

small plates°

spiced beef bombas (3)	140
salsa romesco sauce, parmesan chips	
bao (2)	130
steamed buns, roast duck, scallop, cucumber pickle, spring onion, xo sauce	
baja taco (2)	120
crisp snapper fillets, cabbage, radish, onion, coriander, salsa verde, lime mayo	
indonesian tuna ceviche	120
yellowfin tuna 'ceviche', chilli, kaffir lime, lemon basil, kenari nut, virgin coconut oil	
coconut breaded, indian ocean prawns (3)	120
jicama, pineapple, cucumber, coriander, sweet chilli	
cheeseburger sliders (2)	120
wagyu beef patty, cheese, tomato relish, pickle, toasted brioche	
scallop & prawn fritters (3)	120
scallop, prawn, roasted cauliflower, pork crackling, lime mayo	
mac & cheese balls (3)	90
macaroni, triple cheese, truffle aioli	

salads°

niçoise	small /main	90/165
yellow fin tuna, lettuce, olive, baby beans, potato, tomato, soft egg, mustard vinaigrette		
quinoa salad		90/165
red quinoa, broccoli, avocado, sunflower seeds, beetroot, red cabbage, roast sweet potato, chickpea, tahini dressing		
caesar		80/150
chicken, crispy bacon, romaine lettuce, poached egg, crouton, parmesan, caesar dressing		
gado gado		80/140
steamed vegetable, rice cake, boiled egg, crackers, peanut sauce		

pasta°

seafood linguine		230
prawn, scallops, squid, semi dried tomato, chilli capers, garlic butter sauce		
tagliatelle al ragu		220
tomato, braised beef, red wine, herbs		
penne boscaiola		210
mushroom, crisp bacon, parmesan, cream, herbs		
tortellini di zucca		170
butternut pumpkin tortellini, goats cheese, sage burnt butter, walnuts, aged balsamic		

grill°

local lobster	650
500g whole lobster, tarragon butter, bisque foam, salmon roe, steamed vegetable, baby pota	
steak frites	400
dry-aged australian ribeye, red wine jus, café de paris butter, grilled vegetables, fries	
giant papuan prawns	335
butterflied giant prawns, kemangi butter, sambal, steamed vegetable, white rice	
baby snapper	190
baby snapper fillet, fennel, orange, pine nut, wild rocket	

warung°

bebek taliwang	225
grilled duck, smoked chilli, water spinach, steamed white rice	
nasi or mie goreng nelayan	180
fresh seafood, egg net, fried rice or noodles, spices & sweet soy	
ikan sambal mangga	170
soy-glazed coral trout, fern tip & bean sprout salad, green mango sambal, garlic rice	
mie ayam jakarta	150
fresh egg noodles, fragrant chicken broth, mushroom, bok choy, chicken ball, crispy wonton	
cap cay	90
stir-fried vegetable, fried tofu skin, soy, steamed white rice	
<i>steamed organic white rice</i>	20

bbq+ fried°

baby back ribs	200
bbq pork ribs, spicy bbq sauce, coleslaw, jalapeno cheddar biscuits + rosemary honey butter	
seafood basket	185
beer-battered snapper, calamari rings, tartare sauce, burnt lemon, fries	
korean fried chicken	180
chicken wings, garlic & chilli glaze, kimchi, asian slaw	
mixed nachos	100
tomato salsa, guacamole, sour cream, cheese sauce	
add chicken	30
parmesan fries	70
fries, parmesan, sea salt, tomato ketchup, aioli	
bbq corn	50
spiced butter, chilli sea salt	

burgers°

the cliff burger	265
150g wagyu beef patty, seared foie gras, bacon, cheese, onion, pickle, relish, secret sauce, baby burger+ loaded fries	
balinese suckling pig burger	200
babi guling, balinese spice, tomato, lettuce, pork crackling, mayo+ loaded fries	
los pollos burger	180
crispy chicken, chilli sauce, shredded lettuce, avocado, salsa, sour cream + loaded fries	
veggie burger	150
grilled portobello mushroom, baby leaves, tempeh, beetroot, shallot, walnut, hazelnut dressing, aioli + loaded fries	

pizza°

gamberi	200
fresh mozzarella, prawns, chilli, garlic, cherry tomato, rocket	
quattro funghi	190
parmesan cream, fresh mozzarella, four mushrooms, truffle oil, rocket	
bbq	190
fresh mozzarella, pulled chicken, bbq pork, red pepper, onion	
margherita	160
fresh mozzarella, tomato & basil	

sweet°

lemon meringue pie	110
lemon curd, burn meringue, mango coulis	
bounty	110
fresh coconut, valrhona chocolate, coconut sorbet	
tropical pavlova	100
soft meringue, vanilla cream, mango, passionfruit	
banana churros	80
with cinnamon sugar, choc fudge & salted caramel	
ice-cream per scoop	50
ask your waiter for today's flavours	

for vegetarian + vegan menu
please ask your server

gluten free pasta available

after 5 o'clock a different menu is applicable

Chef recommends Gluten-free Contains Pork



signatures°

infinity	160
prosecco, strawberry liqueur, strawberry, raspberry	
mr hendricks	155
hendricks gin, cucumber, rosemary, lemon, tonic	
cliff top mule	145
vodka, mint, house ginger beer	
the breeze	145
vodka, lychee liqueur, lychee, lime, cranberry	
watermelon cooler	145
vodka, cointreau, melon, mint, cinnamon, lemonade	
elderflower martini	145
gin, sake, wasabi, cucumber, elderflower, lime	
coco mojito	145
rum, coconut syrup, lime, mint, coconut water	
the jazzmin	145
jasmine gin, jasmine syrup, lemon, ginger ale	

classics with a twist°

lychee peach bellini	160
prosecco, lychee liqueur, peach	
strawberry caipiroska	145
vodka, vanilla, strawberry, lime	
passionfruit mojito	145
rum, passion fruit, lime, mint, soda	
salted caramel espresso martini	145
vodka, kahlua, salted caramel, cold-brew espresso	
lavender collins	145
gin, lavender, lime, soda	

tiki°

mai tai	145
light rum, dark rum, triple sec, orgeat, lime	
pina colada	145
light rum, dark rum, pineapple, honey, coconut	
citrus treasure	145
light rum, cointreau, yuzu, tangerine, lime	

frozen°

passionfruit margarita	145
tequila, triple sec, passionfruit, lime	
strawberry daiquiri	145
rum, strawberry, lime	
yuzu crush	145
citron vodka, cointreau, yuzu, passion fruit, lemon	
rose slushy	145
rose wine, vodka, strawberry, peach, lime	

jugs°

watermelon mojito	145/500
light rum, water melon, lime, mint, lemonade	
white or red sangria	145/500
wine, fruit, liqueur, spices, lemonade	
oneeighty spritz	145/500
vodka, lychee liqueur, blue curacao, sparkling wine, soda	

bubbles°

moët ice	2,050
épernay, france	
taittinger	2,050
reims, france	
freixenet cordon negro cava	140/700
cava, spain	

white°

sterling vintners, chardonnay	160/800
california, usa	
matua, sauvignon blanc	150/750
marlborough, new zealand	
stump jump , riesling	140/700
mclarent vale, australia	

rosé°

domaine de tamary	170/850
provence, france	
babich	140/700
marlborough, new zealand	

red°

te mata, gamay noir	160/800
hawkes bay, new zealand	
regal, shiraz	150/750
languedoc, france	
kaiken, malbec	140/700
mendoza, argentina	

please ask your waiter for our full wine list

vodka°

belvedere	140/2,500
grey goose	140/2,500
ketel one	120
beluga	120

tequila°

patron anejo	190/3,500
patron silver	180/3,200
herradura	140/2,500
sauza gold	110

gin°

hendricks	140/2,500
the botanist	130
bombay sapphire	120
greenall's	110

rum°

ron zacapa	185/3,200
nusa caña	120/2,000
havana club anejo	110
myer's dark	110

whiskey°

macallan 12yo	250/4,750
jack daniel's	130
jameson	110
johnnie walker red label	110

beer°

corona	95
san miguel light	75
heineken	75
bintang	60

soft drink°

coke, diet coke, sprite, tonic	40
soda water, ginger ale	

water°

fiji still	60
aqua reflections still	40
aqua reflections sparkling	40

mocktails°

cliff top punch	70
orange, passionfruit, pineapple, grenadine	
mango bubble	70
mango, passion fruit, lime, soda	
minty melon cooler	70
melon, mint, lime, soda	
lychee mint granita	70
lychee, lychee syrup, lime, mint	

juice°

go green	75
spinach, celery, apple, cucumber, lemon, coconut	
booster	75
apple, carrot, beet, ginger, coconut, lemon	
energizer	70
pineapple, orange, jicama, passionfruit, lemon	
tropical detox	70
apple, ginger, turmeric, coconut water, honey	
fresh juice selection	70
tangerine, apple, pineapple, papaya, watermelon	
whole young coconut	60

shake°

oreo cookie	75
banana salted caramel	75
matcha caramel latte	75
strawberry lychee	70
passion peach	70

tea°

lychee & vanilla iced tea	50
mint & elderflower iced tea	50
iced thai milk tea	50
earl grey, green, jasmine, english	45
breakfast, chamomile, peppermint, darjeeling	

coffee°

salted cheese ice macchiato	75
double espresso	65
iced cappuccino / latte	45
long black, espresso, flat white, cappuccino, caffè latte, macchiato	45

