

BASK

RAW BAR & SUSHI

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

SUSHI ROLLS

Green Roll	105
Avocado, Cucumber, Asparagus, Rucula, Crispy Quinoa, Wasabi Mayo, Teriyaki Glaze	
Raw Salmon Roll	160
Avocado, Baby Cucumber, Tempura Bits, Yuzu Mayo, Tobiko & Crispy Salmon Skin	
Flamed Salmon Roll	195
Crispy Prawn, Avocado, Wasabi Mayo, Teriyaki Glaze, Sesame	
Spicy Tuna Roll	150
Baby Cucumber, Sriracha Mayo, Avocado, Chives, Crunchy Garlic	
Spicy Salmon Roll	160
Baby Cucumber, Sriracha Mayo, Crunchy Garlic, Sesame, Avocado, Tobiko	
Wagyu & Truffle Roll	165
Wild Mushrooms, Crispy Potato, Truffle Aioli, Asparagus	
Smoked Salmon Roll	225
Baby Cucumber, Dill & Lemon Cream Cheese, Tobiko	
Chicken Karage Roll	110
Tempura Bits, Cucumber, Spicy Mayo, Teriyaki, Avocado, Toasted Sesame	

RAW DISHES

Ceviche	125
Red Snapper, Squid, Prawns, Leche de Tigre, Onion, Coriander, Lime, Quinoa	
Tuna Tartar	150
Ponzu, Yuzu & Avocado Cream, Baby Herbs, Crème Fraiche	
Salmon Carpaccio	160
Soy & Shiso Dressing, Yuzu Mayo, Crispy Garlic, Toasted Sesame	
Wagyu Beef Carpaccio	130
Japanese Dressing, Truffle Aioli, Baby Herbs, Pickled Shallot, Gherkins, Toasted Sourdough	
Salmon Tartar	175
Tasmanian salmon, lemon crème fraiche, yuzu & avocado cream, salmon caviar	
Beef Tartar	160
dry aged grassfed beef, black truffle, pickles, shallots, crispy potato, organic egg yolk confit	
Red Snapper crudo	130
Soy & ginger dressing, local citrus, coriander, chili oil, crunchy garlic	
Garden ceviche	105
Lombok Organic selection of vegetables & fruits, spiced purple potato puree, coriander, passion fruit leche de Tigre	

NIGIRI

Salmon	2/4/6	75/150/185
Tuna	2/4/6	50/100/125
White Fish of the day	2/4/6	50/100/125

SASHIMI

Salmon	6/9/12	190/290/390
Tuna	6/9/12	120/180/240
White Fish of the day	6/9/12	120/180/240

(Ask Our Staff About The Available Fish)

SNACKS & NIBBLES

Edamame	95	Patatas bravas	100
Red miso glaze, crunchy garlic, toasted sesame		Crispy potato, Smoked garlic aioli, spicy onion puree, chives, sea salt	
KFC	80	Burrata Cheese	175
Korean Style Fried Cauliflower, Spicy Gochujang Glaze, Soy & Black Vinegar Dip		Rocket, Basil, Tomato, roasted capsicum, Flatbread	
Polenta Chips	100	Chickpea Hummus	125
Parmesan, Truffle Aioli		Olives, Pickles, House Bread	
Crispy Calamari	130	Cheese Board	295
Tartar Sauce, Bonito Flakes, Furikake, Lime		Fruits, Nuts, Pickles, House Bread	
Crispy Chicken Bites	100	<i>Add : Burrata +100</i>	
Korean Chili Glaze, Chives, Crispy Garlic, Toasted Sesame		Charcuterie Board	295
Marinated Italian Olives	95	Imported & house made charcuterie, sourdough, pickles & olives	
Local citrus, Aromatic Herbs, House bread & Garlic Aioli			

BASK

SALADS

Garden Salad 75
Vintage Balsamic Dressing

Caesar Salad 150
Baby Romain, Soft Boiled Egg, Parmesan, Croutons, Crispy Bacon, Roasted Chicken

Rocket Salad 120
Wild Arugula, Pear, Blue Cheese, Walnuts, Roasted Beetroot, French Dressing

Octopus Carpaccio Salad 120
Green Leafs, Cherry Tomato, Avocado, Lemon Vinaigrette, kalamata olive emulsion, Crispy Quinoa

Summer tomato salad 120
Stracciatella, olive powder, basil oil, crispy garlic, sherry vinegar

Tuna Tataki 160
Seaweed salad, avocado emulsion, cherry tomato, pickled radish, sesame, soy & ginger

PIZZAS

Margherita 125
Fior Di Latte, Wood Roasted Tomato Sauce, Basil

Four Cheese 165
Taleggio, Mozzarella, Scamorza, Candied Walnuts, Gorgonzola

Mushroom & Truffle 195
Truffle Mascarpone, Wild Mushrooms, Parmesan, Fresh Mozzarella, Arugula, Crispy Enoki

Meat 235
Tomato Sauce, Mozzarella, Pepperoni, Chorizo, Ham, Olives

Smoked Salmon 235
Mozzarella, Red Onion, Dill, Mascarpone, Fried Cappers, Rocket

Prosciutto & stracciatella 195
Fresh Mozzarella, Tomato Sauce, prosciutto, Arugula, Cherry Tomato, Stracciatella

Spicy Chorizo & Jalapeno 175
Fresh Mozzarella, Spanish Chorizo, Pickled Jalapeño, Red Onion

Italian Sausage 165
Fresh Mozzarella, Mascarpone, Parmesan, Italian Pork & Fennel Sausage, Broccoli, Kale

PASTA & RICE

Short Rib Tortellini 195
Smoked goat cheese, butter, parmesan foam, shimeji, capers, confit garlic
Add : Braised short rib + 100

Gnocchi 135
Butternut, Cherry Tomato, Peas, Pesto Oil, Crispy Basil

Penne Al Pomodoro 95
Napolitana Sauce, Cherry Tomato, Basil
Add : Burrata 100 / Seafood 70 / Pork Sausage 60

Bask Fried Rice 80
Garden Vegetables, Egg, Soy & Oyster Sauce : *Chicken +35 / King Prawn +100*

Chow Mein Noodles 80
Garden Vegetables, Egg, Soy, Bean Sprouts
Add : Chicken +35 / King Prawn +100

MAIN

Grilled Half Chicken 165
Truffle Croquette, Chimichurri Mushroom, Asparagus, Mushroom puree, Chicken jus

Fish Of The Day 175
160gr Grilled Fish, Confit Cherry Tomato, Capers, Garlic, Olive Powder, Crispy Potato
Change To Tasmanian Salmon +150

Balinese Curry 85
Green Mango, Lemongrass, Coconut Cream, Tofu, Tempeh, Served With Steamed White Rice
Add : Chicken +35 / Crispy Snapper +75 / King Prawn +100

Braised Short Ribs 195
36 Hours Braised Beef Short Rib, Creamy Roasted Cauliflower Puree, Baby Carrots, Red Wine Glazed Shallots

Fish & Chips 175
Beer Battered Barramundi, Minted Mushy Peas, Tartar Sauce, Chips, Leaf Salad

BURGERS & SANDWICH

Burger 170
160gr Australian Beef Patty, Cheddar, Caramelized Onions, Secret Sauce, Pickles, Hand Cut Chips
Add : Double Bacon +30

Southern fried chicken sandwich 135
Apple & jicama slaw, gochujang aioli, pickled green lombok chili

Roasted Beef Sandwich 165
Roasted Australian Sirloin, Grilled Onions, Mushrooms, Arugula, Cheddar, Horseradish Aioli, Hand Cut Chips

Panuzzo 185
Prosciutto, Stracciatella Cheese, Rucola, Cherry Tomato, Basil, Olive Oil

Eggplant & Zucchini Panini 135
Grilled Mushrooms, Fresh Mozzarella, Basil, Tomato, Avocado, Pesto

SIDES

Broccoli Salad 70
Cherry Tomato, Red Onion, Toasted Sesame Dressing

Cauliflower Steak 70
Chimmichurri , Chickpeas Hummus

Bask Chips 70
Crispy Double Fried
Add : Parmesan & Truffle +30

Creamy Mash Potato 70
Butter, Cream, Confit Garlic Oil

Mushroom 70
Shallot, Garlic, Thyme, Red Wine & Onion Reduction

Sweet Potato Fries 80
Parmesan, House Mayo

Grilled Asparagus 90
Ancient Mustard Aioli, Crunchy Shallot

Soup Of The Day 70
Please ask our staff

BASK

SIGNATURE STEAK SELECTION

Our premium beef has been curated exclusively with one of Australia's premiere beef producers. The cattle graze on the lush green fields of South Eastern Australia and are then hand selected and exported to us direct. We then dry age the beef and cook it over locally sourced rambutan and coffee wood on our spectacular grill.

Tenderloin	200g	400	
Striploin	300g	450	IDR 150 per 100g
Ribeye off the bone	300g	560	IDR 180 per 100g
T-Bone	600g	850	IDR 145 per 100g

Includes your choice of one butter or sauce:

BUTTERS

Caramelised Onion and Chive	30
Cafe de Paris	30
Garlic Confit and Fresh Parsley	30
Dijon Mustard and Thyme	30

SAUCES

Chimichurri	30
Red Wine Jus	30
Pepper	30
Bearnaise	30

DESSERT

Sweet Quartet "Our Signature Dessert" Enjoy A Selection Of Our Desserts	210
Panna Cotta Pandan, Pineapple, Vanilla Microsponge, Coconut Foam	105
Espresso Martini Meringue, Diplomat Cream, Tiramisu Gelato	105
Creme Brulee Lemongrass, Mango Passion Gel, Coconut Lime Sorbet	105
Chocolate Cremeux Crispy Tuille, Chocolate Cremeux 65%, Orange & Pomelo Squash	105
Gelato Made In House, Biscuit Crumble, Tuille	80

SWEET DUET

Treat yourself with the perfect pairing of an exquisite dessert and a masterfully crafted cocktail, thoughtfully curated by our skilled mixologists.

Select your preferred duo for 199 for the following cocktails.

Pap-Corn Cocktail

Vodka | Pineapple Juice | Pineapple Soda | Popcorn Syrup | Lemon | Lime | Egg White | Saline Solution

Cold Brew Cocktail

Irish Whisky | Vanilla Vodka | Espresso | Banana Saccharum | Vanilla Cream

Comango Cocktail

Pandan Tequila | Mango Puree | Coconut Cream | Pineapple Juice

Cheese Cake Sour Cocktail

White Rum | Mascarpone | Local Citrus

BASK

TODAY'S SPECIALS

FOOD

LIVE LOBSTER

Size from 300gr and up

Choices of:

- Grilled & Served with a Selection of Local Sambals, Salad And Hand Cut Chips on The Side
- Grilled & Served with Lobster Bisque Linguine on The Side +100

250/100GR

FRESH LOBSTER SALAD

Fennel & Apple, Radish, Fresh Herbs, Purple Potato Chips

595

LOBSTER RAVIOLI

Lobster bisque, Locally inspired, semi dry cherry tomato, lemon basil

265

LOBSTER & PRAWN ROLL

Smoked Romesco, Charred Onions, Crispy Garlic, Toasted Almonds, Fresh Herbs

195

GRILLED JUMBO PRAWN

Smoked Romesco, Charred Onions, Crispy Garlic, Toasted Almonds, Fresh Herbs

195

DESSERT

YUZU "CHEESECAKE"

vanilla crumble, lemon curd, olive powder

105

COCKTAILS

COCO BASKINI

White rum, coconut syrup, passion fruit pure, lemon, coconut candy

150

CHAMPAGNE & ROSE BUBBLE BATH

Vodka, lemon juice, cranberry juice, lychee syrup, rose syrup, egg white, sparkling wine

150

DEEP SEA

Bombay pea flower, martini bianco, elderflower, lemon juice, homemade tonic

150

BARREL AGED SMOKE NEGRONI

Gin, Campari, Sweet Vermouth

180

SPANISH SANGRIA

Choose Red Or White Wine Base 1 Liter Jugs

295

HAPPY HOUR

2 for 1 Heineken on tap & Frozen Cocktails

3PM - 6PM