



## **WELCOME to our paradise**

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Placed on the seafront under a tree-lined terrace of Ketapangs, La Bianca enjoys a superb 180° Sea view on the sunset side.

Continuous service (breakfast to dinner), in the sun on a beautiful wooden terrace or on the sand in the shade of the trees.

With a WOOD FIRED PIZZA OVEN & A LARGE GRILL, the menu consists of an assortment of meats, various skewers, grilled fish and shellfish, a choice of pizzas but also tapas for the aperitif and savory sweet/salty breakfasts.

In the afternoon or at sunset, sip either a mocktail, a cocktail, a cold beer or a glass of wine...

Pleasantly seated on the sofas facing the sea, on a turquoise blue horizon.

Wishing you a delicious time with us.

La Bianca Team

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## **BIENVENU dans notre petit paradis**

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En front de mer, sous une terrasse arborée, La Bianca c'est une superbe vue à 180° sur la mer, côté soleil couchant. Avec au loin... le volcan Agung.

Installez-vous en journée au soleil sur notre terrasse ou à l'ombre de nos grands Ketapang !

Profitez en soirée du coucher de soleil et laissez évader votre regard sur l'horizon le temps d'un dîner.

Vous l'aurez peut-être remarqué par le drapeau flottant au vent...

Vous êtes chez des Corses... Les amateurs de charcuterie se régaleront du jambon sec (Prisuttu) spécialement ramené de l'île de Beauté !

Nous espérons que vous passerez un agréable moment avec nous.

L'équipe de La Bianca



# DRINKS menu

## SOFT DRINKS

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Still Water (Equil)	25K
Sparkling Water (Equil)	30K
Coke/ Sprite/ Soda water/ Tonic water	30K
Fresh coconut	40K
Ice tea/ Lime Squash	45K

## BEERS

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Small Bintang	45K
Large Bintang	65K
St Miguel Light	55K
Heineken	55K

## JUICE

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FRESH Juice	
1 fruit	45K
2 mixed fruits	65K
Orange, Lemon, Mango, Watermelon, Banana, Dragon fruit, Pineapple	

## HOT DRINK

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Espresso/ Long black	35K
Double Espresso	50K
Macchiato, Latte, Cappuccino (hot/ice)	40K
Tea/ Infusion/ Bali Coffee	30K

## MILK SHAKE

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Vanilla or Chocolate	40K
Banana	50K
Oreo	65K

## SPIRITS

	4cl	BTL
Captain Morgan Gold	95K	700K
Smirnoff	95K	950K
Johnnie Walker Red	110K	1400K
Jack Daniels	95K	1500K
Tequila Jose Cuervo	95K	1400K
Gin Tanqueray	105K	1400K
Malibu Rum	95K	1300K

*Served with the soda of your choice*

Martini White or Red	90k	
RICARD	95k	1500K

## DIGESTIVE

	4cl	BTL
ZACAPTA 23years	225K	3300K
DIPLOMATICO	215K	2100K
KRAKEN Black Spicy	195K	1850K
Grey Goose	140K	1500k
Cointreau	115K	
Baileys's	115K	
KAHLUA (Coffee liqueur)	115K	



# COCKTAILS

## CLASSIC

135K

### SAPEROL SPRITZ

#### MOJITO

Rum infused with fresh Lime, Fresh mint,  
Sugar & Soda

#### CAÏPIROSKA

Vodka, Freshly squeezed lime juice, Sugar

#### TI PUNCH

Rum, Freshly squeezed lime juice, Sugar

#### PINA COLADA

White rum, Pineapple & Coconut

#### MARGARITA

Tequila, triple sec, Sugar, Lime & Salt

### SEX ON THE BEACH

Vodka, Peach cream, Pineapple/Orange,  
Cranberry (grenadine syrup)

#### COSMOPOLITAN

Vodka, Triple sec, Sugar, Lime & Cranberry

#### GIN FIZZ

Gin, triple sec, Sugar, Lime & Soda

#### DAÏQUIRI

Rum, Lime & Sugar

#### EXPRESSO MARTINI

Kahlua, Bayleys, Espresso

#### BLUE LAGOON

Vodka, Blue Curaçao, Lemon & Sugar

## PRESTIGE

150K

### STRAWBERRY MOJITO

Rum stirred with strawberry, Fresh mint, Lime,  
Sugar & Soda

### DAÏQUIRI STRAWBERRY or MANGO

*Rum, Lime & Sugar mixed with strawberry or  
Mango*

### LONG ISLAND ICE TEA

*Vodka, Rum, Tequila, Gin, Triple sec, Lime,  
Coke & Sugar*

### PEPETTE

*Sparkling Muscat, Vodka, Strawberry fruit,  
lime & Sugar*

### VODKA MARTINI

*Vodka Greygoose, White Martini, Green  
olives*



# FOOD menu

## FAVORITE

King prawn grilled Pesto Spaghetti **150K**

Grilled king prawns spaghetti on a tasty Pesto sauce

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Tomato Burrata **180K**

Fresh and tasty tomatoes, creamy burrata sprinkle with Lembongan's salt & drizzle with pesto sauce

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Octopus & potatoes salad **175K**

Traditional italian "polpo e patate salad" with octopus, steamed potatoes, salt, olive oil and parsley seasoning on the bed of a mix salad..  
You will love it !!

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Beef Burger (200g) **175K**

Pan-fried Australian beef patty topped with bacon, homemade secret sauce, salad roquette, cheddar cheese, oignons confies, served with french fries

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Beef Tagliata **390K**

Surely one of the best recipes to taste meat in all of its purity is the sliced beef steak. (with arugula and cherry tomatoes and served with french fries)



# FOOD menu

## SALAD, SANDWICH, PASTA

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### Classic Caesar SALAD

**95K**

Crisp Hearts of Romaine tossed in robust Caesar dressing topped with croutons & parmesan cheese and crunchy chicken

### Creamy SPAGHETTI

**110K**

- CARBONARA topped with raw egg
- CHICKEN & MUSHROOM on a savoury and creamy sauce...

### CLUB Sandwich

**105K**

Layers of chicken with juicy tomatoes, crispy lettuce and melted cheese, served with french fries and creamy basil sauce !

### Chicken Cordon Bleu

**115K**

Tender chicken breasts stuffed with smoky ham and mozzarella cheese served with mixed salad & french fries.

## ASIAN FOOD

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### Traditional Chicken SATAY

**80K**

Grilled chicken skewers marinated with spices and served with white rice & peanut sauce

### Vegetarian/ Vegan CURRY

**70K**

A nice little creamy coconut milk based curry studded with Tempe, tofu, potatoes, vegetables & seasoning

### Lembongan Seafood CURRY

**95K**

A nice little creamy coconut milk based curry studded with tender seafood & lemon grass, potatoes, vegetables and local seasoning.

### Chicken CURRY

**80K**

A nice little creamy coconut milk based curry studded with tender chicken, potatoes, vegetables & seasoning

## CHILDREN MENU **80K**

MINI Pizza or  
MINI pasta or  
MINI club sandwich with french fries  
+  
2 Ice Cream Scoop (Vanilla, strawberry & choco)



# Tapas & Pizza

## TAPAS TO ENJOY YOUR SUNSET DRINKS

Ring Calamary (x4)	55K	Fried Vegetarian Spring Rolls (x3)	75K
Mini Club Sandwich	65K	Mozzarella Sticks (x4)	55K
French fries	40K	Green salad	20K
Patatas Bravas	45K	Bread basket	20K
Tuna Crispy (x4)	85K	Garlic bread	35K
Tasty bergedel (veg doughnuts) (x4)	55k	Bruschettas (Tomato, Mozzarella, Ham & pesto)	75K

♥ **Our Favorite** **490K**

*HAM from CORSICA / 100g*

## WOODEN FIRE PIZZA (From 4pm)

<b>LABIANCA***</b>	<b>125K</b>		
Cream based, ham, mushroom, mozzarella, oregano, black olives			
<b>MARGARITA</b>	<b>90K</b>	<b>L'ITALIENNE</b>	<b>165K</b>
Tomato sauce, basil, oregano, mozzarella, black olives		Tomato sauce, Parm ham, mozzarella, roquette salad, olives, cherry tomato and fresh Burata	
<b>REGINA</b>	<b>125K</b>	<b>L'INDIENNE</b>	<b>130K</b>
Tomato sauce, ham, mushroom, mozzarella, oregano, black olives		Chicken in a creamy curry sauce, onion, red and green peppers, black olives, mozzarella, oregano	
<b>3 CHEESE</b>	<b>125K</b>	<b>VEGAN</b>	<b>110K</b>
Tomato sauce, mozzarella, parmesan, cheddar, oregano, black olives		Tomato sauce, tempe, tofu, oignon, poivrons, champignons, aubergine, basil, oregan, black olives	
<b>HAWAÏAN</b>	<b>100K</b>		
Tomato sauce, pineapple, ham, mozzarella, oregano			

*All prices are in thousand rupiah & subject to 20% Government Tax & Service charge*



# Wooden FIRE GRILL



## FISH & CRUSTACES

Our tasty MAHI MAHI in papillote (300g) **155K**  
Served with vegetable julienne and rice in sauce

Our Grilled TUNA (filet 200g) **150K**  
Served with "sun-kissed " vegetable wok and grilled eggplant

Our Grilled Skewers : **155K**

- PRAWN
- SEA FOOD (*Calamary, Prawns, Tuna*)

Served with "sun-kissed " vegetable wok and grilled eggplant

Our FRESH Grilled LOBSTER (600g to 800g) **190K/ 100g**  
With creamy tomato basilic Spaghetti

## MEET LOVERS

TENDERLOIN Wagyu M5 (250g) **475K**  
(Filet de boeuf Wagyu, gratin dauphinois, sauce forestière )

CHUCK Roast Wagyu M5 (300g) **395K**  
(*Entrecôte Wagyu, gratin dauphinois & grill eggplant*)

CHICKEN Grill marinated skewers **145K**  
(*Brochette de poulet mariné, gratin dauphinois & grill eggplant*)

### EXTRA Sides

Sun-kissed vegetables	<b>45K</b>
Gratin dauphinois	<b>35K</b>
Rice	<b>20K</b>
French Fries	<b>40K</b>
Patatas bravas	<b>45K</b>

## VEGAN

VEGAN Skewers (*Oignon, poivron, aubergine & mushrooms*) **125K**  
Served with "sun-kissed " vegetable wok and grilled eggplant



# Breakfast & Lunch only

## SELAMAT PAGI !

Plain toast (x3) + butter & jam **40K**

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Coconut Muesli Bowl **55K**

Greek yogurt with fresh seasonal fruit & Muesli topped with almonds in a Coconut

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Banana Almonds Balinese Caramel Pancake **40K**

Banana pancakes topped with Almonds and bananas in balinese's caramel sauce

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Eggs on your waves **80K**

Sunny side up, Scrambled or Plain omelette served with savory vegetables & bacon

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Avocado Toast **85K**

Fresh smashed avocado, lemon and Lembongan sea salt with two poached eggs & bacon

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Greek Omelete **85K**

Feta cheese, potatoes, green and red pepper, tomatoes, black olive & Basil

♥ "Comme à la maison" **85K**

Soft boiled egg with buttered bread dipstick, chicken breakfast sausages and mix salad garden.

## LUNCH Only

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NASI or MIE goreng **50K**

VEG **50K**

CHICKEN **65K**

SEAFOOD **75K**

Rice or noodle fried, cooked in an Indonesian way with a sticky, savoury sweet sauce, tossed with chicken, seafood or only vegetables and signature egg ribbons.





# A little Piece of Sweetness

## GOURMET CORNER

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Crêpe Nutella top with Ice cream	<b>45K</b>
Crêpe Honey or Lime & Sugar	<b>40K</b>
Fresh Tropical Fruits Plate	<b>45K</b>
Fried Banana or Peneapple <i>top with Ice Cream</i>	<b>45K</b>
Ice Cream/ scoop <i>Vanilla, Chocolate, Strawberry</i>	<b>30K</b>

## ♥ OUR FAVORITE

### **Ice Biscuit "ALFAJORES"** **75K**

Chocolate, Peanuts or White chocolate  
*A popular pastry of Argentina. Two-layered sandwich of biscuits with Dulce de leche, spread and covered with of your choice :*  
CHOCOLATE - WHITE Chocolate - PEANUT BUTTER



### **CHOCOLATE cake** **95K**

*Chocolate sponge cake, filled with dulce de leche and covered with dark chocolate ganache.*



### **New York-style cheesecake** **95K**

*It is a classic version of cheesecake known for its rich, creamy texture and simple, satisfying flavor. Served plain with a drizzle of strawberry jam .*





# WINE selection

## RED WINE

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	Glass	Bottle
Santa Carolina Carmenere (CHILI)	105K	595K
Alamos, Malbec (ARGENTINE)		670K
Côte du Rhône, Maison Guigal (FRANCE)		750K
Santa Carolina, Cabernet Sauvignon (CHILI)		840K
Saint-Emilion, Bordeaux (FRANCE)		1080K

## WHITE WINE

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	Glass	Bottle
Oxford Landing, Chardonnay (AUSTRALIA)	105K	595K
Yalumba, Pinot Grigio (NEW ZEALAND)		670K
Côte du Rhône Guigal (FRANCE)		770K
Voyager, Sauvignon Semillon Blanc (AUSTRALIA)		870K
Maison Les Alexandrins, Croze-hermitage, (FRANCE)		970K

## ROSE WINE

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	Glass	Bottle
La Veille Ferme, Côte de Provence (FRANCE)	105K	585K
Moulin de Gassac Guilhem (FRANCE)		595K
Studio Miraval, <b>Brad Pitt &amp; Angelina Jolie</b> (FRANCE)		840K
Studio Miraval, Brad Pitt & Angelina Jolie (FRANCE) - Jeroboam (3 liters)		3.100K

## CHAMPAGNE & SPARKLING WINE

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	Glass	Bottle
Bellissimo Moscato (sparkling wine brut, BALI)	105K	625K
Baron de Rothschild		1600K
Baron de Rothschild blanc de blanc		2600K

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# Special Menu

## MIXED GRILL

Santori beef short rib **250K**

Santori beef cuberoll **270K**

Wagyu tokusen cuberoll M3 **390K**

All are Served with ratin dauphinois

