



VESICA
VILLAS • RESORT • AMED

DINING





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





BALINESE CULTURAL DINNER



*A celebration of Bali's Rich Heritage
and Authentic Flavors*

Babi Guling
(Balinese Suckling Pig)



Lawar
(Balinese Mixed Vegetables with grated grilled Coconut and Spices)



Ayam Betutu
(Traditional Slow-Cooked Spiced Chicken)



Sate Lilit Ikan
(Balinese Fish Satay)



Steamed Rice



Brengkes Ayam
(Balinese Spicy Chicken Steamed in Banana Leaf)



Sayur Urab
(Vegetables with Grated Coconut)



Plecing
(Spicy Water Spinach)



Kerupuk
(Indonesian Crackers)



Jajan Bali
(Traditional Balinese Sweets)