Welcome to **SugarSand**,

a seaview dining destination with sweeping sunset views over Seminyak. Our borderless menu brings together seasonal ingredients and neighborhood influences.

You are warmly invited to unwind and savor every moment.

Lunch Service
12 - 3pm

Dinner Service
5 – 10pm

ESSENTIALS – SIGNATURES

Stewed Moroccan Chicken (L) 185
Tagine Crème | Saj Bread | Fried Florets

Sri Lankan Fish Curry (L,S) 245
Red Snapper | Roasted Eggplant | Yogurt Raita
Sumac Onion | Basmati Rice

Niku Chahan (G,S) 240
Kiwami Wagyu | Garlic Bits | Edamame
Mushroom | Corn | Soy

Grilled Papuan Prawn (G,S) 320
Sofrito Paste | Fregola Pasta | Lemon | Chili Salsa

STARTERS & COMFORT

Raw Fish of the Day (S) 95
Garum Essence | Lemon Verjus
Ginger Blossom | Shiso Oil

Oysters of Origin 6pcs 200
Sea-kelp Escabeche | Shallots | Tarragon
Aleppo Pepper

Bone Marrow and Brioche (L) 150
Smoked Koji Crema| Burnt Spiced Leeks
Parmesan | Crunch Brioche

Fish Terrine (G,S) 135
Mustard | House Gherkin | Rye Crisp

Whipped Labneh (V,L) 85
Kintamani Lemon | Tuscan Kale | Watercress

San Daniele Prosciutto (P) 220
Elderflower | Semi-dried Spiced Tamarillo | Olive Oil

Calabra Salami (G,L,P) 180
Cheese Grissini | Chili | Olive Oil

Meli Melo Cherry Tomatoes 75
Seaweed | Basil oil | Yuzu

Burrata (L) 175
Smoked Olive and Tomato Tapenade | Basil
Kusamba Celery Salt

Spanish Whiting Croquettas (G,S) 120
Ink Aioli | Romesco | Grissini

DAILY HANDMADE PASTA

Squid Ink Fettuccine (G,S) 220
Crab | Squid | Garlic Confit | Chili | Dill | Bottarga

Open Onsen Raviolo (G,L) 165
Spiced Honey Pumpkin | Burnt Butter | Tuscan Kale
Grana Padano Cheese

Slow Cooked NZ Lamb Gnocchi (G,L,N) 180
Pumpkin Seed Gremolata | Ragout | Creole Spices

HOUSE ARTISAN BREADS

Grapes Bun (G) 35
Butter | Himalayan Salt

Yoghurt Bread (G,L) 35
Za'atar | Sumac

Jalapeño & Olive Sourdough (G) 35
Flake Salt | Aged Balsamic

SIDES

Radicchio and Goat Cheese Salad (L,N) 105
Walnut | Poached Pear | Caramelized Honey Dressing

House Garden Salad (L) 95
Daily Leaves | Purslane | Shallot | Horseradish
Grana Padano Cheese

Charred Carrots (L) 85
Whipped Ricotta | Sunflower-Dukkah | Harissa | Mint

House Fries 65
Kusamba Sea Salt | Harissa Aioli

Smoked Truffle Potato Purée (L) 75
Chives

FROM THE GRILL - FLAME KISSED

Market Fish of the Day (L,S) 245
Smoked Buttermilk | Salmon Roe | Herb Oil

48-hr Bone in Ribs (L) 520
Yam Bean | Mushroom | Jus

Premium Wagyu Steaks 250 grams (L)
Café De Paris Butter | Bordelaise | Keciwis | Pecorino

- Stockyard Striploin 675
- Australian O'Connor Rib-Eye 745
- Kiwami Wagyu MB9+ Bolar Blade 495

Charred Cauliflower (N) 145
Cashew | Spicy Maple | Chocolate Poblano Pepper

Wagyu Cheeseburger (G,L) 195
Apple Ginger Chutney | Emmental Onion Rings
Add-on Extra Beef Patty 1pcs 115

DESSERTS

Negara Chocolate (G,L,N) 125
Bali Chocolate | Marshmallow | Pop Rocks
Chocolate Coral

Crème of Pistachio (G,L,N) 120
Nurungji Rice | Kadaifi | Cumquat | Aged Wild Honey

White SugarSand Entremet (L) 110
Calamansi | Gooseberry | White Chocolate

Fruit Plate 65
Local, Tropical

Gelato (G,L) 50
Sourdough, Balsamic

(G) GLUTEN, (L) LACTOSE. (N) NUTS, (P) PORK, (S) SEAFOOD, CHEF RECOMMENDATION

Should you have any allergy or dietary requirements, please inform our staff.
All prices are quoted in thousands of Indonesian Rupiah and subject to 10% service charge and 11% prevailing government tax.