

THE LAYAR

DESIGNER VILLAS AND SPA



Welcome to The Layar – Designer Villas and Spa.

In this folder you will find our breakfast menus, in villa dining options, in villa special events, wine selection, and more.

Our focus for the in-villa dining menu is an ingredient-driven cuisine, based on flavor-filled and colorful recipes from around the world, and using fresh ingredients, locally produced, as well as imported specialty items. Our in-villa dining menu offers a selection of Italian-inspired dishes as well as some local and western favorites and is available every day from 11 am to 10 pm.

Whether you are looking for a poolside barbecue, a personal chef cooking our selected menu in your villa, or a romantic poolside dinner or a Balinese sharing feast, our team are ready to provide a memorable culinary experience.

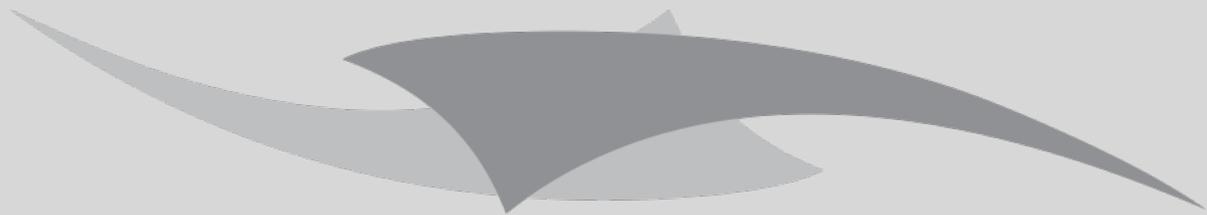
A special occasion or requests? If you require something unique, please let us know as we are more than happy to hear from you. We are dedicated to ensuring that all our guests leave with their expectations exceeded.

Breakfast is served daily in the privacy of your villa or in the comfort of our restaurant Settimo Cielo. Advance booking for in villa breakfast highly recommended in order to avoid long delays.

Whether a crisp white, a deep red, or chilled bubbles, wine is the best companion for meals and social occasions. Please look at our cellar selections; we offer, at reasonable prices, a selection of quality international wines.

Culinary Regards

The Layar Designer Villas and Spa Management Team



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BREAKFAST



BREAKFAST

7.00 until 11.00

BREAKFAST INCLUDED

PASTRY BASKET

Selection of pastries and bread, salted butter, honey, homemade strawberry jam.

FRESH JUICES

Choice of fresh juices, watermelon, papaya, orange juice, coconut water.

FRUITS SALAD

Tropical mix fruits tossed with orange juice, kaffir syrup, fresh mint.

INVIGORATING HOT DRINKS

Choice of coffee, hot chocolate and tea selection.

CHOOSE ONE OF THE FOLLOWING

HOUSE ROASTED GRANOLA

With whipped natural yoghurt, dried fruit compote, fresh tropical fruit, honey.

YOGHURT FRUITS BOWL

Natural yoghurt with fresh tropical fruits, honey, homemade roasted muesli.

BLUEBERRY PANCAKE

With lemon curd, whipped mascarpone, strawberry compote, cashew nut.

SWEET CORN AND ZUCCHINI FRITTER

With poached eggs, avocado, tomato salsa, seasoned salad.

ZUCCHINI MUSHROOM OMELETTE

With asparagus, roasted mushroom, English spinach.

THE LAYAR BREAKFAST (P)

Eggs your style with roasted potatoes, bacon, chicken or beef sausage, sauteed mushroom, grilled tomato and watercress

All prices are in thousand Indonesian Rupiah and subject to 21% government tax and service charge



EGGS BENEDICT

English muffin, soft poached eggs, topped with smoked salmon or sautéed spinach, served with hollandaise sauce and black pepper.

NASI GORENG

Fried rice, with mix vegetables, chicken or seafood, soft fried egg, sprouts, crispy shallot .

MIE GORENG

Fried noodles, mix vegetables, chicken or prawns, soft fried egg, sprouts, crispy shallot.

BREAKFAST BURRITO (P)

Wrapped tortilla with avocado, scramble egg, bacon or grilled chicken, sour cream, fresh tomato salsa.

BANANA AND NUTELLA CREPES

Crepes with Nutella, sliced banana.

AVOCADO AND EGG YOUR STYLE

Eggs your style, smashed avocado on sourdough bread seasoned salad.

KIDS BREAKFAST CHOOSE ONE OF THE FOLLOWING

BANANA PANCAKE

With: strawberry pure, liquid chocolate, honey.

CEREAL

Hot or cold milk with Coco crunch or corn flakes .

EGGS YOUR STYLE (P)

With bacon, beef or chicken sausage.

(P) CONTAINS PORK



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IN-VILLA DINING





ROOM SERVICE

12PM-10PM

GARDEN SALAD	95
mix lettuce with carrots, beetroots, tomato cherries, celery, red radish, basil, vinaigrette dressing	
POTATO SALAD (P)	90
boiled potatoes, bacon, spring onions, homemade mayo, fresh parsley, olive oil	
CESAR SALAD (P)	115
baby romaine, julienne carrots, crispy bacon or grilled chicken, boiled egg, croutons, pine nut, parsley, Parmigiano cheese flakes	
VEGETABLE SOUP	90
slow cook tomato sauce, carrots, zucchini, celery, dill pesto, Parmigiano cheese	
POTATO MUSHROOM SOUP	95
enriched with Parmigiano cheese and truffle oil	
CALAMARI RINGS	105
crusted squid, red radish, lemon zest, aromatic herbs, homemade aioli mayo	
FISH AND CHIPS	120
crusted red snapper, homemade lemon mayo, French fries, fresh mix salad	
ARANCINI BEEF RAGU	130
herb crusted fried rice balls, filled with premium minced beef ragout, homemade mayo aioli, Parmigiano cheese	
EGGPLANT PARMIGIANA	135
stuffed eggplants, fresh mozzarella, slow cook tomato sauce, basil, parsley, topped with rucola and grana Padano cheese	

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ROOM SERVICE

12PM-10PM

BEEF BURGER (P)	135
160 gr Angus beef patty on a burger bun, bacon, melted mozzarella, pickled cucumbers, tomatoes, fried egg, homemade mayo, lettuce, served with French fries	
MEATBALLS	135
premium minced meat, slow cook tomato sauce, crispy basil, Parmigiano cheese, lemon zest, parsley	
CHICKEN MILANESE	135
crusted chicken fillet, topping with tomato sauce and melted mozzarella, served with French fries	
TAGLIATA DI MANZO	165
200 gr sliced beef striploin, with cherry tomatoes, rucola, rosemary, Parmigiano cheese, lemon sauce	
FENNEL CRUSTED TUNA STEAK	135
with caper lemon sauce, fennel, parsley, mix salad and grilled radicchio	
SPAGHETTI AGLIO OLIO E PEPERONCINO	95
extra virgin olive oil, roasted garlic, chili pepper, basil, parsley, Padano cheese	
LINGUINE ALLA CARBONARA (P)	115
crunchy bacon, chopped onions, wine reduction, basil, parsley, Parmigiano cheese	
FETTUCCINE ALLA BOLOGNESE	120
premium beef ragout, white wine reduction, tomato sauce, basil, parsley, Parmigiano cheese	
NASI GORENG SPECIAL	100
wok-fried rice, chicken skewer, assorted vegetables, fried egg, seasoned with sweet soya sauce	

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SEAFOOD MIE GORENG 110
wok-fried noodles with grilled prawn, mix seafood, local vegetables, fried egg, seasoned with sweet soya sauce

FRENCH FRIES 65
homemade aioli mayo, stick rosemary

OUR PIZZA

MARGHERITA 110
tomato sauce, topped with fresh mozzarella, cherry tomatoes, oregano, basil, grated Parmigiano cheese

FOUR CHEESES 135
creamy nutmeg base, topped with a variety four cheeses, topped fresh mozzarella, radicchio, chopped walnuts and fresh rosemary

MUSHROOM ASPARAGUS 125
porcini creamy sauce, topped with button mushroom, sautéed asparagus, rosemary, fresh mozzarella, wild rucola and thyme, grated Parmigiano cheese

RUCOLA & PROSCIUTTO 160
tomato sauce, topped with fresh mozzarella, roasted red onion, thyme, rosemary and rucola pesto finished with rucola and prosciutto crudo

DESSERTS

THREE SCOOPS ICE CREAM 85
Italian gelato selection, vanilla, strawberry and chocolate

BAKED CHOCOLATE MOUSSE 95
whipped mascarpone, crushed cashews, salted caramel

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IN YOUR GARDEN BARBEQUE
415 per guest - minimum 4 guests 24h preorder notice

SALAD

Greek salad and potato salad

SOUP

soto ayam and tom yum

MEAT DISHES

lamb chop, marinade chicken, fillet steak, pork sausage or chicken sausage

SEAFOOD DISHES

grill prawn, grill squid, marinated tuna fillet

SAUCES

bbq sauce, lemon sauce, homemade aioli mayo, local sambal matah

ASSORTED BREADS

rosemary homemade focaccia and sourdough

DESSERTS

chocolate mousse, fresh fruits salad

* Selections are for the entire party to be shared and will be portioned appropriately

**Additional dishes can be provided at additional cost



WHITE

VENTISQUERO SAUVIGNON BLANC – Chile	WINE OF THE MONTH	299
Citric fruits such as lemon and lime with hints of goose-berries. Balanced freshness and finishes with a lengthy fruity acidity		
BLOW FISH CHARDONNAY - Australia		435
Passion fruit and ripe guava with a creamy note. Medium bodied, light and summery with a delicious taste of juicy tropical fruits, hints of vanilla and citrus lift		
E-GUIGAL COTE DU RHONE BLANC – France		530
Unmistakable passion fruit and lime citrus with subtle grassy and herbal complexity		
TOMMASI LE VOLPARE GARGANEGA, SOAVE CLASSICO – Italy		670
This crisp, straightforward white has delicate orchard fruit and white spring flowers aromas		

RED

VENTISQUERO CABERNET SAUVIGNON - Chile	WINE OF THE MONTH	299
Ripe flavors of blueberry & blackcurrant and a hit of black pepper. Dry, good structure with ripe tannins and some toasty oak on the finish		
BLOW FISH MERLOT - Australia		450
Generous ripe blackcurrants and soft notes of cloves. Light to medium bodied. Hints of juicy blackberries, robust taste of plum and a touch of spice		
RIVERA SALENTO PRIMITIVO - Italy		530
Dense purple-red, crisp-edged, fruit rich bouquet, with impressions of wild blackberry		
LOS BOLDOS MERLOT GRAND RESERVA - Chile		565
Red fruits, plums and raspberries with spicy and toasted notes. Soft body and tannins, with long and elegant ending		



ROSÈ

VINA MORANDE PINOT NOIR PIONERO RESERVA - Chile	470
Bright pale pink. Aroma of raspberries and strawberries with pleasant notes of flowers and a touch of spice	
ATTEMS RAMATO PINOT GRIGIO - Italy	600
Rich, fruity bouquet, and opens full and weighty on the palate, with multi-faceted flavors	

SPARKLING

NEDERBURG PREMIERE CUVEE BRUT - South Africa	485
Brilliantly clear with a lasting sparkle. Delicate fruits aromas. Crisp and fresh with a lingering aftertaste	
CHARLES DE FERÉ JEAN LOIS BLANC DE BLANC BRUT - France	490
Pale and brilliant gold wine shows white fruit aromas with numerous fine bubbles	
LA GIOIOSA PROSECCO TREVISO - Italy	530
Straw yellow color. Varied and delicately fruity floral bouquet: green apple hints with a touch of orange citrus	
LA SCOLCA SOLDATI BRUT - Italy	700
This luminous sparkling wine opens with toasted notes of roasted almond, white pepper and mature peach	

CHAMPAGNE

MOËT CHANDON ICE IMPERIAL	1,600
A deep gold color with amber highlight and powerful aromas of tropical fruits, stone fruit and a note of raspberry	
JACQUESSON CUVÉE 743	1,800
Grapefruit and ripe apple flavours, packed of apple, lemons, hints of gooseberry, both toasty oak, creamy pastries	
BILLECART-SALMON BRUT ROSÉ	2,200
Pale yet radiant pink colour, delicate bouquet of fine notes of red berries and zest of citrus fruits	



MINIBAR

SOFT DRINKS

COCA – COLA, SPRITE, TONIC WATER 25

BEERS

BINTANG 38

HEINEKEN 45

WATERS

DOLOMIA STILL 45

DOLOMIA SPARKLING 45