









small plates°

- baja taco (2)**  100
crisp snapper fillets, cabbage, radish, onion, coriander, salsa verde, lime mayo
- mac & cheese balls (3)** 80
macaroni, triple cheese, truffle aioli
- soft shell crab** 100
jicama, pineapple, cucumber, coriander, sweet chilli
- scallop & prawn fritters (3)**  80
scallop, prawn, roasted cauliflower, pork crackling, lime mayo
- smoky eggplant dip**  80
eggplant dip, flatbread
- indonesian tuna ceviche**   100
yellowfin tuna 'ceviche', chilli, kaffir lime, lemon basil, virgin coconut oil
- prawn cocktail**  100
poached prawns, iceberg lettuce & sauce marie rose
- bao (2)**  120
steamed buns, roast duck, scallop, cucumber pickle, spring onion, xo sauce
- cheeseburger sliders (2)** 110
wagyu beef patty, cheese, tomato relish, pickle, toasted brioche




salads°

- caesar**  80/140
chicken, crispy bacon, cos lettuce, poached egg, crouton, parmesan, caesar dressing
- niçoise**  85/150
yellow fin tuna, lettuce, olive, baby beans, potato, tomato, soft egg, mustard vinaigrette
- quinoa salad**   85/150
red quinoa, broccoli, avocado, sunflower seeds, beetroot, red cabbage, roast sweet potato, chickpea, tahini dressing
- ulu bowl**   80/140
edamame, mango, pomelo, dragon fruit, jicama baby leaves, nuts, tempeh, tamarind, red rice

pasta°

- capelli d'angelo**  190
angel hair pasta, prawn, scallops, squid, tomato & basil
- tagliatelle al ragu** 180
tomato, braised beef, red wine, herbs
- tortellini di zucca**  160
butternut pumpkin tortellini, goats cheese, sage burnt butter, walnuts, aged balsamic





grill°

- baby snapper** 180
baby snapper fillet, fennel, orange, pine nut, wild rocket
- giant papuan prawns**  295
butterflied giant prawns, kemangi butter, sambal, steamed vegetable, white rice
- local lobster**   550
500g whole lobster, tarragon butter, bisque foam, salmon roe, steamed vegetable, baby potato
- steak frites**  335
dry-aged australian ribeye, red wine jus, café de paris butter, fries


warung°

- nasi or mie goreng nelayan** 160
fresh seafood, egg net, fried rice or noodles, spices & sweet soy
- bebek taliwang**  185
grilled duck, smoked chilli, water spinach, steamed white rice
- ikan sambal mangga**  130
soy-glazed coral trout, fern tip & bean sprout salad, green mango sambal, steamed white rice
- mie ayam jakarta** 125
fresh egg noodles, fragrant chicken broth, bok choy, chicken ball, crispy wonton
- cap cay**  90
stir-fried vegetable, fried tofu skin, soy, steamed white rice
- steamed organic white rice** 20

pizza°

- margarita**  140
fresh mozzarella, tomato & basil
- quattro funghi**  160
fresh mozzarella, four mushrooms, truffle oil, rocket
- gamberi**  190
fresh mozzarella, prawns, chilli, garlic, cherry tomato, rocket
- bbq**  170
fresh mozzarella, pulled chicken, bbq pork, red pepper, onion

burgers

- the cliff burger**   225
150g wagyu beef patty, seared foie gras, bacon, cheese, onion, pickle, relish, secret sauce, baby burger + loaded fries
- tropical burger**  185
150g wagyu beef patty, palm syrup bacon, smoked pineapple, lettuce, onion rings, relish, mayo + loaded fries
- los pollos burger** 160
crispy chicken, chilli sauce, shredded lettuce, avocado, salsa, sour cream + loaded fries
- veggie burger**  150
grilled portobello mushroom, baby leaves, tempeh, beetroot, shallot, walnut, hazelnut dressing, aioli + loaded fries

bbq+ fried°

- seafood basket** 180
beer-battered snapper, calamari rings, tartare sauce, mushy peas, burnt lemon, fries
- korean fried chicken** 160
chicken wings, garlic & chilli glaze, kimchi, asian slaw
- baby back ribs**   170
bbq pork ribs, spicy bbq sauce, coleslaw, jalapeno cheddar biscuits + rosemary honey butter
- bbq corn (1)**   50
spiced butter, chilli sea salt
- parmesan fries**   60
fries, parmesan, sea salt, tomato ketchup, aioli

sweet°

- grilled pineapple**  90
caramelised pineapple, brioche, rum syrup, rum & raisin ice-cream
- bounty**  90
fresh coconut, valrhona chocolate, coconut sorbet
- tropical pavlova**  80
soft meringue, vanilla cream, mango, passionfruit
- banana churros**  70
with cinnamon sugar, choc fudge & salted caramel
- ice-cream per scoop** 40
ask your waiter for today's flavours

 Chef recommends  Vegetarian  Gluten-free  Contains Pork



signatures°

cliff top mule	140
vodka, mint, house ginger beer	
the breeze	140
vodka, lychee liqueur, lychee, lime, cranberry	
watermelon cooler	140
vodka, cointreau, melon, mint, cinnamon, lemonade	
elderflower martini	140
gin, sake, wasabi, cucumber, elderflower, lime	
coco mojito	140
rum, coconut syrup, lime, mint, coconut water	
mr hendricks	150
hendricks gin, cucumber, rosemary, lemon, tonic	
infinity	155
prosecco, strawberry liqueur, strawberry, raspberry	

classics with a twist°

strawberry caipiroska	140
vodka, vanilla, strawberry, lime	
passionfruit mojito	140
rum, passion fruit, lime, mint, soda	
cold-brewed espresso martini	140
vodka, kahlua, creme de cacao, cold-brew espresso	
lychee peach bellini	155
prosecco, lychee liqueur, peach	

tiki°

mai tai	140
light rum, dark rum, orange curacao, orgeat, lime	
pina colada	140
light rum, dark rum, pineapple, honey, coco cream	
treasure chest	140
light rum, cointreau, yuzu, tangerine, lime	
banana berry	140
rum, strawberry liqueur, banana liqueur, lime	

frozen°

passionfruit margarita	140
tequila, triple sec, passionfruit, lime	
strawberry daiquiri	140
rum, strawberry, lime	
yuzu crush	140
citron vodka, cointreau, yuzu, passion fruit, lemon	

jugs°

water melon mojito	140/450
light rum, water melon, lime, mint, lemonade	
white or red sangria	140/450
wine, fruit, liqueur, spices, lemonade	

bubbles°

fantinel prosecco	140/700
friuli, italy	
taittinger brut	1,750
reims, france	
moët ice	2,050
épernay, france	
veuve cliquot	2,350
reims, france	
dom perignon	7,850
épernay, france	

white°

casilero del diablo, chardonnay	130/650
central valley, chile	
matua, sauvignon blanc	140/700
marlborough, new zealand	
ruffino lumina, pinot grigio	150/750
friuli, italy	

rosé°

bernard magrez, oustic	130/650
languedoc, france	
domaine de tamary	160/800
provence, france	

red°

kaiken, malbec	130/650
mendoza, argentina	
chateau st. romans	140/700
bordeaux, france	
bogle, pinot noir	150/750
california, usa	

please ask your waiter for our full wine list

vodka°

ketel one	120
beluga	120
belvedere	130/2,100
grey goose	130/2,100

tequila°

jose cuervo	110
don julio	140/2,200
patron silver	150/2,350
patron anejo	160/2,500

gin°

greenall's	110
bombay sapphire	120
brookmans botanis	130
hendricks	130/2,100

rum°

plantation	110
havana club anejo	110
myer's dark	110
nusa caña	120/1,800
ron zacapa	150/2,350

whiskey°

jim beam bourbon	110
jameson	110
johnnie walker red label	110
macallan 12yo	180/3,100

beer°

bintang	60
san miguel light	70
heineken	80
corona	95

soft drink°

coke, diet coke, sprite, tonic soda water, ginger ale	40
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water°

aqua reflections still aqua reflections sparkling	40
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mocktails°

cliff top punch	65
orange, passionfruit, pineapple, grenadine	
mango bubble	65
mango, passion fruit, lime, soda	
minty melon cooler	65
melon, mint, lime, soda	
lychee mint granita	65
lychee, lychee syrup, lime, mint	

juice°

booster	65
apple, carrot, beet, ginger, coconut, lemon	
energizer	65
pineapple, orange, jicama, passionfruit, lemon	
tropical detox	65
apple, ginger, turmeric, coconut water, honey	
make your own	65
with tangerine, apple, melon, papaya or pineapple	
whole young coconut	55

smoothie°

strawberry lychee	65
passion peach	65
oreo cookie	75
banana salted caramel	75

tea°

earl grey, green, jasmine, english breakfast, chamomile, peppermint, darjeeling	40
lychee & vanilla ice tea	50
mint & elderflower ice tea	50

coffee°

long black, espresso, flat white, cappuccino, café latte, macchiato	45
double espresso	65
iced cappuccino/latte	45