



thalassa seseh

Our Curated Menu

Signature Brunch 07:00 - 16:00



English Breakfast 107.250

Sourdough, grilled tomato, baked beans, sautéed mushrooms, potato wedges, mixed salad and eggs any style.



Shakshuka 84.250

Shakshuka base, egg, avocado, feta cheese, coriander and long baguette.



Croissant Salmon Benedict 110.585

Plain croissant, avocado, cream cheese, hollandaise sauce, salmon slice and poached egg.



Peas Avocado Toast 83.425

Sourdough, mashed avocado, almond slices, poached egg, chickpeas, watercress, cherry tomatoes and dukkah.



Carbonara Scrambled Egg 91.275

Sourdough, scrambled egg, sautéed mushroom, sautéed cherry tomato, truffle oil and carbonara sauce.



Syrniki 87.350

Homemade cottage cheese, fresh strawberry, strawberry jam, sour cream and icing sugar.



Spinach Omelet 82.800

Sourdough, mixed salad, cherry tomato, asparagus and ranch sauce.



Smoothie Bowl 98.925

Based on banana and dragon fruit blend, granola, banana, mango, coconut flakes, strawberry and chia seed.



Soft Polenta 74.200

Polenta base, poached egg, grilled sweet corn, sautéed mushroom and parmesan cheese.



Salmon Bagel 87.225

Bagel bread, sour cream, capers, baby romaine, smoked salmon, cucumber relish and red onion.

Snack Bites



Cut Fries 43.925

Served with garlic aioli and parmesan cheese.



Chicken Popcorn 58.350

Ginger honey and ranch sauce.



BBQ Chicken Wings 58.530

Chicken with BBQ sauce, white sesame and chipotle aioli.



Calamari Rings 66.343

Calamari and burnt lemon with tartar sauce.



Fish and Chips 72.575

Cut fries, tartar sauce, chipotle aioli and burnt lemon.



Beef Nachos 70.850

Corn tortilla, bolognese sauce, mozzarella cheese, sour cream, tomato salsa, pickled green chili, guacamole and coriander.



Polenta Fries 47.450

Polenta sticks with parmesan cheese, aioli and Cajun spices.

Pizza & Sandwiches



Margherita Pizza 87.235

Tomato sauce, mozzarella cheese, tomato slice, oregano and basil.



Quattro Pizza 119.350

Mozzarella, beef pepperoni, sautéed mushrooms, mixed zucchini, cured salmon, arugula and ranch sauce.



Woodfire Chicken Pimento Pizza 116.225

Tomato sauce, mozzarella, chicken, smoked mushroom, capsicum and burnt onion.



Vegetarian Sandwich 87.125

Sourdough, hummus, baba ghanoush, sliced tomato, green curly lettuce, grilled zucchini, burnt capsicum, grilled eggplant and potato sticks.



Chicken Sandwich 93.150

Sourdough, green curly lettuce, sliced tomato, grilled chicken, grilled eggplant, chipotle aioli, potato sticks and aioli.



Australian Beef Burger 113.850

Burger bun, beef patty, cheddar slice, chipotle aioli, green curly lettuce, sliced tomato, gherkins, caramelised onion and cut fries.

Salad



**Fennel and
Apple Salad** 76.250

Watercress, red radish, fennel, apple, cherry tomato, parmesan, mixed nuts and citrus dressing.



**Beetroot
Avocado salad** 77.720

Arugula, beetroot, mixed nuts, feta cheese and balsamic vinaigrette.



Quinoa Salad 80.125

Three-colour quinoa, cherry tomato, asparagus, diced cucumber, chickpeas, watercress, lemon maple vinaigrette and ranch sauce.



Add Chicken or Prawns
30.000 / 50.000

Indonesia *Signature*



Baramundi Acar 148.600

Pan-seared barramundi fish, steamed rice, acar, baby bok choy and turmeric coconut broth.



Beef Maranggi 175.450

Beef marinated with bumbu merah, rice and maranggi sauce.



**Chicken
Sambal Matah** 138.375

Chicken, sambal matah, steamed rice and egg.



Eggplant Balado 72.725

Fried eggplant, cooked with West Sumatran spices and steamed rice.



**Seafood
Fried Rice** 113.000

Rice, shrimp, squid, mahi-mahi, egg, mixed vegetables and sweet soy sauce.



**Chicken
Fried Rice** 106.000

Rice, chicken breast, mixed vegetables, egg, peanut sauce, crispy crackers and pickles.



**Seafood Fried
Noodles** 113.000

Noodles, mahi-mahi, shrimp, squid, egg, mixed vegetables and sweet soy sauce.



**Chicken Fried
Noodles** 106.000

Noodles with chicken, egg, mixed vegetables and sweet soy sauce.

Main Courses



Peri-Peri Chicken 112.385

Mashed potato, marinated chicken and mixed salad.



Chicken Souvlaki 127.725

Marinated chicken, pita bread, mixed salad, feta cheese, Cajun seasoning and tzatziki sauce.



Buffalo Cauliflower 75.980

Beetroot hummus, raisins, chickpeas, crispy garlic, buffalo sauce and grated cheddar cheese.



Grilled King Prawn 156.775

Grilled king prawn with spinach béchamel sauce and mango salsa.



Grilled Chicken Steak 121.975

Grilled chicken, mushroom sauce, mashed potato and sautéed vegetables.



Share Platter 124.195

Mixed fried platter with tartar sauce and sweet spicy sauce.



Grilled Fish Dabu-Dabu 137.700

Sautéed baby bok choy, grilled fish, steamed rice, dabu-dabu sambal and sliced lemon.



Spaghetti Basil Pesto 97.250

Pesto sauce, garlic bread, pine nuts and parmesan cheese.



Spaghetti Carbonara 110.350

Chopped garlic, smoked beef ham, cream, egg yolk, parmesan cheese and garlic bread.



Spaghetti Aglio Olio 96.725

Chilli flakes, garlic, sautéed mixed capsicum, olive oil, Italian basil and garlic bread.

Sweets



Banana Brûlée 37.775

Banana, tiramisu cream, strawberry, Oreo and icing sugar.



Tiramisu 47.835

Pistachio nuts and cocoa powder.



Red Wine Poached Pear 62.750

Blanched pear with red wine, honey yogurt, cashew nuts and vanilla ice cream.



Tropical Fresh Fruit 32.950

Seasonal fresh fruit from the island.

Our Curated Beverages

Coffee

Espresso Single / Double	32.230/47.330
Espresso Tonic	38.444
Macchiato	37.800
Piccolo Latte	42.880
Affogato	42.380
Long Black / Ice	36.560/41.877
Cappuccino / Ice	42.830/47.280
Latte / Ice	42.830/47.280
Mochaccino / Ice	42.830/47.280
Matcha / Ice	42.830/47.280
Hot Chocolate / Ice	42.380/47.280
Thalassa Ice Coffee	53.535

Espresso with vanilla syrup and vanilla ice.

Hazelnut Ice Coffee	53.535
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Espresso with dark hazelnut syrup and milk.

Tea

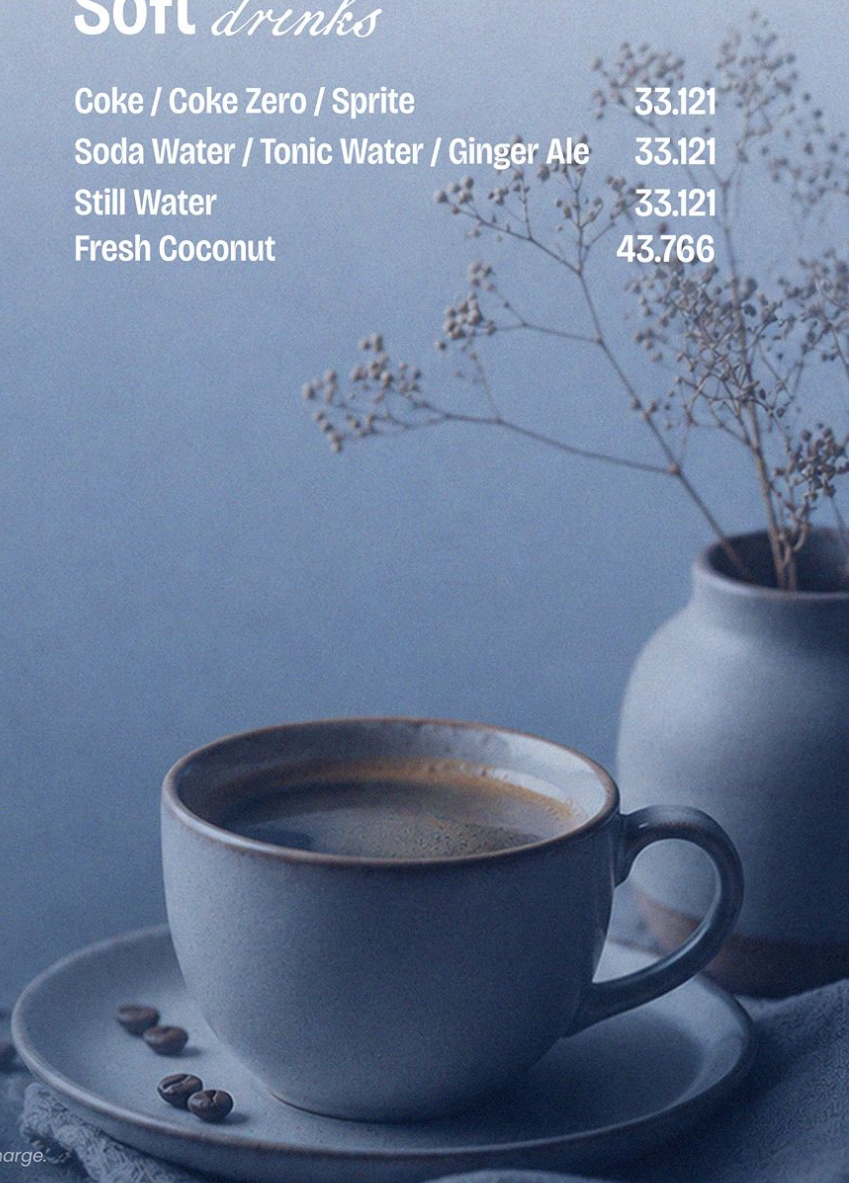
Tea / Ice	35.322/40.899
<i>Black tea or green tea.</i>	
Flavoured Iced Tea	47.280
<i>Lemon, lychee, mango.</i>	

Soft drinks

Coke / Coke Zero / Sprite	33.121
Soda Water / Tonic Water / Ginger Ale	33.121
Still Water	33.121
Fresh Coconut	43.766

Juices & Smoothies

Seasonal Fresh Juice	47.280
Dragon Smoothie	53.535
<i>Dragon fruit, banana, dates, strawberries and milk.</i>	
Mixed Berries Smoothie	53.535
<i>Mixed berries, plain yogurt and honey.</i>	
Tropical Smoothie	53.535
<i>Banana, oats, pineapple, mango and coconut milk.</i>	



Classic Cocktails

Piña Colada 111.979/139.289

Rum, coconut liquer, pineapple juice and coconut milk.

Margaritha 111.979/139.289

Tequila, triple sec and sweet and sour mix.

Daiquiri 111.979/139.289

Rum, lime juice and sugar syrup.

Mojito 111.979/139.289

Rum, mint leaves, sweet & sour, topped with soda water.

Espresso Martini 111.979/139.289

Vodka, coffee liqueur and espresso.

Negroni 111.979/139.289

Gin, campari and sweet vermouth,

Long Island 111.979/139.289

Vodka, rum, tequila, gin, triple sec and cola.

Signature Cocktails

Tempranillo Negroni 111.979/139.289

Red wine, campari and sweet vermouth.

Thalassa Gimlet 111.979/139.289

Gin, cucumber, lemon juice and elderflower.

Basil Gin Smash 111.979/139.289

Gin, fresh basil, honey and lemon juice.

Ginger Martini 111.979/139.289

Vodka, fresh ginger, sweet and sour.

Thalassa Ocean 111.979/139.289

Spiced rum, blue curacao, coconut liqueur and orange juice.

Mocktails

Virgin Mojito 58.850

Mint leaves, lime, sweet & sour, strawberry and topped with soda water.

Crusted Strawberry Basil 58.850

Fresh strawberries, lemon slices, fresh basil and topped with tonic water.

Watermelon Mint Splash 58.850

Fresh watermelon, mint leaves, sweet & sour and soda water.

Ginger Lemongrass 58.850

Ginger, lemongrass, sweet & sour and topped with ginger ale.

Cucumber Chilling 58.850

Fresh cucumber, honey, sweet & sour and topped with tonic water.

Lime or Orange Squash 58.850

Fresh lime juice or orange juice, sweet & sour and soda water.

Flavor Cocktails

Lychee / Strawberry Margaritha 120.000

Lychee / Strawberry Mojito 120.000

Mango / Lychee / Strawberry Daiquiry 120.000

Lychee Caipiroska 120.000



On The Rock

Red Label / Chivas / Jim Beam / Jack Daniels	104.642
Vodka Smirnoff / Absolut / Belvedere	104.642
Bacardi / Captain Morgan	104.642
Gordon / Bombay / Hendrick	104.642
Jose Cuervo / Espolon	104.642
Campari / Sweet Vermouth / Dry Vermouth	104.642

White Wine

Varvagliano "12 e Mezzo" Pinot Grigio – Italy	899.444
Leonard Chardonnay – Australia	685.783
Tocornal Sauvignon Blanc – Chile	148.999/649.832
Isola Bianco – Bali	114.891/550.736

Red Wine

Haha Pinot Noir – New Zealand	994.124
Leonard Shiraz – Australia	685.783
Montado Tempranillo – Spain	148.999/649.832
Isola Rosso – Bali	114.891/550.736

Rosé Wine

Intis Rosé Wine – Argentina	594.386
Whispering Angel Rosé – France	1.199.278

Sparkling Wine

Alba Luna Prosecco – Italy	788.567
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Sangria

Red Orange Sangria	110.000/500.000
<i>Red wine, rum, triple sec and orange juice.</i>	
Lychee Sangria	110.000/500.000
<i>White wine, vodka, lychee liqueur, strawberry, lychee and orange</i>	
Rose Summer Sangria	110.000/500.000
<i>Rose wine, gin, watermelon, strawberry, lime, strawberry syrup and soda</i>	

Beer

Bintang / Crystal / Radler	45.983
San Miguel Light / San Miguel Pale	49.875

