

# Sami Restaurant

## Antipasti

### Filetto tonnato 🍷🥩🥑🥒 | 290

Sous vide tenderloin, tuna sauce, red bell pepper coulis, and black olives

### Tartare di tonno 🥑🥩🥒🌿 | 230

Yellowfin tuna fillet, marinated with olive oil, citrus dressing, Avruga caviar, pistachio crumble, chives, dill mayo

### Antipasto misto all'italiana 🍷🥩🥑🥒 | 365

Spicy salami, mortadella, Parma ham, pecorino, parmesan, gorgonzola with pistachio crust, semi-dried tomatoes, Calabrian olives, marinated artichokes, sourdough, romaine, arugula (*\*perfect for sharing*)

### Arancini di riso 🍷🥩 | 210

Traditional saffron rice balls, stuffed with minced beef and mozzarella, orange and fennel salad

### Capesante gratinate 🥑🥩 | 260

Scallops gratinated with tomato, capers and olives with fennel orange salad

### Fritto misto di mare 🍷🥩 | 260

Deep-fried squid rings, prawns, and seabass coated in semolina, topped with purple potato chips, served with lemon mayo

## Insalata

### Caesar's salad 🍷🥩🥑🥒 | 195

Baby romaine lettuce, Caesar's dressing, hard-boiled egg, crouton, prosciutto chips, parmesan flakes

### Caprese 🍷🥩🥑🥒 | 280

Organic tomatoes, burrata cheese, basil pesto, roasted tomato coulis

### Insalata Ayana farm 🍷🥩🥑🥒 | 175

Mixed leaves, shaved fennel, radish, cucumber, cherry tomatoes, carrot & balsamic dressing

### Insalata di verdure 🍷🥩🥑🥒 | 175

Radicchio, baby arugula, baby romaine, sun-dried tomatoes, zucchini, asparagus, grilled pumpkin, flax seeds, pumpkin seeds, balsamic vinaigrette

#### Add to your salad:

Grilled chicken 80gr 🍷 | 120

Brie cheese 60gr | 95

Grilled prawns 80gr 🍷 | 165

Grilled black Angus beef 80gr 🍷 | 180

## Zuppe




### Zuppa di lenticchie 🍷🥩 | 220



Lentil soup with crispy bread croutons, rosemary olive oil and confit tomato and cheese sauce




### Caciucco 🍷🥩🥑 | 315

Seafood soup with local calamari, prawns, barramundi, black mussels, clams, parsley and tomato, served with herbed crouton




## Pasta e Risotto





**Ravioli ricotta e spinaci**    | 230  
Handmade green ravioli stuffed with ricotta cheese and spinach, butter sauce and sage chips



**Lasagna**   | 280  
Traditional lasagna with ragu bolognese and bechamel sauce




**Gnocchi di patate**    | 230  
Artisan potato gnocchi, Guanciale, asparagus and gorgonzola sauce

**Spaghetti alle vongole**    | 255  
Tasty clams sauce with garlic, chilli, extra virgin olive oil and aromatic crunchy bread


**Pappardelle alla genovese**    | 310  
Fresh Pappardelle with slow cooked short ribs, onion, red wine and stracciatella

**Spaghetti marinara**     | 315  
Spaghetti with local mixed seafood, garlic and chili, cherry tomato and tomato bisque sauce

**Fettuccine ossobuco ragout**    | 320  
Homemade fresh pasta with braised beef shank, pecorino cheese, and black kale




**Tagliolini all'aragosta**    | 460  
Homemade fresh pasta with lobster, tomato and bisque, garlic, red chili oil, leek

**Risotto ai porcini**   | 300  
Risotto with porcini mushroom, beef jus and parmesan

**Risotto capesante e asparagi**  | 350  
Risotto with prawn bisque, seared scallops and asparagus, confit tomatoes

## Pizza



**Margherita**    | 230  
Mozzarella, tomato sauce, basil, extra virgin olive oil



**Mediterranea**    | 240  
Mozzarella, olives, tomatoes, onions, capers, oregano, olio di oliva, bell peppers

**Pizza mari e monti**    | 270  
Mozzarella, tomato sauce, fresh prawns, wild mushrooms, garlic and chili

**Parma**    | 265  
Mozzarella, tomato sauce, cherry tomatoes, basil, arugula, extra virgin olive oil, parma ham and stracciatella cheese

**Pizza con pollo**  | 255  
Mozzarella, tomato sauce, chicken breast, sweet corn, black olives, basil, extra virgin olive oil

**Diavola**    | 245  
Tomato sauce, mozzarella, light spicy pork sausages, basil, chilli oil, bell pepper, onion, mushrooms, black olives & dried chilli.

**Quattro formaggi**   | 265  
Mozzarella, parmesan, scamorza, gorgonzola with caramelized walnuts

## Secondi Piatti

**Gamberi grigliati alla ligure** 🍴🌱🌿 | 300  
Grilled king prawns, potato and Kenya beans, seasoned with basil pesto and pickled onions

**Tagliata di carne** 🍴🌱 | 490  
Grilled Australian tenderloin, herb-roasted potatoes, grilled vegetables, beef jus

**Guancia al vino rosso** 🍴🌱🌿 | 440  
Red wine braised beef cheek with truffle mashed potato, wild mushroom and grilled asparagus

**Filetto di spigola alla Livornese** 🌱🌿 | 265  
Locally sourced baramundi fillet, black olives, capers, garlic, oregano and tomato sauce, green beans, potatoes

**Pesce spada alla Siciliana** 🍴🌱🌿 | 280  
Grilled swordfish steak with vegetable caponata, pistachio crumble, orange gel

**Petto di pollo alla Milanese** 🍴🌱 | 255  
Breaded chicken, topped with melted Emmental cheese, arugula, served with tartar dip

## Desserts

**Classic tiramisu** 🍴🌱 | 150  
Savoirdi biscuit dipped in espresso, mascarpone cheese, eggs, cocoa

**Cannolo Siciliano** 🍴🌱🌿 | 145  
Crispy Sicilian cannolo filled with sweet ricotta cream, chocolate chips, and pistachio crumble

**Torta caprese** 🍴🌱🌿 | 155  
Chocolate almond cake served with vanilla ice cream

**Blueberry pannacotta** 🌱 | 135  
Strawberry soup, mango fluid gel, mango compote

**Gelati & sorbetti artigianali** | per scoop 95  
Assortment of ice cream and sorbet

## Bevande

**Italian coffee** | 210  
Amaretto and cream

**Jamaican coffee** | 210  
Tia maria, dark rum and whipped cream

**Jimbaran coffee** | 210  
Bali coffee, brandy, Kahlua, brown sugar and whipped cream

☕ Indonesia's rich coffee tradition is rooted in craftsmanship and community, an ethos we honor through collaborations with dedicated farmers and roasters across the archipelago. Our featured roast, Java Joe Bean (est. 2013), harmonizes 50% Ijen Arabica with 50% Temanggung Robusta, delivering a smooth, aromatic, and full-bodied profile. Designed for versatility, it shines in everything from slow pour-over rituals to a bold, refined espresso.

# Sami Sami Set Menu

## Selection of Appetizers

### Tartare di tonno

Yellowfin tuna fillet, marinated with olive oil and citrus dressing, black caviar, pistachio crumbles, chives, and dill mayo

or

### Arancini di riso

Traditional saffron rice balls, stuffed with minced beef sauce and mozzarella, with orange and fennel salad

## Selection of Soups

### Zuppa di lenticchie

Lentil soup with crispy bread croutons, rosemary olive oil, confit tomato and cheese sauce

or

### Caciucco

Seafood soup with local calamari, prawns, barramundi, black mussels, clams, parsley and tomato, served with herbed crouton

## Selection of Main Courses

### Petto di pollo alla Milanese

Breaded chicken, topped with melted Emmental cheese, arugula, served with tartar dip

or

### Ravioli ricotta e spinaci

Handmade green ravioli stuffed with ricotta cheese and spinach, butter sauce and sage chips

or

### Filetto di spigola alla Livornese

Locally sourced barramundi fillet, black olives, capers, garlic, oregano and tomato sauce, green beans, potatoes

or

### Spaghetti marinara

Spaghetti with local mixed seafood, garlic and chili, cherry tomato and tomato bisque sauce

## Selection of Desserts

### Classic tiramisu

Savoiardi biscuit dipped in espresso, mascarpone cheese, eggs, and cocoa

or

### Blueberry pannacotta

Strawberry soup, mango fluid gel, mango compote

or

### Torta caprese

Chocolate almond cake served with vanilla ice cream

3 courses 530

4 courses 640

 Chef's recommendation  Vegetarian option available  Contains pork  Contain traces of nuts  
 Contains egg  Contains dairy  Locally sourced

Prices are quoted in '000' rupiah and subject to 10% service charge and 11% government tax

# WELLNESS Menu

Sami  
Sami



220

**Tuna Sashimi Salad** 🌱 🌾 🥚  
Quinoa tabbouleh, lacto-fermented cucumbers, avocado buttermilk dressing, flaxseed crackers



165

**Roasted Turmeric Cauliflower Steaks with Chickpeas** 🌾  
Avocado purée, cashew butter, warm spices, crispy chickpeas



190

**Roasted Pumpkin with Thai Red Curry** 🌱  
Aromatic coconut curry baked inside roasted pumpkin



260

**Prosciutto-Wrapped Chicken Breast** 🌾 🥚  
Sun-dried tomato and olive tapenade, roasted Mediterranean vegetables, pumpkin cream



190

**Miso-Glazed Tofu with Cilantro and Eggplant** 🌱 🌾 🥚  
Edamame, scallions, maple-miso glaze



280

**Salsa Verde Tiger Shrimp** 🌾  
Beetroot, arugula, asparagus, fresh herb finish



140

**Healthy Cassava Tacos** 🌱 🌾  
Cassava tortillas, black garlic yogurt, red cabbage slaw, salsa, pickled onions, avocado, spiced jackfruit, and coriander



300

**Grilled Atlantic Salmon on a Cauliflower Pancake** 🌾 🥚 🌱 🥚  
Basil oil, wilted spinach, edamame, poached egg, salmon caviar

## Dessert



125

**Raw Vegan Dark Chocolate** 🌱  
Dates, almonds, raisins, hazelnuts, cashews, coconut, and dark chocolate



165

**Key Lime Cheesecake** 🌾 🥚  
Coconut milk filling, almond crust, cashew lime butter



165

**Avocado Chocolate Mousse** 🌱 🌾 🥚  
Silky dark cacao mousse with coconut cream

🌱 Vegan 🌾 Gluten-free 🥚 Contains nuts 🥚 Contains soy 🥚 High-protein 🥚 Low carbs

Prices are quoted in '000' rupiah and subject to 10% service charge and 11% government tax.

# SAMI SAMI

## Beverages

### **BEETWEN LEMON AND HISTORY | 230**

These **signature cocktails** bring the vibrant and refreshing flavors of Italy's finest fruits to life. From tangy lemons to sweet oranges and grapefruits, each drink is crafted with the freshest, juiciest ingredients, capturing the essence of Italy's sun-kissed groves. Inspired by the Mediterranean, these cocktails are a perfect blend of bold flavors, offering a taste of the Italian coast with every sip.

#### **La Contessa**

Dry gin, Campari, Sami vermouth, clarification

*Tasting notes: bitter, citrus, strong*

#### **Il Barone**

Campari, Sami vermouth, maraschino, lemon, carbonated

*Tasting notes: bitter, sweet, fruity*

#### **Sole di Amalfi**

Limoncello, vodka, grape

*Tasting notes: fruity, citrusy, light body*

#### **Garibaldino**

Dry gin, almond, tangerine, lemon

*Tasting notes: nutty, zesty*

#### **Caramba**

Limoncello, Prosecco, soda, starfruit

*Tasting notes: fruity, fizzy, refreshing*

#### **Tramonto Alpino**

Prosecco, pomelo, blueberry

*Tasting notes: fruity, fizzy, zesty*

#### **Anni 50**

Bourbon, amaretto, fernet branca, orange bitter

*Tasting notes: strong, smooth, floral*

#### **Oro Verde**

White rum, pistachio liqueur, banana, lemon

*Tasting notes: sweet, creamy, nutty*

## AYANA CLASSICS

### Aperol Spritz | 220

Aperol, prosecco, soda water, orange

### Whisky Sour | 220

Whisky, lemon juice, sugar emulsified foam

### Mojito | 200

Light rum, mint sprig, fresh lime, brown sugar

### Long Island Iced Tea | 200

Vodka, gin, light rum, tequila, triple sec, lime juice, coke

### Lychee Martini | 200

Vodka, lychee liqueur, lychee fruit, lime juice

### Pina Colada | 200

Light rum, coconut liqueur, pineapple, coconut mix

## NON-ALCOHOLIC | 100

### O' Sole Mio

Orange, lemon, ginger, turmeric, honey

### Il Giardino di Mary

Tomato, basil, oregano, lemon

### Ischia

Pineapple, elderflower, balsamic vinegar, soda

## SOFT DRINKS | 75

Coke, Coke Zero, Sprite,  
Tonic / Soda Water

## JUICES 🍷

### Chilled | 85

Orange, soursop, guava, lemon, apple, cranberry

### Fresh | 95

Dragon fruit, avocado, honeydew, watermelon, pineapple,  
mango (seasonal), papaya

## STILL – SPARKLINGS

Perrier [330 ml] | 80

Equil Natural or Sparkling [380 ml] 🍷 | 60

Equil Natural or Sparkling [760 ml] 🍷 | 90

## HOT SELECTIONS

### Coffee 🍷 | 80

Decaffeinated, Espresso, Double espresso,  
Americano, Cappuccino, Café latte

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### Organic Tea 🍷 | 75

English Breakfast, Earl Grey, Peppermint, Chamomile

### Young Coconut 🍷 | 95

🍷 Locally sourced item

## BEERS

[Pilsner]	Bintang – Indonesia	125
	Bintang Crystal - Indonesia	125
[Lager]	Heineken – The Netherland	125
	Bali Hai-Indonesia	125
	Black Sand, Bali - Indonesia	125
[Flavor]	Bintang Radler, Lemon – Indonesia	125
[Stout]	Guinness Smooth – Ireland	125
[Crafted]	Kura-Kura Ale, Bali – Indonesia	125
	Kura-Kura Lager, Bali – Indonesia	125
[Draught]	Black Sand Kolsch, Bali – Indonesia	125
[Zero Abv]	Bintang Zero - Indonesia	85

## AMARO & APERITIVO [40ml]

*[including one mixer]*

[Amaro]	Campari	200
	Aperol	195
[Aperitivo]	Vermouth Secco	185
	Vermouth Rosso	185
	Vermouth Bianco	185

## SPIRITS [40ml]

*[including one mixer]*

[Rum]	Brugal 1888	300
	Diplomatico Exclusiva Reserva	265
	Kraken Black Spiced	230
	Brugal Blanco	220
	Nusa Cana Tropical Island	185
[Gin]	Bombay Sapphire	220
	Tanqueray	220
	East Indies	195
	Three Peaks	185
[Vodka]	Snow Leopard	330
	Grey Goose	250
	Ciroc	250
	Tito's	200
	Seagram	185
[Tequila]	Don Julio Reposado	350
	Jose Cuervo Gold	195
[Tennessee]	Jack Daniel's	230
[American]	Wild Turkey 81	220
[Scotch]	Chivas – 12 years	230
	J.W. Black Label – 12 years	230
	JW Red Label	200
[Single malt]	Singleton – 12 years	300
	The Macallan Sherry Oak – 12 years	600
[Cognac]	Hennessy – VSOP	350
[Sherry]	Tio Pepe Dry Sherry 100ml	220

# Wines

## CHAMPAGNE

	750ml	150ml
Louis Roderer - Brut Collection, France	3,350	
Duval Leroy - Blanc de Blanc, France	3,200	
Billecart Salmon - Brut, Reserve, France	2,850	
Taittinger - Brut Reserve, France	2,500	
Prestige Des Sacres - Brut Prestige, France	2,300	

## SPARKLING WINES

Enrico Serafino – Oudeis, Alta Langa, Italy	2,200	
Casa Canevel - Extra Dry Prosecco DOC, Italy	1,600	
Fantini – Swarovski Gran Cuvée Rose NV, Italy	1,500	
Fantinel - Extra Dry Prosecco	1,200	
Batasiolo - Treviso Prosecco 7 Cascine, Italy	1,150	
Accademia - Prosecco Spumante, Italy	1,050	220
Louis Perdrier – Brut Excellence, France	1,000	

## WHITE WINES

### SAUVIGNON BLANC

Pascal Jolivet - Attitude, Sauvignon Blanc, Loire	1,450	
Villa Maria - Private Bin, New Zealand	1,400	
Black Cottage - Marlborough, New Zealand	1,100	230
B&G - Petite Nancy, Bordeaux Blanc, France	1,050	
Astrolabe - Durvillea Marlborough, New Zealand	1,000	

### CHARDONNAY

Patriarche Père & Fils - Chassagne Montrachet, France	4,500	
Patriarche Père & Fils - Chablis, Bourgogne, France	2,000	
Vasse Felix Filius - Margaret River, Australia	1,400	
B&G – Reserve, Languedoc-Roussillon, France	1,050	220

### RIESLING

Seaglass - California, Central Coast, USA	1,500	
Two Rivers - Juliet Riesling, Marlborough, New Zealand	1,200	
Schieferkopf - Trocken-Sec, Baden, Germany	1,150	

### PINOT GRIGIO

Santa Margaretha - Alto Adige, DOC, Italy	1,400	
Fantinel – Borgo Tesis, Friuli, Italy	1,200	
Fantini - Terre Siciliane, Italy	1,100	230
Piccini - Toscana IGT, Italy	1,000	

### BLENDED & OTHER WHITE GRAPE VARIETAL

Talamonti – Trabocchetto Pecorino, Abruzzo, Italy	1,400	
B&G - Les Petites Parcelles Vouvray Chenin Blanc, France	1,150	230
Corte Giara - Garganega, Trebbiano Soave, Veneto, Italy	1,000	
Piccini – Bianco Trebbiano Blend di Toscana IGT, Italy	1,000	
Isola - Bianco, North Costal Bali, Indonesia	750	

## ROSE WINES

Whispering Angel - Côtes de Provence, France	2,100	
Bobal - Vicente Gandía, Valencia, Spain	1,400	
B&G - Tourmaline Cotes de Provence, France	1,350	
Mirabeau - Cote du Provence, France	1,100	230

**RED WINES**

750ml 150ml

**PINOT NOIR**

Patriarche Père & Fils - Bourgogne, France	1,800	
Villa Maria - Private Bin, Marlborough, New Zealand	1,700	
Pascal Jolivet - Attitude, Loire Valley, France	1,500	
B&G - Reserve, Corsica, France	1,050	220

**MERLOT**

Chateau Canon Chaigneau - Cuve 8A Pomerol, France	2,000	
Thomas Barton - Réserve Bordeaux Blend, France	1,300	
B&G – Réserve, Languedoc IGP Pays d’Oc, France	1,050	

**CABERNET SAUVIGNON**

Casilero Del Diablo - Concha Y Toro, Chile	1,000	
Johnnie Q - Quarisa, South Australia	1,000	
B&G – Réserve, Languedoc IGP Pays d’Oc, France	1,050	
Argento - Mendoza, Argentina	950	

**SHIRAZ**

Penfolds - Max's, South Australia	1,600	
19 Crimes - South Eastern Australia	1,150	
Johnnie Q by John Quarisa – Shiraz, South Australia	1,000	

**SANGIOVESE**

Ruffino - Sangiovese Chianti Classico Reserva Ducale, Italy	2,200	
Mantellassi Le Sentinelle - Sangiovese, Alicante, Tuscany, Italy	2,000	
Brolio – Sangiovese, Chianti Clasico, Italy	1,750	
Conte Guicciardini - Il Cortile, Chianti Colli Fiorentini, Italy	1,700	
Santa Cristina - Sangiovese Toscana IGT, Italy	1,200	
Frescobaldi - Remole Rosso, Toscana IGT, Italy	1,050	
Piccini – Rosso Sangiovese Blend di Toscana IGT, Italy	1,000	210

**BLENDED & OTHER RED GRAPE VARIETAL**

Saracena - Primitivo Masseria Borgo dei Trulli IGT, Italy	2,000	
Corte Giara - La Groletta Valpolicella Ripasso, Veneto, Italy	1,650	
Maxale - Primitivo Appassimento IGP, Puglia, Italy	1,500	
Fantini – Montepulciano, d'Abruzzo DOC, Italy	1,100	230
Kaiken – Malbec, Mendoza, Argentina	1,050	
Talamonti - Moda Montepulciano d'Abruzzo DOC, Italy	1,000	
Isola - Rosso, North Coastal Bali, Indonesia	750	

