

# Beach Cafe

at Lago

All prices are inclusive of tax and service

OPERATING HOURS 7AM - 6PM

**The Lago Life**

## SWEETS

**Morning Waffles (VO)**

Fresh strawberries, coconut flakes, salted caramel, coconut nectar.

80

**Tropical Fruits**

Tropical fruits, dates, greek yogurt, crunchy granola.

90

**Dragon Bowl**

Dragon fruit, strawberry, banana, yogurt, dried fruits, granola.

90

**Peanut Butter Bowl**

Banana, strawberry, cacao nibs, cinnamon, chocolate chip cookie.

85

**Overnight Oats (V)**

Rolled oats, chia pudding, tropical fruits, nuts, peanut butter, oatmilk.

90

## BREADS

**Smoked Salmon Toast**

Smoked salmon, sourdough, cream cheese, onion, capers, dill.

150

**BLT Toast**

Grilled chicken, smoky bacon, lettuce, tomato, coconut aioli sauce.

115

**Smashed Avo (VEG)**

Avocado smash, cherry tomatoes, feta cheese, toasted sunflower & pumpkin seeds.

Add poached eggs +25

85

**Ham & Cheese Toasty**

Smoked ham, melted cheddar & mozzarella, tangy sauce. Add chips +30 / avocado/ egg +25.

95

**Heirloom Tomato & Cheese Toasty**

Heirloom tomato, melted mozzarella & cheddar, basil. Add chips +30 / avocado +25.

90

## EXTRAS

Avocado / mushroom / roasted tomato / baked beans / two eggs / sourdough

25

Chorizo feta / bacon

30

Smoked salmon / halloumi

50

## EGGS

**Big Brekkie**

Two eggs, crispy bacon, spicy chorizo, baked beans, baby potatoes, grilled mushroom, roasted tomato, sourdough.

145

**Benny Lago (VEG)**

Poached egg, house made hollandaise, rucola, toasted sourdough.  
Add salmon +50 / halloumi +50 / bacon +30.

95

**Cheese Scramble (VEG)**

Cheese scrambled eggs, toasted sourdough, shallots, chives, cherry tomatoes.

90

**Bacon & Egg Roll**

Mozzarella, bacon, avocado, egg, bbq sauce, brioche bun.

105

**Brekkie Burger**

Scrambled eggs, tomato, feta, rucola, chimichurri on a brioche bun.

95

## PM Menu

## BITES

**Olives and Sourdough (V)**

Garlic marinated olives, rosemary infused olive oil, sourdough.

55

**Chips (VEG)**

Hand cut homemade chips with gravy.

60

**Salt & Pepper Squid**

Wasabi mayo, lemon wedge.

105

**Breaded Chicken Bites**

Served with wasabi mayo, diced green onion .

90

**Beetroot Hummus Dip (V)**

Olives, carrot sticks, sourdough.

90

## BREADS

**Grilled Lemongrass Chicken Banh Mi**

Marinated grilled lemongrass chicken, pickled daikon, carrot, fresh cilantro, and chilli mayo, served in a crusty baguette.

110

**Prosciutto & Burrata Panini**

Thinly sliced prosciutto, torn burrata cheese, truffle honey, arugula, and a balsamic glaze on a ciabatta roll, pressed in a panini press until crisp.

140

**Wild Mushroom & Truffle Gouda Panini**

Wild mushrooms sauteed with thyme, melted gouda cheese, and truffle butter in artisanal sourdough.

85

**Ham & Cheese Toasty**

Smoked ham, melted cheddar & mozzarella, tangy sauce.  
Add chips +30 / avocado +25.

95

**Heirloom Tomato & Cheese Toasty**

Heirloom tomato, melted mozzarella & cheddar, basil.  
Add chips +30 / avocado +25.

90

## BURGERS

**Korean Fried Chicken Burger (a little spicy)**

Crispy, deep-fried chicken thigh topped with tangy homemade kimchi slaw, pickled daikon and cucumber, and a rich gochujang mayo, served on a toasted brioche bun.

130

**Lago Dirty Burger**

Beef patty, aged cheddar, onions, pickles, and house burger sauce, served on a toasted brioche bun.

150

**Crispy Fish**

Crispy fried barramundi, mango salsa, crispy lettuce, heirloom tomato, crispy lettuce, tartare.

160

**Brekkie Burger**

Scrambled eggs, tomato, feta, rucola, chimichurri on a brioche bun.

95

## MAINS

**Butter Chicken**

Tikka marinated grilled chicken, spiced tomato curry, cashew cream, butter.

145

**Chicken Parmigiana**

Salad, chips, rustic tomato sauce, mozzarella.

145

**Tempura Fish & Chips**

Light tempura barramundi, hot chips, smoked tangy slaw, tartare, lemon.

120

## SALADS

**Poke Tuna or Vegan (V)**

Seasoned rice, avocado, edamame, mango, furikake, pickled ginger, wasabi mayo, homemade ponzu.

110

**Caesar Bowl (VEG)**

Parmesan cheese, romaine lettuce, croutons, homemade caesar dressing.  
Add bacon / chicken +30

90

**Greek (VEG)**

Cucumber, tomato, red onion, green olives, feta cheese, peppers, lemon.

105

## SWEETS

**Banana Bread (VEG)**

Pan roasted with butter.

50

**Carrot Cake (VEG)**

Cream cheese frosting.

50

## EXTRAS

Avocado / mushroom / roasted tomato / baked beans / two eggs / sourdough

25

Chorizo feta / bacon

30

Smoked salmon / halloumi

50

## BEVERAGES (500ml)

### Inca Gold

Banana, raw cacao, maca root powder, dates, cashew, pumpkin seeds.

110

### Green Booster

Spinach, banana, pineapple, apple, avocado, moringa, dates.

105

### Island Vibes

Banana, pineapple, vanilla, coconut milk, cashew nut.

105

## COLD PRESS (350ml)

### Under Ground Beats

Beetroot, carrot, apple, ginger, orange.

90

### Tropical Sunrise

Pineapple, apple, orange, mango, mandarin, lime.

90

### Melonaid

Watermelon, mint, strawberry, lime..

90

### Kelapa Muda

Young coconut water.

50

## SHAKES (500ml)

### Berry Chill

Blueberries, strawberry, fresh milk, vanilla ice cream, chocolate dust.

85

### Chocolate

Chocolate sauce, fresh milk, vanilla ice cream, choc chip cookie crumble.

85

### Salted Caramel

Milk, frozen banana, peanut butter, vanilla ice cream, special homemade salted caramel.

85

## COFFEE

Double Espresso

40

Long black / Americano / Macchiato / Cappuccino / Flat White / Cafe Latte / Piccolo

50

Hot chocolate / Mocaccino

55

Matcha Latte

60

Upsize any cup to L (original price + 10)

## ICED COFFEE

Long black / Americano

50

Cafe Latte / Cappuccino

60

Matcha Latte / Lago Iced Coffee / Iced Mocaccino

60

Add almond / coconut / oat / soy milk

15

## TEA

English Breakfast / Balinese Oolong / Oriental Green / Tropical Mango

35

## SOFTS

Coke / Coke Zero / Sprite / Soda / Tonic

35

Henri's Ginger Beer 330ml

55

Balian Sparkling Mineral 750ml

80

## BEER

Black Sand Brewery Kölsch (pint)

110

Island Brewing Pilsner / Summer Pale Ale (can)

85

Island Brewing Small Hazy (can)

90

Heineken / San Miguel Light (can)

65

## HARD SELTZER

Everyday Weekend Mango & Passionfruit

85

Everyday Weekend Lime & Soda

85

## WINE

### Babydoll Sauvignon Blanc

A vibrant palate of zesty citrus leads to a crisp, saline finish with remarkable length.

Glass

180

Bottle

850

### Moulin de Gassac

Fresh and elegant with aromas of red berries and citrus. Light-bodied, crisp, and refreshing with a delicate, dry finish.

170

800

### Les Terrasses D'Ardeche Merlot/ syrah

A smooth, medium-bodied red with notes of ripe blackberries, plum, and a touch of spice. Soft tannins and a lingering, elegant finish.

170

800

## COCKTAILS

### Aperol Spritz

Aperol, dry prosecco, soda water top & fresh orange slice.

160

### Bloody Mary

Lago tomato, absolut vodka, worcestershire, tabasco, salt, pepper, green olives, pickled onions, cucumber, bacon

180

### Espresso Martini

Espresso coffee, kahlua liqueur, absolut vodka, shaken to perfection.

170

### Dark & Stormy

Rum, fresh lime and indonesian henri's probiotic ginger beer.

170

### Lago Margi

Tequila, lime, vanilla, passion fruit liqueur shaken and served on the rocks.

170

## Pontoon

at Lago

**HAPPY HOUR**  
4pm - 5.30pm

### Food & Beverage

Cocktails, draft beers, snacks

### Funky Tunes

Epic surround sound!

### Good Times

Relax and chill, diving tower, sunsets

### Free Shuttle

Daily from 12pm - 7pm

## Sundeck

at Lago

7am - 7pm daily

Sundeck / Sunbeds / Ice Bath

Sauna / Panoramic Views

Collect your pass at Beach Cafe

Day pass 250k minimum spend per person.  
Monthly membership available upon request.