

IN ROOM DINING

12.00 - 20.30

TAPAS AND SALADS

- VEGETABLE SPRING ROLLS** 🌿 50
SWEET CHILI DIP
- AVOCADO AND TOMATO BRUSCHETTA** 🌿 60
TOASTED GARLIC BREAD, AVOCADO AND TOMATO SALSA
- CAESAR SALAD** 🌿 🥚 70
BABY ROMAINE, PARMESAN CHEESE, EGG, GARLIC CROUTONS, CAESAR DRESSING

SOUPS

- SEAFOOD TOM YUM** 🌶️ 🌿 70
GALANGAL, LEMONGRASS, CORIANDER, MUSHROOM
- VINERIPE TOMATO SOUP** 🌿 🌾 60
CREAMY FRESH TOMATO SOUP, GARLIC, ONION, GARLIC CROUTON

OVEN BAKED PIZZA SELECTION

- NKUCHIRO PIZZA** 🍷 95
*TOMATO SAUCE, ONION, PINEAPPLE, CAPSICUM, CHICKEN SAMBAL "MATAH",
MOZZARELLA AND PARMESAN CHEESE*
- PANORAMA PIZZA** 🐷 🍷 105
*TOMATO SAUCE, SLICED PORK BELLY, CASSAVA LEAVES, BALINESE SPICES,
MOZZARELLA AND PARMESAN CHEESE*
- JUNGLE PIZZA** 🌿 85
TOMATO SAUCE, OREGANO, BASIL LEAVES, MOZZARELLA AND PARMESAN CHEESE

should you have any allergies or dietary options, please inform our team member

🌶️ SPICY 🌿 VEGETARIAN 🍷 SIGNATURE DISH
🐷 CONTAIN PORK 🥚 CONTAIN DAIRY PRODUCT 🌾 CONTAIN GLUTEN 🥜 CONTAIN NUT

ALL PRICE ARE IN RP'000 INDONESIAN RUPIAH AND SUBJECT TO 10% VALUE ADDED TAX (PPN)
CHEF BAGUS NUSANTARA | 01012024

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PASTAS

NAPOLITANO

SPAGHETTI, FRESH TOMATO SAUCE, PARMESAN CHEESE

80

SPAGHETTI AGLIO E OLIO

SAUTÉED GARLIC, CHILI, BASIL LEAVES, OLIVE OIL, PARMESAN CHEESE

80

ADD GRILLED PRAWNS | CHICKEN

95 | 90

SPAGHETTI BOLOGNAISE

BEEF TOMATO SAUCE, PARMESAN CHEESE

95

IN BETWEEN

TSAVO CLUB SANDWICH

TOMATO, LETTUCE, EGG, SALAD, BEEF BACON, CHICKEN, CHEESE, GARLIC HONEY POTATOES

80

AUSTRALIAN BEEF BURGER

180GR JUICY BEEF PATTY, PORK BACON, SAUTÉED ONION, LETTUCE, TOMATO, CUCUMBER PICKLES
CHEDDAR CHEESE, GARLIC HONEY POTATOES

105

LOCAL FLAVORS

BALINESE CRISPY DUCK

DEEP FRIED PEKING DUCK, BALINESE SPICES, "URAP" VEGETABLES, STEAMED RICE,
ASSORTED SAMBALS

195

NASI GORENG KAMPOENG

AUTHENTIC FRIED RICE MIX WITH CABBAGE, CAISIN, EGG, CHICKEN, GRILLED PRAWN,
CHICKEN SATAY, PEANUT SAUCE, SUNNY SIDE UP EGG, CRACKERS, PICKLES AND SAMBAL

105

MIE GORENG

STIRRED FRIED NOODLES, CABBAGE, CAISIN, CARROT, EGG, CHICKEN, GRILLED PRAWN,
CHICKEN SATAY, PEANUT SAUCE, SUNNY SIDE UP EGG, CRACKERS, PICKLES AND SAMBAL

105

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SPICY



VEGETARIAN



SIGNATURE DISH



CONTAIN PORK



CONTAIN DAIRY PRODUCT



CONTAIN GLUTEN



CONTAIN NUT

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MAINS

GRILLED WAGYU BEEF TENDERLOIN MB-5 🌾 🍷	495
<i>150GR, BUNDLED VEGETABLES, HERB MASHED POTATOES, CONFIT CHERRY TOMATOES, RED WINE SAUCE</i>	
GRILLED BLACK ANGUS BEEF SIRLOIN 🌾 🍷	305
<i>200GR, MARKET VEGETABLES, BABY POTATOES, GARLIC AND HERB MUSHROOM CREAM SAUCE</i>	
GRILLED LAMB CUTLETS 🌾 🍷	295
<i>220GR, HERB CRUSTED, BOUQUET VEGETABLES, MASHED POTATOES, LAMB JUS, MINT SAUCE</i>	
BABY BACK PORK RIBS 🐷	235
<i>250GR, GRILLED RIBS, GREEN APPLE SALAD, GLAZED POTATO, BBQ SAUCE</i>	
PAN SEARED TASMANIAN SALMON 🍷	245
<i>150GR, BABY CHAT POTATOES, CRISPY PARMESAN CHEESE, MIXED LETTUCE, ASPARAGUS, DUO CAPSICUM PUREE</i>	
POACHED BARRAMUNDI 🍷	195
<i>150GR, FENNEL, HONEY PEAR SALAD, STEAMED POTATO AND BROCCOLI</i>	
GRILLED CHICKEN FILLET 🌶️ 🍷	175
<i>180GR, MARINATED CHICKEN BREAST, MASHED POTATO, ENGLISH SPINACH, MUSHROOM SAUCE, CAJUN' STYLE</i>	

DESSERTS

BEDUGUL STRAWBERRY ALMOND TART 🌿 🌾 🍷 🍪	60
<i>ALMOND PASTRY CREAM AND CHOCOLATE SAUCE</i>	
FRUITY CHOCOLATE 🌿 🌾 🍷	60
<i>CHOCOLATE CAKE WITH RASPBERRY GANACHE AND RASPBERRY COULIS</i>	
DUO MANGO CAKE 🌿 🌾 🍷 🍪	60
<i>ALMOND MANGO CAKE AND MANGO COMPOTE</i>	
THE TSAVO TIRAMISU 🍷 🌿 🌾 🍷	65
<i>MOCHA AND COCONUT SAUCE</i>	
TROPICAL FRUITS 🌿	50
<i>SEASONAL TROPICAL SLICED FRUITS, LIME</i>	
CHEESE PLATTER 🌿 🌾 🍷	125
<i>PARMESAN, EMMENTAL, CREAM CHEESE, BRIE CHEESE, WITH CRACKERS, DRY APRICOTS, GRAPES</i>	

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SIGNATURE COCKTAIL COLLECTION

YOUNG AFRICAN LION	135
<i>SIGNATURE CREATION OF GORDON GIN, ORANGE LIQUEUR, ORANGE JUICE AND LIME JUICE</i>	
TSAVO SPECIAL	135
<i>MIX MATCH OF GORDON GIN, APRICOT BRANDY, TRIPLE SEC, GALLIANO & FRESH LIME JUICE</i>	
MARA RIVER	135
<i>REFRESHING COMBINATION OF SMIRNOFF VODKA, BLUE CURACAO GRENADINE, FRESH ORANGE JUICE, TOPPED WITH LEMONADE</i>	
BATIDA DE WONG COCO	105
<i>CREAMY COCONUT MILK, SWEET CONDENSED MILK, WHITE RUM, COCONUT WATER, DE COCO</i>	
BLUE COCO	105
<i>VODKA, BLUE CURAÇAO, PINEAPPLE JUICE, COCONUT CREAM, DE COCO</i>	
COCO COOLER	105
<i>COCONUT RUM, GIN, PINEAPPLE JUICE, SMALL CHUNK WATERMELON, SMALL CHUNK DE COCO, CORIANDER SPRIGS</i>	

TSAVO-JITO COLLECTION

GINGER MOJITO	130
<i>MYER'S RUM, TRIPLE SEC, SUGAR, FRESH MINT AND LIME, FRESH GINGER AND TOPPED WITH SODA WATER</i>	
TSAVO MOJITO	130
<i>BACARDI LIGHT RUM, FRESH MINT AND LIME, BROWN SUGAR, TOPPED WITH SODA WATER</i>	
STRAWBERRY MOJITO	130
<i>SMIRNOFF VODKA, STRAWBERRY FRUIT, FRESH MINT, LIME FRESH AND SUGAR, TOPPED WITH SODA WATER</i>	

TSAVO MOCKTAILS COLLECTION

SAFARI HOLIDAY	65
<i>A TROPICAL MIXTURE OF MOCKTAIL MONIN CARAMEL, ORANGE JUICE, WELL BLEND BASIL LEAVES</i>	
MOJITO SQUASH	65
<i>MINT SYRUP, FRESH LIME CHUNK, LIME JUICE, SUGAR SYRUP TOPPED WITH SODA WATER</i>	
RED PIRANHA	65
<i>WELL BLENDED DRAGON FRUIT WITH ORANGE JUICE, LIME AND HONEY</i>	
WHITE LION	65
<i>GREEN APPLE, YAKULT, CONDENSED MILK AND SODA WATER</i>	

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FRESH FRUIT JUICES

AVOCADO | STRAWBERRY | PINEAPPLE | MANGO | WATERMELON 60

HONEYDEW MELON | PAPAYA | MIXED JUICE

WHOLE YOUNG COCONUT

50

MILK - YOGHURT BLEND

SMOOTHIES

65

FRESH FRUIT BLENDS WITH YOGHURT

CHOICE OF FRUIT: STRAWBERRY | PINEAPPLE | BANANA | MANGO

MILKSHAKE

65

VANILLA | STRAWBERRY | BANANA | CHOCOLATE | MANGO

SOFT DRINK

COCA COLA | COKE ZERO | SPRITE | FANTA SODA 35

TONIC WATER | STRAWBERRY FANTA 40

MINERAL WATER

EQUIL NATURAL 380ML | EQUIL SPARKLING 380ML 40

BALIAN STILL 330ML | BALIAN SPARKLING 330ML 30

HOT COFFEE

SINGLE ESPRESSO | LONG BLACK 35

CAPPUCCINO | CAFÉ LATTE | MOCHACCINO | DOUBLE ESPRESSO 45

ICY COFFEE

ICE COFFEE 40

ICE COFFEE LATE | ICE CAPPUCCINO | ICE MOCHACCINO 45

ADDED FLAVOR: VANILLA | HAZELNUT | CHOCOLATE | CARAMEL 50

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HOT TEA - DILMAH COLLECTION

**ENGLISH BREAKFAST | PEPPERMINT | OLONG TEA | CHAMOMILE |
EARL GREY | GREEN TEA** 35

AFRICAN TEA 40
BLACK TEA, CARDAMOM, CINNAMON STICK, WITH FRESH MILK

ICY TEA

TSAVO ICED TEA 40

AFRICAN ICED TEA 45
INFUSED BLACK TEA, CARDAMOM, CINNAMON STICK WITH FRESH MILK

ADDED FLAVOR: MINT | GREEN APPLE | STRAWBERRY | PASSION FRUIT 50

BEERS & CIDER

BALI HAI 330ML 45

BINTANG PILSENER 330ML 55

BINTANG PILSENER 620ML 95

BINTANG CRYSTAL 330ML 60

BINTANG RADLER PINT LEMON 330ML 55

PROST LAGER 330ML 50

GUINNESS SMOOTH PIN 325ML 60

CARLSBERG 330ML 65

HEINEKEN 330ML 65

SAN MIGUEL LIGHT 330ML 65

KÖNIG LUDWIG WEISSBIER 330ML 85

ALBENS CIDER APPLE 330ML 75

BALI CIDER APPLE 50

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CRAFT BEERS

STARK 1945 PILSNER	75
STARK LC LAGER	75
STARK IPA	75
KURA KURA LAGER 330ML	85
KURA KURA ISLAND ALE 330ML	85
KURA KURA EASY ALE 330ML	85
KURA KURA IPA 330ML	90

APERITIF – SHERRY

	SHOT (30ML)	BOTTLE
PIMM'S NO 1	85	
TIO PEPE	85	

HOUSE POUR SPIRIT

	SHOT (30ML)	BOTTLE
LIGHT RUM, BLANCO	40	650
VODKA 9	40	650
DRY GIN, SILVER	45	675
TEQUILA, VIBE or CRYSTAL	45	700
WHISKY, OMRACH	40	650

DELUXE SPIRIT

	SHOT (30ML)	BOTTLE
GIN, GORDON DRY	75	1650
VODKA, ABSOLUTE	75	1650
VODKA, SMIRNOFF	70	1500
LIGHT RUM, BACARDI	70	1500
DARK RUM, MYERS	75	1650
TEQUILA, JOSE CUERVO GOLD	75	1650
BRANDY, BEEHIVE	80	1750
SCOTCH WHISKY, RED LABEL	75	1650
SCOTCH WHISKY, BLACK LABEL	85	1850
SCOTCH WHISKY, CHIVAS REGAL 12 YO	85	1850
BOURBON, JIM BEAM	75	1650
JACK DANIELS	85	1850

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LIQUEURS

SHOT (30ML) BOTTLE

**BAILEY'S, KAHLUA, COINTREAU,
GRAND MARNIER SAMBUCCA VACCARI,
SOUTHERN COMFORT, GALLIANO**

85 1850

THE CLASSIC COCKTAIL COLLECTION

CHOOSE BELOW OPTION

DAIQUIRI | MARGARITA | PINA COLADA | BLOODY MARY

SINGAPORE SLING | GOLDEN DREAM | TEQUILA SUNRISE

LONG ISLAND ICE TEA | COSMOPOLITAN CUBE LIBRE | MOJITO

ESPRESSO MARTINI

USING HOUSE POUR SPIRIT

105

USING DELUXE SPIRIT

130

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CHAMPAGNE

GLASS BOTTLE

Duval Leroy Premier Cru "Fleur De Champagne" 2999

PROSECCO – SPARKLING - BUBBLY

Italy, Andreola Dirupo, Prosecco DOCG, Brut 949

Bali, Hatten Tunjung, Brut 789

Bali, Sababay, Lambrusco Sweet Bubbly Red 799

Bali, Sababay, Moscato d'Bali, Brut 799

ROSE

Bali, Sababay, Pink Blossom 90 400

France, Clarence Dillon, Clarandelle Rose 990

WHITE

BALI

Sababay, White Velvet 95 450

Sababay, Reserve White 105 500

Hatten Two Islands, Chardonnay 105 500

Hatten Two Islands, Sauvignon Blanc 500

Hatten Two Islands, Pinot Grigio 500

Hatten Two Islands, Riesling 500

ARGENTINA

Altavista, Torrontés 889

Mi Terruno Uvas, Torrontés 779

AUSTRALIA

J.J. Mc William, Pinot Grigio 799

De Bortoli, Family Selection, Chardonnay 759

30 Mile, Chardonnay 729

30 Mile, Sauvignon Blanc 729

Wolf Blass Eagle Hawks, Sauvignon Blanc 729

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	GLASS	BOTTLE
CALIFORNIA – USA		
Sterling Vintner's Collection, Chardonnay		999
Beringer Main & Vine, Chardonnay		759
CHILE		
Santa Rita 120 Reserva Especial, Sauvignon Blanc		699
Monkey Puzzle, Chardonnay		699
Chateau Los Boldos Tradition, Chardonnay		939
FRANCE		
Barton & Guestier Les Petites Parcelles Vouvry Chenin Blanc		929
Barton & Guestier Reserve Varietal, Chardonnay		829
ITALY		
Leonardo Da Vinci Delle Venezie DOC, Pinot Grigio		849
Beni Di Batasiolo, Langhe DOC, Chardonnay		969
NEW ZEALAND		
White Monkey, Sauvignon Blanc		759
Babich Classic Series, Pinot Gris		979
SOUTH AFRICA		
Two Oceans, Sauvignon Blanc		779
Mount Rozier, The Wild Peacock, Chardonnay		789
The Wolftrap, Viognier Chenin Blanc		749
Obikwa Sauvignon Blanc		859
SPAIN		
Solar Viejo Viura, Chardonnay		989

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RED

BALI

Sababay, Black Velvet	95	450
Sababay, Ludisia	105	500
Sababay, Reserve Red		500
Sababay, Mascetti Port Style		660
Hatten Two Islands, Shiraz	105	500
Hatten Two Islands, Cabernet Merlot		500
Hatten Two Islands, Grenache		500

ARGENTINA

Grand Albarda, Malbec		699
Mi Terruno Uvas, Tempranillo		729

AUSTRALIA

Johny Q Quarisa, Shiraz		779
30 Mile, Shiraz		729
30 Mile, Cabernet Sauvignon		729
Wolf Blass Eagle Hawks, Merlot		789

CALIFORNIA - USA

Beringer Founder's Estate, Cabernet Sauvignon		829
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CHILE

Chateau Los Boldos Tradition Carmenere		929
Santa Rita 120 Reserva Especial, Cabernet Sauvignon		699
Santa Ema Barrel Reserve, Cabernet Sauvignon		999

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FRANCE

La Chapelle, Cabernet Sauvignon	729
La Chapelle, Merlot	729
Chateau Fuisse Tete De Cru	999

ITALY

Leonardo Da Vinci Chianti DOCG, Sangiovese	859
Beni Di Batasiolo, Emilia Romagna, Lambrusco	849
Piccini Chianti DOCG, Chianti	989

NEW ZEALAND

White Monkey, Pinot Noir	759
Babich Classic Series, Pinot Noir	999

SOUTH AFRICA

Obikwa, Pinotage	859
Mount Rozier, The House Martin, Pinot Noir	729
The Wolftrap, Syrah	749

SPAIN

Castillo de Magnia Vino Tinto, Tempranillo	809
Valdubon Ribera Del Duero, Tempranillo	809