

BREAKFAST MENU

BLACK GARLIC

ROOTED IN
COMFORT

MADE WITH
FRESH

◆◆◆
OPEN DAILY
07:00-23:00
◆◆◆

BREAKFAST MENU

◆◆◆
DINE IN &
TAKE AWAY
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MADE WITH FRESH

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Start Your Morning Right



Welcome to a delightful breakfast experience designed to nourish and energize your day. Our menu combines fresh, locally sourced ingredients with warm, comforting flavours.

Fresh Fruit Platter 🌿 | 39K

Sliced tropical fruits with lemon

Fruit salad With Yoghurt & Tangerine 🌿 | 49K

Dice assorted fruit served with plain yoghurt, tangerine juice & chia

Egg Any Style 🍳 | 69K

Choice of how you like egg cook, sunny side up, omelettes or poached egg with potato, tomato, bacon & sausage

Black Garlic Big Brekky 🍳🥩 | 89K

Sauteed moringa, sweet corn kernel, homemade pork sausage, scramble eggs, black garlic hummus, roasted tomato cherry, sauerkraut, potato salad & rocker

Salmon Benny 🍳🐟 | 75K

Poached eggs, smoked salmon, asparagus, crispy potato roesti, creamy hollandaise

Ham & Cheese Toastie 🍳 | 75K

Melted cheese, sour dough, spiced black garlic spread, fried egg, ham, truffle aioli & green

HI - Bra'Avo 🌿 | 69K

Quinoa, broccoli, edamame, avocado, kale, roasted tomato, mushroom, braised tofu tempe, sweet potato & nutty hummus blend

Moringa Rice 🌿 | 69K

Steamed rice tossed in moringa pesto, sauteed garlic spinach, green bean, broccoli, zucchini, cucumber mint salad, guacamole & roasted nuts

Keliki Nasi Goreng 🍳🍛 | 75K

Fried rice, chicken, egg in soy sauce served with fried egg & crackers

Coconut Chia Pudding 🥥 | 69K

Coconut chia pudding, snake fruit compote, fresh fruit, Dorada granola & jelly

Mango Symphony Smoothie 🥥 | 69K

Mango & banana smoothie topped with Dorada granola, chia seeds & fresh strawberries

Oreo Pancake 🍳 | 75K

Soft pancakes with vanilla Oreo gelato, cashew crumble & caramelized banana

Indonesian Mie Goreng 🍳🍛 | 75K

Traditional fried noodle recipe with chicken, tofu, egg & vegetables in soy sauce



Side & Extra

Plain Croissant | 35K

Almond Croissant | 55K

White Toast | 25K

Sour Dough | 29K

Balinese Pork Sausage | 49K

Streaky bacon | 35K

Halloumi | 35K

Avocado | 29K

🐷 contains pork 🌿 vegetarian 🍃 vegan 🌶️ mild spicy

🥛 dairy free 🍳 recommendation 🍷 signature 🌿 gluten free

All prices are listed in thousands of Indonesian Rupiah (IDR) and subject to 21% government tax and service

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STARTER ^{to} CHOOSE

Black Garlic Hummus | 79K

Chickpeas, fermented black garlic, tahini, extra virgin olive oil, crispy cassava chips

Suckling Pig Spring Roll | 85K

Fusion spring roll with shredded suckling pig & spiced homemade chili sauce

Sardines Escabeche | 89K

Lightly marinated sardines, pickled vegetables, bay leaf, olive oil

Bali Arancini | 145K

Crispy Italian arborio rice ball, Balinese yellow paste served with cheese sauce

SALAD ^{In} BOWL

Vegan Lover | 89K

Roasted sweet potato, beetroot, stewed tempeh, cucumber, capsicum, black garlic hummus, broccoli toasted gourmandise Noix & lemon dressing

Green Goodness | 89K

A burst and vibrant mix of fresh greens magic, healthy fats and crunchy textures packed with green vinaigrette.

Chicken Quinoa | 115K

Prebiotic chicken, mixed lettuce, forage herbs, quinoa, avocado, tomato, crispy tempe & black garlic balsamic dressing





Roasted Beef Salad | 165K

Sliced house-smoked beef, truffle chili mayo, mixed greens, and herbs

Halloumi Panzanella | 99K

Pan-fried halloumi, soft bread, tomato, onion salad & creamy Italian ranch

 contains pork  vegetarian  vegan  mild spicy

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SOUPS

Black Garlic Soup | 75K

Velvety black garlic, potato, cream & spiced tofu

Seafood au Pistou Soupe | 99K

Mixed vegetables soup, seafood, herbs pesto & garlic bread

Mushroom Cappuccino | 85K

Velvety mixed mushroom soup, garlic, onion, cream & truffle oil

ASIAN HAUTE BOWL

Chilled Tuna Soba Noodle | 145K

Seared tuna loin, chilled soba salad, shredded cucumber, edamame bean, red ginger, onion pickle & Nagoya soy dressing.





Indian Butter Chicken | 119K

Tender chicken fillet in spiced butter-tomato gravy with a hint of garam masala, garlic, and a touch of sweetness served with steamed white rice.

Salmon Jambalaya | 169K

Spiced pot rice with capsicum, shallot, Asian spicy, raisin & seared salmon

 contains pork  vegetarian  vegan  mild spicy

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Chilled Tuna Soba Noodle
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BURGER ∴ PASTA ∴ SANDWICH ∴ PIZZA

Wagyu Beef Burger | 179K

Tender beef patty, caramelized onion, melted cheese, cucumber pickles, hand cut potato fries

Mushroom and Truffle Burger | 125K

Roasted mushroom patty with caramelized red onion and cherry tomato confit, finished with truffle-flavoured mayo in a brioche bun, served with potato wedges.

Porchetta-Style Pork Panino | 145K

Slow-roasted Balinese pork belly, fennel seed rub, rocket, mustard mayo

Spaghetti Black Garlic & Olive Oil | 115K

Fermented garlic, chili flakes, Parmesan cheese

Ragu alla Bolognese | 159K

Fresh fettucine, beef meat ball, tomato sauce, basil & cheese

Carbonara Gricia | 169K

Spaghetti, guanciale, onion, egg yolk & cheese




Pizza alla Bianca | 159K

Double cheese pizza, balsamic reduction & wild rucola salad

Meat Lover Pizza | 169K

Chicken, ham, beef, tomato sauce, cheese & sliced homemade black garlic

 contains pork  vegetarian  vegan  mild spicy

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Spaghetti Black Garlic & Olive Oil

115K

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MAINS of COURSE

Black Garlic Salmon Senja | 249K

Seared salmon fillet, batonnier potato, green bean, baby carrot & lemon chive velouté

Braised Short Ribs | 225K

Tender short ribs slow-cooked in a rich black garlic sauce, mashed Potatoes & Roasted Veggies

Truffle Beef Tenderloin | 299K

Char-grilled 180 gr tenderloin, truffle jus, fluffy mashed potato & roasted vegetables

Seared Snapper, Lemon-Caper Sauce | 169K

Local red snapper, lemon-caper beurre Blanc, grilled asparagus, baby potatoes

Chicken Milanese | 149K

Crispy chicken breast, rucola salad, cherry tomatoes, Parmesan shaves

Mexican Pork Ribs | 279K

Double baked pork ribs in Mexican BBQ sauce, potato fries, guacamole, spiced tomato capsicum sauce

Black Garlic Mushroom Pork Risotto

Creamy Arborio rice cooked with earthy mushrooms, black garlic, Parmesan cheese, crispy fried shallots, truffle oil & pan-fried homemade pork sausage






169K

◆◆◆◆ SIDES & EXTRAS ◆◆◆◆

Mashed potato	30K	Smoked salmon 50 gr	55K
Sauteed / grilled vegetables	30K	Seared soy lime tuna 100 gr	50K
Mixed green & herbs	30K	Garlic butter spinach	30K
Grilled chicken breast 100 gr	49K	Egg any style 2 pcs	30K

 contains pork  vegetarian  vegan  mild spicy

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Braised Short Ribs
225K

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SWEET DELIGHT

Burnt Cheese Cake | 79K

Classic cheese cake & mixed berry coulis

Vanilla Crème Brûlée | 69K

Classic vanilla custard finished with crisp palm sugar crust & vanilla ice cream

Cinnamon Apple Gallette | 69K

Caramelized apple, brown sugar in sweet pastry

Bali Chocolate | 65K

Chocolate log, roasted almond, east bali cashew & vanilla ice cream

Tiramisu Romana | 69K

Italian tiramisu, savoirde, coffee and cream cheese





Black Garlic Sweet | 79K

Black garlic gelato, semifreddo cream cheese, meringue & dark soil

Ice Cream per Scoop | 39K

(vanilla, chocolate, moringa, black garlic, Bali caramel, black rice)

 contains pork  vegetarian  vegan  mild spicy

 dairy free  recommendation  signature  gluten free

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Black Garlic Sweet

79K

BLACK GARLIC

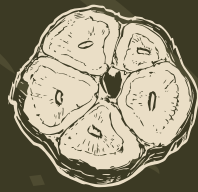
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Sometimes the most powerful
flavors don't need to shout.



WE START
HERE.

BLACK GARLIC BAR PHILOSOPHY

At Black Garlic, time is our quiet mentor—shaping, softening, and deepening every element.

In this warm darkness, cloves surrender their bite and reveal depth. They soften, darken, and caramelize—becoming sweeter, rounder, and far more complex.

They do not rush.
They simply evolve.



Every beverage we serve follows this same philosophy.

At Black Garlic, our drinks reflect a philosophy of contrast and transition: bitterness easing into sweetness, earth warming into fire, freshness finding balance through fermentation.

These contrasts are not opposites; they are companions. Together, they create nuance, resonance, and a quiet sense of mystery that defines who we are.



Here, patience is flavor.
Here, transformation is the recipe.
This is Black Garlic.

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SIGNATURE COCKTAILS

BLACK MIST CITRUS | 160K

Black Mist Citrus is inspired by the transformation of black garlic—a reminder that flavor is shaped not only by ingredients, but by time and intention.

It opens with fresh citrus, floral notes, and clean botanicals. With each breath, a soft umami mist emerges—subtle, patient, unforgettable.

A balance of light and shadow—crafted for those who appreciate nuance over noise

Vodka Kombu | Elderflower Liqueur | Fermented Spice Honey
Yuzu | Mist Black Garlic Saccharum



MOON FADE | 160K

Inspired by the delicate balance between intention and transformation—the guiding philosophy of Black Garlic Bar.

Botanical gin sets a foundation of clarity and structure, while tepache and brandy umeshu unfold a quiet, layered complexity shaped by fermentation and time. Vivid passion fruit acidity brightens the palate, gently countered by a restrained bitterness that restores harmony and composure.

The cocktail opens luminous, like moonlight, before gradually fading into a soft, contemplative depth.

Gin Nori | Brandy Umeshu | Tepache
Bitter Concentrate | Passion Fruit Foam

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TROPICAL COCKTAILS

Palm Bliss | 140K

Bacardi Spice | Pineapple | Mango | Lime | Coconut Cream | Honey

Golden Horizon | 140K

Gin | Aperol | Tangerine | Ginger | Lime | Egg White

The Ember | 140K

Butterfly Pea Gin | Elderflower Liqueur | Lemon | Citrus Tonic

Island Bloom | 140K

Gin | Amaretto | Passionfruit | Pineapple | Lime | Basil | Tonic water

Aurora Colada | 140K

Bacardi Carta Blanca | Coconut Liqueur | Clarified Pineapple-Coconut



CLASSIC COCKTAILS

Whisky Sour | 140K

Jim beam | Lime | Orange Bitter | Simple Syrup | Egg White

Aperol Spritz | 140K

Aperol | Prosecco | Orange

Mojito | 135K

Bacardi Carta Blanca | Mint Leaves | Lime

Caipiroska | 135K

Vodka | Lime | Brown Sugar

Clover Club | 135K

Gin | Raspberry | Lemon | Simple Syrup | Egg White



ARTISANAL FROZEN COCKTAILS

Mintora Frost | 140K

Vodka | Orange Liqueur | Fresh Mint | Green Tea | Lime

Maracuja Solstice | 140K

Tequila | Passionfruit | Honey | Citrus

Margaritas | 135K

Tequila | Triple Sec | Lime juice

Daiquiris | 135K

Light Rum | Triple Sec | Lime juice

Fabulous Island Colada | 140K

White Rum | Pineapple | Coconut Cream | Spice Rum Float

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SIGNATURE MOCKTAILS

◆◆◆◆◆ SERENITY | 70K ◆◆◆◆◆

Inspired by the serenity of the Black Garlic harvest

At Black Garlic, even our non-alcoholic creations reflect the spirit of slow evolution.

Shaped by the same philosophy of gentle heat and patient aging, this mocktail emerges as a brighter counterpart, a transformation guided by sunlight and natural rhythm.

Fresh pineapple brings warmth and lift, coconut water offers clarity, rosella adds gentle floral depth, while lime and ginger awaken the senses. Soft, vivid, and grounding—a moment of flavor in gentle bloom

Pineapple Juice | Coconut Water | Lime | Citrus Rosella | Ginger

MOCKTAILS CREATION

Tropic Mango Punch | 65K

Mango | Mixed Berry Puree | Pineapple Juice | Coconut Water | Lime

Coco Moji | 65K

Coconut Water | Lime Juice | Fresh Mint | Elderflower Syrup

Pineapple Express | 65K

Pineapple | Orange Juice | Coconut Cream | Honey | Botanical Water

Lychee Breeze | 65K

Lychee | Watermelon | Basil | Lime Juice | Soda

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REJUVENATING & UPLIFTING DRINK



An uplifting refreshment that gently refreshes the body and lifts the spirit – pure refreshment in every sip.

Green Harmony | 65K

Apple | Celery | Cucumber | Soursop | Passion Fruit

Vitality Boost | 65K

Carrot | Orange | Lime | Turmeric | Black Pepper | Honey

Beet Cleanser | 65K

Steamed Beetroot | Carrot | Orange | Lemon | Ginger | Honey

SERVED AS 250ML BY BOTTLE

Tropical Zest Kombucha | 60K

House Kombucha | Citrus | Lemongrass | Ginger | Pineapple

Ruby Petal | 60K

House Kombucha | Butterfly Pea | Elderflower | Pomegranate

Tropical Roots | 60K

Carrot | Apple | Ginger | Turmeric | Tepache

FRESH JUICES

Single or Mixed Juice | 50K

Orange | Watermelon | Papaya | Pineapple

SMOOTHIES

Silky Island Cream | 70K

Avocado | Dragon Fruit | Yogurt | Coconut Cream | Honey | Milk

Fraise Banana | 70K

Banana | Strawberry | Yogurt | Coconut Water | Honey | Vanilla

Mango Radiant | 70K

Mango | Lychee | Chia Seeds | Agave Syrup

MILKSHAKES

Banana • Strawberry • Chocolate • Vanilla | 70K

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WATER

San Pellegrino	500ml	96K
Equil Sparkling	380ml	45K
Equil Natural	380ml	40K

SOFT DRINKS

Coca Cola	330ml	35K
Coke Zero	330ml	35K
Sprite	330ml	35K
Tonic	250ml	35K

BEER

Kura Kura Easy Ale • 330ml | 85K

A slow-drinking pale ale brewed right here in Bali. It's packed with fruity hop aromas and goes down super easily.

Kura Kura Lager • 330ml | 85K

Bright pilsner brewed in Bali, known for its hints of bread and honey with a crisp and dry finish.

Bintang • 330ml | 70K

The iconic Indonesian lager, bright, clean, and refreshingly smooth.

Singaraja • 330ml | 65K

Bold and gently bitter, this northern Bali brew boasts character and a lively bite

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◆◆◆◆ MATCHA | 65K ◆◆◆◆

Rooted in ancient Japanese tea ceremonies, matcha has long symbolized harmony, respect, purity, and balance. Stone-ground from young green tea leaves, it was cherished by monks for its ability to quiet the mind while gently sharpening focus.

Ceremonial Matcha *Usucha – Thin Whisked Matcha*

A traditional Japanese preparation of finely whisked matcha, resulting in a light, smooth, and gently frothy tea. Made from tender young tea leaves, Usucha reveals a clean vegetal aroma, delicate umami, and a refreshing finish. Classic, balanced, and well-suited for those seeking an authentic matcha experience.

COFFEE SELECTION

HOT BREW

Vietnam Coffee Drip	45K	Piccolo	35K
Cappuccino	45K	Espresso	35K
Latte	45K	Long Black	35K
Flat White	45K		

FRAPPUCCINO

Vanilla	60K
Caramel	60K
Hazelnut	60K
Salted Caramel	60K



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TEA by TWG

Chamomile | 40K

Soft and soothing, these rare chamomile flowers boast a rich honeyed aroma and yield a golden, theine-free cup.

Moon Fruit Black Tea | 40K

An ecstasy of golden Asian fruits, warm yet refreshing, this TWG black tea blend is scattered with fresh flowers and yields a honeyed aftertaste of exotic sweetness.

Moroccan Mint Tea | 40K

A timeless favorite. This fine green tea is perfectly blended with bold and suave Sahara mint.

Vanilla Bourbon Tea | 40K

A red tea from South Africa with a rich vanilla, this theine-free blend can be served warm or iced at any time of the day and is perfect for children as well.

REFRESHING TROPICAL ICED TEA

Experience a refreshing fusion of fine tea and vibrant tropical flavors, bringing brightness to the palate with every sip

Mango Yuzu Green Tea | 50K

Green Tea | Mango | Yuzu Puree | Chia Seeds

Lychee Hibiscus Iced Tea | 50K

Hibiscus Tea | Lychee | Citrus Rosella Cordial

Ginger Lemongrass Black Iced Tea | 50K

Black Tea | Lemongrass | Ginger | Honey | Lemon

Tropical Passion Green Tea Fizz | 50K

Green Tea | Passion Fruit | Lime | Chilled Soda

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WINE SELECTION

SPARKLING WINE

	Country	Glass / Bottle
Louis Perdrier Brut Excellence Two	France	155K 700K
Island Prosecco	Indonesia	130K 600K
La Gioiosa Prosecco Treviso	Italy	950K

CHAMPAGNE

		Glass / Bottle
Veuve Clicquot Yellow Label Brut	France	3.800K
Moët & Chandon Impérial Brut	France	3.500K

ROSE WINE

		Glass / Bottle
Chateau D'esclans Whispering Angel	France	1.800K
A D'Aussieres Rosé	France	900K

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WINE SELECTION

WHITE WINE

Class / Bottle

Black Cottages Pinot Gris	New Zealand	160K 750K
Mount Rozier the Beekeeper Chenin Blanc	South Africa	150K 700K
Cape Discovery Chardonnay	Indonesia	130K 600K
Two Island Riesling	Indonesia	120K 650K
Te Mata Cape Crest Sauvignon Blanc	New Zealand	1.850K
Gustave Lorentz Gewürztraminer	France	1.800K
Attems Pinot Grigio	Italy	1.500K
Beringer Napa Valley Chardonnay	USA	1.300K
Antigal UNO Sauvignon Blanc	Argentina	1.100K
Bianco Di Toscana IGT	Italy	950K



RED WINE

Class / Bottle

Vina Ventisquero Classico Cabernet Sauvignon	Chile	160K 750K
Black Cottages Merlot	New Zealand	160K 750K
Mount Rozier Myrtle Manor Pinotage	South Africa	150K 700K
Cape Discovery Shiraz	Indonesia	140K 650K
Patriarche Bourgogne Pinot Noir	France	1.700K
Masi Campofiorin Rosso Veronese	Italy	1.600K
Casillero del Diablo Reserva Privada, Valle del Maipo	Chile	1.200K
Chianti DOCG Riserva Duca Di Saragnano	Italy	1.100K
Beringer Founders' Estate Cabernet Sauvignon	USA	1.050K
Kaiken Malbec, Mendoza	Argentina	1.000K

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SPIRIT

APERITIF & DIGESTIVE SERVED AS 45ML SINGLE & 90ML DOUBLE.

APERITIF & DIGESTIVE

Single / Double

Kahlua	180K 340K
Baileys Irish Cream	160K 300K
Campari	140K 260K
Aperol	140K 260K
Sweet Vermouth	140K 260K
Martini Bianco	140K 260K

VODKA

Grey Goose	250K 480K
Ciroc	250K 480K
Ketel One	200K 380K
Prime	120K 220K

GIN

Tanqueray	248K 476K
Suntory Roku Gin	200K 380K
Boodles Gin	140K 260K
East Indies Archipelago	120K 220K

RUM

Bacardi Spice	150K 380K
Bacardi Carta Blanca	150K 380K
Black Tears Cuban Spiced	140K 260K

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APERITIF & DIGESTIVE SERVED AS 45ML SINGLE & 90ML DOUBLE.

TEQUILA

Single / Double

Don Julio Reposado	320K 620K
Don Julio Blanco	300K 580K
1800 Reposado Tequila	220K 460K
Jose Cuervo Especial Reposado	140K 260K

WHISKY

Singleton 12	280K 540K
Glenfiddich 12	280K 540K
Chivas Regal 12	250K 480K
Bullet Bourbon	220K 420K
Keris	210K 400K
JW Black Label	180K 340K
Jack Daniels	180K 340K
Jameson	180K 340K
Batavia	110K 200K

SPIRIT FROM THE ISLAND OF GODS

Bali's local drink spirits are a testament
to the island's rich cultural heritage.

Arak Dewi Sri 90k | 160K

Brem 90K | 160K