & jalapenos  
w spicy chicken | 145
- Fresh Caught Fish | GF** 185  
w coconut & lemongrass rice, pumpkin puree, bok choy, wild arugula & white wine creamy sauce w clam meat
- Braised Lamb Shank | GF | F** 295  
slow cooked lamb shank "Osso Bucco style" topped w gremolata, sautéed cherry tomato & edamame. served w saffron risotto "Milanese style"
- Grilled Chicken | GF** 185  
topped w caper, garlic, parsley, virgin olive oil & lemon. served w creamed potato, baby carrot & garden salad
- Baby Pork Ribs** 255  
24 hour slow cooked in a wood BBQ glaze w spices, hand cut fries, corn on the cob & coleslaw
- Nasi Goreng | v VR** 125  
Indonesian fried rice w vegetables, fried egg, sweet soya sauce, prawn cracker, acar & sambal  
w chicken satay | 155
- Bihun Goreng | vR** 125  
traditional fried vermicelli w vegetables, sliced omelette, prawn cracker, acar & sambal  
w chicken satay | 155
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## TO SHARE

### Shish Taouk | **VR** | 225 *"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 potato

### Finns Antipasto | 295

leg ham, Italian coppa, Kalamata, green olive, marinated artichoke, grilled zucchini, eggplant,  
dried cherry tomato, burrata, parmesan Grana Padano,  
tomato bruschetta, grissini & toasted sourdough

### Mezze Platter | v vGR | 225

hummus, baba ghanoush, spinach feta dip, olive tapenade, bell pepper cream, turmeric-kale  
falafel, cucumber, dried cherry tomato & flat pita bread

### Nachos Grande | v **VR** **GF** | *"Up to 4 People"* | 185

tortilla chips topped w Mexican bean, tomato salsa, cheese, guacamole,  
sour cream, cilantro & jalapeno

*w spicy chicken* | 225

## KIDS MENU | 75

### 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 carrot



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Items from our Japanese kitchen may be served at a different time than other menu items.

<b>Salmon Aburi (4 pcs)   F</b>	<b>95</b>	<b>Miso Soup   GF</b>	<b>55</b>
torched salmon nigiri, teriyaki sauce, spicy mayo, spring onion, sesame seed, togarashi		soy bean paste, silken tofu, scallion, wakame, dashi broth	
<b>Tuna Tartare</b>	<b>95</b>	<b>Okonomiyaki</b>	<b>55</b>
freshly cut yellowfin tuna seasoned with ponzu, topped w smashed avocado, tobiko & spring onion, truffle oil & tempura flakes		Japanese pancake made of cabbage, leek & onion, topped w tonkatsu sauce, Japanese mayonnaise, bonito flakes and spring onion	
<b>Salmon Tataki</b>	<b>125</b>	<b>Usuzukuri (70gr)   F</b>	<b>95</b>
lightly pan seared salmon in thin slices, rice vinegar, shoyu, shallot, ginger, konbu, spring onion		daily fresh fish carpaccio, truffle ponzu sauce	
<b>Edamame (200gr)   V GF</b>	<b>55</b>	<b>Gyoza (6pcs)</b>	<b>65</b>
warm soy bean, sea salt, Shichimi Togarashi		chicken Japanese dumpling, spicy ponzu sauce	
<b>Chirashizushi</b>	<b>125</b>	<b>Chicken Yakitori (4 skewers)</b>	<b>65</b>
bowl of seasoned sushi rice w fresh salmon, butterfish, snapper, tuna, prawn, tobiko, tamagoyaki, avocado, wakame & nori served w pickled ginger, wasabi & sesame seed		grilled chicken thigh, leek, yakitori sauce	

## ◆◆◆◆◆◆◆◆◆◆◆◆◆◆◆◆ **SIGNATURE ROLLS** ◆◆◆◆◆◆◆◆◆◆◆◆◆◆◆◆

<b>Sunset (8pcs)</b>	<b>125</b>	<b>Samurai (8pcs)</b>	<b>125</b>
tempura prawn & cucumber, topped with spicy tuna, sesame oil, shoyu & tempura flakes		tuna, salmon, snapper, avocado & wasabi mayo	
<b>Crispy Salmon Skin (6pcs)   F</b>	<b>125</b>	<b>Spicy Tuna (8pcs)   F</b>	<b>125</b>
crispy salmon skin, cucumber, tobiko & teriyaki mayo		yellowfin tuna, cucumber, scallion & spicy sauce	
<b>Prawn Tempura (8pcs)</b>	<b>125</b>	<b>Volcano (6pcs)</b>	<b>135</b>
prawn, tobiko, spicy mayonnaise & tempura flakes		tempura prawn, spicy tuna, cucumber, avocado, wasabi mayo & teriyaki sauce	
<b>Philadelphia (8pcs)</b>	<b>125</b>	<b>Dragon (8pcs)</b>	<b>135</b>
fresh salmon, cream cheese, tobiko & avocado		prawn, cucumber, topped with unagi, avocado & unagi sauce	

<b>GF</b>	<b>GLUTEN FREE</b>	<b>V R</b>	<b>VEGAN ON REQUEST</b>
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# SUSHI BAR

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## ◆◆◆◆◆ SASHIMI ◆◆◆◆◆

<b>Tuna Sashimi (6 pcs)</b> slice of yellowfin tuna, daikon radish	<b>75</b>
<b>Salmon Sashimi (6 pcs)</b> slice of fresh Norwegian salmon, daikon radish	<b>85</b>
<b>Mixed Sashimi Medium (4 pcs each)</b> tuna, salmon, butterfish	<b>135</b>
<b>Mixed Sashimi Large (5 pcs each)   F</b> tuna, salmon, butterfish, snapper	<b>245</b>

## ◆◆◆◆◆ SUSHI SET ◆◆◆◆◆

<b>Sushi Moriawase   F</b> <b>(Sushi nigiri platter 8 pcs)</b> tuna, snapper, salmon, butterfish, prawn, tamagoyaki, tobiko, unagi	<b>125</b>
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## ◆◆◆◆◆ TEMPURA ◆◆◆◆◆

<b>Prawn Tempura (5 pcs)</b> prawn, daikon oroshi, tentsuyu	<b>165</b>
<b>Yasai Tempura (2 pcs each)   V</b> shitake mushroom, onion, eggplant, bell pepper, sweet potato, tentsuyu	<b>75</b>

## ◆◆ SUSHI A LA CARTE (2PCS) ◆◆

<b>Tuna</b>	<b>35</b>	<b>Unagi</b>	<b>55</b>
<b>Salmon</b>	<b>45</b>	<b>Prawn</b>	<b>55</b>
<b>Butterfish</b>	<b>25</b>	<b>Egg omelette</b>	<b>25</b>
<b>Snapper</b>	<b>35</b>	<b>Tobiko</b>	<b>45</b>

## ◆◆◆◆◆ MAKI / ROLLS (6PCS) ◆◆◆◆◆

<b>Tuna</b>	<b>85</b>	<b>Cucumber   V  </b>	<b>55</b>
<b>Salmon</b>	<b>95</b>	<b>Avocado   V  </b>	<b>55</b>

## ◆◆◆◆◆ JAPANESE BOX FOR 1 OR 2 PEOPLE ◆◆◆◆◆

<b>Yakitori</b> wakame salad / tamagoyaki 2pcs tuna roll 6 pcs / nigiri salmon 2 pcs chicken yakitori 2 skewers w pickles / condiment	<b>165</b>
<b>Gyoza</b> edamame / tamagoyaki 2 pcs philadelphia roll 6 pcs / nigiri tuna 2 pcs butter fish sashimi 2 pcs chicken gyoza 3 pcs w pickles / condiment	<b>185</b>

<b>Tempura</b> edamame / tamagoyaki 1pcs spicy tuna roll 6 pcs / nigiri butter fish 2pcs tuna & salmon sashimi 2 pcs each prawn & vegetable tempura w pickles / condiment	<b>205</b>
<b>Teriyaki   F</b> wakame salad / tamagoyaki 1pc prawn tempura roll 6 pcs / nigiri unagi 2 pcs mixed sashimi (tuna, salmon, butter fish) 2 pcs each chicken teriyaki w green leaves, pickles / condiment	<b>255</b>

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# SUSHI BAR

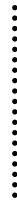
## DRINKS



**ORGANIC TEA BY BREW ME 55**  
 GREEN TEA / BLACK TEA  
 WHITE PEONY / OOLONG  
 GENMAICHA IMPERIAL



**BEER 115**  
 SAPPORO



**JAPANESE MARTINIS 155**

**SAKETINI**  
 chilled vodka, sake & cucumber

**FUKUKO**  
 sake, vodka, rose, peach & lime

## SAKE

**160<sup>ML</sup> - BOTTLE**

**ICHINOKURA "Mukansa Extra Dry"**

Honjozo - Fukui +10  
*light, very dry and smooth with savoury flavour notes and crisp acidity.*

**375 1555 (720ml)**

**SESSHU OTOKOYAMA "Dry And Sharp Taste"**

Standard Sake - Konishi +7  
*a slight melon and coconut flavor  
 perfect with any Japanese food*

**825 (300ml)**

**RIHAKU NIGORI "Dreamy Clouds"**

Tokubetsu Junmai - Shimane +3  
*unfiltered - bright and lean in the mouth, chewy with sweet rice flavours.*

**725 (300ml)**

**GEKKEIKAN "Sake Traditional"**

Junmai Shu - Kyoto +2  
*good acidity, mineral driven, well-balanced with a clean, medium finish*

**255 995 (720ml)**

**DAIGINJO HIYASHIBORI "Aromatic & Strong Flavor"**

Daiginjo - Konishi +1  
*tropical fruit aroma, well balanced with medium bodied taste  
 perfect to enjoy before and during meals*

**850 (300ml)**

**UMENOYADO "GIN"**

Junmai Daiginjo - Nara +1  
*fruity rice flavours, clean taste, deep aromas  
 2010 - 2012 Monde Selection Gold Award*

**1850 (720ml)**

**CHUM CHURUM**

Soju - Korea  
*very smooth taste and clear distilled*

**325 (360ml)**

**IICHIKO**

Mugi Shochu - Kyushu  
*mineral, quite light and sharp, notes of pure spring water*

**455 1950 (700ml)**

**CHOYA**

Classic Umeshu - Kyoto  
*extra intense sweet / sour flavour*

**525 1985 (650ml)**

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# mumbai

## KITCHEN

*Items from our Indian kitchen may be served at a different time to other menu items. Rice & naan are not included with the Indian dishes.*

### **Chicken Tandoori | GF | 165**

chicken thigh marinated in yoghurt & tandoori spices, cooked in tandoor w pickled shallots, fresh coriander, ginger chutney, mint chutney, raita & lime wedge

### **Chana Dal | v VR GF | 75**

fragrant yellow split peas w yoghurt, fried onion & fresh coriander

### **Tikka Paneer | v GF | 95**

house-made paneer cheese in a turmeric, tomato & onion sauce. topped w fresh coriander & lemon wedge

### **Rogan Josh | GF | 195**

Kashmiri aromatic braised lamb in a rich spiced fragrant sauce

### **Beef Vindaloo | GF | 245**

braised Wagyu beef brisket slow cooked in a spicy & aromatic sauce

### **Butter Chicken (Chicken Makhani) | GF | 145**

chicken thigh slow cooked in a rich tomato & cashew sauce w a drizzle of cream & fresh coriander

### **Basmati Rice | v GF | 45**

fragrant basmati rice

### **Garlic Naan (2 pcs) | v VR | 45**

traditional roti w garlic & herb melted butter, cooked in tandoor

### **Cheese Naan (1 pc) | v | 55**

traditional roti w melted cheese and butter, cooked in tandoor



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## DESSERTS | 75

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### Coconut Tartlet | GF

served w milk chocolate gelato

### Lemon Tartlet | GF F

meringue flambée & strawberry sorbet

### Dark Chocolate Tartlet | GF

70% Valrhona chocolate w crispy peanut praline & vanilla ice cream

### Passionfruit Panna Cotta

coconut cream infused w vanilla served w almond biscotti

### Chocolate Cake

3 layer chocolate sponge & vanilla ice cream

### Cheese Cake

flavor of the day

### Fruit Plate | V GF

sliced seasonal fresh fruits

### Warm Nutella Crepe | 95 | F

young banana w chocolate & hazelnut paste  
served w vanilla gelato

### Berawa Smoothie Bowl | 125

frozen cranberry & strawberry blended w banana,  
fresh coconut water & royal jelly honey, topped w dragon fruit,  
longan, mango, goji berry & homemade granola



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