

BREAKFAST MENU

REGULAR

AMERICAN

Two fresh farm eggs prepared any style, hash brown, bacon, chicken sausage, baked beans, sautéed mushrooms and grilled tomato.

EGGS BENEDICT

Two english muffins topped with smoked salmon, poached fresh farm eggs and hollandaise sauce

WAFFLES

Served with bacon, fried egg and grilled tomato

PANCAKES

Stack of 3 fluffy pancakes served with maple syrup, whipped cream and topped with your choice of banana, strawberries or mango

LOCAL

NASI GORENG

Indonesian fried rice served with egg and crackers

MIE GORENG

Indonesian fried egg noodle served with shredded egg and crackers

BUBUR AYAM (Rice Porridge)

Indonesian rice porridge served with shredded chicken floss, boiled egg, peanut, celery and crackers

INDIAN

GRILLED VEGETABLE SANDWICH

Sour dough bread with, lettuce, tomato, grilled vegetables, potato wedges

RICE POHA

Indian rice flack with seasonal vegetables and turmeric

SAMIYA UPMA

Indian vermicelli upma with seasonal vegetables

PAV BHAJI SLIDERS

Five vegetables, in-house spice blend, buttered buns

CHANNA BHATURA

Soft and fluffy bread served with tangy chickpea curry

ALOO PARATHA WITH MIX VEG CURRY

Potato stuffed special wheat flour flatbreads



SIGNATURE SELECTION

CROISSANT AND SMOKED SALMON

Mayonnaise, lettuce, tomato, cucumber, smoked salmon and potato wedges

BAGEL SMOKED HAM AND SCRAMBLED EGG

Mayonnaise, lettuce, tomato, cucumber, smoked ham, scrambled egg and potato wedges

EGG AND BACON ROLL

Bun burger mayonnaise, lettuce, tomato, bacon, fried egg and potato wedges

BAGUETTE AND BACON SANDWICH

Baguette bread with mayonnaise, lettuce, cheese, tomato, bacon, scrambled egg, hollandaise and potato wedges

BREAKY STEAK DELIGHT

Grilled beef steak served with toasted sourdough, scrambled egg, sautéed mushroom, sautéed spinach, grilled tomato and hollandaise sauce

HEALTHY ACAI BOWL

Blended frozen dragon fruit, strawberry, banana, milk and honey topped with granola, coconut flake, sliced strawberry and banana

OSWEGO SMASH CHAT

Manchego potato cakes with smoked salmon, sauté mushroom, poached egg, sauté baby spinach and hollandaise sauce

BREAKFAST TACOS ROLLED

Breakfast tacos rolled, tortilla flour, scrambled egg, tomato, refried bean, avocado, served with guacamole

KID'S CORNER

WAFFLES

2 pieces of waffles served with maple syrup, whipped cream and fresh strawberry

PANCAKES

Stack of 2 fluffy pancakes served with maple syrup, whipped cream and topped with your choice of banana, strawberries or mango

CHEESE SANDWICH

Cheddar cheese with white bread and tomato ketchup

SAUSAGES AND FRIES

Served with tomato ketchup

COFFEE & TEA

Indulge in comforting black coffee or tea to start a delightful morning.

JUICES

Savor the refreshing flavors of our tropical seasonal fruit juices.

Open Daily

Breakfast 7am - 11am | Lunch 12pm - 5pm | Dinner 6pm - 1am

[f](#) [@OswegoBali](#)

MENU

SOUP

- SOTO AYAM** 65
Balinese chicken broth served with shredded chicken, rice noodles, cabbage, egg and crispy potatoes
- PRAWN BISQUE** 80
Creamy prawn bisque served with prawns and herb croutons
- SOUP BUNTUT** 85
Oxtail soup served with potatoes, carrots, red beans and crackers

SALAD

- GADO-GADO** 70
Served with tofu, steamed vegetables, peanut sauce, boiled egg and crackers
- FENNEL SALAD** 100
Shaved fennel, orange, feta cheese and pomegranate, tossed with dill and dijon dressing
- CAESAR CHICKEN SALAD** 100
Grilled chicken with romaine, croutons, parmesan cheese, poached egg and caesar dressing
- SMOKED SALMON SALAD** 120
Served with feta cheese, avocado purée, shaved fennel, orange, lime dressing and wild rocket salad

GRAZING

- SWEET POTATO FRIES** 65
Served with chili and tomato mayonnaise
- COCONUT PRAWN** 75
Deep fried breaded coconut prawns served with a small salad and Romesco sauce
- SALMON CROQUETTES** 80
Smoked salmon with mashed potatoes, accompanied by a small salad, garlic chili and mayo sauce
- PIZZA LOVERS** 150
A selection of traditional homemade pizza, choice of Margherita pizza / pepperoni pizza / hawaiian pizza (please allow 20 minutes for preparation)
- BOSCAIOLA RIGATONI** 200
Wagyu minced beef and mushrooms in tomato sauce, served with rigatoni pasta and parmesan cheese
- WAGYU BEEF BURGER** 200
Wagyu beef patties layered with barbecue sauce, tomato, lettuce, grilled pineapple, cheese, crispy onion rings, served with red cabbage coleslaw, french fries and smoked tomato aioli
- STEAK SANDWICH** 200
Toasted sourdough bread filled with grilled beef, lettuce, cheese, tomato, chili soybean mayo, served with french fries



Striploin Beef

FROM THE FARM

- ROASTED CHICKEN** 180
Roasted chicken marinated in lemon and pepper, served with mashed potatoes and a small salad (please allow 25 minutes for preparation)
- LAMB SHEPHERD'S PIE** 250
Spiced lamb ragout topped with mashed potatoes and mozzarella cheese
- BABY SPARE RIBS** 250
Grilled spare ribs with barbecue sauce, coleslaw and mashed potatoes
- STRIPLOIN BEEF** 650
Grilled beef striploin MB 5-6, green asparagus, mashed potatoes, tomato confit and red wine jus
- FILLET MIGNON BEEF** 650
Grilled fillet mignon MB 5-6, green asparagus, mashed potatoes, tomato confit and red wine jus

FROM THE SEA

- HALIBUT** 200
Pan fried halibut served with corn velouté, braised carrots, fennel salad and hazelnut brown butter
- PIRI-PIRI KING PRAWN** 200
Fresh king prawns with chili, garlic and herb butter sauce, served with buttered rice and a small salad
- SCALLOP** 250
Pan seared scallops served with raisin and caper sauce, glazed carrot velouté and granny smith apple salad

LOCAL

- NASI CAMPUR** 150
Served with beef rendang, ayam betutu, grilled sate lilit, pergedel jagung, coconut, steamed vegetables, fried peanuts and sambal
- NASI GORENG OR MIE GORENG** 150
Served with sate, acar (vegetable relish), crackers and fried egg
- BEEF RENDANG** 180
Slow stewed beef in spiced coconut sauce, served with fragrant steamed rice and baby green beans (gluten free)
- BALINESE CRISPY DUCK** 200
Deep fried duck and fragrant steamed rice, served with cucumber, pineapple pickles and tomato chili sambal

DESSERT

- TIRAMISU SPHERE** 75
Cream cheese, coffee, sponge finger, chocolate soil and strawberries
- VALRHONA CHOCOLATE FONDANT** 75
Baked valrhona chocolate lava cake, served with strawberry salsa and ice cream
- GLAZED CHOCOLATE BAKED CHEESE CAKE** 75
Baked cheesecake coated with chocolate, served with strawberry and ice cream
- HAZELNUT CRUMBLE APPLE TART** 75
Spiced apple tart with walnut crumble served with strawberry salsa and ice cream
- GELATO** 75
3 scoops selection of homemade gelato, choice of Vanilla, strawberry, chocolate, bonbon or pistachio
- KULFI** 75
Indian frozen dessert with cardamom, pistachio cream, served with seasonal fruit salsa

All prices are in thousand rupiah and are subject to 11% government tax and 10% service charge

Open Daily

Breakfast 7am - 11am | Lunch 12pm -5pm | Dinner 6pm - 1am

[f](#) [@](#) @OswegoBali

BEVERAGE MENU

SEASON TROPICAL FRUIT @ 45

Orange / Pineapple / Papaya / Watermelon / Honeydew / Dragon Fruit

SKINY DETOXS 45
Pineapple, apple, ginger, lemongrass

TROPICAL DELIGHT 45
Pineapple, papaya, watermelon, honeydew, banana

VIT C SPRITZ 45
Pineapple, ginger, carrot, apple, honey

WHOLE COCONUT 45

COCKTAILS @ 120

DAIQUIRI MANGO / STRAWBERRY
Bacardi rum and strawberry or mango liqueur blended with mango or strawberry puree

ESPRESSO MARTINI
Vodka, Kahlúa and espresso blended on ice

COSMOPOLITAN
Vodka shaken with Cointreau, cranberry and lemon juice

LONG ISLAND
A refreshing mix of vodka, rum, tequila, triple sec, and gin, topped with a splash of coke

CLASSIC MARGARITA
A timeless blend of tequila, Cointreau, simple syrup, and fresh lime juice. Served over ice with a salted rim

ARAK MARTINI
Arak shake together with Kahlúa and martini

SIGNATURE COCKTAILS @ 150

DEVOLUTION
Mix vodka, Campari, infused strawberry, ginger syrup, and citrus. Top with soda water and serve over ice.

OSWEGO BLUSHED
Dry gin infused with rosemary and cucumber, topped with tonic water.

BERRYS BLOSSOM
Light rum, strawberry shrub, peach syrup, cranberry juice, pineapple juice, citrus, with soda water.

SWEET DEVILS
Tequila infused rosella, cranberry juice, kafir lychee cordial, honey syrup, citrus

LOCAL BALINESE SENSATION
Arak infused coffee, coffee liqueur, espresso, spiced syrup

MOCKTAILS @ 55

SUNRISE
Orange, grenadine, with ice and soda water

TROPICAL BERRY
Dragon fruit, strawberry, cranberry juice, lime, simple syrup

PINEAPPLE FIZ
Orange juice, pineapple juice, sour mix, soda water

VIRGIN SUNRISE
Orange juice, pineapple juice, butterfly pea tea, grenadine virgin sunrise

BLUE LAGOON
Blue syrup, lime, lemonade

MANGO MOJITO
Mint leave, mango juice with ice and soda water

VIOLET CAIPIRINHA COOLER
Mint leave, a slice lime with ice topped with soda water

COFFEE'S

ESPRESSO 25
A single/ double shot of coffee

CAPPUCCINO 45
A single shot of espresso with frothed milk

LATTE 45
A single shot of espresso with steamed milk

SHAKEN ICE COFFEE 45
Double shot espresso with fresh milk and brown sugar.

TEA HOT / COLD
Original / Butterfly Pea / Ginger @ 30
Peach / Lychee / Lemon @ 35

MILK SHAKES @ 50
Strawberry / Banana / Choco / Vanilla

PINK SMOOTHIES 50
Papaya, orange juice, milk, yoghurt, honey

LAVA LADDY 50
Strawberries, banana, coconut cream, pineapple juice, yoghurt, honey

BANANA COLADA 50
Banana, pineapple, coconut cream, simple syrup

COMFORTERS

BEERS
BINTANG (S) 35
BINTANG (L) 60
HEINEKEN 45

SOFT DRINKS @ 35
Sprite / Diet Coke / Coke / Soda Water

LOCAL PREMIUM WATER 25

BEVERAGE MENU

RED WINE	Bottle	Glass
Cabernet Sauvignon	500	110
Cabernet Merlot	500	110
G 7 Merlot	600	120
Alexis Sauvignon Cabernet	600	

WHITE WINE	Bottle	Glass
Chardonnay	500	110
Sauvignon Blanc	500	110
Two Island Reisling	600	120
Two Island Chardonnay	600	120
Two Island Sauvignon Blanc	600	120
Alexis Sauvignon Blanc	600	
Shearwater Sauvignon Blanc	600	
G 7 Sauvignon Blanc	600	

ROSE WINE	Bottle	Glass
Hatten Aga Rose	500	110
Plaga Rose	500	110

SPARKLING WINE/CHAMPAGNE	Bottle
Hatten Aga Jepun Sparkling	500
Naked Range Duet Sparkling Bruts	1,200
Veuve Clicquot Bruts	3,500

GRAZING IDR 350 for two persons

Selection of savory
Korean Chicken Bao Bun, Korean-spiced chicken in a fluffy bao bun, accompanied by a side salad

Rendang Croquette, crispy breadcrumb potatoes mixed with Rendang filling

Fish Sliders, breaded fish in mini burger buns

Tropical Prawn Bites, deep fried prawns served with mango salsa

Included selection of classic cocktail or mocktail

LIQUER	Bottle	Glass
Kahlua	1,000	120
Baileys Original	1,100	150
Frangelico	1,000	120
Tia Maria	1,000	120
Campari	1,200	150
Midori	1,200	150
Cointreau	1,000	120
Malibu	1,200	150

SPIRIT	Bottle	Glass
House Vodka	800	120
Absolute Vodka	1,200	150
Gordon Dry Gin	800	120
Bacardi Light	800	120
Myers Dark Rum	1,000	150
Jose Cuervo Reposado	1,000	120
JW Red Lable	1,000	150
JW Black Lable	1,100	170
Chivas Regal	1,100	170
Jim Beam	900	140
Jack Daniels	1,200	170

AFTERNOON TEA IDR 200 for two persons

Sweets and Pastries
Assorted selection of fruit tartlet, chocolate cup cake and carrot cake

Savories and Sandwiches
Chicken with lettuce and mayonnaise, wrapped in a green Armenian bread with mixed lettuce, cheese, olives, and herbs

Beetroot Mousse
Served with your choice of plunged coffee or tea selection (butterfly pea tea or jasmine tea)



All prices are in thousand rupiah and are subject to 11% government tax and 10% service charge
Open Daily: Breakfast 7am - 11am | Lunch 12pm - 5pm | Dinner 6pm - 1am

f @OswegoBali

All prices are in thousand rupiah and are subject to 11% government tax and 10% service charge
Open Daily: Breakfast 7am - 11am | Lunch 12pm - 5pm | Dinner 6pm - 1am

f @OswegoBali