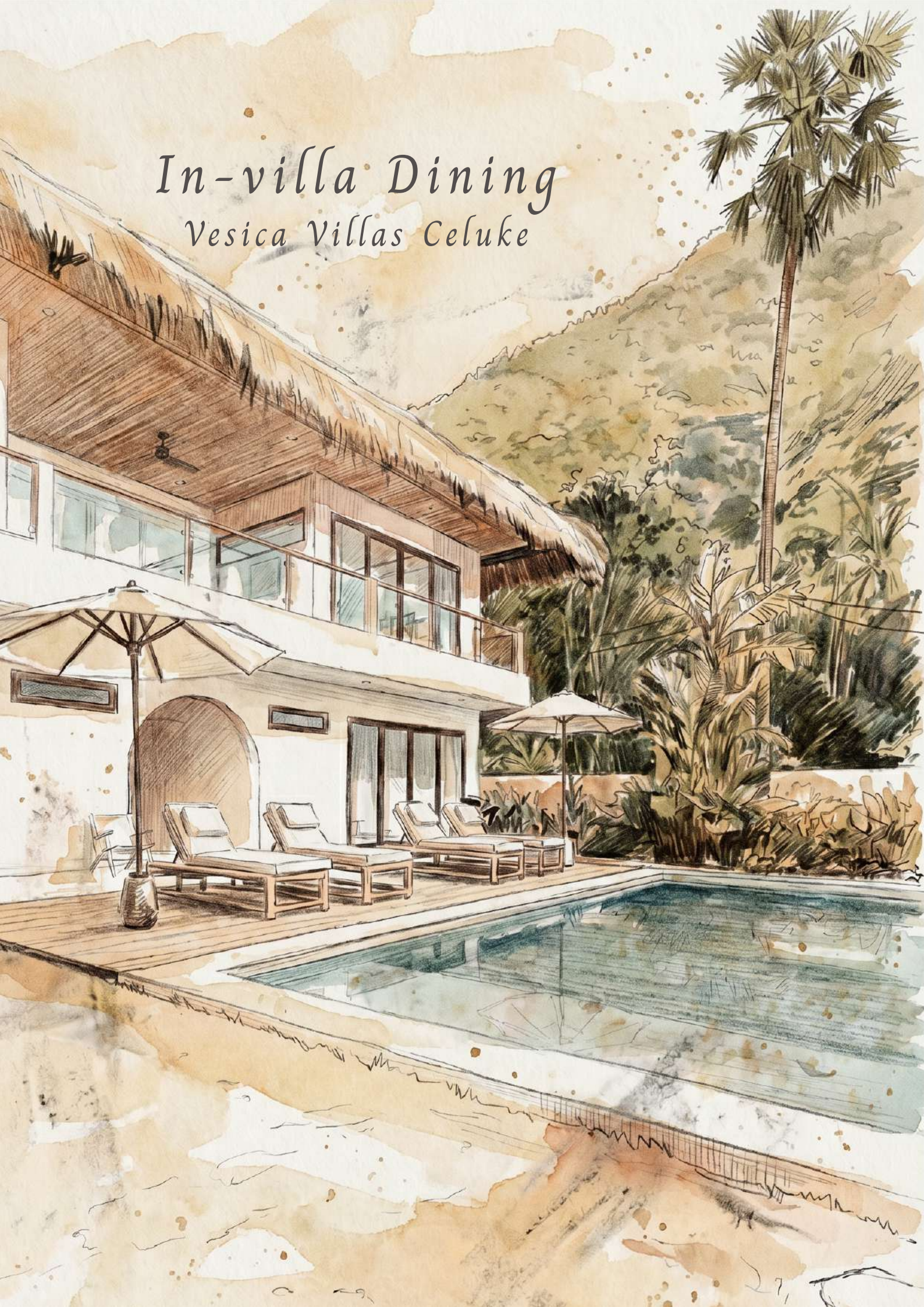
In-villa Dining

Vesica Villas Celuke





Breakfast

Served Daily From 8:00AM

Awaken to the gentle rhythm of Bali and savor a bespoke breakfast served on your private balcony - where panoramic ocean views and the best of nature unfolds before you.

Enjoy this indulgent ritual at your leisure: daily, on alternate days, or purely for weekend indulgence.

Rp.172,500
per person (min 4 pax)
inclusive of tax and service

Vibrant tropical fruit platter
Sun-ripened papaya, juicy pineapple, crisp watermelon

Eggs any way
Silky scrambled, perfectly poached, choice of omelette

Fluffy pancakes
Golden honey or locally sourced fruit toppings

Cereal and granola
Fresh milk and yoghurt

Bread and pastry
Freshly baked with butter and jam

Tea / coffee / juice
Aromatic teas, fresh coffee, seasonal juices

SEAFOOD

LIVE COOKING EXPERIENCE

Freshly Caught from the Crystal Waters of Amed

Enjoy a private, interactive seafood feast prepared live by our chef right at your villa - perfectly grilled BBQ-style with aromatic Balinese condiments and sauces

Rp.575,000

per person (min 6 pax)

inclusive of tax and service

Fresh fish of the day

Barracuda / Mahi Mahi

Grilled Shrimp

Tender Squid

Steamed Rice

Seasonal Vegetables

Balinese Condiments

(Sambal Selection)

Fruit Platter

We recommend booking at least 24 hours in advance to ensure the freshest seafood and chef availability.

Price is exclusive of beverages. A selection of drinks, juices, beers, wines is available upon request.



BBQ

Live Cooking Experience

A lively, interactive BBQ feast

Premium cuts of beef, succulent seafood, and classic favorites are grilled to perfection over open flames and served with a generous buffet of side dishes.

Rp.535,000

per person (min 6 pax)

inclusive of tax and service

Beef Rib Cut

Sirloin Steak

Grilled Shrimp

Tender Squid

BBQ Sausages

Side Dishes

(Buffet Style)

Salad Bar: *Mixed Green Salad with vinaigrette, Potato Salad with mustard dressing, Fresh Coleslaw*

Vegetables: *Grilled Corn on the Cob, Roasted Vegetables, Steamed Broccoli or Green Beans*

Condiments: *Homemade BBQ Sauce, Mustard & Ketchup, Chili Sauce / Sambal*

Bread Basket: *Garlic Bread or Herb Focaccia, Dinner Rolls with butter*



International

Western Classics

prices inclusive of tax and service

Tenderloin Steak

Succulent Australian tenderloin, grilled to your preferred doneness and accompanied by your choice of rich demi-glace, veloute, or creamy pepper sauce

Served with fresh seasonal vegetables and your choice of boiled or golden-fried potatoes

Rp. 287,500

Grilled Chicken Supreme

Tender chicken breast, grilled to juicy perfection and served with a delicate, velouté-based supreme sauce enriched with cream and fresh herbs.

Served with fresh seasonal vegetables and your choice of mashed, golden-fried, or boiled potatoes.

Rp. 145,000

Pasta Primavera

Al dente pasta tossed with a vibrant medley of fresh seasonal vegetables — crisp broccoli, tender zucchini, sweet carrots, colorful bell peppers, and juicy cherry tomatoes — in a light, fragrant garlic-infused sauce. Finished with freshly grated Parmigiano-Reggiano, aromatic herbs, and a bright touch of lemon zest for freshness.

Rp. 135,000

Classic Caesar Salad

Crisp hearts of romaine lettuce tossed in a classic creamy Caesar dressing, topped with shaved Parmigiano-Reggiano and golden garlic croutons. Finished with a sprinkle of fresh cracked black pepper and a wedge of lemon.

A light, elegant, and timeless Western favorite.

Rp. 86,250

add tender grilled chicken breast for Rp. 50,000 extra

LOCAL

INDONESIAN & BALINESE

prices inclusive of tax and service

Balinese Fish

Fresh red snapper (or local catch of the day), marinated in aromatic Balinese spices and grilled to perfection.

Served with traditional sambal and fragrant steamed white rice.

Rp. 215,000

Nasi Goreng

Fragrant jasmine rice stir-fried in a wok with sweet kecap manis, aromatic garlic, shallots, and a touch of chili, perfectly balanced with tender chicken and prawns.

Topped with a sunny-side-up egg and served alongside juicy chicken satay and fresh sambal matah. Indonesia's most beloved and flavorful fried-rice classic.

Rp. 86,250

Beef Rendang

Tender chunks of beef slow-cooked for hours in a rich and aromatic coconut milk sauce, infused with a complex blend of Sumatran spices including lemongrass, galangal, turmeric, chili, and kaffir lime leaves.. A bold, spicy, and iconic Indonesian classic.

Served with fragrant steamed white rice and traditional sambal.

Rp. 195,250

Opor Ayam

Juicy chicken pieces gently simmered in a rich and fragrant coconut milk gravy, infused with aromatic Javanese spices, lemongrass, galangal, and kaffir lime leaves. A mild, creamy, and comforting Indonesian classic.

Served with fragrant steamed white rice and traditional sambal.

Rp. 165,500



Dessert

Tropical Indulgence

prices inclusive of tax and service

Coconut Panna Cotta

Silky-smooth coconut panna cotta, gently set with a delicate wobble and infused with the rich, tropical essence of fresh coconut.

Finished with a fruit coulis, toasted coconut flakes, and a touch of lime zest for brightness

Rp. 95,000

Banana Caramel Fritters

Ripe bananas coated in a light, crispy batter and fried until golden and irresistibly crunchy, then generously drizzled with warm, buttery caramel sauce.

Served with a scoop of vanilla ice cream and a sprinkle of toasted coconut.

Rp. 85,000

Chocolate Lava Cake

A decadent warm chocolate cake with a rich, molten chocolate center that flows enticingly when cut open. Served with a scoop of vanilla bean ice cream, fresh berries, and a light dusting of powdered sugar.

Pure chocolate indulgence — warm, gooey, and utterly irresistible

Rp. 110,000

Dadar Gulung

Soft, fragrant pandan-infused green crepes delicately rolled around a sweet filling of grated coconut and palm sugar.

Light, aromatic, and gently sweetened with the warm, earthy notes of Balinese flavors. A beloved classic that beautifully captures the essence of local heritage in every bite.

Rp. 75,000