

Breakfast & Brunch

Good day takes good food as the starter

Mushroomami Toast 87K

Sautéed mushroom, mascarpone butter, sourdough, watercress, poached egg, parmesan cheese.

Avocado Scramble 87K

Scramble egg, guacamole, sourdough, tomato confit, feta cheese, watercress, crushed almond, toasted black sesame seed, paprika powder.

Bonzer Pancake 87K

2 stacks of pancakes, diced tropical fruit, homemade mixed berry compote, vanilla ice cream.

Croissant Sandwich 89K

Plain croissant, poached egg, bacon, watercress, honey mustard sauce, toasted black sesame seed.

Egg Bonzer 85K

Poached egg, English muffin, spinach, Hollandaise sauce, paprika powder.

Cheese Omelette 100K

Cheese omelette, sourdough, sautéed mushroom, avocado, roasted tomato, Lyonnaise potato.

Tomato Shakshouka 102K

Tomato compote, chemicurri, feta cheese, sourdough, sunny side up egg

Scramble Bowl 102K

Optional between charsiu pork / sautéed mushroom, scramble egg, olive oil, sourdough, watercress, rucola, fried baby potato, feta cheese.

Croissant Roll 101K

Plain croissant, English spinach, charsiu pork, sunny side up egg, yellow cheddar cheese.

Smoked Salmon Bagel 112K

House made bagel, cream cheese, house made smoked salmon, capers, dill, house made pickled onion.

Pink, Green, Yellow Toast 105K

Sourdough, quinoa, baby romaine, tomato cherry, omelette, beetroot hummus, fried chickpeas.

Every ingredients that we put on the dish are prepared carefully by our crew and some of the main ingredients are housemade.

Extras

Craving for more? Don't be shy. That's why we put the extras :D

Smoked Salmon 35gr 39K

Sourdough 2 Slices 30K

Bacon 2 Slices 39K

Yellow Cheddar Cheese 1 Slice 20K

Avocado Slices / Mashed 35K

Eggs Any Style 2 Pcs 35K

Pastries

We did it all out of love just to see your smile and hope you get another bag the next day.

Plain Croissant 39K

Chocolate Croissant 43K

Almond Croissant 43K

Lemon Meringue 43K

Cinnamon Roll 43K

Danish Fruit 43K

Danish Raisin 43K

Danish Suisse 43K

All of our pastries are housemade onsite by our bakers on a limited batch every day.

Smoothie Bowl

Refreshing, energizing and feeling full in just 1 bowl.

Yellowy Bowl 87K

Mango, banana, yakult, yogurt, honey, housemade granola, coconut flakes, corn flakes, dragon fruit / banana slice on top.

Jungle Tropical 89K

Pineapple, papaya, banana, housemade granola, corn flakes, coconut flakes, honey, pineapple slice / banana slice on top

Bonzer Berries 91K

Dragon fruit, strawberry, banana, coconut cream, housemade granola, coconut flakes, corn flakes, banana slice / dragon fruit slice on top

Pinky Beach 95K

Strawberry, dragon fruit, blueberry, cranberry, housemade granola, coconut flakes, corn flakes, yakult, yogurt, honey, mango / banana slice on top.

Our granola is housemade and contains oat, sunflower seed, dried raisin, dried apricot, and sliced almond.

All prices are subject to 10% Government tax & 5% service

BREAKFAST & BRUNCH

07.00 AM - 12.00 PM

Sandwiches & Burgers

Stuffed bread always tempting and you cannot resist.

Vegetarian Burger 87K

Pickles, romaine lettuce, red cabbage, tomato slice, vegan patty (soy bean cake, mushroom, beetroot), honey mustard sauce, caramelized onion, wild rucola, coriander.

Chicken Burger 96K

Pickles, coleslaw, homemade chicken patty, yellow cheddar, homemade bbq sauce, caramelized onion, wild rucola, coriander drizzled with mayonaise.

Crispy Chicken Burger 108K

Pickles, coleslaw, deep fried crispy chicken breast, yellow cheddar, mushroom sauce, caramelized onion, wild rucola, coriander, drizzled with mayonaise.

Tortilla Wrap 103K

Romaine lettuce, red cabbage, deep fried crispy chicken breast, bbq sauce, tomato salsa, mozzarella cheese, Indonesian style omelette.

Chicken Cubano 108K

Mini baguette, pickles, yellow mustard, sliced onion, deep fried crispy chicken breast, bbq sauce, mozzarella cheese, mayonaise.

Foccacia Mushroom Sandwich 113K

Sautéed mushroom, homemade vegetarian cheese spread, wild rucola, water cress, honey mustard sauce.

Beef Burger 113K

Pickles, coleslaw, homemade beef patty, yellow cheddar cheese, bbq sauce, caramelized onion, wild rucola, coriander, drizzled with mayonaise.

Belly Burger 113K

Pickles, grilled pork belly, bbq sauce, yellow cheddar cheese, coleslaw, wild rucola, coriander drizzled with mayonaise.

Pork Cubano 120K

Mini baguette, pickles, sliced onion, yellow mustard, pulled pork, mozzarella cheese, mayonaise.

Fatboy Chicken Burger 130K

Pickles, homemade chicken patty, yellow cheddar cheese, caramelized onion, sunny side up egg, pulled pork, wild rucola, coriander, drizzled with mayonaise.

Grilled Cheese Sandwich 87K

Sourdough, mozzarella, yellow cheddar, parmesan, served with creamy tomato dip.

Foccacia Pork Sandwich 126K

Sliced roasted pork, homemade vegan cheese spread, honey mustard sauce, wild rucola, water cress, honey mustard sauce.

Fatboy Beef Burger 138K

Pickles, homemade beef patty, yellow cheddar cheese, caramelized onion, sunny side up egg, pulled pork, wild rucola, coriander, drizzled with mayonaise.

Bonzer Chicken Souvlaki 121K

Pita bread, marinated chicken skewer, french fries, pickled onion & tomato salad, served with tzatziki sauce.

Bonzer Beef Kofta 165K

Beef kebab, pita bread, quinoa salad, tzatziki sauce.

Our brioche, baguette, tortilla, and foccacia are made daily by our bakery, so do the patties & meats also housemade. The burgers & sandwiches do not come with any other side dish.

Light Bites

1 plate is enough. More than 1 plate? Why not? Chill out, we're on Holiday!

French Fries 45K

Fried fries served with tomato or chilli sauce.

Onion Ring 43K

Breaded onion rings served with cocktail sauce.

Potato Wedges 53K

Fried wedges served with tomato or chilli sauce.

Chicken Wings 68K

6 pieces of deep fried wings glazed with BBQ sauce.

Chicken Strips 68K

6 breaded chicken breast served with cocktail sauce.

Fatatoes 98K

Loaded potato wedges with pulled pork, tomato salsa, pickled jalapeño, coriander leaves, drizzled with tomato ketchup, mayonaise, and parmesan cheese.

Fried Sweet Potato 51K

Bonzer style sweet potato served with portobello sauce

All prices are subject to 10% Government tax & 5% service

LUNCH & DINNER

12.00 PM - 09.30 PM

Pasta

Exploring the Pasta-bilities.

Plant-based Ravioli 92K

Homemade ravioli with soybean cake, button mushroom, and beetroot, marinara sauce, grated Parmesan cheese

Grilled Chicken Penne 102K

Grilled chicken, penne pasta, marinara sauce, grated Parmesan cheese.

Tomato Shrimp Spaghetti 102K

Sautéed shrimp, marinara sauce, spaghetti pasta, grated Parmesan cheese, croute.

Creamy Bacon Pasta 104K

Crispy bacon, cooking cream, spaghetti / penne pasta, grated Parmesan cheese, croute.

Shrimp Chilli Spaghetti 108K

Onion, garlic, Asian sauce, button mushroom, red chilli, watercress, basil, coriander, black sesame seed, dried chilli flakes.

Salad

Leafy green stuff, little bit of meat and a dash of dressing are good for your body

Garden Salad 69K

Baby romaine, carrot, rucola, coriander, cucumber, green capicum, onion, tomato cherry, balsamic dressing.

Caesar Salad 96K

Baby romaine, caesar dressing, fried capers, bacon, grilled chicken breast, parmesan cheese, crouton.

Thai Beef Salad 103K

Baby romaine, coriander, mint leaves, cucumber, tomato cherry, grilled beef, homemade Thai sauce, topped with crushed almond.

Bonzer Salmon Tartare 170K

Seasoned raw salmon, mashed avocado, nori cracker, spring onion

Soup

Sipping goods by the spoon

Pumpkin Soup 75K

Pumpkin puree, vegetable stock, cooking cream, crushed almond, toasted sourdough.

Portobello Soup 75K

Grilled portobello mushroom, poached egg, chicken stock, nori.

Extras

Egg 21K

Bacon 22K

Cheese 20K

Pulled Pork 41K

Beef Patty 41K

Chicken Patty 39K

House Made Chicken Sausage 20K

House Made Pork Sausage 22K

House Made Smoked Salmon 35gr 37K

Poke Bowl

Bonzer Salmon Bowl 125K

Sushi seasoned rice, japanese marinated salmon, chuka wakame, edamame, cucumber, sliced avocado, carrot, furikake.

Plant Based Poke Bowl 115K

Sushi seasoned rice, japanese marinated beetroot, tempe bacem, chuka wakame, edamame, sliced avocado, cucumber, carrot, furikake.

Desserts

Calling all sweettooth out there

Cheese Cake 88K

American cream cheese, sour cream, lemon juice, cookie crumb, mixed berry compote.

Coconut Passion Fruit 88K

Passion fruit puree, coconut milk, mango jelly, mango basil sauce, chocolate crumble.

Chocolate Mousse 88K

Belgian chocolate, brownies, cookie crumb, meringue, house made chocolate sauce.

Chocolate Cake 88K

Rum, chocolate sponge cake, Belgian chocolate, caramel sauce, crushed cashew.

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LUNCH & DINNER

12.00 PM - 09.30 PM

Let's end the day with a good food on the table

Chicken Steak 160K

Grilled chicken breast served with baby green bean, grilled tomato, mushroom sauce,
optional between Lyonnaise potato / mashed potato.

Salmon Steak 240K

Pan seared salmon, served with baby green bean, tomato cherry,
optional between Lyonnaise potato / mashed potato, lemon cream sauce.

Grilled Pork Belly 185K

Char grilled pork belly with BBQ glazing, sautéed baby green bean & carrot, mashed potato, rosemary gravy.

Pork Ribs Half Racks 230K

Grilled half racks local pork ribs, sautéed baby green beans, carrot, & baby potato, served with spicy BBQ sauce.

Grilled Herb Chicken 160 K

Half chicken marinated in herbs, sautéed carrot & baby green bean, mashed potato, creamy portobello mushroom sauce.

Bonzer Falafel 120K

Edamame falafel, mashed pumpkin, watercress, honey mustard sauce, fried sweet potato, wild rucolla, crushed almond.

Grilled Pumpkin 115K

Grilled Pumpkin, mashed potato, chimicuri sauce, edamame, crushed almond.

Indonesian Section

"More rice, more energy!" - Indonesian

Bebek Goreng 185K

Deep fried pecking duck, herb nasi bakar, sliced tomato & cucumber, sambal tunu, crispy chopped galangal.

Rendang Sapi 165K

Slow cooked beef with rendang sauce, served with herb butter rice, blanched cassava leaves, and sambal hijau.

Rendang Bebek 155 K

Slow cooked duck with rendang sauce, served with herb butter rice and Indonesian pickles.

Pork Skewer Herb Rice 115K

Balinese style pork skewer served with sautéed kaffir lime leaves rice.

Beef Skewer Herb Rice 120K

Marinated beef skewer served with sautéed coriander rice.

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DINNER

06.00 PM - 09.30 PM

We suggest you to enjoy the exclusive dinner with our signature cocktails.
Ask our service crew for any recommendation.

Chicken

Chicken Roulade 165K

Rolled chicken breast, bacon, chopped mushroom, served with selected sauce & side dish.

Beef

Striploin Steak (***) 380K

Australian grainfed beef precisely cut into 300gr served with selected sauce & dish.

Striploin Angus Steak (***) 570K

Australian angus beef MB 4-5 precisely cut into 300gr served with selected sauce & side dish.

Ribeye Angus Steak (***) 575K

Australian angus beef MB 2 precisely cut into 300gr served with selected sauce & side dish.

Tomahawk Angus Steak (***) (Reserve min. 6 hours before) 1,500K

Australian angus beef MB5 tomahawk weighted 1,2 - 1,5kg served with selected sauce & side dish.

Pork

Pork Knuckle 365K

Roasted local pork knuckle served with 3 different sauces & side dish.

Pork Ribs Full Racks 350K

Grilled full racks of pork ribs, served with selected sauce & side dish.

Sauce

Thyme & Rosemary Gravy	27K
Deep fried potato, pesto dressing, parmesan cheese	
Creamy Mushroom	27K
Portobello mushroom, cooking cream	
Red Wine Black Pepper	27K
Red wine & black pepper	
Chimnicurri	27K
Chopped parsley, olive oil, salt & pepper	
Onion Jam	27K
Sautéed onion with brown sugar	

Side Dish

Mac & Cheese	42K
Maccaroni pasta, cheese fondue	
Caesar Salad	42K
Baby romaine, caesar dressing	
Potato Salad	42K
Potato, red onion, celery stick, cucumber, lime, garlic mayo, spring onion	
Potato Parmesan Pesto	42K
Sautéed potato with pesto sauce topped with grated parmesan	
Garden Salad (Lemon Dressing)	42K
Baby romaine, wild rucolla, cucumber, capsicum, lemon dressing	
Sautéed Portobello Mushroom	42K
Portobello mushroom, salt & pepper, chopped parsley	
Greenbeans Almondine	42K
Sautéed greenbeans, garlic, crushed almond	

*All the side dishes can be ordered by purchasing any menu from the exclusive dinner only :)

Every purchase of *** dish already including 1 optional butter, sauce, and side dish.

Any additional will be charged according to the price.

Ask the best cooking level for any of *** dishes or you can request the cooking level also :D

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EXCLUSIVE DINNER

06.00 PM - 09.30 PM

BONZER Coffee

Black Coffee

	Hot	Ice
Espresso	36K	-
Doppio	36K	-
Americano	38K	40K
Longblack	38K	40K

Milk Based

	Hot	Ice
Macchiato	40K	-
Piccolo	40K	-
Affogato	-	40K
Cafe Latte	40K	42K
Cappucino	40K	46K
Flat White	40K	-
Babycino	23K	-
Hot Chocolate	64K	-
Matcha Latte	43K	46K
Red Velvet Latte	42K	46K
Spiced Latte	48K	50K

Extra

Shots of espresso	17K
1 Scoop of Ice Cream	17K
Oat Milk	17K
Coconut Milk	17K
Vanilla Syrup	18K
Salted Caramel Syrup	18K

Tea

Ice Tea	35K
English Breakfast Tea	35K
Green Tea	35K
Iced Lemon Tea	41K
Iced Mint Tea	50K
Iced Lychee Tea	50K
Iced Tropical Tea	55K
Tea, mango, passion syrup, mint syrup	

Signature Coffee

ESS-FRESH'O	75K
Espresso, tea, homemade citrus tonic	
Reverse Affogatto	80K
Homemade espresso soft ice cream submerged in Bonzer style heavy milk	
Heavy Latte	75K
Bonzer style heavy milk, espresso, sprinkled with dark cocoa powder	

Refreshing Juice

Single Fruit Juice	53K
Optional juice - Mango / Strawberry / Pineapple / Avocado / Dragon fruit / Banana / Lime / Orange	
Jungley	64K
Mango, pineapple, strawberry, and honey.	
Mood Booster	64K
Dragon fruit, mango, blueberry, and honey.	
Deep Purple	64K
Dragon fruit, blueberry, lime, simple syrup.	
Vogaley	64K
Avocado, vanilla ice cream, espresso, milk, simple syrup	

Milkshake

Vanilla / Chocolate / Strawberry / Mango / Avocado / Banana / Mixed Berry	63K
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Smoothies

Banana Peanut Butter	70K
Banana, peanut butter, yogurt, honey, yakult	
Berry Dog	70K
Dragon fruit, strawberry, yogurt, honey, yakult.	
Harvest Berry	70K
Strawberry, blueberry, cranberry, yogurt, honey, yakult	
Power Kong	70K
Banana, espresso, coconut cream, honey, oat milk	
Calm Mango	70K
Mango, banana, coconut water, mint leaves, honey.	

Other Favorite

Mineral Water	21K
Coke Zero / Coke / Sprite	26K
Tonic Water / Soda Water	26K
Small Beer	40K

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BEVERAGES

Bonzer Tropical Cocktail

Crafting tropical booze with love since 2022

Fruity Loopy About You!	190K	Bonzer Negroni	190K
Skyy vodka, lychee, passion fruit, lime, homemade ginger beer.		21 days of barrel aged negroni smoked with apple wood	
Passiflora	190K	Lembongan Island Tea	190K
Jack Daniels, passion fruit, lemon juice, mint.		Jose cuervo reposado, bacardi white, cointreau, gordon gin, skyy vodka, lime juice, coke, arak Bali	
Lembongan Mule	190K	Crystal Maitai	190K
Skyy vodka, orange, lime, homemade ginger beer		Bacardi white, clarified tropical fruit, falernum, myer's dark rum	
Trap Me Down	190K	Frozen Mango Lychee Daiquiry	190K
Citrus vodka, passion mix, Italian liqueur, homemade tropical foam		Bacardi white, cointreau, lychee, lime juice, mango	
Coco Martini	190K		
Espolon blanco, coffee liqueur, coldbrew, salted caramel & coconut foam			

Bonzer Classic Cocktail

Stay classy sipping that classic

Caipirisima	139K	Cosmopolitan	139K
Bacardi white, lime juice, honey.		Skyy vodka, cointreau, cranberry juice, lime juice.	
Mojito	139K	Margarita	139K
Bacardi white, mint leaves, lime juice, white sugar.		Jose cuervo reposado, cointreau, lime, simple syrup.	
Pinacolada	139K	Whiskey Sour	139K
Bacardi white, malibu, pineapple juice, coconut cream, lime juice.		Jack Daniels, lemon juice, simple syrup.	
Daiquiri	139K	Aperol Spritz	139K
Bacardi white, cointreau, lime juice, simple syrup.		Aperol, soda water, sparkling wine, orange slice.	
Lychee Martini	139K		
Skyy vodka, cointreau, lychee, lime juice.			

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COCKTAILS

White Wine

M.A.N. Chenin Blanc	1150K
Region : South Africa	
Beringer Founder Estate Sauvignon Blanc	970K
Region : USA	
Black Cottage Pinot Gris	965K
Region : New Zealand	
Black Cottage Sauvignon Blanc	955K
Region : New Zealand	
Beringer M&V Sauvignon Blanc	790K
Region : USA	
Shear Water Sauvignon Blanc	790K
Region : New Zealand	
White Monkey Sauvignon Blanc	735K
Region : New Zealand	
Maison Castel Sauvignon Blanc	735K
Region : French	
La La Land Pinot Gris	720K
Region : Australia	

Rose Wine

Domaine de Tamary Rose	1115K
Region : France	
Two Rivers Rose	1050K
Region : New Zealand	
The Lunar Collection : Eclipse	1020K
Region : France	
The Lunar Collection : Half Moon	1020K
Region : France	
The Lunar Collection : Full Moon	1020K
Region : France	
Ponte Rose	810K
Region : Italy	
B&G Rose	790K
Region : France	
Beringer M&V White Zifandel (Rose)	765K
Region : USA	
La La Land Rose	720K
Region : Australia	
Hatten Aga Rose	350K
Region : Indonesia	

Red Wine

Two Rivers Pinot Noir	1152K
Region : New zealand	
Beringer Founder Estate Pinot Noir Sauvignon Blanc	970K
Region : USA	
Black Cottage Pinot Noir	945K
Region : New Zealand	
Luocarelli Negroamaro	800K
Region : Italy	
Maison Castel Cabernet Sauvignon	790K
Region : France	
B&G Pinot Noir	790K
Region : France	
Hob Nob Shiraz	765K
Region : France	
La La Land Malbec	720K
Region : Australia	
La La Land Pinot Noir	720K
Region : Australia	
Barton & Guestier Cuvee Speciale	710K
Region : France	

Two Island Wine by bottle

Two Island Rose	497K
Two Island Chardonnay	497K
Two Island Shiraz	497K
Two Island Cabernet Merlot	497K
Two Island Riestling	497K
Two Island Sauvignon Blanc	497K
Two Island Pinot Grigio	497K
Two Island Pinot Noir	497K
Two Island Grenache	497K
Two Island Sparkling Chardonnay	612K
Two Island Sparkling Shiraz	700K

BONZER
cafe

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 bonzer_cafe

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WINE BY BOTTLE