



Semabu Hills
hotel & villa



CASTAWAY
RESTAURANT

Food Menu

INDIAN FOOD Menu

CASTAWAY SPECIAL MENU



95K

GRILLED TANDOORI CHICKEN

Served with veggie basmati rice,
red onion and cucumber



75K

TEMPEH AND VEGETABLES KORMA (Vegan)

With basmati rice, vegetables,
cashew, potato in rich of Indian
spices

“ SPECIALS TODAY ON THE BLACKBOARD “

(V) = VEGAN, (GF) = GLUTEN FREE, (VO) = VEGAN OPTION” AVAILABLE ON REQUEST

HAPPY HOUR 4 PM – 7 PM, ALL PRICE IS SUBJECT TO TAX & SERVICE 21%

BRUNCH Menu

BRUNCH TIME
7AM TO 4PM

BREADS BASKET WITH BUTTER, JAM

50k

White, brown breads
Croissant
Danish
Chocolate muffin

BANANA PANCAKES

55k

Pancakes w/coconut milk and brown sugar

Add ice cream

15k

BANANA FRENCH TOAST

65k

French toast with cinnamon, top with caramelized banana and coconut cream, palm sugar syrup

FRESH SEASONAL FRUITS SALAD (V,GF)

55k

Add extra yoghurt

15k

Add coconut cream

10k

PEANUT BUTTER SMOOTHIE BOWL (V)

75k

Frozen banana blended peanut butter, peanut, coconut cream. Topped with granola, pumkin seed, coconut flaks, chia seed and seasonal fruits

MANGGO SMOOTHIE BOWL (VO)

80k

Frozen banana and manggo, cashew nut, coconut cream. Topped with granola, pumkin seed, coconut flaks, chia seed and seasonal fruits

2 EGGS ANY STYLES

65k

On sourdough bread toast with grilled tomato and tomato sauce

Add bacon

20k

Add mushroom

15k

Add avocado

10k

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BRUNCH TIME
7AM TO 4PM

VEGETABLES OMELETTES

70k

2 eggs omelette on sourdough bread toast with homemade tomato ketchup

Add bacon **20k**

Add avocado **10k**

Add potato **10k**

Add cheese **20k**

AVOCADO TOAST

80k

Smashed avocado on sourdough bread toast with fetta cheese and cashew nut pesto

Add bacon **20k**

Add mushroom **15k**

Add skillet baby potato **10k**

CHEESY BACON EGG SANDWICH

80k

Sourdough bread, bacon, fried egg, BBQ sauce, parmesan, mozzarella served with French fries

BREKKIE BRUSCHETTA

75k

Sourdough bread, homemade tomato salsa with avocado and boiled egg

QUINOA BREAKFAST BOWL (VO)

75k

Quinoa, spinach, red onion, avocado, boiled egg, red bean kidney and homemade tomato sauce

BREKKIE BURRITO (VO)

70k

Vegetables rice, scrambles egg, spinach and avocado served with tomato sauce

NASI GORENG AYAM (VO)

50k

Fried rice with chicken and vegetables topped with fried egg

MIE GORENG AYAM (VO)

50k

Fried noodles with chicken and vegetables topped with fried egg

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STARTERS Menu

GREEK SALAD (VO) 75k

Mixed green salad, cucumber, tomato cherry, red onion, mint leaf, olives, feta cheese and balsamic vinaigrette

CAESAR SALAD 70k

Baby romaine, bacon, grilled chicken, crouton and Caesar dressing

SHRIMP PESTO AVOCADO SALAD 85k

With tomato, cucumber, red onion and honey mustard dressing

BRUSCETTA (V) 50k

Homemade tomato salsa on locally baked cassava bread

CRISPY CAULIFLOWER (VO) 50k

Sprigs cauliflower battered with mild spices served with spicy house aioli

CRISPY CALAMARY RINGS 75k

Served with tartare sauce and lemon

PENIDA SEAFOOD SOUP 85k

Mixed seafood in yellow curry paste broth w/fragrant kaffir lime leaf, lemongrass, tomato served with steam rice

TOMATO BEAN SOUP (V) 65k

Tomato and red bean soup with basil and toast cassava bread

TOM YUM GOONG 80k

Thai spicy sour prawn soup with tomato, mushroom, cilantro

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BURGERS, *Menu* SANDWICHES, SNACKS

BEEF CHEESE BURGER **85k**

Grilled beef patty, cheddar, lettuce, tomato and onion with French fries

Add bacon **20k**

CHICKEN AVOCADO BURGER **80k**

Grilled chicken breast with avocado, cheddar, lettuce, tomato, onion, spicy mayo, served w/sweet potato fries

Add bacon **20k**

PESTO CHICKEN OPEN SANDWICH **80k**

Grilled chicken breast on ciabatta bread parmesan and mozzarella cheese, served with sweet potato fries and house aioli

GARLIC SHRIMP CROSTINI **85k**

Baguette bread with shrimp, smashed avocado, served with French fries

NACHOS **65k**

Tortilla chips top with salsa, smash bean, guacamole and cheese

ALOO MATAR SAMOSA **65k**

Light Indian crispy stuffed with potato, green peas and carrot filling served with red chutney (tomato chili sauce)

SWEET POTATO FRIES w/aioli **45k**

GARLIC BREAD **45k**

FRENCH FRIES w/tomato ketchup **45k**

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INDONESIAN FAVORITES *Menu*

NASI GORENG SPECIAL (VO) 80k

Fried rice with veggie, chicken satay, fried chicken, fried egg and prawn crackers

MIE GORENG (VO) 75k

Fried noodles with veggie, chicken, fried chicken, fried egg and prawn crackers

KARE AYAM (CHICKEN CURRY) 80k

Chicken, onion, tomato, paprika, green peas in coconut cream broth served with steam rice

IKAN BAKAR 90k

Grilled fish fillet served with pineapple salad, steam rice and sambal matah

AYAM LALAPAN 80k

Street food style deep fried chicken flavored, served with fresh vegetables (cabbage, tomato, cucumber), steam rice and sambal ulek

SOP BUNTUT 105k

Oxtail soup with vegetables in a rich of clear beef broth served with steam rice

BEEF RENDANG 100k

Slow-cooked beef tenderloin in coconut milk with fragrant spices and herb, served with sauted potato and green bean

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WESTERN AND MORE MEALS *Menu*

BEEF TENDERLOIN STEAK

150k

200 gram local beef tenderloin served with french fries, salad and black pepper sauce

CHICKEN SCHNITZEL

95k

Fried breaded chicken breast served with mashed potato, sauted vegetables and mushroom sauce

BBQ PORK RIBS

135k

Served with BBQ sauce, homemade cut potato and garden salad

FISH AND CHIPS

100k

Fried beer battered fish, served with hand cut chip, pineapple salad and tartar sauce

TUNA STEAK

110k

Grilled tuna with mashed potato, asparagus and soya lime sauce

GRILLED TANDOORI CHICKEN

95k

Served with veggie basmati rice, red onion, and cucumber

CHICKEN MADRAS (INDIAN CHICKEN CURRY)

95k

Freshly marinated chicken is infused with spicy tomato sauce, Indian spices, served with vegetables basmati rice

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VEGAN MEALS Menu

GREEN VEGETABLES CURRY **70k**

Fried tofu, assorted vegetables, green peas in coconut, cream broth served with steam rice

BEANS AND CORN BURGER **70k**

Deep-fried battered tempeh, beans and corn w/vegan cashew nut pesto, peanut sauce, salad and a side of sweet potato fries

TEMPEH AND VEGETABLES KORMA **75k**

With basmati rice, vegetables, cashew, potato in rich of Indian spices

BEANS AND VEGGIE BURRITO **70k**

Sauteed vegetables, red bean, corn rice and bean sprout wrapped in a tortilla served with homemade tomato sauce

TOFU POKE BOWL **70k**

Vegan mixed bowl of fried tofu, quinoa rice, sweet corn, avocado, salad, cucumber, beansprouts, carrot, cashew pesto and peanut sauce

ALOO GOBHI **70k**

Potato, cauliflower, capsicum and onion cooked in tomato sauce and spices served with paratha

SIDE DISHES:

Steam rice **20k**

Sauteed vegetables **25k**

Basmati rice **25k**

Veggie basmati rice **30k**

Paratha (2 pcs) **20k**

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PIZZA AND PASTA Menu

PIZZA VEGETERIANA 70k

Tomato sauce, mushroom, capsicum, onion, corn, oregano, basil and mozzarella

PIZZA MARGHERITA 65k

Tomato sauce, oregano, mozzarella and basil

PIZZA HAWAIIAN 75k

Tomato sauce, mozzarella, pineapple, bacon and basil

PIZZA FUNGHI 75k

Tomato sauce, mushroom, chicken, onion, mozzarella and capsicum

PIZZA SPINACHI 70k

Tomato sauce, spinach, mozzarella, onion, olive and parmesan

SPAGHETTI NAPOLITANA 50k

Spaghetti with tomato basil sauce top with parmesan cheese and garlic bread

SPAGHETTI CARBONARA 80k

Mushroom, bacon, cream sauce with parmesan cheese and garlic bread

PASTA BLACK PEPPER 80k

Spaghetti with slices beef, bellpepper, onion, black pepper sauce, parmesan cheese and garlic bread

PENNE CHICKEN PESTO ASPARAGUS 80k

Penne with grilled chicken, cashew nut pesto, asparagus, cherry tomato, parmesan cheese and garlic bread

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SPECIAL TODAY Menu

(ON THE BLACKBOARD)

GRILLED OCTOPUS

100k

With sauted baby potato, tomato cherry, green bean served with honey soya sauce

GRILLED SEAFOOD PLATTER

170k

Grilled prawn, tuna, calamari, grilled veggies, served with BBQ sauce and sambal matah

UDANG BAKAR MADU

100k

Grilled 5 king prawn skewers with honey soya sauce served with cucumber salad and steam rice

GRILLED PRAWN

100k

Grilled 5 king prawn served with baby potato, green bean, potato cherry and garlic butter sauce

GRILLED CHICKEN CHIMICHURRY OVER PASTA

100k

Grilled chicken chimichurri over spaghetti napolitana

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DESSERTS *Menu*

CHOCOLATE LAVA CAKE	60k
CREAM CARAMEL	50k
CHEESE CAKE	60k
APPLE PIE	60k
With choose of chocolate or vanilla ice cream	
BANANA SPLIT	60k
Caramelized banana top with choice of vanilla or chocolate ice cream	
PISANG GORENG	60k
Fried banana w/brown sugar syrup and choice of vanilla or chocolate ice cream	

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Drink Menu

COCKTAILS Menu

LEATHERNECK **135k**

Whiskey , blue curacao , lemon jc

WHITE RUSSIAN **160k**

Vodka , Kahlua , heavy cream

**DAIQUIRY (MANGO, DRAGON,
STRAWBERRY , KIWI)** **110k**

light rum , fresh fruit , simple syrup

PINA COLADA **115k**

Light rum , dark rum , pineapple fresh , pineapple juice , coconut milk

**MOJITO (STRAWBERRY, CRANBERRY,
APPLE , DRAGON , WATERMELON)** **120k**

Lime fresh , lime juice ,fresh fruit, light rum , mint leaf , simple syrup , soda water

BANANA REPUBLIC **160k**

Banana fresh , baileys , pineapple jc , heavy cream , coconut liquer

MARGARITA **100k**

Tequilla , triple sec , lime juice

APPLE TINI **105k**

Vodka , triple sec , apple juice

ESPRESSO MARTINI **145k**

Vodka , espresso coffee , Kahlua

TIRAMISSU MARTINI **165k**

Vodka , espresso coffee , Kahlua , baileys

MELLON BALL **100k**

Vodka , midori melon , pineapple juice

LONG ISLAND

Light rum , tequila , gin , triple sec , vodka

135k

PURPLE WITCH

Vodka , blue curacao , cranberry jc , cherry fruit , Strawberry syrup

135k

AMERICAN LAYER

vodka , blue curacao , strawberry syrup, cherry fruit

130k

SEX ON THE BEACH

vodka , peach liquer , orange jc , cranberry jc

110k

SIGNATURE COCKTAILS *Menu*

COCONUT CASTAWAY PENIDA

Coconut liquer , blue curacao , coconut flakes , pineapple jc

135k

CASTAWAY KIWI KICK

Light rum , midori , egg white , kiwi fresh , lemon jc

110k

PARADISE PENIDA ISLAND

Sauv blanc wine , pineapple juice

110k

SUNSET PENIDA

Tequila , triple sec , orange juice , grenadine

110k

MOCKTAILS *Menu*

**VIRGIN COLADA (STRAWBERRY ,
PINEAPPLE , DRAGON)** **55k**

Fresh fruit , coconut cream

STRAWBERRY SWEETY **45k**

Strawberry fresh , coconut cream , lemon jc , butterfly syrup

**VIRGIN MOJITO (STRAWBERRY , DRAGON ,
CRANBERRY , APPLE , WATERMELON)** **55k**

Lime fresh , lime juice , simple syrup , mint leaf , soda water

STRAWBERRY SOUR **55k**

Strawberry fresh , lime , lime juice , simple syrup , mint leaf , soda water

VIRGIN SUNSET PUNCH **45k**

Orange juice , pineapple juice , grenadine

SIGNATURE *Menu* MOCKTAILS

VIRGIN CASTAWAY KIWI KICK **45k**

Kiwi fresh , kiwi syrup , lemon jc , simple syrup

RED WITCH **58k**

Strawberry fresh , strawberry syrup , orange jc , cranberry jc

PINEAPPLE CRUSH SOLE **40k**

Pineapple fresh , pineapple juice , mint leaf , apple juice

BEERS Menu

SMALL BINTANG	50k	SAN MIGUEL LIGHT	60k
LARGE BINTANG	60k	BALI CIDER	65k
HEINEKEN SMALL	65k	CORONA	65k
RADLER BINTANG SMALL	50k	COCONUT FRESH	40k

SPIRIT & LIQUERS (1 SHOOT) Menu

CAPT MORGAN	60k
Dark rum , light rum	
VIBE	60k
Light Rum , vodka , tequila , gin	
SMIRNOFF	60k
Vodka	
BOMBAY SAPHIRE (GIN)	80k
JOHNY WALKER	80k
Black labels & Red labels whiskey	
JACK DANIELS (WHISKEY)	95k
COGNAC	250k

WINE BY GLASS AND BOTTLE *Menu*

RED

TWO ISLAND (CAB MERLOT) GLASS	120k
BY BOTTLE	750k
TWO ISLAND (SHIRAZ) GLASS	120k
BY BOTTLE	750k
LESS CLASSICQUES (CAB SAUVIG) GLASS	200k
BY BOTTLE	1.800k
FIFTH LEG (SHIRAZ MERLOT) GLASS	160k
BY BOTTLE	1.500k
LAVAU (TRAFEL) GLASS	260k
BY BOTTLE	2.500k

WHITE

TWO ISLAND (PINOT GRIGIO) GLASS	120k
BY BOTTLE	750k
TWO ISLAND (CHARDONAY) GLASS	120k
BY BOTTLE	750k
ROSEMOUNT (TRAMINER RIESLING) GLASS	160k
BY BOTTLE	2.000k
SAUVIGNON BLANC GLASS	120k
BY BOTTLE	750k

SMOOTHIES *Menu*

PEACH AND HONEY SMOOTHIES **50k**

Peach , honey , and fresh milk

FRUITS SMOOTHIES **50k**

Banana , strawberry , pineapple , yogurt

BIKINI SMOOTHIES **50k**

Strawberry , banana , fresh milk , yogurt , grenadine

WATERMELLON MINT SMOOTHIES **50k**

Watermellon , mint leaf , lemon juice

MANGO BANANA **50k**

Manggo , banana , fresh milk , yogurt

SOFT DRINKS *Menu*

**TONIC WATER, COKE , SPRITE , DIET COKE ,
SODA WATER** **35k**

MINERAL WATER SMALL **20k**

MINERAL WATER LARGE **35k**



JUICE Menu

**ORANGE , BANANA,WATERMELLON , LEMON ,
PINEAPPLE , STRAWBERRY, DRAGON FRUIT ,
HONEYDEW, CARROT** **40k**

MIX JUICE **45k**

MILK SHAKE Menu

**BANANA MILK SHAKE,VANILLA MILK SHAKE ,
CHOCOLATE MILK SHAKEBANANA BREEZE MILK SHAKE** **55k**

MIX IT SHAKE **60k**



COFFEE AND TEA HOT AND ICED *Menu*

CAPPUCINO	55k
COFFEE LATTE	50k
COFFEE BALI	55k
ESPRESSO SINGLE & DOUBLE	45k
AMERICANO	50k
CHOCOLATE	45k
MOCCACHINO	65k
TEA TARIK SEMABU	35k
BLACK TEA	20k
LEMON TEA	30k
LYCHEE TEA	35k
STRAWBERRY TEA	35k
CHAMOMILE , GREENTEA , PAPERMINT TEA	35k
RED VELVET LATTE & MATCHA LATTE	55k