

THE

GLASS HOUSE

EST. 2010

NEW ON THE MENU

JIMBARAN SEAFOOD PLATTER

RP 450K ++ (2 PAX) | RP 270K ++ (1 PAX)



Why go to Jimbaran Bay to eat seafood?

We have it right here at The Glass House.

Enjoy a platter for 2 persons including whole grilled snapper, salt and pepper calamari, coconut crusted barramundi, baby lobster with thermidor sauce, grilled calamari served with handcut chips, rice and a green salad.

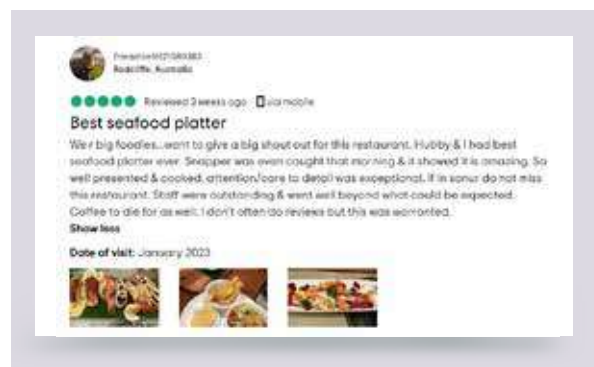
Please make a booking and preorder this platter so we can ensure its freshness every day! You will not be disappointed.

BUCKET OF PRAWNS (1 KG)

RP 325K ++



Very rarely served in Bali. A bucket of freshly cooked king prawns served cold. Seafood dipping sauce and chili sauce as condiments + handcut chips.



SUNDAY ROAST RP 99K ++

12 PM - 3 PM



Juicy Roast Chicken with baked, roast veggies and lashings of gravy

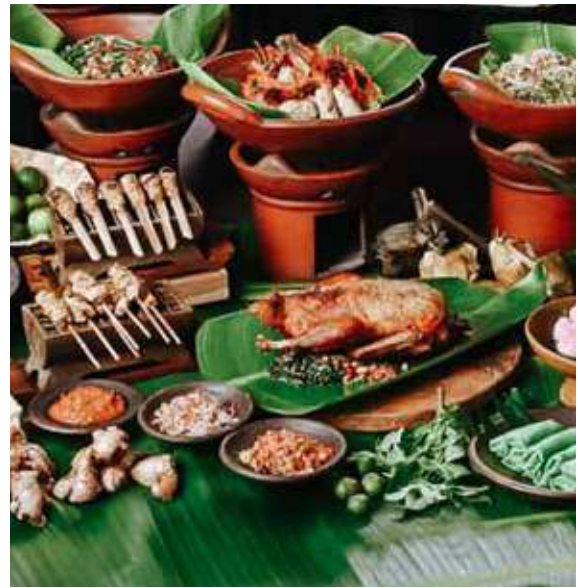


BUCKET OF BINTANG
RP 120K for 5 beers



HAPPY SUNDAY COCKTAILS
RP 60K

BALINESE BANQUETS



You might be in Bali to celebrate a birthday, wedding anniversary or a family reunion.

We can cater either in your Kejora Villa or you can book tables at The Glass House for us to cater for you with authentic Balinese food in a banquet style. It gives our guests an opportunity to enjoy the real food of Bali cooked by experienced chefs.

Talk to us about organizing your party and we will make sure you have a very memorable evening.

FROM RP 390K ++ /PERSON
(minimum 6 people)



MEGIBUNG

“Megibung” is Balinese for sharing with others. A tradition that can be traced back to the warring days between Balinese king of old, where “Megibung” symbolizes feast for peace and reunion. A feast for both kings and commoners alike. If you would like to enjoy what we know as a Megibung feast with some of Bali’s best “tapas” sharing food. Please ask us to book you in to enjoy these platters with your group.

FROM RP 250K ++ /PERSON
(minimum 6 people)

BREAKFAST

AVAILABLE ALL DAY

Our Signature Breakfast

Rp 88

Eggs (poached | fried | scrambled),
bacon, spicy baked beans,
mushrooms, cherry tomatoes,
hash brown, ciabatta toast

TGH Housemade Muesli

Rp 69

With tropical fruit, yogurt & honey
dusted with cinnamon

Egg Soldiers

Rp 45

2 soft boiled egg + strips
of toast for dipping

Chef's Omelette

Rp 70

3 egg omelette with mushrooms,
tomatoes, onion & cheddar
topped with crispy bacon + salsa
verde + shaved parmesan served
with warm buttered toast. (V)

Scrambled Eggs à la Roma

Rp 85

Italian prosciutto, seared cherry
tomatoes, avocado, basil + shaved
parmesan. Served with ciabatta toast.

Fresh Tropical Fruit Platter

Rp 65

Fresh Fruit Salad topped with Yogurt + Honey

Rp 59

Warmed Croissant

Rp 69

With ham & melted cheddar cheese

Crepes

Rp 55

Choose from banana, strawberry
or Nutella drizzled with local honey
and sprinkled with icing sugar

Optional - gluten free bread

+ Rp 30



The Benedict Bagel

Rp 88

Two poached eggs on a bed
of rucola, ham & hollandaise
sauce in a fresh warm bagel

Smoked Salmon

Rp 85

With avocado mousse + soft poached
egg + fine herbs on toasted ciabatta

Our French Toast

Rp 65

Cinnamon french toast
topped with fresh strawberries,
cream and raspberry coulis
sprinkled with cashew crumbs

Steamed Asparagus

Rp 88

With crispy bacon topped with
2 poached eggs, hollandaise
sauce on toasted ciabatta

Smashed Avocado +

Rp 85

Tomato salsa on warm
buttered ciabatta, (V)
topped with a poached egg

Nasi Goreng | Mie Goreng

Rp 65

Extra Sides :

Bacon | Cherry Tomatoes | Mushrooms Rp 30

LITE BITES



Salt & Pepper Calamari Rp 69

With tartare sauce

Roasted Tomato & Basil Soup Rp 49

Garlic bread (V)

Our Famous Handcut Chips Rp 40

(V)(GF)

Bruschetta (V) Rp 50

Balsamic, basil, garlic

Crispy Balinese Vegetable Spring Rolls Rp 50

With chilli jam (V)

Asian Rice Paper Rolls Rp 49

Chicken | Vegetable

BURGERS



Sol's Sliders Rp 100

Trio of mini burgers beef, chicken, pork with accompanying sauces & salad served with handcut chips

Mr. Big Stuff Rp 120

Beef or chicken burger with egg, bacon, cheese, lettuce, beetroot, onion, tomato sauce

Bombay Chicken Rp 120

Grilled chicken breast marinated in a chili, ginger, coriander yogurt with cucumber raita, lettuce, tomato, red onion and mango chutney

SANDWICHES

FRESH OR TOASTED ON OUR SELECTION OF ARTISAN BREADS

Chicken, Avocado, Mayo & Silvered Almonds Rp 69

Ham, Cheese, Tomato, Onion Rp 69

Tuna, Cheese, Lettuce, Onion, Lime & Mustard Mayo Rp 69

Optional - gluten free bread + Rp 30

WRAPS

Haloumi Rp 90

Grilled haloumi cheese, quinoa, roasted pumpkin, avocado, chopped dates, baby spinach, parsley, cherry tomatoes, lemon segments, lime and mustard dressing

Chicken Schnitzel Rp 80

Chicken schnitzel with tomato, cucumber, onion, carrot, lettuce, lime and mustard dressing



GLUTEN FREE + VEGETARIAN + VEGAN



Smashed Avocado (V) Rp 85 Tomato salsa, topped with poached egg on warm gluten free bread	Our Bruschetta (V) Rp 50 Fresh garden tomatoes, basil pesto and balsamic
TGH Housemade Muesli Rp 69 With tropical fruit, yogurt & honey dusted with cinnamon	Crying Tiger (V) Rp 89 Vietnamese salad, glass noodles, fresh herbs, salad vegetables and shredded asian greens with tangy vietnamese style dressing. Chili, garlic peanuts served separately
Our French Toast (V) Rp 65 Cinnamon french toast topped with fresh strawberries, cream and raspberry coulis sprinkled with cashew crumb	Quinoa Salad (V) Rp 90 Quinoa, roasted pumpkin, avocado, chopped dates, baby spinach, parsley, cherry tomatoes, lemon segments. Served with a delicious sweet & sour vinaigrette
Egg Soldiers (V) Rp 45 2 soft boiled eggs with strips of toast for dipping	Balinese Crispy Spring Rolls (V) Rp 50 With sweet chili jam
TGH Garden Salad (V) Rp 45 Fresh seasonal salad vegetables served with your selection of dressings	Battered Onion Rings (V) Rp 40 With garlic aioli
All Sides Rp 40 Paris mash (v) Steamed asian greens (v/gf) Garlic Herb bread (v) Fresh garden salad (v/gf) Caprese salad, tomato, (v/gf) Bocconcini cheese, fresh basil with balsamic reduction (v)	Caprese Salad (V) Rp 60 Tomato haloumi cheese, basil with olive oil and balsamic glaze
Vegetable Rice Paper Rolls Rp 50 With peanut dipping sauce Optional - gluten free bread + Rp 30	Linguine (V) Rp 85 Asparagus, chilli, garlic, rocket leaves with lemon zest & gluten free toast
	Tofu or Tempe Curry (V) Rp 95 Vegetarian curry served with rice

PLEASE ADVISE OUR STAFF IF YOU REQUIRE GLUTEN FREE FOOD

LUNCH + DINNER

CHILDREN'S MENU

I like it Everyday...

 Rp 40

Spaghetti bolognaise!

More more more

 Rp 49

Chicken nuggets bali style, we use fresh chicken breast, no castoff meat here!

Mum said "Eat Your Veggies"

 Rp 30

Bowl of seasonal steamed fresh veggies

Little Bubba Mash

 Rp 30

Seasonal vegetables with mashed potato with our gravy-yum!

Chicken on a Stick

 Rp 49

Chicken breast on a satay stick with peanut or tomato sauce 3 pcs

Ham and Cheese Toastie

 Rp 49

Cheese Toastie

 Rp 40

Plate of Handcut Chips

 Rp 40

We're Happy Little Vegemites

 Rp 25

Vegemite on toast

Tropical Fruit Salad

 Rp 40

Mixed watermelon, pineapple, papaya and banana bite sized pieces for little hands. (we can add chocolate dipping sauce if you let us!)

SALADS



Crying Tiger

 Rp 89

Vietnamese chicken salad poached coconut chicken, glass noodles, fresh herbs, salad vegetables and shredded asian greens with tangy vietnamese style dressing. Chilli, garlic peanuts served separately

Harry's Haloumi

 Rp 110

Grilled haloumi cheese, quinoa, roasted pumpkin, avocado, chopped dates, baby spinach, parsley, cherry tomatoes, lemon segments. Served with a delicious sweet & sour vinaigrette. Served in a crispy baked tortilla (v)

Chicken | Tuna & Avocado Salad

 Rp 90

Poached coconut chicken, tomatoes, cucumber, onion, carrot, lettuce, avocado + croutons + chilli and mayo dressing

All salads served with separate crispy herbed toast, nuts + chopped chilli

Choose one our house made dressings: lime + mustard, mayo, chilli mayo, vietnamese, italian

Optional - gluten free bread + Rp 30

LUNCH + DINNER

TGH STARTERS

Soup of the Day Rp 40

Please ask us

Roasted Tomato & Basil Soup (v) Rp 49

Garlic bread

Balinese Soto Ayam Rp 50

Clear soup with chicken, vegetables and fine glass noodles

Organic Salt & Lime Cured Salmon Rp 90

With cucumber & caper remolade with chopped slaw

Vegetarian Rice Paper Rolls Rp 50

With peanut dipping sauce (v)

Our Bruschetta Rp 59

Fresh hydroponic tomatoes, basil pesto and balsamic vinegar (v)

(we've been told we have the most delicious tomatoes in Bali)

Indonesian Chicken Satay Rp 59

5pcs with peanut sauce

Balinese Spring Rolls (3 pcs) Rp 50

With sweet chili jam (v)

Salt and Pepper Calamari Rp 69

King Prawns (3 pcs) Rp 75

In garlic butter with crusty bread

Optional - gluten free bread + Rp 30

SIDES

Paris mash (v/GF) Rp 40

Handcut chips (v/GF) Rp 40

Onion rings with garlic aioli (v) Rp 40

Steamed asian greens (v/GF) Rp 40

Garlic | herb bread (v) Rp 40

Fresh garden salad (v/GF) Rp 40

Caprese salad, tomato (v/GF) Rp 40

fresh basil with balsamic reduction

ASIAN

Classic Nasi Goreng Rp 65

With 2 chicken satays, egg, fried rice & house made krupuk

Seafood Nasi Goreng Rp 80

With 2 seafood satays, egg, fried rice & house made krupuk

Mie Goreng Rp 65

Fried noodles, shrimp & chicken.

With house made krupuk

TGH Thai Green Chicken Curry Rp 90

With rice

TGH Thai Green Vegetable Curry Rp 80

With tofu & tempe + rice

Soto Ayam Rp 69

Balinese chicken & vegetable soup, with steam rice, noodles

Indonesian Chicken Satay (6 pcs) Rp 70

Coconut rice and house made krupuk

LUNCH + DINNER

MAIN FARE



Coconut Crusted Barramundi Fillet

Rp 150

With broccoli and baby bok choy lyonnaise potatoes with a mild, yellow curry sauce and lemon segments *(best selling dish at the Glass House!)*

Grilled Barramundi or Snapper or King Prawns

Rp 160

With steamed asian greens and lemon wedges and mango chutney

Lemon, parsley and parmesan crusted snapper

Rp 160

Grilled snapper fillet, served on a bed of mashed potato, asparagus spears with lemon aioli

Classic Fish & Chips

Rp 140

Dory fillet with tartare sauce + lemon wedges + salad and our famous hand cut chips

Sanur Fisherman's Basket

Rp 160

Crumbed | battered | grilled king prawns, dory fillet, calamari + salad + chips served with limes & tartare sauce

Prime Beef Fillet Steak

Rp 230

With your choice of pepper, mushroom, red wine or béarnaise sauce, chips & salad or paris mash and vegetables in season



Crispy Coconut King Prawns

Rp 175

Chips, fresh green salad & chilli dipping sauce *(another best seller)*

King Prawn Portofino Pasta

Rp 120

In a rich tomato garlic and cream velvety sauce with caramelized leeks, chives and freshly shaved parmesan *(even better than in Italy!)*

Salt + Pepper Calamari

Rp 120

Tender lightly dusted fresh calamari with tartare dipping sauce served with handcut chips and salad *(they come from miles for this)*

Chilli Calamari

Rp 120

Chilli + salt + pepper calamari lightly coated with chilli and served with our infused chilli oil and fresh chilli, handcut chips and garden salad

Linguine

Rp 95

Asparagus, crispy bacon, chilli, garlic, rocket leaves with lemon zest & garlic bread

Aussie Gourmet Mega Pie

Rp 75

Prime beef pie cooked in rich gravy encased in puff pastry. Served with chips or paris mash, peas & gravy

Baby Back Pork Ribs

Rp 140

Rubbed with palm sugar and spices and slow cooked till the meat falls off the bone! Served with chips



The Glass House Sanur, Bali



@theglasshousebali.com



Tripadvisor Travellers' Choice 2022

WA : +62 896 6975 9429 | T : 0361 - 288 696 | Prices are subject to 17% gov tax & service

SWEET DESSERTS + CAKES

Maggie's Warm Apple Pie Rp 60

With ice cream

Chef Wayan's Sticky Date Pudding Rp 60

With butterscotch sauce and ice cream

Banoffee Pie Rp 50

Mouth watering, caramel, bananas and crème. England's favourite dessert!

Crepes Rp 50

With caramelised banana, cinnamon & ice cream

Classic Tropical Fruit Pavlova Rp 60

House made crispy meringue with marshmallow centre topped with fresh cream + fruit + butterscotch sauce

Pavlova Parfait Rp 60

Chunks of crispy meringue layered with fresh strawberries, whipped cream, raspberry coulis and lemon curd. Served in a martini glass topped with french vanilla ice cream and chocolate shards



Glass House Lemon Meringue Pie Rp 85

With cream + ice cream sought after in sanur!

Passionfruit Cheesecake Rp 50

Best Chocolate Cake in The World! Rp 60

With cream & strawberry coulis

Hummingbird Cake Rp 50

With mango coulis

Carrot Cake Rp 50

Vanilla Ice cream Sundae Rp 45

With bananas & chocolate sauce

Chocolate Mousse Rp 35

Jelly Cakes Rp 30

(just like your mum used to make)

Strawberries + Ice cream Rp 50

Sliced Tropical Balinese Fruit Rp 50

In season served with ice cream



FROM THE BARISTA

LAZUMBA PREMIUM COFFEES

Cappuccino *

Medium Rp 35

Strong Rp 39

Caffe Latte *

Medium Rp 35

Strong Rp 39

Caffe Mocha Rp 35

Single Espresso Rp 25

Double Espresso Rp 36

Hot Chocolate Rp 30

Aussie Iced Coffee Rp 45

Iced Cappuccino Rp 39

Iced Chocolate Rp 35

Iced Coffee Mocha Rp 35

Baileys Iced Coffee Rp 125

Long Black

Medium Rp 25

Strong Rp 35

Long Macchiato Rp 39

Short Macchiato Rp 35

Flat White Rp 35

Baby Chino Rp 15

Iced Long Black Rp 35

Iced Latte Rp 36

Irish Coffee Rp 125

Bali Kopi Rp 25

Affogato Rp 125

Frangelico over ice cream
with a shot of espresso coffee

***Served in a mug** Rp 39

EXTRAS

Skim Milk Rp 10

Almond Milk Rp 15

Soy Milk Rp 10

Extra Shot Rp 15

TEA

Local Goalpara Tea Rp 25

English Breakfast Tea Rp 35

Earl Grey Tea Rp 35

Herbal Teas Rp 35

Green tea | ginger & honey
lemon | mint | chamomile

Iced Lemon Tea Rp 35

Iced Tea Rp 30

Large Pot of Tea Rp 45

Serves two persons





MILKSHAKES, THICKSHAKES & SMOOTHIES

"Our milkshakes bring all the boys to the yard... damn right"

MILKSHAKES Rp 40
Chocolate | vanilla | strawberry | banana | tim tam

THICKSHAKES Rp 70
Remember them? We do a great one
Chocolate | strawberry | vanilla | banana

SMOOTHIES Rp 70
These contain yougurt & milk
Banana | mango | strawberry

*Option for soy 10K or almond milk 15K

HEALTHY DRINKS

Our market man delivers the freshest of fruits and vegetables daily so we can offer these supercharged healthy juices for you.

Boost Juice Rp 50
Beetroot, broccoli, carrot, ginger, cabbage, bok choy, apple

Mega Magnesium Rp 45
Spinach, broccoli, avocado, papaya, cashews, raw cacao, coconut milk, honey

Berry Berry Good Rp 60
Strawberries, raspberries, watermelon, apple, coconut water

Apple a Day Rp 45
Red apple, spinach, avocado, almonds, cinnamon, coconut milk

Jamu Kunyit Rp 30
Indonesian healthy drink, with turmeric, ginger, tamarind, water and is anti-inflammatory, removes toxins and improves immune system

FRESH JUICES

Watermelon | papaya Rp 40
strawberry | pineapple
mango | lime | orange
avocado | mixed juice

SOFT DRINKS & BEERS

SOFT DRINKS

Coke Diet Zero Sprite Tonic Soda Water	Rp 20
SPIDERS Coke, Sprite	Rp 40
Sparkling Water Equil (380ml)	Rp 40
Still Water Cleo (330ml)	Rp 20
Frosty Lime strawberry orange mango	Rp 35
Ginger Fizz Fresh ginger juice with soda water + simple syrup	Rp 35
Lemon Squash	Rp 30

BEERS

Icy Cold Bintang	Rp 30
Bintang Crystal	Rp 40
Bintang Radler	Rp 30
San Miguel Premium	Rp 40
San Miguel Light	Rp 40
Albens Apple Cider	Rp 45

*Im on
the Gin & Tonic diet
so far ive lost 2 days ...!*

SPIRITS

Price by the shot	
Hendricks Gin	Rp 145
Bombay Sapphire	Rp 85
Tanqueray Gin	Rp 85
Gordon's Gin	Rp 80
Grey Goose Vodka	Rp 95
Smirnoff Vodka	Rp 80
Absolute Vodka	Rp 85
Bacardi Superior	Rp 85
Myer's Rum	Rp 85
Canadian Club	Rp 65
Red Label Whisky	Rp 80
Black Label Whisky	Rp 85
Jack Daniel	Rp 85
Jim Beam	Rp 85
Chivas Regal	Rp 85
VSOP Cognac	Rp 130
Baileys Irish Cream	Rp 85
Kahlua	Rp 85
Frangelico	Rp 85
Malibu	Rp 75
Cointreau	Rp 85
Jagermeister	Rp 85
Tequila	Rp 70
Pimm's	Rp 85
Amaretto	Rp 85
Midori	Rp 75
Jameson	Rp 85

COCKTAILS + MOCKTAILS

Caipiroska Rp 99

Vodka, lime and brown palm sugar

Barbie Barbie Let's Go Party Rp 99

(Cosmopolitan)

Light rum, cointreau, lemon juice, cranberry juice

Classic Bloody Mary Rp 120

Vodka, tomato juice, lemon juice, tabasco, lea & perrins sauce, salt & pepper

Ferrero Rocher Rp 99

Vodka, kahlua, coconut malibu, ice cream sprinkled with chocolate

Frozen Daiquiri Rp 99

Light rum, lemon juice and choice of strawberry or watermelon or mango

Lychee Martini Rp 99

Vodka, lychee, lychee liqueur

Hell Yeah! Rp 130

[Some call it Long Island Iced Tea!].

Vodka, rum, tequila, gin, cointreau, simple syrup, cola and lime juice

Hell No! Rp 99

Burning margarita, tequila, lime juice, passion fruit puree, honey & chilli salt rim

Passion Fruit Mojito Rp 99

Light rum, lime juice, passion fruit syrup and fresh passion fruit

Classic Mojito Rp 99

Light rum, muddled limes, mint, soda water and sugar syrup

Margarita Rp 99

Tequila, lemon juice and triple sec

Aperol Spritz Rp 99

Aperol, white wine, ginger ale

Mango Caipirinha Rp 99

Light rum, passion fruit puree, lime wedge, fresh muddled mango

Negroni Rp 125

Gin, campari and sweet vermouth

Espresso Martini Rp 99

Shot of espresso, vodka and kahlua

Affogato Rp 120

Frangelico, kahlua or baileys over ice cream with a shot of espresso coffee to pour

First Night in Bali Rp 120

Vodka, peach schnapps, pineapple juice, cranberry juice

Last Night in Bali Rp 120

Rum, lemon juice, simple syrup, watermelon, basil

TGH Toblerone Rp 120

Baileys, amaretto, frangelico, kahlua, cream, chocolate & honey
HEAVENLY !!

MOCKTAILS

All cocktails above can be made by our barmen in a alcohol free version - a mocktail Rp 60

HAPPY HOURS EVERY DAY 4 PM - 7 PM WITH OUR **RP 60K** COCKTAILS



Pina Colada

Light rum, coconut milk,
pineapple juice



Lime Tango

Light rum, fresh lime
mint



Passionfruit Mojito

Light rum, fresh lime,
passion monin, soda



Hallelujah

Vodka, lime juice, orange juice,
grenadine, add triple sec



Ocean Blue

Blue curacao liqueur,
Vodka, sprite



Tamarillo Margarita

Tequila, lime juice, triple sec,
fresh tamarillo



Frozen Daquiris

Fresh strawberry / mango /
banana, white rum, lime juice



Gin Fizz

Gin, lemon juice,
syrup, soda



Sanur Sunrise

Vodka, orange juice,
grenadine



Sparkling Pinot Noir Chardonnay

 Rp 550

This Sparkling wine is produced from premium Adelaide Hills and Limestone Coast vineyards in South Australia. Produced only from one single vintage which is chosen for its exceptional quality. Partial barrel fermentation followed by the Méthode Traditionelle technique and ageing sur-lie for 24 months, result in an elegant sparkling wine of light salmon colour, with a very fine mousse and superb yeasty complexity.

Chardonnay

 Rp 450

Two Islands Reserve Chardonnay is produced using exceptional grapes from our premium Adelaide Hills vineyard in south Australia. Barrel fermented and then aged sur-lie with regular bâtonnage for eleven months, only the best barrels from each vintage, this wine is defined by layers of texture, minerality and complexity.

Shiraz

 Rp 450

Two Islands Reserve Shiraz is produced using grapes from our premium Barossa Valley vineyard in south Australia. The distinctive full-bodied, perfumed, ripe fruit and spice characters portrayed by this wine. Barrel aged for 18 months in predominantly new French oak barrels, only the best barrels from each vintage.

Cabernet Sauvignon

 Rp 550

Two Islands Reserve Cabernet Sauvignon is produced using grapes from our premium vineyard in Coonawarra, south Australia produce Cabernet Sauvignon of strength, concentration, finesse and intrigue. Barrel aged for 18 months in predominantly new French oak barrels only the best barrels from each vintage.



James Kalleske joined Hatten Wines as the head winemaker in June 2012. Born and raised in the land of great wines, the Barossa Valley, James began learning the art of winemaking at the age of 17, at Grant Burge Wines. For his studies at Curtin University in Oenology and Viticulture, James received the Dean's Award for 'most outstanding student'.

During his work at Rockfield Estate Wines & Thompson Estate Wines in Margaret River, James was awarded with 5 star Halliday Winery Ratings. His passion of wine has also brought him the opportunity to work with and be mentored by five of Australia's greatest and most renowned winemakers: Bob Cartwright, Cliff Royle, Craig Stansborough, Vanya Cullen and Virginia Wilcock, as well as France's prized 5th generation winemaker Alphonse Mellot in Sancerre.

www.twoislands.co.id/reserve



TWO islands

South Australian grapes, vinified in Bali

Riesling

🍷 Rp 80 🍷 Rp 320

This dry Riesling displays intense floral aromatics and superior purity. It has a crisp acidity and a long, refreshing finish. Two Islands Riesling is crafted using grapes carefully selected from our premium cool climate vineyards in South Australia's Limestone Coast.

Sauvignon Blanc

🍷 Rp 80 🍷 Rp 320

Light bodied, fresh, juicy and intensely aromatic, this Sauvignon Blanc is perfect for any occasion. Two Islands Sauvignon Blanc is crafted using grapes carefully selected from our premium cool climate vineyards in South Australia's Limestone Coast.

Pinot Grigio

🍷 Rp 80 🍷 Rp 320

Spicy and aromatic, this medium bodied wine has powerful fruit and a crisp, textural finish. Two Islands Pinot Grigio is crafted using grapes carefully selected from our premium cool climate vineyards in South Australia's Limestone Coast.

Chardonnay

🍷 Rp 80 🍷 Rp 320

This medium bodied, fruity style Chardonnay displays a smooth texture, a long and aromatic finish, and complexity provided by subtle French oak maturation and aging sur-lies. Two Islands Chardonnay is crafted using grapes carefully selected from our premium cool climate vineyards in South Australia's Limestone Coast & Adelaide Hills.

Grenache

🍷 Rp 80 🍷 Rp 320

A super fresh and juicy red wine, with a light-body and mellow tannins. Perfect for casual enjoyment with friends, and ready to enjoy without further cellar aging.

Rosé

🍷 Rp 80 🍷 Rp 320

A blend of Pinot Grigio, Grenache and Sangiovese grapes give this light bodied, dry rosé its heady floral aromas and seamless fruity palate. Two Islands Rosé is crafted using grapes carefully selected from our premium vineyards in South Australia's Limestone Coast and Riverland regions.

Sparkling Chardonnay

🍷 Rp 80 🍷 Rp 375

A méthode traditionnelle Brut Chardonnay with aromas of spring freesias, stone fruits on the palate, and a long finish defined by toasted nuts, marmalade and pastry.

Cabernet Merlot

🍷 Rp 80 🍷 Rp 320

A classic full-bodied blend, this wine is rich ruby in colour, offering flavours and aromas of cassis and ripe plum with fine tannins and a seductive finish enhanced by French oak maturation. Two Islands Cabernet Merlot is crafted using grapes carefully selected from South Australia's renowned Coonawarra & Limestone Coast's Mount Benson wine regions.

Shiraz

🍷 Rp 80 🍷 Rp 320

Typically rich, soft and full bodied, this wine has intense depth of colour and flavour, enhanced by French oak maturation. Two Islands Shiraz is crafted using grapes carefully selected from South Australia's renowned Barossa Valley and Limestone Coast's Padthaway wine regions.

www.twoislands.co.id

KEJORA
VILLAS • SUITES

Stay with us at our stunning beach front villas. Enjoy your own private pool, fully serviced 2, 3 and 4 bedroom villas, ideal for families in a premiere location, just steps from the white sands of Sanur beach. Ask us for details.

www.kejoravillas-suites.com

bookings@starvillasbali.com | WA. +62 888 0999 2055





KEJORA
SUITES

Our unique boutique hotel, Kejora Suites, featuring designer Balinese decor with Italian influences. Tropical gardens surround the sparkling salt water swimming pool. The suites feature garden showers, indoor/outdoor bathrooms, premium amenities all in a ideal location with dinner beach access. Relax in this most tranquil setting right near Sanur beach. Ask us for details.

www.kejorasuites.com

reservation@kejorasuites.com | WA. +62 821 4442 5880



The team that makes the magic happen



The Glass House Sanur, Bali



@theglasshousebali.com



Tripadvisor Travellers' Choice 2022

WA : +62 896 6975 9429 | T : 0361 - 288 696 | Prices are subject to 17% gov tax & service



Open everyday from 7 am - 11 pm
Daily Last Orders before 9.30 pm

Room Service to Kejora Villas and Suites
Home Delivery via Grab & Gojek

Contacts

 +62 896-6975-9429  +62 361 288696

 The Glass House Sanur, Bali

 @theglasshousebali.com

