

Breakfast

Savoury breakfast

Signature DAVA's breakfast

Two eggs your way, back bacon, slow roasted tomato, field mushrooms, homemade hash brown, artisanal chicken sausage and toasted sourdough

Egg benedicts

Toasted English muffin, béarnaise, cayenne pepper and watercress

With choice of: smoked salmon, bacon or mashed avocado

Sausage & egg

English muffin, homemade pork sausage, fried egg, Dava's smoked mayo, cheddar and mix greens

Avocado toast

Smashed avocado, poached eggs, dukkah, salsa verde and watercress

Chili scrambled

Goat cheese, scrambled egg, chili oil, bacon, asparagus and toasted multigrain bread

Power omelet

Mixed omelet with broccoli, baby bean and spinach puree, roasted sweet potato, feta cheese, sumac yogurt, and toasted sourdough

Buck rarebit

Toasted multigrain bread, rarebit sauce, wilted spinach, sunny side up, bacon and gherkin

Smoked salmon croissant

Whipped cream cheese, smoked salmon, avocado, pickled cucumber and capers

Cereal selections

Coco Pops, All Brand, Kellogg's Corn Flakes, Honey Star, Nestle's Koko Krunch

With the choice of almond milk, full fat milk, skim milk or soy milk

Sweet breakfast

Pastry selections

Assorted pastry of the day

Granola

House made coconut granola, strawberry coulis, dried fruits and almond milk

Dragon fruit smoothie bowl

Purée acai, blueberries, strawberry, dragon fruit, topped with goji berries, flax seeds and cacao nibs

Peanut butter and jelly

Rolled oats, banana, almond milk, cinnamon and chia seed jam

Green salad

Baby romaine, palm sugar dressing, watercress and spring onion

Overnight oats

Soy milk, chia seeds, choco chips, crushed almond, maple syrup and desiccated coconut

Pancake

Berries compote, chocolate sauce and icing sugar

Waffle

Butterscotch, almond butter, toasted hazelnut, banana and chocolate ice cream

Indonesian breakfast

Bubur ayam

Rice porridge with condiments and spiced chicken broth

Nasi kuning

Turmeric rice and condiments








Kupat tahu

Rice cake, beansprout, tofu, peanut sauce and prawn crackers

Japanese breakfast

Japanese breakfast

Pan seared salmon, miso soup, tamagoyaki and pickles

 Chef's recommendation  Vegetarian option available  Vegan  Gluten free option available
 high protein  Contains pork  Contains nuts

Prices are quoted in '000' rupiah and subject to 10% service charge and 11% government tax

21.09.2023

Beverages

Healthy start

Jamu seger manis

Traditional Indonesian turmeric and ginger juice

Healthy green

Cucumber, garlic, ginger and celery with green apple

Sunshine

Kintamani orange, ginger, carrot with pineapple

Fresh juices

Orange, carrot, watermelon, pineapple, avocado, mango, red dragon fruit

Smoothies

Very berry Smoothie

Choices of regular | almond | oat | soy milk

Banana, mixed berries, vanilla Greek yogurt and honey

Peanut Butter Banana Smoothie

Fresh banana, peanut butter, almond milk, Greek yogurt and cinnamon powder

Green Smoothie

Spinach, kale, fresh mango, almond milk, Greek yogurt, coconut water

Hot or cold coffee & tea

Freshly brewed Bali coffee (regular or decaffeinated)

Espresso

Cappuccino

Macchiato

Latte

Piccolo

Selection of Teas

Oriental Green tea, Chamomile, English Breakfast, Jasmine,

Earl Grey, Peppermint



DAVA
STEAK & SEAFOOD

SET MENU

STEAK TARTARE

Confit garlic purée, egg yolk cream,
mustard seeds and cured egg yolk

ONION SOUP

Croutons, Swiss cheese, caramelized onion

AUSTRALIAN WAGYU FLANK STEAK MB 8+

Potato pave, mushroom cream and bearnaise

WHITE CHOCOLATE & FENNEL

Chocolate mousse, lemon cream
and fennel ice cream

3 courses Experience 850
4 courses Special 950



Chef's recommendation



Vegetarian option available



Gluten free option available



Contains nuts

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DAVA
STEAK & SEAFOOD

SOUPS

Dava Crab Bisque  | 175

Crab tortellini with asparagus, herb oil and salmon roe

Smoked Bell Pepper Soup   | 110

Bell pepper confit, crème fraiche and basil

Dava Onion Soup  | 135

Croutons, Swiss cheese, caramelized onion



APPETIZERS

Hamachi Crudo   | 195

Capers and raisin purée, citrus dressing, coriander, shallot and coriander oil

Steak Tartare  | 275

Confit garlic purée, egg yolk cream, mustard seeds and cured egg yolk

Beetroot & Goat Cheese   | 135

Coffee baked beetroot, goat cheese, beetroot creme, blueberries vinaigrette and walnut

Burrata    | 185

Caponata, basil sauce and grilled sourdough

Pan Seared Scallops  | 350

Hokkaido scallops, seafood béchamel, clams and asparagus

Crab Cake | 185

Sauce gribiche, fennel and radish salad, lemon vinaigrette

Roasted Cauliflower     | 110

Cauliflower purée, dates, dukkah and labneh

MAIN COURSES

Surf and Turf | 395

Beef tenderloin, mashed potatoes, scallop, grilled prawn, asparagus, baby carrot, white wine foam

Chicken Blanquette  | 365

Sous vide baby chicken breast, asparagus, rosemary oil and smoked butter

Australian Wagyu Flank Steak MB 8+  | 535

Potato pave, mushroom cream and bearnaise

Canadian Lobster | 1,550

Grilled or thermidor style

Pan Seared Yellowtail  | 475

Dashi beurre blanc, pickled onion, basil oil and sakoshi oyster



Chef's recommendation



Vegetarian option available



Vegan



Gluten free option available



Contains pork



Contain traces of nuts

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Pan Seared Salmon | 345

Clam, broccoli purée, braised fennel, lemon beurre blanc and truffle potato

Grilled Tiger Prawns | 545

Ratatouille, creamy parmesan polenta, black garlic and coriander sauce

Steak Platter  (share for 2-3 people) | 2,100

Selections of wagyu rump cap, flank, rib fingers, and oyster blade with sides of green salad and roasted baby potato

STEAKS & GRILLED

Westholme Beef - 2 years grass fed, 330+ days grain fed Wagyu Beef

Westholme 1824 Ribeye MB 4/5, 21 days dry aged per/100gr | 455

Westholme Striploin MB 4/5, 21 days dry aged per/100gr | 375

Westholme Wagyu OP Rib MB 6/7, 21 days dry aged per/100gr | 575

Stockyard Beef

Stockyard - Gold Black Angus Tenderloin per/100gr | 415

Stockyard Wagyu Kiwami MB 9 Rib Eye, 21 days dry aged per/100gr | 785

Stockyard Wagyu Tomahawk MB 4/5, 21 days dry aged per/100gr | 495

Pinnacle - 100% grass fed Wagyu Beef

Full blood Wagyu Short Loin MB 8/9+ per/100gr | 435

Japanese Beef

Kagoshima A5 Striploin per/100gr | 925




Australian Wagstaff Lamb Chop 250gr | 535

**All steak orders are served with semi dried tomato, roasted garlic and roasted onion*



**Weight relevant to daily availability*



**Himalayan salt is used for our dry aging process*



SIDE ORDERS | 55



Roasted baby potato   



Creamy spinach  

Mashed potato  



Mixed green salad  

Sautéed wild mushroom  


Grilled asparagus with smoked paprika butter  



Sautéed mixed vegetables  



SAUCES



Béarnaise  



Mushroom cream sauce

Cognac pepper 

Smoked butter  

Miso sauce  

Chimichurri  

Barbecue sauce  

** Additional sauce | 35*


DESSERTS

Sticky Toffee Pudding | 125

Toffee sauce, vanilla ice cream

Dava Chocolate Soufflé | 150

Chocolate foam and Valrhona cocoa powder

White Chocolate & Fennel  | 115

Chocolate mousse, lemon cream and fennel ice cream

Strawberry Mille Feuille | 125





Caramelized puff pastry, pastry cream and macerated strawberry

Pear & Chocolate | 125

Pear and cardamom sorbet, caramelized pear & whiskey gel, feuilletine

Fruit Platter | 110

Assorted tropical fruits with lime and raw honey

 Chef's recommendation  Vegetarian option available  Vegan  Gluten free option available

 Contains pork  Contain traces of nuts

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DAVA TWISTED CLASSICS | 220

Dava Mule

Homemade Pimm's, angostura bitter, orange and apple juice, lemon juice honey

Aged Negroni

Gin, campari, sweet vermouth, lemon juices, egg white, simple syrup
orange zest

Trunyan Old Fashioned

Bourbon and cinnamon, orange bitter, Kintamani tangerine marmalade

Aged Cosmopolitan

Vodka, dry orange liqueur, cranberry juices, orange zest

DAVA CLASSICS

Bloody Mary | 185

Vodka, tomato juice, Worcestershire sauce, salt & pepper, tabasco, fresh lime

Caipiroska or Caipirinha | 185

Vodka or Cachaca, fresh lime, brown sugar

Mojito | 185

Light rum, mint sprig, fresh lime, brown sugar

Mai Tai | 195

Light & dark rum, orange curaçao, pineapple juice, lime juice, orgeat syrup

Sangria | 185

Red or white wine, apple, watermelon, lime, lemon, orange, lemonade

MOCKTAIL & BLENDED JUICES | 85

DAVA Punch

Orange juice, pineapple juice, mango juice, lemon juice, passion syrup

Emperor Punch

Pineapple, mango, banana, plain yogurt, honey

Soursop Crush

Soursop juices, lemon juices, blood orange syrup

Cactus Citrus

Kiwi, pineapple, lemon, passion fruit syrup

Exotic Delight

Pineapple, passion fruit, mango

AYANA REFRESHMENTS | 85

Fruit punch, Lemon squash, Frozen lemon mint

ICED TEAS | 85

DAVA iced tea, Calamansi & jasmine iced tea, Lime passion fruit iced tea

Lemongrass iced tea, Lychee iced tea

MILK DRINKS | 85

Vanilla or chocolate milkshakes

Banana, mango and mix berries smoothies

VIRGIN BUBBLES | 70

Coke, Coke Zero, Sprite, Tonic/soda water

FRESH JUICES | 90

Red dragon, avocado, soursop, orange, pineapple, watermelon, mango (seasonal)

STILL - SPARKLING

Perrier sparkling [330 ml] | 70
Equil, natural or sparkling [380 ml] | 50
Equil natural or sparkling [760 ml] | 80

KOPI PANAS | 200

Karang Mas Coffee

Fresh espresso, orange liqueur, Jameson whiskey, brown sugar, whipped cream

Jimbaran Coffee

Fresh espresso, sweet potato arak 38%, Nusantara cold brew coffee liqueur, brown sugar, whipped cream

Jamaican Coffee

Fresh espresso, Kahlua, dark rum, brown sugar, whipped cream

FRESH FROM BELANTIH

AYANA Sunrise Blend, Decaffeinated Coffee | 75
Espresso, Cappuccino | 75
Café latte | 80

ORGANIC TEA | 75

English Breakfast, Earl Grey, Peppermint, Chamomile

BEERS

[Stout]	Guinness smooth- Ireland	120
[Lager]	Heineken - the Netherlands	110
	Corona - Mexico	140
	Bali Hai - Indonesia	100
[Pilsener beer]	Bintang - Indonesia	100
	Bintang Crystal - Indonesia	100
[Flavored beer]	Bintang Radler - Indonesia	100
[Crafted]	IOI Brut - Lager, Bali - Indonesia	130
	IOI Padi - Luwih, Bali - Indonesia	130
	Kura-Kura Ale, Bali - Indonesia	130
	Kura-Kura Lager, Bali - Indonesia	130

SPIRITS *[including one mixer]* 175

Regular [40ml]
Smirnoff vodka, Bacardi light rum, East Indies gin, Gordon gin,
Jose Cuervo Gold, JW Red Label scotch

SPIRITS & FORTIFIED *[including one mixer]*

Premium [40ml]		
[Gin]	Bombay Sapphire	220
	Tanqueray	220
	Hendrick's	280
[Vodka]	Grey Goose	250
	Ketel one	220
[Rum]	Diplomatico Exclusiva Reserva	265
	Black Tear Cuban Spiced	200
	Myers Dark	200
[Tequila]	Don Julio Blanco	330
	Don Julio Reposado	350
	1800 Silver	220
[Tennessee]	Jack Daniel's	210
[American]	Makers Mark	220
[Scotch]	Chivas Regal- 12 years	230
	JW Black label - 12 years	220
[Single malt]	The Glenlivet - 12 years	300
	The Glenfiddich- 12 years	300
[Cognac]	Hennessy - VSOP	320
	Remy Martin - VSOP	320
[Sherry]	Tio Pepe dry sherry 100ml	220
[Port]	Graham's fine ruby port 100ml	220

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21.06.2024

CHAMPAGNE

750ml

▪ Dom Perignon, Brut	13,950
▪ Demi Sec, Moet Chandon Ice-Imperial	4,600
▪ Brut, Veuve Cliquot Ponsardin	4,300
▪ Taittinger Brut Prestige Rose	3,200
▪ Brut, Nicolas Feuillatte Reserve NV Exclusive	2,800
▪ Billecart Salmon Brut Reserve	2,700
▪ Brut, Louis Roederer Premier	2,700
▪ Brut, Taittinger, Reserve	2,400

ITALY

Since 2014, Italy is the number one wine producer worldwide, which means that it the country that produces most wine in the world. Italy has a rich and diverse wine heritage over centuries. Famous for its bewildering diversity of both grape varieties and wine style. The most prestigious wine region both quality and quantity are Tuscany, Piedmont and Veneto.

PROSECCO

750ml

▪ Casa Canevel, Prosecco, DOC, Extra Dry	1,500
▪ Treviso Prosecco 7 Cascine, Veneto	1,050
▪ Fashion Prosecco, Veneto	1,000

SPARKLING WINE

750ml

▪ Swarovski Gran Cuvee Rose, Abruzzo	1,500
▪ Fantini Calalenta Rosato, Abruzzo	1,200

WHITE

750ml

▪ Muscat d'Alexandria, Donnafugata Lighea Zibibbo , Sicily	1,600
▪ Pinot Grigio, Santa Margherita, DOC, Tuscany	1,400
▪ Pinot Grigio, Fantini Farnese, Terre Siciliane	1,100
▪ Trebbiano, Vermentino, Chardonnay, Piccini Bianco, Toscana IGT	1,000
▪ Pinot Grigio, Piccini Bianco, Toscana IGT	1,000
▪ Soave, Corte Giara, Veneto	1,000

SWEET

750ml

▪ Malvasia, Trebbiano Toscana, Sangiovese, Ruffino Serelle Vin Santo Del Chianti (375 ml)	1,450
▪ Moscato D'asti DOCG, Batasiolo, Boscareto	1,250

RED

750ml

▪ Barbera d'Asti, Michele Chiarlo 'La Court', Piemonte	4,100
▪ Ruffino Greppone Mazzi Brunello Di Montalcini	4,200
▪ Nebbiolo, Batasiolo Barollo DOCG	3,200
▪ Merlot, Fantinel, La Roncaia Fusco, Friuli Oriental Hills	3,200
▪ Pinot Noir, St Pauls, Passion Riserva, Alto Adige	3,050
▪ Sangiovese, Primitivo, Negroamaro, Montepulciano & Malvasia Nera	3,000
▪ Fantini Edizone Cinque Autoctoni, Abruzzo, Pulgia	
▪ Sangiovese, Ruffino Chianti Classico Reserva Ducale Tuscany	2,200
▪ Merlot, Donnafugata Angheli, Sicily	2,150
▪ 70% Corvina, 25% Rondinella, 5% Molinara, Masi-Campofiorin	2,100
▪ Rosso Del Veronese IGT, Veneto, North Italy	
▪ Montepulciano d'Abruzzo Colline Teramane, Fantini, Opi Riserva, DOCG	2,000
▪ Sangiovese, Alicante, Mantellasi Le Sentinelle, Tuscany	2,000
▪ 85% Corvina, 10% Rondinella, 5% Oselet Allergrini Ripasso Della Valpolicella, DOC	1,800
▪ Sangiovese, Barone Ricasoli Brollo Chianti Clasico	1,750
▪ Nero d'Avola, Donnafugata Sherazade, Sicilia	1,600
▪ Sangiovese, Marchesi Antinori Santa Cristina Toscana IGT	1,200
▪ Fantini Montelpuciano D Abruzzo, DOC	1,100
▪ Sangiovese, Ciliegolo, Malvasia, Piccini Rosso Toscana IGT	1,000

FRANCE

France is well known as the origin of wine and one of the best places to grow and consume wine from. Nearly all the best wines in the world ranking come from France. Some of French's most famous wine region are Alsace with its Riesling, Rhone Valley with the Syrah, Burgundy with Pinot Noir and Chardonnay, Bordeaux with Cabernet Sauvignon

SPARKLING WINE	750ml
▪ Veuve de Vernay, Ice-White	1,000
WHITE	750ml
▪ Sauvignon Blanc, Pascal Jolivet Blanc-Fume, Loire	2,400
▪ Pinot Griss, Domaine Schlumberger Grand Cru Spiegel, Alsace	2,200
▪ Mouton Cadet Réserve Graves Blanc, Bordeaux	1,600
▪ Riesling, Domaine Schlumberger Princes Abbes, Alsace	1,600
▪ Pascal Jolivet Attitude, Sauvignon Blanc, Loire	1,450
▪ Sauvignon Blanc-Semillon, Grand Bateau Bordeaux Blanc	1,350
▪ Chardonnay, Barton & Guestier B&G Réserve, Bordeaux	950
ROSE	750ml
▪ Château d'Esclans, Whispering Angel Rosé, Côtes de Provence	2,000
▪ Clarendelle Rose, Bordeaux	1,500
▪ Pascal Jolivet Attitude Rosé, Loire	1,400
▪ Domaine de Tamaray Rose, Cotes de Provinces	1,350
RED	750ml
▪ Château Malescot - St. Exupéry Margaux	7,600
▪ Merlot Blend, No3 Angelus Grand CRU, Bordeaux, St-Emilion	6,700
▪ Shiraz, E Guigal Cote - Rotie Brune et Blonde, Rhone Valley	4,800
▪ Cabernet Sauvignon, Merlot, Chateau de Ferrand La Petit Haut Lafitte, AOC Pessac Leognan	4,600
▪ Cabernet Blend, Chateau Pojeaux, Moulis, Medoc- Bordeaux	4,000
▪ 70% Vieux Grenache, 15% Mourvèdre, 10% Syrah, E-Guigal, Chateauneuf du Pape Rouge, Southern Rhone	3,500
▪ 85% Grenache, 10% Syrah, 5% Mourvedre, Vidal Fleury Chateauneuf du Pape,	3,500
▪ Cabernet Blend, Goulee Cos D'estournel, Bordeaux, St-Emilion,	3,400
▪ Cabernet Blend, Chateau Mignot by Chateau Angelus, Bordeaux, St-Estephe	2,950
▪ 77% Merlot, 16% Cabernet Sauvignon, 7% Cabernet Franc, Clarence Dillon	2,600
▪ Clarendelle, St-Emilion	
▪ 51% Merlot, 49% Cabernet Sauvignon, Clarence Dillon Clarendelle Medoc, Bordeaux	2,250
▪ Grenache, Shiraz, Mourvedre, Lavau Gigondas, Rhone Valley	2,350
▪ Pinot Noir, Pascal Jolivet Attitude, Loire	1,500
▪ Georges Duboeuf Moulin a Vent, Beaujolais Gamay	1,150
▪ Blend of Grenache Syrah, Côtes Du Rhone Lavau, Rhone Valley	1,100
▪ Beujolais Gamay, Georges Duboeuf Beaujollais Villages	1,050
▪ Shiraz, Hob Nob Languedoc - Roussillon	1,000
▪ Merlot, Lachapelle Languedoc	1,000

SPAIN

Spain is the country with the largest vineyard acreage in the world. Due to the fact that vineyards in Spain have lower yields than vineyards in Italy and France. Red wines outnumber whites just slightly in terms of volume but are far more notable. Although excellent wines are made throughout Spain, some of the most famous regions is Rioja and Penedes

CAVA		750ml
▪	Trepas and Garnacha, Freixenet Cordon Rosado, Catalan	1,200
▪	Semi Secco, Bach Extrisimo, Catalunya	1,100
WHITE		750ml
▪	Segura Viudas Creu De Lavit Blanco Xarelo, Penades	1,600
▪	Chardonnay, Solar Viejo Viura, Rioja	1,300
▪	Segura Viudas Xarelo, Penades	1,200
▪	Freixenet Mia White, Macabeo, Parellada, Moscatel, Catalan	1,050
▪	Protos, Vardejo, Rueda	1,050
▪	Marques De Caceres Blanco, Viura, Rioja	1,000
ROSE		750ml
▪	Segura Viudas Rosato, Catalunya	1,400
RED		750ml
▪	Tempranillo Marques De Caceres Crianza, Rioja	1,300
▪	Tempranillo Solar Viejo, Rioja	1,300
▪	Tempranillo, Graciano Marques De Riscal 1980, Rioja	1,250
▪	Tempranillo Freixenet Mia Tinto, Catalan	1,000

UNITED STATE

Nearly all states in the US produce wine, but almost 90% is produced by California. As a called new world wine countries, United State being the fourth largest wine producer in the world. Most American wines are produced from the classic European grape variety, Vitis vinifera. It is reputation founded on the global fame of Napa Valley and Sonoma. USA exporting to the world their innovative blends, Zinfandel, Cabernet Sauvignon, and Sauvignon Blanc

WHITE		750ml
▪	Chardonnay Beringer Luminus	2,750
▪	Chardonnay, Chateau Ste Michelle Cold Creek, Columbia Valley	2,500
▪	Riesling Eroica, Columbia Valley	2,100
▪	Sauvignon Blanc Decoy, Sonoma County	1,850
ROSE		750ml
▪	Beringer M-Vine Zinfandel, Napa Valley, California	1,000
SWEET		750ml
▪	Carlo Rossi Sweet Red	900
RED		750ml
▪	Cabernet Sauvignon, Duckhorn, Napa Valley, California	4,650
▪	Merlot, Duckhorn, Napa Valley, California	3,750
▪	Cabernet Sauvignon, Blend Beringer Quantum, Nava Valley, California	3,400
▪	Petit Sirah Stags leap Napa Valley Collt, California	3,350
▪	Merlot, Sterling Napa Valley, California	3,150
▪	Merlot, Decoy, Sonoma County	2,050
▪	Pinot Noir, Decoy, Sonoma County	2,050
▪	Pinot Noir, Gnarly Head 1924 Port Barrel, Lodi	1,550
▪	Cabernet Sauvignon, Gnarly Head 1924 Bourbon Barrell, Lodi	1,550
▪	Pinot Noir, Noble Vine Selection 667, California	1,500
▪	Cabernet Sauvignon, Columbia Crest, Columbia Valley	1,450
▪	Cabernet Sauvignon, Gnarly Head, Lodi	1,300
▪	Merlot Gnarly Head, Lodi	1,300
▪	Merlot, Beaulieu Vineyard, Napa Valley, California	1,250
▪	Merlot, Beringer Founders' Estate, Napa Valley, California	1,050

AUSTRALIA

Australian began making wine over two centuries ago and extremely important wine-producing country, both of quality and the scale of its wine economy. Wine is produced in all of Australia's six states. However, majority is made in the southeast, in New South Wales, Victoria, and particularly South Australia. The region benefits from the unique climate and soil types, which give Australian wines its well-known spice-full Shiraz, oaky Chardonnays, and sweet Rieslings

SPARKLING	750ml
▪ Chandon Brut, Victoria	2,100
▪ Wolf Blass Bilyara, Brut	800
WHITE	750ml
▪ Pinot Gris, Henschke Lenswood Little Hampton, Eden Valley	3,200
▪ Riesling, Henschke Julius, Eden Valley	2,950
▪ Riesling, Penfold, Bin 51, Eden Valley	2,500
▪ Semillon Sauvignon Chardonnay, Henschke, Tilly's Vineyard, Eden Valley	2,050
▪ Semillon, Torbreck, Woodcutter's, Barossa Valley	1,900
▪ Chardonnay, Penfolds Max, South Australia	1,550
▪ Riesling, Wynns Coonawarra Estate	1,450
▪ Chardonnay, Vasse Felix Filius, Margaret River	1,400
▪ Riesling, D'Arenberg, Dry Dam, McLaren Valley	1,300
▪ Viognier, Yalumba Y Series	1,150
▪ Riesling, D'Arenberg, Stum Jump, McLaren Valley	1,000
▪ Chardonnay, McGuigan - Signature	1,000
▪ Chardonnay, Johnnie Q Quarisa	1,000
▪ Chardonnay, Wolf Blass Eagle Hawk	850
RED	750ml
▪ Shiraz, Penfolds St. Henri, Barossa Valley	9,800
▪ Cabernet Sauvignon, Penfolds BIN 407	4,550
▪ Shiraz, Cape Mentelle, Margaret River	3,000
▪ Shiraz, Mollydooker the Boxer, McLaren Valley	2,600
▪ Shiraz, Penfolds Bin 128 Coonawarra	2,500
▪ Cabernet Sauvignon, Mollydooker the Maitre D, McLaren Valley	2,400
▪ Grenache, Mataro, Shiraz, Torbreck Cuvee Juveniles, Barossa Valley	1,950
▪ Shiraz, Grenache, Ben Gleatzer Wallace, Barossa Valley	1,900
▪ Cabernet Shiraz, Merlot, Wynns Coonawarra Estate	1,500
▪ Cabernet Merlot, Vasse Felix Filius, Margaret River	1,400
▪ Pinot Noir, Naked Range, Yarra Valley	1,350
▪ Cabernet Sauvignon Yalumba Y Series	1,200
▪ 19 Crimes Shiraz, 2021, Barossa Valley	1,050
▪ Shiraz, Johnnie Q Quarisa	1,000
▪ Cabernet Sauvignon, Johnnie Q Quarisa	1,000
▪ Shiraz, McGuigan - Signature	1,000
▪ Tempranillo, La La Land, Tempranillo, Victoria	900
▪ Merlot, Wolf Blass Eagle Hawk	900
▪ Shiraz, Banrock Station, Riverland	900
ROSE	750ml
▪ Shiraz, Banrock Station Rose, Riverland	800
SWEET	750ml
▪ Pink Moscato, Banrock, Riverland	900

NEW ZEALAND

It wasn't until around 1836 that the first grapes were brought into New Zealand by James Busby, New Zealand's British Resident and very keen 'amateur' winemaker. The oldest existing vineyard was established by the Roman Catholic Missionaries in the Hawke's Bay, Mission Estate. While grapes were certainly grown and wine was produced in New Zealand, it was mostly for religious use or family consumption rather than as a principal income. By the early 1980's Marlborough's grape-growing potential had been discovered. The previously widely planted grape Muller Thurgau was being replaced by Sauvignon Blanc and the UK had discovered New Zealand Sauvignon Blanc.

WHITE	750ml
▪ Sauvignon Blanc, Cloudy Bay, Marlborough	2,800
▪ Dry Riesling, Villa Maria Private Bin, Marlborough	1,400
▪ Pinot Gris, Villa Maria Private Bin, Marlborough	1,400
▪ Sauvignon Blanc, Villa Maria Private Bin, Marlborough	1,350
▪ Sauvignon Blanc Matua, Marlborough	1,050
▪ Sauvignon Blanc, Woven Stone, North Island	900
ROSE	750ml
▪ Black Cottage, Marlborough	1,000
RED	750ml
▪ Pinot Noir, Cloudy Bay, Marlborough	3,100
▪ Pinot Noir, Craggy Range Te Muna Road Vineyard, Martinborough	2,500
▪ Merlot, Craggy Range, Gimblett Gravels Vineyard, Hawke's Bay	1,950
▪ Pinot Noir, Villa Maria Private Bin, Marlborough	1,700
▪ Pinot Noir, Matua, Marlborough	1,050

CHILE

The history of Chilean wine dates back to the 16th century and the time of the Spanish conquest. The first vines were planted at that time from stock brought on ships from Spain. The winemaking industry has seen great changes over time, however. Noble European grape varieties were introduced in the mid-19th century. Then major technological advances came in the 1980s, followed by a tremendous surge in exports of Chilean wine in the past 30 years. All this forms the backdrop to the development of what is now a prosperous industry. Chile's diverse natural conditions allow for a wide range of wine styles—from deep, complex reds to refreshing cool-climate whites. Also, Chile is the only wine-producing country that is free of phylloxera, an insect that devastated much of the vines in Europe at the end of the 19th century.

WHITE	750ml
▪ Chardonnay, Chateau Los Boldos - Tradition, Cachapoal Valley	1,050
▪ Sauvignon Blanc, Chateau Los Boldos - Tradition, Cachapoal Valley	1,050
▪ Sauvignon Blanc, Doña Dominga Clásico de Familia, Cochagua Valley	1,000
▪ Chardonnay, Dona Dominga Clasico de Familia, Cochagua Valley	950
ROSE	750ml
▪ Luis Felipe, Edward	1,000
RED	750ml
▪ Cabernet Sauvignon, Chateau Los Boldos -Tradition, Cachapoal Valley	1,050
▪ Cabernet Sauvignon, Concha Y Toro Casilero Del Diablo, Central Valley	1,000
▪ Carmenere, Santa Carolina Estrellas, Central Valley	950
▪ Cabernet Sauvignon, Monkey Puzzle, Central Valley	850

OTHER COUNTRIES

WHITE		750ml
▪	Riesling Trocken Sec, Schieferkopf, Baden, Germany	1,150
▪	Chenin Blanc, Grenache Blanc, The Wolftrap Viognier Franschoek Valley South Africa	950
▪	Sauvignon Blanc, Tall Horse, Coastal Region, South Africa	850
▪	Sauvignon Blanc, Two Island, Bali - Indonesia	800
RED		750ml
▪	Malbec, Terrazas Altos Del Plata, Mendoza, Argentina	1,750
▪	Malbec, Bodega Norton Reserva, Mendoza, Argentina	1,250
▪	Cabernet Sauvignon, Argento, Mendoza, Argentina	950
▪	Cabernet-Merlot, Two Island, Bali-Indonesia	800

WINE & SPARKLING BY THE GLASS

SPARKLING		150ml
▪	Treviso Prosecco 7 Cascine, Veneto, Italy	220
WHITE		
▪	Sauvignon Blanc, Matua, Marlborough, New Zealand	220
▪	Chardonnay, Johnnie Q Quarisa - Australia	210
▪	Pinot Grigio, Piccini, Delle Venezie - Italy	210
▪	Chardonnay, Barton & Guestier, Bordeaux - France	190
ROSE		
▪	Pinot Noir, Black Cottage, Marlborough, New Zealand	210
RED		
▪	Blend Grenache, Syrah, Côtes Du Rhone Lavau, France	230
▪	Pinot Noir, Matua, Marlborough, New Zealand	220
▪	Cabernet Sauvignon, Chateau Los Boldos - Tradition, Chile	210
▪	Sangiovese, Ciliegiolo, Malvasia, Piccini Rosso Toscana IGT	210



DAVA
STEAK & SEAFOOD

KIDS MENU

Chicken Milanese 90

Fried chicken breast, parmesan cheese, lemon, French fries, salad or poached vegetables

Mushroom Bitterballen  90

Creamed sweetcorn, French fries, salad or poached vegetables

Prawn Skewer  90

Parsley and garlic sauce with French fries, salad or poached vegetables

Beef Burger 90

Brioche bun, mayonnaise, lettuce, tomato with French fries, salad or poached vegetables

Grilled Fish 90


Grilled fish served with French fries, salad or poached vegetables

Fruit Bowl 90

Mixed seasonal fruit with orange juice

Two scoops of ice cream 90

Please ask our service team for available flavours

 Vegetarian option available

 Vegetarian

Prices are quoted to '000' rupiah and subject to 10% service charge and 11% government tax.