FOOD MENU

While we take every precaution to minimize risk and handle allergens safely, cross-contamination may still occur If you have any dietary requirements or food allergies, kindly inform us, and we will do our best to accommodate your needs

We proudly source our ingredients locally, supporting nearby farmers and producers while delivering fresh, authentic flavors in every dish.

We also proudly source our seafood locally, using freshly caught fish from local fishermen to ensure freshness, quality, and authentic coastal flavors.

SIGNATURE DISHES

Beef Steak Tartare **260K**

620 Kcal

One of Mövenpick's greatest culinary successes, perfected by our chefs over time, hand cut steak tartare is true classic, not only in Switzerland, but worldwide.
Beef tenderloin, parsley, spring onion, shallot, gherkins, Dijon mustard, Tabasco, Worcestershire, ketchup, truffle mayo, sourdough

Riz Casimir **250K**

706 Kcal

Curry and tropical fruit favours suggest an exotic origin, yet Riz Casimir was invented in the Movenpick kitchen by our founder, the legendary Ueli Prager. It's been served in our restaurants since 1952.
Squid, fish, prawn, curry sauce, steamed rice, seasonal tropical fruits

Swiss Carrot Cake **110K**

350 Kcal

A modern take on a traditional Swiss dessert 'Rüebli Chueche'. Our contemporary gluten-free carrot cake is delightfully light and bursting with flavour while topped with a smooth & velvety cream cheese glazet.
Gluten free Carrot cake, cream cheese icing, chocolate soil, white glaze

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SALMON POKE BOWL

AVAILABLE 24/7

All Day Breakfast **160K**

800 Kcal

Choices of sunny side up, over easy, scrambled, poached, omelette or boiled eggs served with pork bacon, pork sausages or chicken sausages, grilled tomatoes and potatoes

This menu is available for order throughout the day

TO SHARE

Rustic Board **450K**

1100 Kcal

Smoked ham, chorizo, Gorgonzola, brie, Emmental, Parmesan, aged cheddar, dried fruits, grapes, pickles, onion jam, butter, whole grain mustard, sourdough toast

POKE BOWL

Tuna Poke Bowl **170K**

420 Kcal

Sushi rice, red tuna, edamame, avocado, cucumber, carrot, spring onions, toasted sesame seeds, fried shallots, soy sauce

Chicken Teriyaki Poke Bowl **170K**

1150 Kcal

Sushi rice, teriyaki chicken, edamame, grilled pineapple, avocado, shredded carrot, red cabbage, pickled ginger, spring onion, nori, roasted sesame seeds, spicy mayo

Unagi Poke Bowl **310K**

795 Kcal

Sushi rice, unagi (sea eel), crab stick, nori, edamame, mango, avocado, nori, green tobiko, roasted sesame seeds, teriyaki sauce, truffle paste

Salmon Poke Bowl **210K**

680 Kcal

Sushi rice, salmon, crab stick, edamame, mango, avocado, nori, truffle paste, black tobiko, roasted sesame seeds, ponzu, sweet soy sauce, Katshuobushi

Tofu Poke Bowl **140K**

690 Kcal

Sushi rice, glazed tofu, chuka wakame, edamame, mango, avocado, cucumber, nori, truffle paste, roasted sesame seeds, ponzu, sweet soy sauce

SALAD ★

Vegetable Garden Salad **140K**

440 Kcal

Grilled baby corn, confit tomatoes, broccoli, pickled cauliflower, beetroot pearls, pickled carrot ribbons, quinoa with tomato sauce, virgin sauce, and chimichurri

Caesar Salad **160K**

900 Kcal

Baby romaine lettuce, crispy chicken, sourdough chips, poached egg, spring onions, confit pork

Broccoli & Beetroot Hummus **160K**

460 Kcal

Seared broccoli, beetroot hummus, garlic confit, cumin, tahini, olive oil, garlic crouton, sesame seed, mayonnaise, garlic paste

Thai Beef Salad **155K**

320 Kcal

Grilled sliced beef, coriander, fresh mint, cucumber, cherry tomatoes, chili-lime dressing

Tomato Burrata **165K**

620 Kcal

Confit tomatoes, creamy burrata, garlic croutons, fresh basil, and balsamic dressing

Red Tuna Tartare **165K**

320 Kcal

Red tuna, smashed avocado, mango, toasted sesame seeds, spring onions, soy sauce

Roasted Pumpkin **170K**

550 Kcal

Roasted pumpkin, pomegranate, honey, fresh thyme, sesame dressing, creamy burrata

Beetroot Organic Quinoa Salad **165K**

470 Kcal

Beetroot, organic quinoa, roasted crushed almonds, mango salsa, pomelo, pomegranate, spring onion, balsamic

Tuna Carpaccio **175K**

400 Kcal

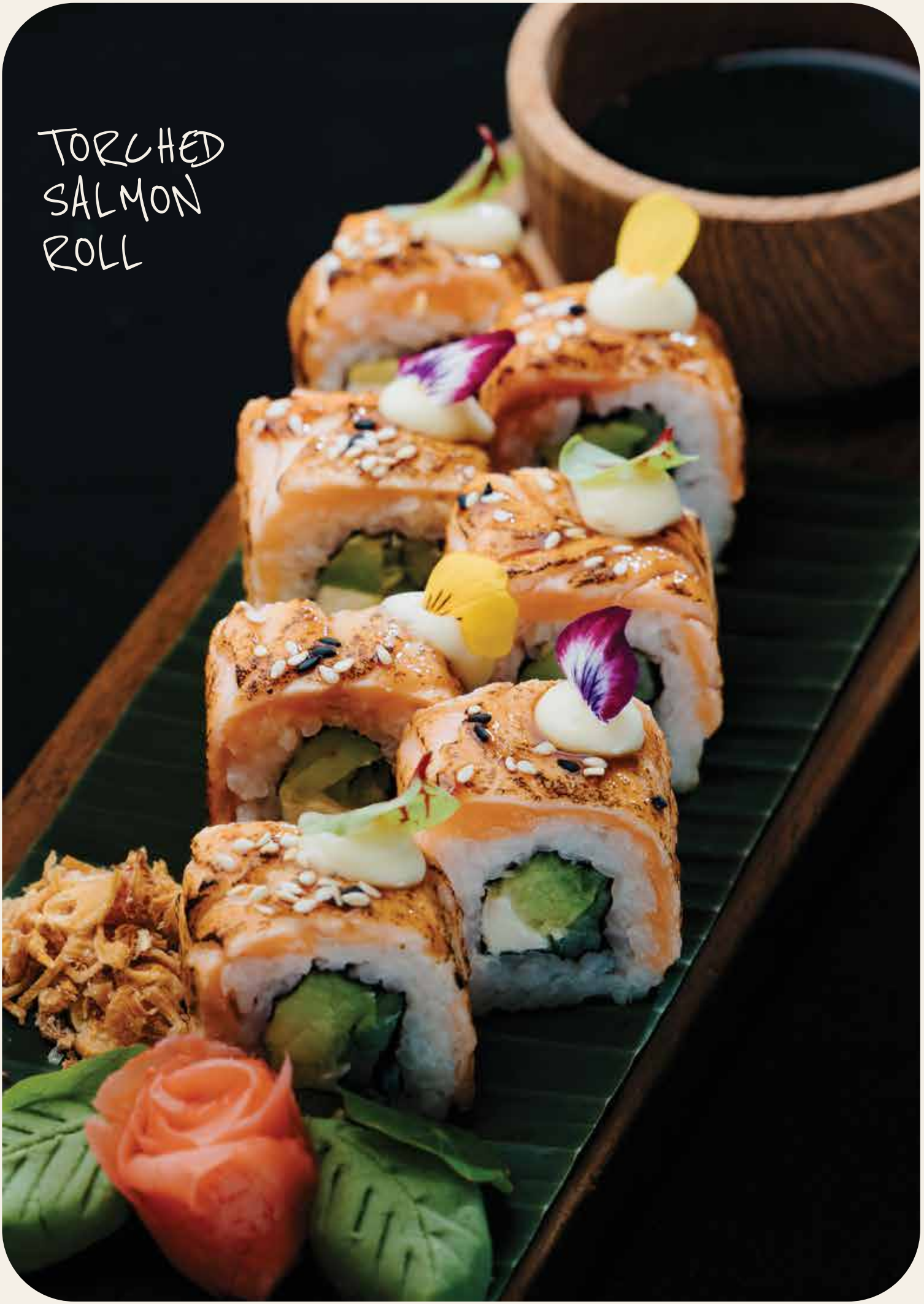
Sushi-grade tuna, extra virgin olive oil, ginger, ponzu, soy sauce, capers, spring onion, daikon radish, edible flowers, frisée lettuce

Mix Green Salad **130K**

230 Kcal

Mesclun, confit cherry tomatoes, sunflower seeds, pumpkin seeds, garlic croutons, sesame dressing

BROCCOLI & BEETROOT HUMMUS


TORCHED
SALMON
ROLL

SUSHI

California Roll **110K**

420 Kcal

Crab, avocado, cucumber, orange lumpfish roe, nori

Torched Salmon Roll **125K**

470 Kcal

Salmon, avocado, cream cheese, roasted sesame seeds, teriyaki sauce

Chicken Katsu Roll **130K**

570 Kcal

Chicken katsu, cucumber, sesame seeds, crispy shallots, cream cheese, teriyaki mayo

Spicy Tuna Crunch **150K**

520 Kcal

Spicy tuna, avocado, sriracha, tempura flakes, dried bonito

Tempura Prawn Roll **140K**

580 Kcal

Tempura prawn, wasabi mayo, avocado, cucumber, teriyaki sauce, crispy shallots, nori dust

Unagi Roll **180K**

700 Kcal

Unagi eel, pickled ginger, ponzu, cucumber, avocado, cream cheese, wasabi mayo

SOUP ★

Onion Soup **150K**
680 Kcal

Confit caramelized onions, beef jus, fresh thyme, garlic, gratinated Comté cheese, sourdough bread

Tomato Gazpacho **150K**
640 Kcal

Marinated tomatoes, white loaf, cucumber, red bell pepper, cherry tomato, black olive, onion, basil, extra virgin olive oil, burrata, sourdough toast, cream cheese, garlic crouton

Mushroom Velouté **150K**
380 Kcal

Creamy mushroom soup, crispy bacon, Parmesan, spring onions

Wonton Soup **150K**
300 Kcal

Clear chicken broth, pork dumplings, crispy wonton dough, spring onions, bok choy

Bakso **150K**
580 Kcal

Chicken and beef meatballs, noodles, cooked egg, fried shallots, bok choy, sambal

Pumpkin Velouté **130K**
220 Kcal

Pumpkin, coconut milk, roasted pumpkin seeds

TOMATO GAZPACHO

PASTA/RISOTTO

Choice of pasta: spaghetti, penne, fettucine
*Gluten-Free Pasta Can Be Prepared Upon Request

Carbonara — **170K**
1250 Kcal
Bacon, cream, pork belly, spring onions, Parmesan chips, garlic confit, egg yolk

Bolognese — **170K**
820 Kcal
Beef ragù, spring onions, Parmesan chips

Creamy Chicken Mushroom — **170K**
870 Kcal
Sautéed mushrooms, chicken breast, chopped parsley, cream, Parmesan, garlic

Agio e Olio — **160K**
520 Kcal
Olive oil, chili flakes, Parmesan

Truffle Mushroom Risotto — **220K**
800 Kcal
Creamy risotto, sautéed mushrooms, black truffle, aged Parmesan

Gnocchi Forestier — **220K**
1050 Kcal
Homemade gnocchi, gorgonzola sauce, smoked pork belly, sautéed mushrooms, spring onions

Gnocchi Mediterranean — **160K**
740 Kcal
Homemade gnocchi, cherry tomatoes, black olives, basil, pimentón de la Vera

BETWEEN BREAD & WRAP

All burgers and sandwiches are served with French fries or potato wedges or pom-pom potatoes or mixed green salad

Big Boss Burger — 220K

1450 Kcal

100% beef patty, homemade bun, caramelized onions, pickles, iceberg lettuce, tomatoes, American cheddar, pork bacon, sunny-side-up egg, truffle mayo

Please be advised no under cook patty will be served

Smashed Jalapeño Cheeseburger — 190K

950 Kcal

100% beef smashed patty, American cheddar, pickled Jalapeños, onion, mustard, ketchup

Babi G Burger — 170K

1380 Kcal

Homemade Balinese spiced bun, confit slow-cooked pork belly, Balinese mixed vegetables, tomato, Balinese spiced mayo

Chic'n Burger — 170K

1100 Kcal

Homemade brioche oat paprika bun, cornflakes-breaded chicken, iceberg lettuce, American cheddar, deluxe sauce

Croque Monsieur — 170K

1040 Kcal

Homemade white bread loaf, smoked ham, Comté cheese, fresh thyme, garlic confit

Panini — 160K

1000 Kcal

Homemade panini bread, butter chicken, mozzarella, fresh coriander, red onion, avocado, tomato

Caesar Wrap — 170K

1200 Kcal

Tortilla, crispy chicken tender, bacon, avocado, yellow cheddar, romaine lettuce, Caesar dressing

Classic Club Sandwich — 160K

1200 Kcal

Chicken breast, iceberg lettuce, mayo, tomato slice, fried egg, bacon, Emmental

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Prawn Roll **170K**

880 Kcal

Toasted brioche, prawn, cocktail mayo, lemon, fresh dill, spring onions, Avruga caviar

Smoked Salmon **170K**

840 Kcal

Homemade brioche puff bun, smoked salmon, wasabi cream cheese, crunchy cucumber, fresh dill

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WESTERN

FROM THE LAND

Beef Bourguignon — **280K**
1280 Kcal

Beef cheek stew in red wine sauce, creamy polenta, smoked pork belly, baby carrots, garlic confit, sautéed mushrooms, parsley, garlic croutons

Grass-Fed Ribeye — **600K**
1440 Kcal

30-day dry-aged ribeye, smashed crispy potatoes, sautéed mushrooms, chimichurri condiment, garlic confit, garlic espuma

Mushroom Slow Cooked Chicken Breast — **200K**
685 Kcal

Chicken breast stuffed with mushroom mousseline, crispy potato mille-feuille, sautéed mushrooms, bacon cream, poultry jus

24-hours Pork Belly — **210K**
820 Kcal

24-hour slow-cooked pork belly, mashed potatoes, crispy shallots, Chinese jus

Slow-Roasted Pork Ribs — **230K**
795 Kcal

Slow-roasted pork ribs, coleslaw, potato wedges, coriander

FROM THE SEA

Fish and Chips — **180K**
850 Kcal

Nori-flakes crumbed cod fish, French fries, tartar sauce, chili sauce, lemon wedge

Cod Fish — **190K**
920 Kcal

Seared cod fish, dill beurre blanc, broccoli, crushed potatoes, extra virgin condiments

Salmon Teriyaki — **210K**
550 Kcal

Teriyaki-glazed salmon, pumpkin coconut cream, roasted sesame, pumpkin seeds, fresh mint, dill herbs

Beef Bourguignon

SIDE DISHES ★

Steamed Rice 55K
200 Kcal

French Fries 90K
312 Kcal

Mashed Potatoes 90K
200 Kcal

Morning Glory 90K
110 Kcal

Potato Wedges 90K
350 Kcal

Sautéed Vegetables with Oyster Sauce 90K
100 Kcal

Mixed Green Salad with Teriyaki Dressing 90K
150 Kcal

Roasted Garlic Baby Potatoes 90K
180 Kcal

INDONESIAN

Soup Buntut ★ — **195K**
550 Kcal
Beef oxtail soup, vegetables, steamed rice, emping, sambal, sliced lime

Bebek Goreng — **215K**
870 Kcal
Steamed fried duck, serundeng, coconut rice, fresh orange wedge, lemon basil, orange sambal, steamed rice

Beef Cheek Rendang — **220K**
1260 Kcal
Slow-cooked beef cheek, coconut, lemongrass, kaffir lime leaves, turmeric leaves, cinnamon, galangal, nasi lemak, potato mille-feuille

Nasi Campur ★ — **185K**
1360 Kcal
Fried chicken, sweet soy pork, spicy egg, satay lilit, Balinese vegetable salad, steamed rice, sambal, melinjo crackers

BALINESE ★

White Snapper — **180K**
800 Kcal
White snapper fillet, nyat-nyat crust, fish soup risotto, coconut oil sambal matah

Babi Kecap — **195K**
1100 Kcal
24-hour slow-cooked spiced braised pork belly, Balado-style eggplant, steamed rice

Ayam Betutu — **185K**
950 Kcal
Betutu-marinated half baby chicken, steamed rice, long bean salad, sambal

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ASIAN ★

Chinese Wok Beef Tenderloin — **185K**
620 Kcal

Sautéed beef tenderloin, oyster sauce, broccoli, steamed rice, garlic

Kung Pao Chicken — **175K**
620 Kcal

Wok-fried chicken, onions, capsicum, dried chili, cashew nuts, steamed rice

Char Kway Teow — **185K**
820 Kcal

Wok-fried flat rice noodles, seafood, vegetables, sliced omelette

Indian Butter Chicken — **190K**
1100 Kcal

Chicken thigh, butter gravy, biryani rice

Thai Kao Soi — **180K**
1100 Kcal

Coconut red curry, flat egg noodles, chicken drumstick, pickled bok choy, crispy pork, roasted cashew nuts

Thai Tom Yum Kung — **160K**
250 Kcal

Spicy sour tom yum soup, prawn, button mushrooms, lemongrass, kaffir lime leaves, ginger, galangal

INDONESIAN FAVORITES ★

Nasi or Mie Goreng Mövenpick — **180K**
1100 Kcal

Wok-fried rice/Wok-fried egg noodles, spicy prawn, beef and chicken satay, sunny-side-up egg, prawn crackers

Nasi or Mie Goreng Ayam Betutu — **175K**
770 Kcal

Wok-fried rice/Wok-fried egg noodles, chicken betutu, sunny-side-up egg, prawn crackers

Nasi or Mie Goreng Babi — **175K**
720 Kcal

Wok-fried rice/Wok-fried egg noodles, pork bacon, sunny-side-up egg, prawn crackers

Nasi or Mie Goreng Cendawan — **165K**
640 Kcal

Wok-fried rice/Wok-fried egg noodles, button mushrooms, sunny-side-up egg, emping

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MANGO
STICKY
RICE

SWEET TEMPTATION ★

Swiss Carrot Cake — **110K**
350 Kcal
Gluten free carrot cake, cream cheese icing, chocolate soil, white glaze

Mango Sticky Rice — **100K**
520 Kcal
Sticky rice, fresh mango, coconut ice cream, coconut chips

Riz au Lait — **120K**
726 Kcal
Vanilla slow-cooked rice, dulce de leche, caramelized popcorn, coconut chips

Vanilla Crème Brûlée Catalana — **110K**
720 Kcal
Bain-marie custard, sugar-torched caramel, financier

Praline Choco Sphere — **140K**
1020 Kcal
Milk and white chocolate sphere, feuillantine, homemade praline, brownie, Bali vanilla ice cream, hot honey chocolate sauce

Floating Island — **100K**
520 Kcal
Cotton candy, blueberry blancmange, vanilla sauce, mango sorbet, caramelized almonds

Chocolate Lava Cake — **120K**
720 Kcal
Hot chocolate lava, vanilla ice cream, dulce de leche

Bedugul Strawberry — **110K**
370 Kcal
Confit Bedugul strawberry, waffle, crispy meringue, lemon mint sorbet, Bedugul strawberry sauce

Mövenpick Tiramisu — **120K**
510 Kcal
Mascarpone cream, coffee sponge cake, cocoa

Mille Feuille — **100K**
600 Kcal
Red berries, chiboust cream, red berry sauce, crispy puff pastry

SWEET TEMPTATION ★

Swiss Carrot Cake — **110K**
350 Kcal
Gluten free carrot cake, cream cheese icing, chocolate soil, white glaze

Mango Sticky Rice — **100K**
520 Kcal
Sticky rice, fresh mango, coconut ice cream, coconut chips

Riz au Lait — **120K**
726 Kcal
Vanilla slow-cooked rice, dulce de leche, caramelized popcorn, coconut chips

Vanilla Crème Brûlée Catalana — **110K**
720 Kcal
Bain-marie custard, sugar-torched caramel, financier

Praline Choco Sphere — **140K**
1020 Kcal
Milk and white chocolate sphere, feuillantine, homemade praline, brownie, Bali vanilla ice cream, hot honey chocolate sauce

Floating Island — **100K**
520 Kcal
Cotton candy, blueberry blancmange, vanilla sauce, mango sorbet, caramelized almonds

Chocolate Lava Cake — **120K**
720 Kcal
Hot chocolate lava, vanilla ice cream, dulce de leche

Bedugul Strawberry — **110K**
370 Kcal
Confit Bedugul strawberry, waffle, crispy meringue, lemon mint sorbet, Bedugul strawberry sauce

Mövenpick Tiramisu — **120K**
510 Kcal
Mascarpone cream, coffee sponge cake, cocoa

Mille Feuille — **100K**
600 Kcal
Red berries, chiboust cream, red berry sauce, crispy puff pastry