



The

SAMPDAN

NUSA LEMBONGAN - BALI





WELCOME TO

The Sampan Lembongan

Our Story – The Sampan Since 2016, The Sampan has been a beloved gathering place for seafood and grilled food lovers on Lembongan Island. Proudly locally owned, the restaurant and hotel were created with a deep respect for Balinese culture, traditions, and community. At the heart of The Sampan stands a traditional Balinese house, once the family home during the 1996. The original Balinese gate at the entrance still welcomes guests today, serving as a symbol of heritage, protection, and hospitality. What was once a family home has now been thoughtfully transformed into a space that opens its doors to visitors from around the world, inviting them to feel at home on the island. Our cuisine reflects this same philosophy – honest, flavorful, and rooted in quality. Known for our seafood and grilled specialties, we are also proud to offer a house bakery, where fresh bread and pastries are baked daily, and a carefully selected coffee program that highlights exceptional beans and unique flavor profiles.

The Sampan is more than a place to dine. It is a place to linger. Children are free to play in the playground, families and friends are welcome to enjoy the swimming pool when joining us for lunch or dinner, and moments are meant to be shared slowly, island-style. Today, the house continues to do what it has always done; welcome people in. We invite you to sit, eat, play, relax, and become part of the story.

wishing you wonderful dining experience,
The Sampan Lembongan Team

SAVORY
PLATES**Simple Start** 🌿 | 65K

Two eggs your way, fresh baked sourdough bread, butter and jam on the side.

Ham & Cheese Toastie | 70K

Smoked ham and melted mozzarella cheese in our fresh baked sourdough

Avocado on Toast 🌿 | 75K

Smashed avocado with marinated feta, toasted seeds, soft herbs, confit cherry tomatoes, served on toasted sourdough. Add Poached Eggs +20K.

Hummus & Avo on Toast 🌿 | 75K

Creamy hummus and smashed avocado with confit cherry tomatoes, toasted seeds and soft herbs, served on toasted sourdough.

Egg Benny Sampan Style 🌿 | 80K

Two poached eggs on a toasted sourdough, wilted greens, confit cherry tomato, brown butter hollandaise sauce, cream cheese and a touch of lemon.

Corn Fritter Stack 🌿 | 85K

Crispy corn fritters stacked and topped a poached egg and avocado salsa, served with fresh greens and tomato relish.

Croissant Scramble 🌿 | 90K

Soft scramble free-range eggs with truffle oil and crème fraiche, wild mushroom, wilted kale, served with a classic butter croissant.

Shakshuka Bowl 🌿 | 100K

Two free-range eggs baked in a rich tomato sauce with smoked capsicum, mix herbs and marinated feta, served with toasted focaccia.

Mexican-Style Breakfast Burrito | 110K

Mexican-style breakfast wrap with grilled chicken, scrambled eggs, guacamole, tomato relish and mozzarella cheese, wrapped in our house-made tortilla.

The Sampan Big Breakfast 🍳 | 120K

Two free-range eggs, bacon, pork sausage, wild mushroom, wilted kale, roasted tomato, spiced beans and guacamole, served with toasted sourdough and a side of fresh fruits and granola.

Citrus Chicken Bowl | 150K

Grilled citrus-marinated chicken steak served with mixed quinoa, avocado salsa, organic leafy greens, poached eggs, zucchini, spiced beans, mixed chips, tahini yogurt and heirloom tomatoes.

Paleo Steak Board | 250K

Grilled Australian striploin steak strips served with avocado, crispy mixed potatoes, cheesy eggs, fresh leafy greens and almond chimichurri, with a side of fresh fruit salad and yogurt.

ADD ON:

POACHED EGGS +20K

SEARED BACON +25K

SMOKED SALMON +30K

CHANGE BREAD FOR GLUTEN FREE BREAD +20K

BREAKFAST & BRUNCH

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02PM

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Granola & Chia Pudding 🌿 | 75K

House-made granola and chia pudding with tropical fruits, yogurt, banana confit and berry compote finished with wild honey.

Brioche French Toast 🌿 | 85K

Caramelized brioche french toast with caramelized banana, berry compote, tropical fruits and poached pears finished with butterscotch and vanilla ice cream.

Tropical Fruit Platter 🌿 | 60K

Selection of fresh seasonal tropical fruits

Organic Wholegrain Porridge 🌿 | 75K

Organic wholegrain porridge made with oats and mixed quinoa, chia seeds, banana and poached fruits, topped with crunchy granola, wild honey and yogurt

Berry & Yogurt Pancakes 🌿 | 85K

Fluffy house-made pancakes served with caramelized banana flambé, berry compote, granola crumb, tropical fruit and yogurt.

SMOOTHIES ALL DAY

CHOOSE YOUR STYLE:

- SMOOTHIE
- SMOOTHIE BOWL

topped with crunchy granola, coconut flakes and fresh fruit slices for a perfectly balanced bowl.

Berry Wake Up 🌿 | 70K • BOWL +20K

Mixed berries, frozen banana, coconut milk, basil leaf, and chia seeds.

Purple Love 🌿 | 70K • BOWL +20K

Frozen dragon fruit, strawberry, banana, and coconut milk

Mango Summer 🌿 | 70K • BOWL +20K

Frozen mango, pineapple, banana, coconut milk and lime

Blue Sky 🌿 | 65K • BOWL +20K

Blue spirulina, coconut milk, frozen banana and pineapple.



ADD ON:

- PEANUT BUTTER +10K
- GREEK YOGHURT +25K
- WHEY PROTEIN +30K

BAKERY

fresh bake everyday

35K | Plain Croissant

40K | Pain Au Chocolate

40K | Almond Croissant

40K | Danish Raisin

40K | Cookies

White Chocolate Oreo, Almond Chocochip, Dark Chocolate, Lotus, Cheese Redvelvet.

50K | Brownie Cup

60K | Butter Cookies Pack

Butter, Almond, Coconut, Cheese, Choco Chips

WHOLE SOURDOUGH

ask for availability



SNACK AND SHARE

Cheesy Garlic Bread 🌿 | 48K

Crispy slice of focaccia bread topped with garlic butter, mozzarella and dried parsley.

Fresh Cut French Fries 🌿 | 48K

Home made hand cut potato fries.

Spring Rolls 🌿 | 50K

Rolled vegetables in pastry, served with sweet & sour sauce.

Chicken Dumpling | 65K

Deep fried dumpling filled with chicken and spring onion, serves with sweet & sour sauce.

Truffle French Fries 🌿 | 65K

Home made hand cut potato fries, with truffle oil, shaves parmesan, fresh parsley and tartar dipping sauce

Hummus & Toast 🌿 | 65K

Home made hummus served with sourdough toast, cherry tomato and olive oil

Calamary Rings | 70K

Crispy golden calamari rings, served with tartar dipping sauce

Coconut Prawn | 85K

Crispy fried prawn coconut served with tomato & tartar dipping sauce

Sharing Snack | 140K 🍷

Chicken dumplings, crispy calamary rings, fresh cut french fries, and spring rolls served with a side of alioli

BURGER SANDWICH

Tempe Burger 🌿 | 90K

Marinated tempe patty, grilled pineapple, cheddar cheese, caramelized onion, rocket and smoky bbq sauce. Served on brioche bun, french fries, and alioli.

Mushroom Focaccia 🌿 | 90K 🍷

Roasted mushrooms, melted mozzarella, caramelized onion and fresh rocket, served on toasted home made focaccia

Chicken Pesto Sandwich | 100K

Grilled chicken with basil pesto, melted mozzarella, roasted cherry tomatoes, lemon aioli and fresh rocket, served on toasted home made sourdough.

Sunset Chicken Burger 🍷 | 100K

Crispy chicken with onion, lettuce, cucumber, tomato, coleslaw & cheese on a brioche bun served with fresh cut french fries

Deluxe Cheese Burger 🍷 | 140K

Beef patty served with bacon, cheese, coleslaw, tomato and lettuce, on a brioche bun served with fresh cut french fries

Double Smash Burger 🍷 | 175K

Double beef patties, sunny side up egg, caramelized onion, tasty cheddar cheese, pickles, brioche bun served with french fries and tartar sauce.

FRESH SALAD

Grilled Corn Sampan Salad 🌿 🍷 | 95K

Avocado, grilled corn, baby romain lettuce, edamame, fetta cheese and cashew nuts with sesame dressing.

Falafel Bowl 🌿 | 105K

House made chickpeas & tempeh falafel with hummus, quinoa, cucumber, avocado, heirloom tomato, baby romain lettuce and yogurt sauce.

Chicken/Prawn Cesar Salad | 100K/140K

Smoky grilled king Chicken/Prawns, crunchy romaine lettuce, boiled egg, heirloom tomato, caesar dressing, shaved parmesan and croutons.



best seller

**SUNSET
CHICKEN
BURGER**

MAIN COURSE

12PM
10PM

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Wild Mushroom & Pesto 🌿 | 90K

Spaghetti, garlic, wild mushrooms, chilli, basil pesto and shaved parmesan

Chicken & Bacon 🐔 | 95K

Spaghetti, creamy sauce, bacon, pan-seared chicken and shaved parmesan

Meat Balls | 100K

Spaghetti, marinara sauce, beef meatballs and shaved parmesan.

King Prawn Aglio Olio | 130K

Smoky grilled king prawn, spaghetti with chilli flakes, olive oil, lemon zest, capers, fresh basil, heirloom cherry tomatoes, shaved parmesan and toasted croissant

Beef Stroganoff & Noodles | 140K

Sliced beef Sirloin, wild mushrooms, thread onion, crème fraîche creamy fettuccine pasta, poached egg and mixed soft herbs.

PIZZA 🍕

Margarita 🌿 | 95K

Pomodoro sauce, melted mozzarella, olive oil, tomato and fresh basil.

Ham & Cheese 🐔 | 100K

Pomodoro sauce, melted mozzarella, sliced ham, bacon and onion.

Grilled Chicken | 110K

Pomodoro sauce, melted mozzarella, roasted pulled chicken, caramelized onion and mixed capsicum.

Wild Mushroom 🌿 | 115K

Béchamel sauce, melted mozzarella, wild mushrooms, caramelized onion, shaved parmesan and truffle oil.

Meatlovers 🐔 | 130K

Pomodoro sauce, melted mozzarella, bacon, sliced ham, bbq chicken and salami.

Beef Rendang 🍖 | 130K

Pomodoro sauce, melted mozzarella, slow-cooked beef rendang, caramelized onion and capsicum.



WESTERN DISHES

Pan Seared Salmon | 220K

Salmon fillet with mash potato and salad, served with a lemon butter creamy sauce.

Golden Fish and Chips | 120K

Lightly battered baramundi fillet, hand-cut fries, organic leafy greens, lemon and tartar sauce

LUNCH & DINNER

Gado - Gado 🌿 | 60K

Betawi-style gado-gado with poached mixed vegetables, tempeh, tofu, boiled egg, crackers and creamy peanut sauce.

Chicken Satay Set | 100K

Tender smoky BBQ chicken satay with creamy peanut sauce, native lime, sambal kecap, steamed rice, kalasan vegetables and crackers.

Nasi/Mie Goreng 👍

Wok-fried rice or noodles with fried egg, shrimp crackers, pickled vegetables, sambal tomat, and grilled chicken satay.

Choose :

- Smoked Chicken | 90K
- Pork Belly | 110K
- Seafood | 120K

Pepes Ikan | 95K

Seared fish wrapped in banana leaf with special sauce, served with steamed rice, kalasan vegetables and crackers

Curry

Fresh homemade yellow curry paste, mixed vegetables, coconut cream, kaffir lime, served with steamed rice and crackers.

Choose :

- Smoked Chicken | 100K
- Seafood | 140K

The Sampan Beef Rendang Set 👍 | 110K

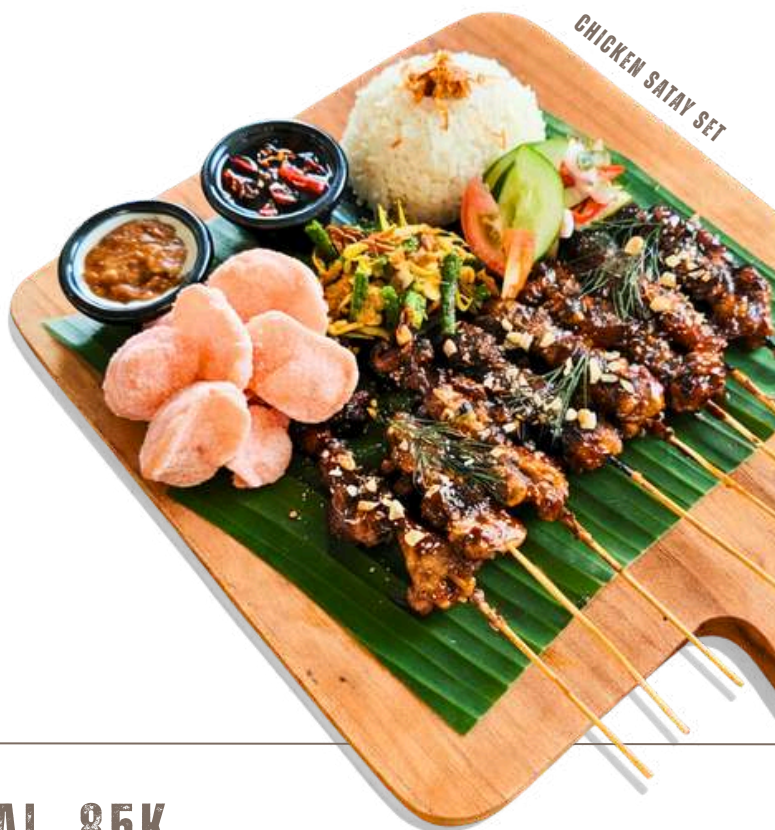
Authentic slow-cooked beef in Sumatra-style rendang spices, coconut milk and kaffir lime, served with urap, kalasan vegetables, fried tempeh, tofu, crackers and sambal matah.

Ayam Goreng Seribu Rempah 🌿 | 130K

Slow-cooked chicken with rich spices, deep fried until crispy, served with tempeh, tofu, sambal matah served with steamed rice and kalasan vegetables.

Barramundi Nyat-Nyat 🌿 | 150K

Pan-seared barramundi fillet marinated in authentic Balinese base genep spices, peanuts, cracker, sambal matah served with steamed rice and kalasan vegetables.



KIDS MEAL 85K

INCLUDES ONE MAIN DISH AND ONE DESSERT OF YOUR CHOICE

SPAGHETTI NAPOLI

Spaghetti, tomato sauce, olive oil, parmesan cheese

CHICKEN POP

Chicken pop and french fries, tomato sauce on the side

FISH FINGER

Fish fingers and smash potato

CHOOSE DESSERT

Choco brownie
1 Scoop ice cream

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1 KG Pork Ribs 🍖 | 495K

The biggest & juiciest grilled BBQ pork rib tender served with vegetables, grilled corn and a choice of garlic butter potatoes or steamed rice for two.

1 Meter King Satay 🍖 | 555K

Our iconic 1 meter bamboo king satay includes: 4 pieces each of: fish prawns, squid, chicken, beef and pork served with two portions of steamed rice, soup and tropical fruits.

Meat Party 🍖 | 890K

Our huge grilled meat platter includes sirloin, tenderloin, beef ribs, pork ribs & chicken served with a side of french fries, mix salad, grilled corn & mushroom or bbq sauce.

King of The Sea | 999K

Our seafood platter includes grilled lobster, king prawns, fish fillet, clams, oyster & squid served with two portions of steamed rice, mix salad along with a side of aioli, grilled corn & sambal matah.



SEAFOOD ON GRILL

Fish (Whole) | 48K

Priced by weight (per 100 gram)

Squid | 58K

Priced by weight (per 100 grams)

Clam | 90K

Priced by weight (per 500 gram)

Oyster | 110K

Priced by weight (per 500 gram)

Lobster | 150K

Priced by weight (per 100 gram)

King Prawn | 165K

Priced by weight (per 200 gram)

Fish Fillet | 150K

Barramundi Filet 200grs

Fish & Squid | 240K

Baramundi fillet 200gr and squid 200gr

Squid & Prawn | 260K

Squid 200gr and prawn 200gr.

Fish & Prawn | 280K

Baramundi fillet 200gr and prawn 200gr

MEAT ON GRILL

Chicken Steak | 110K

Grilled Chicken Steak 220gr

Pork Ribs | 165K

Slow-grilled pork ribs 300gr

Beef Ribs | 180K

Slow-grilled beef ribs 300gr

Sirloin | 220K

Australian imported sirloin steak (200gr)

Tenderloin | 240K

Australian imported tenderloin steak (200gr)

MEDIUM
RARE

MEDIUM

WELL
DONE



ALL OF OUR SELECTIONS SEAFOOD AND MEAT ARE FINISHED WITH OUR SAUCE GLAZE, SERVED WITH YOUR SELECTION OF SIDE AND SAUCE FROM THE OPTIONS BELOW

CHOOSE ONE SIDE

GARLIC BUTTER POTATO
FRENCH FRIES
STEAM RICE

CHOOSE ONE SAUCE

GARLIC LEMON BUTTER
MUSHROOM SAUCE
SAMBAL MATAH
BBQ SAUCE

DESSERT SELECTION

Sweet moments at The Sampan



Cakes & Cheesecake

Burnt Cheesecake 55K
Creamy cheesecake with a signature burnt top.

Blueberry Cheesecake 60K
Classic cheesecake with blueberry compote.

Rapsberry Cheesecake 60K
Classic cheesecake with raspberrry compote.

Red Velvet Cake 60K
Moist red velvet cake with cream cheese frosting.

Tiramisu 60K
Classic Italian dessert with coffee aroma.



best seller
**Chocolate
Mousse**

Coconut Ice Cream



Ice Cream

Tree Scoop Ice Cream 55K
Your choice of three classic flavors

Coconut Ice Cream 65K
Half young coconut with 2 scoope coconut ice cream.

Chocolate Lovers

Choco Brownie with Ice Cream 60K
Warm chocolate brownie served with vanilla ice cream.

Pistachio Brownie 75K
Soft Chocolate brownie with pistachio top

Chocolate Mousse 85K
Rich and smooth dark chocolate mousse

Triple Chocolate Mousse 85K
Tree layers of indulgent chocolate mousse

COFFEE

Our coffee is crafted from 100% Arabica beans sourced exclusively from Kintamani, Bali. Featuring a clean, well-balanced body with bright acidity and refined citrus notes.

COFFEE	HOT	ICE
Balinese Coffee	20K	
Espresso	30K	
Long Black	30K	35K
Americano	30K	35K
Caramel Macchiato	40K	50K
Cappucino	40K	50K
Flat White	45K	
Latte	40K	50K
Mochacino	45K	55K
Decaf Latte	50K	60K
Affogato		60K
NON COFFEE		
Chocolate	45K	55K
Matcha Latte	45K	55K
Coconut Matcha		75K
Matcha Frappe		80K
Strawberry Matcha Latte		80K
EXTRA		
Fresh Milk		12K
Alternative milks available:		
Coconut Milk 		12K
Soy / Oat / Almond Milk		13K
Syrup flavours:		
Caramel, Vanilla, Strawberry, Ginger, Lemongrass, Hazelnut)		20K

TEA & SHAKE

Light, Creamy & Refreshing

TEA	HOT	ICE
Ginger Tea / Lemon Tea / Lemongrass Tea	25K	35K
Earl Grey Tea	30K	40K
Herbal Infusions: Peppermint/Chamomile	30K	40K
MILKSHAKE		
Vanilla/Chocolate/Strawberry/ Banana/Mango		55K
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Mineral Water Small		10K
Mineral Water Large		15K
Soft Drink (Coke, Sprite, Diet Coke)		23K
Tonic Water		27K
Soda Water		27K
Young Coconut		40K
Kombucha (Flavours: Lemongrass, Mixed Berries, Ginger Lime, Apple Ginger Turmeric)		50K



Enjoy
Your Tea

FRESH & HEALTHY BLENDS

Natural • Fresh • Nourishing



JUICE	48K
Apple	
Lime	
Mango	
Orange	
Pineapple	
Watermelon	
Mixed Fruits	55K

COLD PRESSED JUICES

Rise & Shine 65K
Orange, pineapple, mint and lime.

Rehydration 65K
Watermelon, mint, lime.

Jamu Booster 65K
Turmeric, ginger, carrot, orange, lime and wild honey

Bloody Goods 70K
Carrot, beetroot, apple, ginger and lime.

Healthy Greens 70K
Spinach, apple, mint, cucumber, pineapple and lime.

SMOOTHIES

Berry Wake Up 70K
Mixed berries, frozen banana, coconut milk, basil leaf, and chia seeds.

Purple Love 70K
Frozen dragon fruit, strawberry, banana, and coconut milk

Mango Summer 70K
Frozen mango, pineapple, banana, coconut milk and lime

Blue Sky 65K
Blue spirulina, coconut milk, frozen banana and pineapple.



CRAFTED MOCKTAILS

Balanced Flavours, Zero Alcohol



Sampan Crush 62K
Pineapple, watermelon, grenadine, mint leave, sprite.

Balinese Tropical 62K
Grapefruit juice, lime juice, honey, basil leave, soda.

Berry Symphony 65K
Strawberry, blueberry, guava, orange juice, soda.

Virgin Apple Mojito 65K
Apple juice, mint leave, slice apple, sprite.

Royal Blue 65K
Dragon fruit, blue lagoon syrup, lime juice, sprite.



CLASSIC & MODERN COCKTAILS

Timeless Flavours, Modern Touch

Greyhound	130K
Bombay saphire, grapefruit juice, soda.	
Frozen Daiquiri	135K
Havana anejo, triple sec, fruit choice (strawberry ,lime, mango).	
Classic Margarita	140K
Jose cuervo, lime juice, triple sec. (spice it up with some chili)	
Lychee Martini	140K
Absolut blue, lychee liquer, lychee syrup, lime jc.	
Mojito	140K
Havana anejo, mint leaves, lime, mint syrup, soda.	
Pinacolada	150K
Havana anejo, coconut cream, pineapple juice, coconut liquer.	
Bubble Gum	160K
Bombay saphire, orange juice, lime juice, amaretto, Elderflower syrup, blue curacao.	
Mai Tai	160K
Havana anejo, myers rum, almond syrup, pineapple juice, lime juice, triple sec.	
Espresso Martini	160K
Absolut blue, fresh coffee, coffee liqueur, sugar.	
Magical Bali	160K
Absolut blue almond syrup, hazelnut liquer, elderflower syrup, mixberry juice, apple juice, triple sec.	
Aperol Spritz	180K
Aperol, prosecco, soda.	
Long Island	200K
Vodka, tequila, gin,rum, triple sec, coke.	
Negroni	200K
Bombay saphire, campari, sweet vermouth.	
Old Fashion	200K
Whiskey, bitter, sugar.	



BEER & WINE SELECTION

Carefully Selected for Your Enjoyment

BEER

Small Singaraja	38K
Small Bintang	38K
Bintang Radler	42K
Bintang Crystall	53K
Large Singaraja	53K



WINE

A thoughtfully curated wine selection to elevate your dining experience

GLASS BOTTLE

Two Island Cabernet Merlot	80K	380K
Two Island Chardonnay	80K	380K
Two Island Shiraz	80K	380K
Two Island Sauvignac Blanc	80K	380K
Two Island Rose	80K	380K
Two Island Prosecco	110K	450K
Sparkling Chardonnay	110K	450K



SOMMELIER NOTE

Our wine selection is chosen to pair seamlessly with seafood, grilled dishes, and relaxed island event.

SIGNATURE SPIRITS

Served Straight, No Compromise

40 ML | INCLUDES MIXER

VODKA

Absolut Vodka	90K
Grey Goose	150K

GIN

Gordon	70K
East Indies	90K
Bombay Sapphire	120K

TEQUILA

Bumbung Yellow/White	70K
Jose Cuervo	110K

LIQUEURS & COGNAC

Sambuca	100K
Baileys	100K
Kahlua	110K
Jegermeister	110K
Remy Martini	140K
Amaretto Disaronno	150K
Martini Roso	150K
Campari	150K
Aperol	160K

RUM

Bacardi	80K
Captain Morgan	90K
Myers Dark Rum	110K
Havana Club Anejo	130K

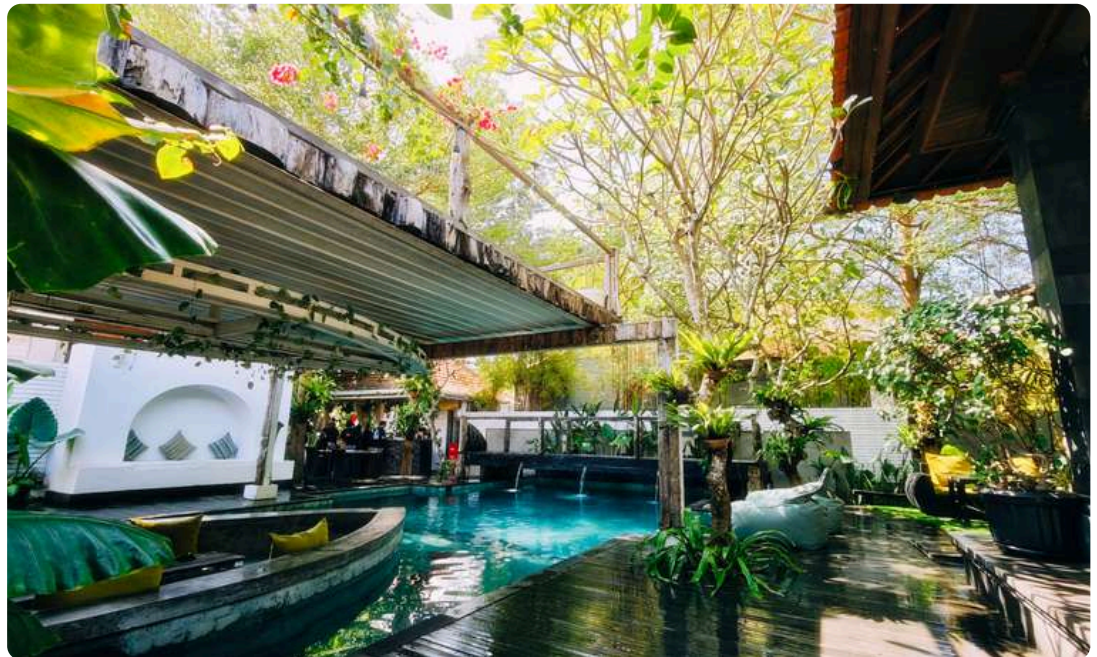
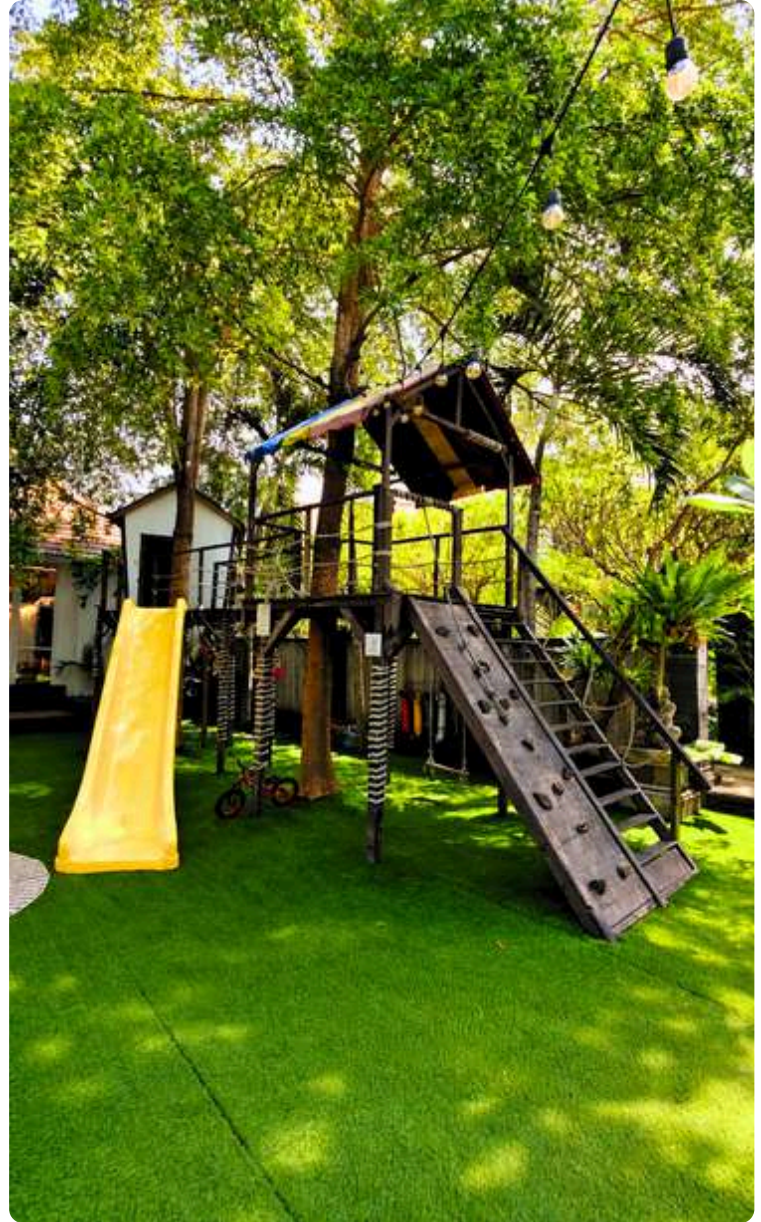
WHISKEY

Jimbeam	110K
Chivas Regal	120K
Jameson	130K
Jack Daniels	160K
Glenfiddich 12 Y.O	180K



PRICES ARE SUBJECT TO 10% GOVERNMENT TAX AND 7% SERVICE CHARGE.

Our moments Gallery



Thank you for visiting us