

Sundeck at Lago

All prices are inclusive of tax and service

OPERATING HOURS 7AM - 7PM

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.