

Grün

Resort Uluwatu

Daytime

"Our Daytime Menu offers something for everyone, from fresh salads and shareable tapas to hearty burgers & buns and Italian classics.

Designed for lunch or a mid-day meal, it's a mix of flavors crafted to satisfy every craving and make your day delicious."



Daytime

Salads

RUCOLA PEAR ^{VG GF}	130
PARMESAN, POMEGRANADE, WALNUT, CITRUS VINAIGRETTE ADD ONS	
• GRILLED TUNA +50	
• CHICKEN BREAST +40	
FALAFEL ^{V GF}	120
TOMATO, CUCUMBER, RED CABBAGE, ONION, HERBS	
GREEK ^{VG GF VO}	120
CLASSIC CUTS, FETA & HERBS VINAIGRETTE	
BURRATA ^{VG GF}	160
HEIRLOOM TOMATO, OLIVE OIL & BALSAMIC DRIZZLE	

Tapas

STEAMED EDAMAME ^{V GF}	65
WITH SEA SALT	
HAND-CUT FRIES	75
• CLASSIC ^{V GF}	
• TRUFFLE FRIES + 15 ^{VG GF}	
ROSEMARY POTATOES ^{VG GF}	65
ROASTED POTATOES, ROSEMARY	
CAULIFLOWER BITES ^{VG}	90
WITH GRÜNS SIGNATURE DIP	
FARM CHICKEN WINGS	110
WITH CHILI AIOLI	
CRISPY CALAMARI	110
WITH TARTAR DIP	
CROQUETAS DE JAMON	95
THE ORIGINAL BECHAMEL IBERICO	
TACOS	90
• RED BEAN ^V	
• BBQ CHICKEN +10	
• PULLED BEEF +20	
ORGANIC RICE PAPER ROLLS	90
• TOFU LOMBOK ^{VG GF}	
• PRAWN +15 ^{GF}	
GYOZA	95
• VEGETABLE ^{VG}	
• PRAWN +15	
SPRING ROLLS	85
• VEGETABLE ^{VG}	
• MINCED BEEF +10	

Burger & Buns

GRÜN BURGER	130
HOMEMADE BEEF PATTY, CHEDDAR, BACON, CARAMELIZED ONIONS, LETTUCE, TOMATO	
PULLED BEEF BURGER	140
COLE SLAW, CHEDDAR, BBQ SAUCE	
GRÜN GREEN BURGER ^V	120
VEGAN PATTY, RUCOLA, SUN-DRIED TOMATO PESTO	
VEGAN BAO BUNS ^V	100
JACKFRUIT RENDANG, CUCUMBER PICKLES, CORIANDER	
RENDANG BAO BUNS	130
BEEF RENDANG, CUCUMBER PICKLES, CORIANDER	
<i>COMES WITH HAND-CUT FRIES</i>	

Italian Selection

BRUSCHETTA	75
• CLASSIC ^V	
• SUN-DRIED TOMATE PESTO +10 ^V	
• MUSHROOM FETA +15 ^{VG}	
PIZZA MARGHERITA ^{VG}	120
TOMATO SAUCE, MOZZARELLA, BASIL	
PIZZA SALAMI	145
SALAMI MILANO, TOMATO SAUCE, MOZZARELLA	
PIZZA PROSCIUTTO DI PARMA	130
PARMA, RUCOLA, TOMATO SAUCE, MOZZARELLA	
PIZZA BURRATA ^{VG}	190
WHOLE BURRATA, TOMATO SAUCE, MOZZARELLA	
TAGLIATELLE GAMBERI	180
TIGER PRAWNS IN AGLIO E OLIO SAUCE	
PACCHERI RAGU	170
TRADITIONAL SLOW-COOKED BEEF RAGU	
SPAGHETTI VONGOLE	160
BLACK MUSSELS IN GARLIC-BUTTER SAUCE	
PACCHERI BOCCONCINI ^{VG}	140
ON RUCOLA WITH TOMATO & GARLIC	
SPAGHETTI BOLOGNESE	150
TRADITIONAL SLOW-COOKED SAUCE, PARMESAN	

OUR BREAD & PIZZAS ARE HOMEMADE SOURDOUGH

Desserts

GELATO PISTACHIO / VANILLA / PEANUT SALTED CARAMEL ^{VG}	60
SORBETTO COCONUT / STRAWBERRY / PASSIONFRUIT ^{V GF}	60
SEASONAL FRUIT PLATTER ^{V GF}	65
TIRAMISU LADY FINGERS, MASCARPONE, COFFEE LIQUER ^{VG}	85
DESSERT OF THE WEEK	80

^{VG} = Vegetarian ^V = Vegan ^{GF} = Gluten Free ^{VO} = Vegan Option

prices are in thousands of rupiah and are subject to 21% government tax & service



Grün

Resort Uluwatu

Dinner

"Our Dinner Menu is designed for sharing and exploring a variety of international flavors.

Choose from a tempting selection of starters, appetizers, fresh seafood, tender meats, and creative plant-based dishes—all crafted with care and mostly homemade.

Whether you're savoring one dish or many, each plate is made to bring people together over a great food experience."



Dinner

Starters

EDAMAME ^{V GF} STEAMED EDAMAME WITH SEA SALT	65
MARINATED OLIVES ^{V GF} MIXED OLIVES IN OLIVE OIL & HERBS	85
BLACK MUSSELS WITH TOASTED SOURDOUGH	110
SCALLOPS PAN SEARED ON SIGNATURE BISQUE	150
TUNA TARTAR YELLOW FIN TUNA WITH HOMEMADE LAVOSH	120
CROQUETAS DE JAMÓN THE ORIGINAL BECHAMEL IBERICO	100

Meat Selection

GRILLED CHICKEN BREAST FARM CHICKEN WITH HERB VELOUTE	160
BBQ RIBS SLOW COOKED PORK RIBS WITH GLAZED CARROTS & COLE SLAW	170
SCOTCH FILET 200G BLACK ANGUS RIB-EYE ON POTATO PUREE WITH GREEN BEANS & OMAS GRAVY	380
TENDERLOIN FILET 200G BLACK ANGUS TENDERLOIN ON POTATO PUREE WITH GREEN BEANS & OMAS GRAVY	420

Out of the Ocean

BAKED COD FISH ^{GF} ON MISO INFUSED CREAM WITH CRISPY KALE	180
CATCH OF THE DAY ^{GF} ON BEURRE BLANC WITH TOMATI CONFIT	170
GRILLED OCTOPUS ^{GF} ON RAMESCO WITH BURNED PINEAPPLE & GREMOLA	185

To share

FLATBREAD FRESHLY HOMEMADE	55
HUMMUS ^V CHICKPEA BLEND WITH TAHINI	60
BABY ROMAINE ^V HERBS DRESSING	65
GLAZED CARROTS ^V WITH COCONUT-CHILI JAM	75
BABY POTATO STAMP ^{VG VO} SMASHED BABY POTATO ON SOUR CREAM	75
CRISPY CALAMARI WITH TARTAR DIP	110
CAULIFLOWER BITES ^{VG} WITH SIGNATURE GRÜN DIP	75
TRUFFLE FRIES ^{VG} WITH HOMEMADE TRUFFLE MAYONNAISE	90
POTATO PUREE ^{VG} GRANDMOTHERS FINEST	75
BAKED PRAWNS TIGER PRAWNS IN HERBAL CHILI OIL	120
ASPARAGUS ^{VG VO} WITH ALMOND GARLIC CRUMB	90

Plant-Based

MELTY CABBAGE BLOSSOM ^{V GF} ON FENNEL SAUCE & CASHEW CREAM	130
GOLDEN EMBER PUMPKIN ^{V GF} ROASTED PUMPKIN, BASIL HUMMUS & CRISPY KALE	140
HERB-KISSED CAULIFLOWER ^{V GF} WITH CRISPY CHICKPEA & CURRY SAUCE	120
GUARDIAN SHROOMS ^{V GF} WITH CREAMY POLENTA & BAKED LENTILS	110

Desserts

PINA COLADA BURNED PINEAPPLE & COCONUT ^V	80
POACHED PEAR BERRY COMPOTE & SORBETTO ^V	85
TIRAMISU LADY FINGERS, MASCARPONE & COFFEE LIQUER ^{VG}	85
DESSERT OF THE WEEK	85
SORBETTO & GELATO ASK FOR OUR FLAVORS ^{VO}	60

^{VG} = Vegetarian ^V = Vegan ^{GF} = Gluten Free ^{VO} = Vegan Option

prices are in thousands of rupiah and are subject to 21% government tax & service





Local Selection

"Our Local Menu showcases the vibrant diversity of Indonesian cuisine, featuring traditional recipes crafted with 100% local ingredients.

From rich regional specialties to beloved classics, every dish is a celebration of authentic flavors and time-honored traditions, prepared with care and passion."



Local Selection

To Share

TEMPEH SATAY 75 ^{VO}

BALINESE STYLE TEMPEH SKEWERS WITH PEANUT SAUCE

PORK SATAY 100

BALINESE STYLE PORK SKEWERS WITH PEANUT SAUCE

CHICKEN SATAY 90

BALINESE STYLE CHICKEN SKEWERS WITH PEANUT SAUCE

TUNA SAMBAL MATAH 110

RAW TUNA CUTS WITH LOCAL HERBS & SPICES

Main Course

NASI GORENG SAYUR 100 ^{VG}

TRADITIONAL VEGETABLE FRIED RICE WITH EGG YOUR WAY

NASI GORENG AYAM 110

TRADITIONAL CHICKEN FRIED RICE WITH EGG YOUR WAY

CAP CAY 95 ^{VG GF}

SAUTEED VEGETABLE IN TRADITIONAL STYLE

VEGETABLE TOFU KARE 130 ^{VG}

TRADITIONAL COCONUT TOFU CURRY WITH RICE

CHICKEN KALASAN 140

HALF ROASTED CHICKEN WITH LOCAL HERBS & RICE

BARRAMUNDI BUMBU BALI 150

FLAVORFUL BAKED FISH IN BANANA LEAVE WITH RICE

BEEF RENDANG 180

SLOW COOKED BEEF FROM WEST SUMATRA, COMES WITH RICE

Desserts

MANGO STICKY RICE COCONUT CREAM & SESAME 60 ^V

PISANG GORENG GRÜN FARM HONEY & COCONUT GELATO 60 ^{VG}

DADAR GULUNG VANILLA GELATO & JACK FRUIT COMPOTE 60 ^{VG}

TAPE SINGKONG CHEESE CAKE COCONUT GELATO & BUTTERSCOTCH 65 ^{VG}

^{VG} = Vegetarian ^V = Vegan ^{GF} = Gluten Free ^{VO} = Vegan Option

prices are in thousands of rupiah and are subject to 21% government tax & service



Grün

Resort Uluwatu

Beverages

"Our Beverage Menu is crafted with care, offering a mix of timeless classics and unique creations made from fresh, sustainably sourced ingredients.

Whether you're here for a refreshing drink, a signature cocktail, or a heartwarming hot drink, every sip reflects our commitment to quality and reducing waste.

Enjoy the journey, and let our team guide you to your perfect choice.

Cheers!"



Beers & Seltzer

BINTANG	60
BINTANG Radler	60
ISLAND BREWERY Pilsner	70
ISLAND BREWERY Summer Pale Ale	75
ISLAND BREWERY Small Hazy	90
KURA KURA Easy Ale	65
KURA KURA Island Ale	75
KURA KURA Lager	70
SANTAI Lemon & Lime	70
SANTAI Apple, Ginger & Açai	70
SANTAI Passionfruit & Guava	70

Spritzer & Longdrinks

SPRITZ DE LIMONCELLO	165
HOMEMADE LIMONCELLO, PROSECCO & SODA	
SUNSET SPRITZ	165
A TWIST OF CASSIS SPRITZ	
GOLDEN HOUR SPRITZ	165
GRUN SIGNATURE APEROL SPRITZ	
AGUA FRESCA	165
CARIBBEAN MOJITO IMPLEMENTATION	
GREEN VEIL	165
GIN TONIC WITH GRUN GARDEN MORINGA	

Grün's Signature Cocktails

GRÜN SMASH	170
OUR INTERPRETATION OF GIN BASIL SMASH	
DIE ANANAS COLADA	170
OUR SIGNATURE PINA COLADA	
CLEAR PASSION	170
CLARIFIED DRINK WITH DELICIOUS VANILLA FOAM	
EASTERN BLUE	170
FLORAL NOTES HINTS SOUR TASTE	
BANANA STAR OLD FASHIONED	170
TROPICAL TWIST WITH BANANA FRITTERS	
THE RED KISS	170
REFRESHING STRAWBERRY MOSOW MULE TWIST	
CAFE NOIR	170
NEW STYLE ESPRESSO MARTINI WITH MOCHA NOTES	
CHEETO CORNITA	170
SMOKY ROASTED CORN MARGARITA	

*kindly ask our Bartender for your favorite classic cocktail

prices are in thousands of rupiah and are subject to 21% government tax & service



Coffee & Tea

ESPRESSO	40
ESPRESSO DOPPIO	50
ESPRESSO MACCHIATO	45
AMERICANO	45
LONG BLACK	45
CAPPUCCINO	55
CAFE LATTE	60
FLAT WHITE	60
MATCHA LATTE	65
BULLET PROOF COFFEE	80
CHAI LATTE	60

ADD

ALMOND MILK / OAT MILK / COCONUT MILK	15
EXTRA SHOT	10

ORGANIC 'BREW ME' TEA	50
------------------------------	----

*ask for our available flavors

Refreshments

WHOLE YOUNG COCONUT	60
KOMBUCHA Lemongrass / Passionfruit	70
ASAM JAVA ICE TEA	50
SEASONAL FRUIT JUICE	60
COCA COLA / ZERO / SPRITE / TONIC	40
BUNDABERG GINGER ALE	75
WATER 330ml still / sparkling	40
WATER 750ml still / sparkling	70

Mocktails

PASSIONATE GUAVA, PASSION FRUIT, ORANGE JUICE	85
STRAWBERRY COLADA STRAWBERRY, PINEAPPLE, COCONUT	85
HIBISCUS LIMONADE HIBISCUS, LEMON SACCHARUM, SODA	85
BASIL LYCHEE PUNCH BASIL, LYCHEE, LIME, PASSIONFRUIT, SODA	85
STRAWBERRY GINGER FIZZ STRAWBERRIES, GINGER, MINT, SODA	85
TURKISH DELIGHT COCONUT YOGHURT, ROSE, MINT, SODA	85

fresh-pressed Juices

BODY CLEANSER CUCUMBER, CELERY, APPLE	85
GRÜN GREEN KALE, SPINACH, APPLE, LEMON, GINGER	85
MOOD BOOSTER BEETROOT, CARROT, ORANGE, LEMON, GINGER	85

Smoothies

PASSIONFRUIT SPLIT LIKE THE LAGNESE ICE CREAM	90
GRÜN HABITS GREENS, FRUITS & ROOTS	90
ACAI POWER ACAI & TROPICAL FRUITS	100

prices are in thousands of rupiah and are subject to 21% government tax & service



Vodka

	<i>by glass</i>	<i>by bottle</i>
GREY GOOSE	160	2500
CIROC	160	2500
BELVEDERE	160	2500

Gin

	<i>by glass</i>	<i>by bottle</i>
ROCKMANS	160	2600
BOMBAY SAPPHIRE	140	1700
ROKU	160	2400
HENDRICKS	150	1900
MONKEY 47	220	2800

Rum

	<i>by glass</i>	<i>by bottle</i>
HAVANA CLUB 3 ANOS	120	1600
SAILOR JERRY SPICED	150	1900
BRUGAL ANJEO	160	2300
MYER'S DARK RUM	140	1300

Liquors

	<i>by glass</i>	<i>by bottle</i>
BAILEYS	120	1600
JÄGERMEISTER	130	1700
SAMBUCA	150	2400
FRANGELICO	130	1800

Cognac

	<i>by glass</i>	<i>by bottle</i>
ST. REMY VSOP	130	2100
MMARTELL VSOP	290	2600

Bourbon

	<i>by glass</i>	<i>by bottle</i>
BULLEIT RYE	140	2100
MAKERS MARK	160	2600
WILD TURKEY	130	1600

Blended Whiskey

	<i>by glass</i>	<i>by bottle</i>
J.W. BLACK LABEL	150	2300
MONKEY SHOULDER	170	2700
CHIVAS REGAL	170	2700
JACK DANIELS	140	2100

Single Malt

	<i>by glass</i>	<i>by bottle</i>
SINGLETON 12 YO	180	2800
LAGAVULIN 16 YO	290	4500
GLEN GRANT ABORALIS 10 YO	170	2800
OBAN 14 YO	265	3700
GLENFIDDICH 12 YO	140	2100

Agave

	<i>by glass</i>	<i>by bottle</i>
JOSE CUERVO PLATA / GOLD	120	1600
DON JULIO BLANCO	200	2500
DON JULIO ANJEO	230	2900
DON JULIO 1942	500	10000
CLASE AZUL REPOSADO	550	12000
MONTELOBOS ESPANDIN	140	2100

prices are in thousands of rupiah and are subject to 21% government tax & service

