

# BASK

## BREAKFAST MENU

### FROM OUR BAKERY

#### PARISIAN CROISSANT

<b>Butter &amp; Jam</b>	50
<b>Almond</b>	65
<b>Pain Au Chocolat</b>	60
<b>Ham &amp; Cheese Grilled</b>	75
<b>Tomato &amp; Cheese</b>	70

#### BREAD BASKET

Assorted of Freshly Baked Breads and Sweet Breads, Served With Butter & Fruit Jam

90

### SWEET START

#### Banana & Walnut Bread

Espresso Whipped Mascarpone, Coffee Syrup, Candied Walnut

120

#### Fluffy Pancakes

Caramelized Banana, Toasted Coconut Flakes, Dulce de Leche, Whipped Cream

110

#### Homemade Granola

Fresh Tropical Fruits, Greek Yogurt, Sumbawa Honey

120

#### Waffles

Maple Syrup, Fresh Tropical Fruits, Whipped Cream

120

#### Exotic Chia Pudding

Tropical Fruits, Granola, Toasted Coconut Flakes

120

#### Tropical Fruits Basket

Seasonal Local Fruits, Sumbawa Honey

90

#### Acai & Winter Berry Smoothie Bowl

Seasonal Local Fruits, Dark Chocolate Shaves

120

### BREAKFAST SANDWICHES

#### Bacon & Egg Roll

Toasted Brioche Bun, Crispy Bacon, Aged Cheddar, Sunny Side up Egg, Avocado, Tomato Relish, Served With Hashbrown on the side

150

#### Tuna Melt

Confit Yellow Fin Tuna, Mozzarella, Tomato, Onions, Light Mayo, Sourdough

150

#### BASK Muffin

House Made Pork Sausages Patty, Egg, Cheddar, Crispy Bacon, Secret Sauce, Served With Hash Brown on the side

150

#### Smoked Salmon Bagel

Cheese, Pickled Onion, Capers, Dill, Cucumber

190

#### Ham & Cheese Sandwich

Smoked HAM, Aged Cheddar, Pickles, Tangy Mustard, Butter Toasted Sourdough

120

### EGG SPECIALS

#### Lobster & Crab Benedict

Butter Toasted Brioche, Butter Poached Lobster, Hollandaise, Poached Eggs

320

#### Egg Royale

Smoked Salmon, Toasted Croissant, Hollandaise Sauce

230

#### Eggs Benedict

Toasted English Muffin, Pork Bacon, Hollandaise Sauce

150

#### Egg Florentine

Toasted English Muffin, Spinach, Hollandaise Sauce

150

#### Truffle Eggs

Scrambled Eggs With Black Truffle, Creme Fraiche, Chives, Tobiko, Toasted Sourdough

160

#### Eggs your way

2 Eggs Any Style Served with Toasted Sourdough & Butter

120

#### Full Brekky

2 Eggs any Style, Mushrooms, Roasted Tomato, Grilled Sausage, Bacon, Hash Brown, Baked Beans, Toast Sourdough

250

#### Shakshuka Toast

Grilled Halloumi, Spiced Tomato Relish, Poached Eggs, Sumac, Coriander, Toasted Multigrain Sourdough

180

#### Avocado On Toast

Marinated Feta, Dukkah, Cherry Tomato, Radish, Fresh Herbs, Poached Eggs, Toasted Multi Grain Sourdough

150

#### Add:

5gr Russian Sturgeon Caviar to Your Breakfast 250 / Egg 20 / Grilled Onion 20 / Mushrooms 30 / Sourdough 30 /

Roast Tomato 30 / Bacon 50 / Sausage 50 / Ham 50 / Smoked Salmon 80 / Avocado 30 / Hash Brown 30

### BOWL

#### Ahi Poke

Seasoned Sushi Rice, Yellow Fin Tuna, Avocado, Carrot, Edamame, Cabbage, Cucumber, Wakame, Toasted Sesame, Japanese Dressing On The Side

190

#### Tempeh & Tofu Bowl

Seasoned Sushi Rice, Broccoli, Edamame, Cucumber, Avocado, Baby Corn, Hard Boiled Egg, Carrot, Cabbage, Toasted Sesame Dressing On The Side

150

#### BASK Fried Rice

Garden Vegetables, Egg, Grilled Chicken, Soy, Toasted Sesame

150

#### WOK Noodles

Rice Noodles, Garden Vegetables, Egg, Chicken, Soy, Crunchy Garlic

150

# BASK

## BREAKFAST MENU

### COFFEE & TEA

**BLACK**  
Ristretto, Espresso, Americano 40  
Double Espresso 60

**WHITE** 50  
Macchiato, Piccolo, Flat White,  
Latte, Mocha, Cappuccino

**MATCHA LATTE** 60  
+ Extra Shot 25

**HOT CHOCOLATE** 45

**TEA** 50  
English Breakfast, Earl Grey,  
Darjeeling, Jasmine, Green Tea,  
Chamomile, Matcha Tea

**EXTRAS** 20  
Plant Based Alternatives: Almond,  
Oat, Soya, Coconut

### FRESH

**HEALTHYMIND** 60  
Pineapple Juice, Kailan Leaf, Lemon,  
Coconut Water

**SPICE BOOSTER** 60  
Cucumber, Ginger Beer, Mint Leaf,  
Lemon

**MORNING HAPPINESS** 60  
Orange, Carrot, Traditional Turmeric  
Jamu

**RED RUBY** 60  
Beetroot Juice, Mix Berries, Dragon  
Fruit, Honey

### SMOOTHIES

**ALMOND BANANA** 60  
Banana, Almond Milk, Maple, Syrup,  
Coconut Flakes

**BERRIES** 60  
Mix Berry, Oat Milk, Banana, Honey

**MANGO** 60  
Mango, Fresh Milk, Yogurt, Mint

**TROPICAL SEA BREEZE** 60  
Mango, Pineapple, Passion Fruit, Bok Choy,

**CREAMY JACKFRUIT** 60  
Jackfruit, Coconut Cream, Coconut  
Water, Yogurt, Maple Syrup, Chia Seed

**STRAWBERRY FIELDS** 60  
Strawberry, Dragon Fruit, Ginger, Honey,  
Mint, Almond Milk

### SOFT DRINKS & WATER

**Coca cola, Coke Zero, Sprite,  
Tonic, Soda Water** 45

**Housemade Ginger Beer,  
Housemade Pineapple Soda,  
Housemade Tropical Tonic** 45

**Still or Sparkling 330ml** 50

**Still or Sparkling 750ml** 85

## SPECIALS

**MIMOSA** 120  
Freshly squeezed orange juice and  
champagne

**BLOODY MARY** 150  
Vodka | Tomato Juice | Lemon |  
Spiced & Seasoned to your liking

**ESPRESSO MARTINI** 180  
Vodka | Kahlua | Espresso

**IRISH COFFEE** 150  
Espresso, Irish Whiskey, Cream

**AFFOGATO** 180  
Espresso, Vanilla Ice Cream, Baileys

# BASK

## RAW BAR & SUSHI

"Items from our sushi bar may be served at a different time than the rest of our menu."

### SUSHI ROLL

<b>Green Roll</b> Avocado, Cucumber, Asparagus, Rucola, Crispy Quinoa, Wasabi Mayo, Teriyaki Glaze	<b>180</b>
<b>Raw Salmon Roll</b> Avocado, Baby Cucumber, Tempura Bits, Yuzu Mayo, Tobiko & Crispy Salmon Skin	<b>200</b>
<b>Flamed Salmon Roll</b> Crispy Prawn, Avocado, Wasabi Mayo, Teriyaki Glaze, Sesame	<b>235</b>
<b>Spicy Tuna Roll</b> Baby Cucumber, Togarashi Chili Mayo, Avocado, Chives, Crunchy Garlic	<b>195</b>
<b>Spicy Salmon Roll</b> Baby Cucumber, Sriracha Mayo, Avocado, Crunchy Garlic, Sesame, Salmon Caviar	<b>250</b>
<b>Wagyu &amp; Truffle Roll</b> King Oyster Mushrooms, Crispy Potato, Truffle, Aioli, Asparagus	<b>245</b>
<b>Smoked Salmon Roll</b> Baby Cucumber, Dill & Lemon Cream Cheese, Salmon Caviar	<b>295</b>
<b>Chicken Karage Roll</b> Tempura Bits, Cucumber, Spicy Mayo, Teriyaki, Avocado, Toasted Sesame	<b>160</b>
<b>Tako Roll</b> Octopus, Pickled Daikon, Cucumber, Smoked Bonito Flakes, Togarashi Mayo, Sesame.	<b>190</b>

### RAW DISHES

<b>Ceviche</b> Red Snapper, Prawns, Octopus, Leche de Tigre, Coriander, Quinoa, Purple Potato	<b>190</b>
<b>Tuna Tartar</b> Ponzu, Yuzu & Avocado Cream, Baby Herbs, Crème Fraiche, Polenta & Wakame Cracker	<b>195</b>
<b>Salmon Carpaccio</b> Soy & Shiso Dressing, Yuzu Mayo, Crispy Garlic, Toasted Sesame.	<b>250</b>
<b>Wagyu Beef Carpaccio</b> Japanese Dressing, Truffle Aioli, Baby Herbs, Pickled Shallot, Gherkins, Toasted Sourdough	<b>240</b>
<b>Salmon Tartar</b> Tasmanian salmon, Lemon Crème Fraiche, Yuzu & Avocado Cream, Salmon Caviar	<b>250</b>
<b>Beef Tartar</b> Dry Aged Grass-fed Australian Beef, Truffle Dressing, Pickles, Shallots, Crispy Potato	<b>240</b>
<b>Red Snapper Crudo</b> Lemon Dressing, Fresh Herb, Radishes, Shallots, Chapers, Dill oil, Local Citrus Zest	<b>200</b>
<b>Garden Ceviche</b> Lombok Organic Selection Of Vegetables & Fruits, Spiced Purple Potato Pure, Coriander, Passion Fruit Leche De Tigre	<b>180</b>

### NIGIRI

	Slice	Price
<b>Salmon</b>	2/4/6	80/160/240
<b>Tuna</b>	2/4/6	60/120/150
<b>White Fish of the day</b>	2/4/6	60/120/150

### SASHIMI

	Slice	Price
<b>Salmon</b>	6/9/12	200/300/400
<b>Tuna</b>	6/9/12	130/190/250
<b>White Fish of the day</b>	6/9/12	130/190/250

(Ask Our Staff About The Available Fish)

### SNACKS & NIBBLES

<b>Crab Salad</b> Creme Fraiche, Lemon Zest, Tobiko, Yuzu Mayo, Crispy Pani puri	<b>200</b>	<b>Patatas Bravas</b> Crispy Potato, Smoked Garlic Aioli, Spicy Onion Puree, Chives, Sea Sal	<b>120</b>
<b>KFC</b> Korean Style Fried Cauliflower, Spicy Gochujang Glaze, Soy & Black Vinegar Dip	<b>100</b>	<b>Chickpea Hummus</b> Olives, Pickles, House Bread	<b>160</b>
<b>Polenta Chips</b> Parmesan, Truffle Aioli	<b>130</b>	<b>Cheese Board</b> Fruits, Nuts, Pickles, House Bread Add : Burrata +100	<b>345</b>
<b>Crispy Calamari</b> Tartar Sauce, Bonito Flakes, Furikake, Lime	<b>160</b>	<b>Charcuterie Board</b> Imported & House Made Charcuterie, Sourdough, Pickles & Olives	<b>345</b>
<b>Crispy Chicken Bites</b> Korean Chili Glaze, Chives, Crispy Garlic, Toasted Sesame	<b>150</b>	<b>Edamame</b> Red miso glaze, crunchy garlic, toasted sesame	<b>100</b>
<b>Marinated Italian Olives</b> Local citrus, Aromatic Herbs, House bread & Garlic Aioli	<b>120</b>	<b>Tomato Tartar</b> Semi dry tomato, whipped burrata, prosciutto, olive powder, sourdough croute, basil	<b>180</b>

## SALAD

### Lobster Salad

Whole Fresh Steamed Lobster From Our Tank Fennel, Apple, Radish, Fresh Herbs, Purple Potato Chips

250/100 GR

### Burrata Cheese

Rocket salad, Vintage Balsamic Dressing, Basil Oil, Tomato, Roasted, Capsicum, Flatbread

250

### Caesar Salad

Baby Romain, Soft Boiled Egg, Parmesan, Croutons, Crispy Bacon, Roasted Chicken

210

### Rocket Salad

Wild Arugula, Pear, Blue Cheese, Walnuts, Pickled Beetroot, French Dressing

180

### Octopus Carpaccio Salad

Green Leaves, Cherry Tomato, Avocado, Lemon Vinaigrette, Kalamata Olive Emulsion, Crispy Quinoa

180

### Summer Tomato Salad

Organic Tomato Selection, Burrata, Olive Powder, Basil Oil, Crispy Garlic, Sherry Vinegar Reduction

180

### Tuna Tataki

Seaweed Salad, Yuzu & Avocado Emulsion, Cherry Tomato, Pickled Radish, Sesame, Soy & Ginger

230

### Garden Salad

Mix Leaves, Pickled Radish, Red Onion, Cherry Tomato, Cucumber

140

## PIZZAS

### Margherita

Fior Di Latte, Wood Roasted Tomato Sauce, Basil

165

### Four Cheese

Taleggio, Mozzarella, Scamorza, Gorgonzola, Candied Walnuts

195

### Mushroom & Truffle

Truffle Mascarpone, Wild Mushrooms, Parmesan, Fresh Mozzarella, Arugula, Crispy Enoki Mushroom  
Add : *Sgr fresh black truffle shaves + 200*

195

### Meat

Tomato Sauce, Mozzarella, Pepperoni, Chorizo, Ham, Olives

245

### Smoked Salmon

Mozzarella, Red Onion, Dill, Mascarpone, Fried Cappers, Rocket

285

### Prosciutto & Stracciatella

Fresh Mozzarella, Tomato Sauce, Arugula, Cherry Tomato

240

### Spicy Chorizo & Jalapeno

Fresh Mozzarella, Spanish Chorizo, Pickled Jalapeño, Red Onion

210

### Italian Sausage

Fresh Mozzarella, Mascarpone, Parmesan, Italian Pork & Fennel Sausage, Broccoli, Kale

190

## PASTA & RICE

### Short Rib Tortellini

Smoked Goat Cheese, Butter, Parmesan Foam, Shimeji, Capers, Confit Garlic  
Add : *120 Gr Braised short rib +250*

320

### Gnocchi

Butternut, Cherry Tomato, Peas, Pesto Oil, Crispy Basil

200

### Penne Al Pomodoro

Napolitana Sauce, Cherry Tomato, Basil  
Add : *Burrata 100 / Seafood 70 / Pork Sausage 60*

190

### Bask Fried Rice

Garden Vegetables, Egg, Soy & Vegan "Oyster" Sauce  
Add : *Chicken+40/King Prawn +100*

170

### Chow Mein Noodles

Garden Vegetables, Egg, Soy, Bean Sprouts  
Add : *Chicken +40 / King Prawn +100*

190

## MAIN

### Grilled Half Chicken

Truffle Croquette, Chimicurri, Mushrooms, Asparagus, Mushroom Puree, Chicken jus.

230

### Fish of the Day

160gr Grilled Fish, Confit Cherry Tomato, Capers, Garlic, Olive Powder, Crispy Potato  
Change To Tasmanian Salmon +150

260

### Balinese Curry

Green Mango, Lemongrass, Coconut Cream, Tofu, Tempeh, Steamed White Rice  
Add : Chicken +40/ Crispy Snapper +75 / King Prawn +120

190

### Braised Short Ribs

36 Hours Braised Beef Short Rib, Creamy Roasted Cauliflower Puree, Baby Carrots, Red Wine Glazed Shallots

350

### Fish & Chips

Beer Battered Barramundi, Minted Mushy Peas, Tartar Sauce, Chips, Leaf Salad

240

## BURGERS & SANDWICH

### Burger

160 gr Australian Beef Patty, Cheddar, Caramelized Onions, Secret Sauce, Pickles, Hand Cut Chips  
Add : Double Bacon +40

265

### Southern Fried Chicken Sandwich

Apple & Jicama Slaw, Cochujang Aioli, Pickled Green Lombok Chili, Sweet Potato Fries

190

### Roast Beef Sandwich

Roasted Australian Sirloin, Grilled Onions, Mushrooms, Arugula, Cheddar, Horseradish Aioli, Hand Cut Chips

240

### Prosciutto & Stracciatella Panuozzo

Prosciutto, Stracciatella Cheese, Rucola, Cherry Tomato, Basil, Olive Oil

240

### Eggplant & Zucchini Panini

Grilled Mushrooms, Fresh Mozzarella, Basil, Tomato, Avocado, Pesto

160

### Fish Burger

Butter Toasted Brioche, Beer Battered Snapper, Tartar Sauce, Baby Romaine, Red Onion, Pickles, Hand Cut Chips

200

### Lobster & Prawn Roll

Warm Butter Toasted Bun, Shredded Lettuce, Wasabi Mayo, Crisps

260

## SIDES

### Broccoli Salad

Cherry Tomato, Red Onion, Toasted Sesame Dressing

90

### Cauliflower Steak

Chimmichurri, Chickpeas Hummus

85

### Bask Chips

Crispy Double Fried  
Add : Parmesan & Truffle +30

80

### Creamy Mash Potato

Butter, Cream, Confit Garlic Oil

90

### Mushroom

Shallot, Garlic, Thyme, Red Wine & Onion Reduction

70

### Sweet Potato Fries

Parmesan, House Mayo

80

### Grilled Asparagus

Ancient Mustard Aioli, Crunchy Shallot

100

### Soup of the Day

Pumpkin/Tomato/Mushroom

100

## SIGNATURE STEAK SELECTION

Our premium black Angus and Wagyu beef has been curated exclusively with one of Australia's premier beef producers. The cattle graze on the lush green fields of South Eastern Australia and are then hand-selected and exported to us directly. We then dry age the beef for 21 days and cook it over locally sourced rambutan and coffee wood on our spectacular Santa Maria grill.

Prime Cuts	Recommended Size	Price Per 100 gr
Wagyu Beef Rib Eye mb +9	From 300 gr	650
<b>Black Angus Beef</b>		
Tenderloin	From 200 gr	350
Rib Eye	From 250 gr	300
Striploin	From 250 gr	250
<b>On The Bone</b>		
Bone In Rib Eye	From 600 gr	300
Porterhouse	From 600 gr	270
T-Bone	From 600 gr	260
<b>Secondary Cuts</b>		
Picanha	From 250 gr	225
Asado Short Rib	From 300 gr	240

Includes your choice of one butter or sauce:

### BUTTERS

<b>Caramelised Onion and Chive</b>	30	<b>Chimichurri</b>	30
<b>Cafe de Paris Garlic</b>	30	<b>Red Wine Jus</b>	30
<b>Confit and Fresh Parsley Dijon</b>	30	<b>Pepper</b>	30
<b>Mustard and Thyme</b>	30	<b>Bearnaise</b>	30

## DESSERT

<b>Sweet Quartet</b> "Our Signature Dessert" Enjoy A Selection Of Our Desserts	210
<b>Panna Cotta</b> Pandan, Pineapple, Vanilla Microsponge, Coconut Foam	120
<b>Espresso Martini</b> Meringue, Diplomat Cream, Tiramisu Gelato	120
<b>Creme Brulee</b> Lemongrass, Mango Passion Gel, Coconut Lime Sorbet	120
<b>Chocolate Cremeux</b> CrispyTuille, Chocolate Cremeux 65%, Orange & Pomelo Squash	120
<b>YUZU "Cheesecake"</b> Vanilla Crumble, Lemon Curd, Olive Powder	150
<b>Gelato</b> Made in House, Biscuit Crumble, Tuille	80

## TODAY'S SPECIALS

### LIVE LOBSTER

(Please Allow Us Some Extra Time for Preparation)

Choices of :

- Grilled & Served with Lobster Bisque Linguine  
or
- Grilled over the wood fire with a selection of Local Sambals, Salad And Hand Cut Chips on the side

From 300 Gr and up

**250/100 gr**

### LOBSTER RAVIOLI

Lobster bisque, Semi Dry Cherry Tomato, Lemon Basil

**310**

### SEAFOOD LINGUINE

Grilled Octopus, Prawn, Squid, Clams, Cherry Tomato, Tempura  
Soft Shell Crab, Roasted Garlic Aioli, Salmon Roe

**300**

### GRILLED JUMBO PRAWN

Mojo Verde Sauce, Coriander, Pickle Green Chili, Burnt Lime,  
Crunchy Garlic

**250**

### SUMBAWA SCALLOP CEVICHE

Yuzu Leche de Tigre, Fresh Jalapeno Chili, Lime Gel, Lemon  
Bubbles, Coriander, Wasabi & Avocado

**200**

### GRILLED DUCK BREAST

Smoked Beetroot, Tamarind & Black Garlic Gel, Raspberries,  
Crispy Purple Potato

**200**

## DESSERT

### TEXTURES OF COCONUT

Coconut pannacotta, frozen coconut rocks, white chocolate  
ganache, peanut praline passion fruit gel, coconut & lime sorbet

**150**