

## small plates°

- baja taco (2)** 100  
crisp snapper fillets, cabbage, radish, onion, coriander, salsa verde, lime mayo
- mac & cheese balls(3)** 80  
macaroni, triple cheese, truffle aioli
- soft shell crab** 100  
jicama, pineapple, cucumber, coriander, sweet chilli
- scallop & prawn fritters (3)** 80  
scallop, prawn, roasted cauliflower, pork crackling, lime mayo
- smoky eggplant dip** 80  
eggplant dip, flatbread
- indonesian tuna ceviche** 100  
yellowfin tuna 'ceviche', chilli, kaffir lime, lemon basil, virgin coconut oil
- prawn cocktail** 100  
poached prawns, iceberg lettuce & sauce marie rose
- bao (2)** 120  
steamed buns, roast duck, scallop, cucumber pickle, spring onion, xo sauce
- cheeseburger sliders(2)** 110  
wagyu beef patty, cheese, tomato relish, pickle, toasted brioche

## salads°

- caesar** 80/140  
chicken, crispy bacon, cos lettuce, poached egg, crouton, parmesan, caesar dressing
- niçoise** 85/150  
yellow fin tuna, lettuce, olive, baby beans, potato, tomato, soft egg, mustard vinaigrette
- quinoa salad** 85/150  
red quinoa, broccoli, avocado, sunflower seeds, beetroot, red cabbage, roast sweet potato, chickpea, tahini dressing
- gado gado** 80/140  
steamed vegetable, rice cake, boiled egg, crackers, peanut sauce

## pasta°

- capelli d'angelo** 190  
angel hair pasta, prawn, scallops, squid, tomato & basil
- tagliatelle al ragu** 180  
tomato, braised beef, red wine, herbs
- tortellini di zucca** 160  
butternut pumpkin tortellini, goats cheese, sage burnt butter, walnuts, aged balsamic

## grill°

- baby snapper** 180  
baby snapper fillet, fennel, orange, pine nut, wild rocket
- giant papuan prawns** 295  
butterflied giant prawns, kemangi butter, sambal, steamed vegetable, white rice
- local lobster** 550  
500g whole lobster, tarragon butter, bisque foam, salmon roe, steamed vegetable, baby potato
- steak frites** 335  
dry-aged australian ribeye, red wine jus, café de paris butter, fries

## warung°

- nasi or mie goreng nelayan** 160  
fresh seafood, egg net, fried rice or noodles, spices & sweet soy
- bebek taliwang** 185  
grilled duck, smoked chilli, water spinach, steamed white rice
- ikan sambal mangga** 130  
soy-glazed coral trout, fern tip & bean sprout salad, green mango sambal, steamed white rice
- mie ayam jakarta** 125  
fresh egg noodles, fragrant chicken broth, bok choy, chicken ball, crispy wonton
- cap cay** 90  
stir-fried vegetable, fried tofu skin, soy, steamed white rice
- steamed organic white rice* 20

## pizza°

- margarita** 140  
fresh mozzarella, tomato & basil
- quattro funghi** 160  
fresh mozzarella, four mushrooms, truffle oil, rocket
- gamberi** 190  
fresh mozzarella, prawns, chilli, garlic, cherry tomato, rocket
- bbq** 170  
fresh mozzarella, pulled chicken, bbq pork, red pepper, onion

## burgers

- the cliffburger** 225  
150g wagyu beef patty, seared foie gras, bacon, cheese, onion, pickle, relish, secret sauce, baby burger+ loaded fries
- tropical burger** 185  
150g wagyu beef patty, palm syrup bacon, smoked pineapple, lettuce, onion rings, relish, mayo+ loaded fries
- los pollos burger** 160  
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

## bbq+ fried°

- seafood basket** 180  
beer-battered snapper, calamari rings, tartare sauce, mushy peas, burnt lemon, fries
- korean fried chicken** 160  
chicken wings, garlic & chilli glaze, kimchi, asian slaw
- baby back ribs** 170  
bbq pork ribs, spicy bbq sauce, coleslaw, jalapeno cheddar biscuits + rosemary honey butter
- bbq corn (1)** 50  
spiced butter, chilli sea salt
- parmesan fries** 60  
fries, parmesan, sea salt, tomato ketchup, aioli

## sweet°

- grilled pineapple** 90  
caramelised pineapple, brioche, rum syrup, rum & raisin ice-cream
- bounty** 90  
fresh coconut, valrhona chocolate, coconut sorbet
- tropical pavlova** 80  
soft meringue, vanilla cream, mango, passionfruit
- banana churros** 70  
with cinnamon sugar, choc fudge & salted caramel
- ice-cream per scoop** 40  
ask your waiter for today's flavours

Chef recommends Vegetarian Gluten-free Pork



## signatures°

<b>cliff top mule</b>	140
vodka, mint, house ginger beer	
<b>the breeze</b>	140
vodka, lychee liqueur, lychee, lime, cranberry	
<b>watermelon cooler</b>	140
vodka, cointreau, melon, mint, cinnamon, lemonade	
<b>elderflower martini</b>	140
gin, sake, wasabi, cucumber, elderflower, lime	
<b>coco mojito</b>	140
rum, coconut syrup, lime, mint, coconut water	
<b>mr hendricks</b>	150
hendricks gin, cucumber, rosemary, lemon, tonic	
<b>infinity</b>	155
prosecco, strawberry liqueur, strawberry, raspberry	

## classics with a twist°

<b>strawberry caipiroska</b>	140
vodka, vanilla, strawberry, lime	
<b>passionfruit mojito</b>	140
rum, passion fruit, lime, mint, soda	
<b>cold-brewed espresso martini</b>	140
vodka, kahlua, creme de cacao, cold-brew espresso	
<b>lychee peach bellini</b>	155
prosecco, lychee liqueur, peach	

## tiki°

<b>mai tai</b>	140
light rum, dark rum, orange curacao, orgeat, lime	
<b>pinacolada</b>	140
light rum, dark rum, pineapple, honey, coconut	
<b>treasure chest</b>	140
light rum, cointreau, yuzu, tangerine, lime	
<b>bananaberry</b>	140
rum, strawberry liqueur, banana liqueur, lime	

## frozen°

<b>passionfruit margarita</b>	140
tequila, triple sec, passionfruit, lime	
<b>strawberry daiquiri</b>	140
rum, strawberry, lime	
<b>yuzu crush</b>	140
citron vodka, cointreau, yuzu, passion fruit, lemon	

## jugs°

<b>water melon mojito</b>	140/450
light rum, water melon, lime, mint, lemonade	
<b>white or red sangria</b>	140/450
wine, fruit, liqueur, spices, lemonade	

## bubbles°

<b>fantinel prosecco</b>	140/700
friuli, italy	
<b>moët ice</b>	2,050
épernay, france	
<b>bruno paillard</b>	2,250
reims, france	
<b>veuve cliquot</b>	2,350
reims, france	
<b>dom perignon</b>	7,850
épernay, france	

## white°

<b>concha y toro trio, chardonnay</b>	130/650
casablanca valley, chile	
<b>matua, sauvignon blanc</b>	140/700
marlborough, new zealand	
<b>col d'orcia, pinot grigio</b>	150/750
tuscan, italy	

## rosé°

<b>richmonts ardeche</b>	130/650
rhone valley, france	
<b>domaine de tamary</b>	160/800
provence, france	

## red°

<b>kaiken, malbec</b>	130/650
mendoza, argentina	
<b>m. chapoutier la ciboise</b>	140/700
rhone valley, france	
<b>bogle, pinot noir</b>	150/750
california, usa	

*please ask your waiter for our full wine list*

## vodka°

ketel one	120
beluga	120
belvedere	130/2,100
grey goose	130/2,100

## tequila°

josecuervo	110
don julio	140/2,200
patron silver	150/2,350
patron anejo	160/2,500

## gin°

greenall's	110
bombay sapphire	120
brookmansbotanis	130
hendricks	130/2,100

## rum°

plantation	110
havana club anejo	110
myer's dark	110
nusa caña	120/1,800
ron zacapa	150/2,350

## whiskey°

jim beam bourbon	110
jameson	110
johnnie walker red label	110
macallan 12yo	180/3,100

## beer°

bintang	60
san miguel light	70
heineken	80
corona	95

## soft drink°

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

## water°

aqua reflections still	40
aqua reflections sparkling	

## mocktails°

<b>cliff top punch</b>	65
orange, passionfruit, pineapple, grenadine	
<b>mango bubble</b>	65
mango, passion fruit, lime, soda	
<b>minty melon cooler</b>	65
melon, mint, lime, soda	
<b>lychee mint granita</b>	65
lychee, lychee syrup, lime, mint	

## juice°

<b>booster</b>	65
apple, carrot, beet, ginger, coconut, lemon	
<b>energizer</b>	65
pineapple, orange, jicama, passionfruit, lemon	
<b>tropical detox</b>	65
apple, ginger, turmeric, coconut water, honey	
<b>make your own</b>	65
tangerine, apple, melon, papaya or pineapple	
<b>whole young coconut</b>	55

## smoothie°

strawberry lychee	65
passion peach	65
oreo cookie	75
banana salted caramel	75

## tea°

earl grey, green, jasmine, english breakfast, chamomile, peppermint, darjeeling	40
lychee & vanilla ice tea	50
mint & elderflower ice tea	50

## coffee°

long black, espresso, flat white, cappuccino, café latte, macchiato	45
double espresso	65
iced cappuccino/latte	45