

Bonito

FISH BAR



APERITIVO HOURS

DAILY FROM 4PM TO 7PM

COCKTAILS & WINE BY THE GLASS

SERVED WITH COMPLIMENTARY SNACK SELECTION

IDR 80 K ++ / DRINK

OYSTERS PACKAGE

6 PCS LOMBOK OYSTER PLATTER

IDR 90K ++

6 PCS LOMBOK OYSTER PLATTER
WITH 1 BOTTLE OF PINOT GRIGIO

IDR 599K ++



*All prices are in thousand Rupiah
Subject to prevailing 10% government tax and 6% service charge*

BEVERAGE LIST

BONITO SIGNATURE COCKTAILS

SORRENTO SPRITZ PROSECCO GIN CITRUS ANGOSTURA BITTERS	100
PINK BLOSSOM GIN PEACH LIQUEUR CRANBERRY LEMON	110
VIOLA PROSECCO GIN INFUSED BUTTERFLY PEA CUCUMBER CELERY	110
ROSSO BERRY VODKA FRANGELICO RASPBERRY LEMONGRASS AQUAFABA	120
BONITO SPRITZ PROSECCO SELECT APERITIVO PASSION ELDER FLOWER	120

BONITO NEGRONIS

NEGRONI SBAGLIATO PROSECCO CAMPARI ANTICA FORMULA	128
ROSEMARY NEGRONI GIN CAMPARI ANTICA FORMULA BITTERS	128
SUMMER NEGRONI MALIBU APEROL ANTICA FORMULA	128

THE CLASSICO

MANGOSTEEN CAIPIROSKA 110
VODKA | MANGOSTEEN | LIME

LIMONCELLO MULE 120
HOMEMADE LIMONCELLO | GINGER LIQUOR | GINGER BEER

PASSION MOJITO 110
WHITE RUM | PASSION FRUIT | MINT

WASABI MARTINI 120
VODKA | WASABI | LIME

MOCKTAILS

ROSELLA DI MARE 58
ROSELLA | ORANGE | HONEY | LEMON | SODA

MINT FRUIT PUNCH 58
MINT LEAF | PINEAPPLE | ORANGE | STRAWBERRY PUREE | LIME

VODKA

	SHOT	BOTTLE
SMIRNOFF	70	600
SKYY	80	800
BELVEDERE	100	1.380
KETTLE ONE	90	1.400
GREY GOOSE	110	1.800

TEQUILA

	SHOT	BOTTLE
JOSE CUERVO REPOSADO	80	1.180
DON JULIO ANEJO	170	2.400

LIQUER

	SHOT	BOTTLE
KAHLUA	80	1.280
AMARO MONTENEGRO	70	1.380
SAMBUCA	80	1.380
JÄGERMEISTER	80	1.380
AMARETTO DISARONNO	100	1.600
FRANGELICO	140	2.300
GRAPPA	160	2.500

WHISKY

	SHOT	BOTTLE
JIM BEAM	70	1.080
JHONNIE WALKER BLACK LABEL	100	1.680
BULLEIT	110	1.780

RUM

	SHOT	BOTTLE
BACARDI WHITE	60	900
PLANTATION ORIGINAL DARK RUM	80	1.000
RON ZACAPA 23 YEARS	150	3.000

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	SHOT	BOTTLE
GORDON'S	70	600
EAST INDIES	70	600
BOMBAY SAPPHIRE	80	1.280
TANQUERY	90	1.380
HENDRICKS	110	1.780

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A TASTE OF BONITO

“A taste of BONITO” is our Chef selection that reflects the best of our A la carte Menu.
Served to be shared, we require a minimum of two person.

PRAWNS BRUSCHETTA

CONFIT PRAWNS, COCKTAIL SAUCE, CHIVES

TUNA TARTARE

YELLOWFIN TUNA, SALSA TONNATA, OLIVES, CAPERS, RADISH, FENNEL

BARRAMUNDI CEVICHE

SWEET POTATO, LIME, RED ONION CHILI, CORIANDER, GRILLED CORN

Fantinel, Prosecco, Extra Dry, Spumante DOC, Friuli-Venezia Giulia, Italy (*)
Señorita | Campari, Sauvignon Blanc, Apple Juice, Lemon Juice Bitter (**)

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ZUPPA DI MARE

MANILA CLAMS, PRAWNS, CALAMARI, BARRAMUNDI, CHERRY TOMATOES

Ōhau, Woven Stone, Single Vineyard Sauvignon Blanc Kepiti Coast, New Zealand | 2019 (*)
Sorento Spritz | Gin, Prosecco, Citrus, Angostura Bitters (**)

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FRIED PRAWNS

JIMBARAN CRUNCHY PRAWNS | 4PCS

BARRAMUNDI FILLET

ASPARAGUS, KALAMATA OLIVES AND TOMATO SALSA

ROASTED OCTOPUS

EGGPLANT PURÉE, CHICKPEAS, BLACK OLIVES, BALSAMIC VINEGAR

Vesevo, Greco di Tufo DOCG, Campania, Italy | 2021 (*)
Spicy Margarita | Tequila, Tripple Sec, Lemon Juice, Jalapeno (**)

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PASSION FRUIT SORBET

TOFFEE, BANANA, PEANUTS
YOGURT CHEESECAKE

Homemade Italian Digestive (*) (**)

IDR 380K++ / pax with minimum of two person

Additional Wine Pairing IDR 300K++ / pax (*)
Additional Cocktail Pairing IDR 280K++ / pax ()**

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DISCOVERY MENU

WELCOME SNACKS

JAPANESE OYSTERS TEMPURA, LEMON SABAYON AND NORI POWDER
ZUCCHINI FLOWER TEMPURA, PRAWN & SCALLOP MOUSSE
OCTOPUS, EGGPLANT, BALSAMIC VINEGAR
BRUSCHETTA SEA URCHIN, MUD CRAB, CANDIED LEMON, CALVISIUS CAVIAR
ADD 10 GR CALVISIUS CAVIAR (*)
NV | FANTINEL, PROSECCO, EXTRA DRY, SPUMANTE DOC, FRIULI-VENEZIA GIULIA, ITALY

TUNA TARTARE

YELLOWFIN TUNA, SALSA TONNATA, OLIVES, CAPERS, RADISH, FENNEL
2019 | DOMAINE DE TAMARY, ROSÉ, CÔTES DE PROVENCE, FRANCE

HOKKAIDO SCALLOP (*)

SMOKED HOKKAIDO SCALLOP, BISQUE CUSTARD, BABY TURNIP, SEAFOOD CONSOMMÉ
2019 | ÔHAU, WOVEN STONE, SINGLE VINEYARD SAUVIGNON BLANC KEPITI COAST, NEW ZEALAND

LOBSTER RAVIOLO

HOMEMADE RAVIOLO, LOBSTER, SEAFOOD MOUSSE, LYONNAISE SAUCE
2021 | VESEVO, GRECO DI TUFO DOCG, CAMPANIA, ITALY

COD FISH

ALASKAN GRILLED COD FISH, PEPERONATA, KALAMATA OLIVES, POTATO ESPUMA
2019 | PLANETA, LA SEGRETA, NERO D'AVOLA DOC, SICILIA, ITALY

LIMONE

LIMONCELLO SORBET, VODKA, PROSECCO

BONITO CHEESE CAKE

MASCARPONE MOUSSE, YOGURT ESPUMA, RASPBERRY, ALMOND SABLÉ
HOMEMADE STRAWBERRY LIQUER

5 COURSE IDR 580K ++ / PAX

ADDITIONAL WINE PAIRING IDR 580K ++ / PAX

6 COURSE (*) IDR 680K ++ / PAX

ADDITIONAL WINE PAIRING IDR 680K ++ / PAX

ADDITIONAL 10 GR CALVISIUS CAVIAR (*) IDR 298K ++

CRUDO – RAW

OYSTER LOMBOK 1PCS 3PCS	30 85
OYSTER JAPAN 1PCS 3PCS	60 165
YELLOWFIN TUNA GRADE AA KUPANG 40GR	65
SALMON TASMANIA 40GR	75
AMAEBI PRAWNS JAPAN 1PCS	85
SCALLOPS HOKKAIDO 40GR	89
DRY AGED SALMON 40GR	90
CAVIAR SELECTION	
AVRUGA CAVIAR 20GR	195
SALMON ROE 20GR	198
CALVISIUS 10GR 25GR	298 745
KAVIARI 10GR 30GR	450 1.350
BONITO SEAFOOD PLATTER FOR 1 PERSON	325
1 OYSTER, 20 GR YELLOWFIN TUNA, 20 GR SALMON, 20 GR SEABREAM, 20 GR CUTTLEFISH, 1 HOKKAIDO SCALLOP, 20 GR MUD CRAB, 1 JAPANESE PRAWN, 1 STEAM KING PRAWN	
APERITIVO BRUSCHETTE	
TUNA STRACCIATELLA, CAPERS	50
SEA BREAM LEMON SABAYON, SPICY GRILLED CORN	50
OCTOPUS CHARGRILLED, EGGPLANT, BALSAMIC	50
PRAWNS CONFIT PRAWNS, COCKTAIL SAUCE, CHIVES	55
SALMON SMOKED IN-HOUSE CHIVES	65
CRAB MAYO, SALMON ROE	65
SET OF ALL SIX BRUSCHETTE	158
SEA URCHIN MUD CRAB MEAT, SEA URCHIN, AVRUGA CAVIAR	250

FISH CREATION

SEA BREAM CARPACCIO LEMON ZABAIONE, AVRUGA CAVIAR	80
BARRAMUNDI CEVICHE SWEET POTATO, LIME, RED ONION CHILI, CORIANDER, GRILLED CORN	90
SEPPIA E BURRATA RAW CUTTLEFISH, GREEN PEAS, BURRATA, OLIVE OIL	95
TUNA TARTARE YELLOWFIN TUNA, SALSA TONNATA, OLIVES, CAPERS, RADISH, FENNEL	108
SMOKED SALMON CREAM CHEESE, WATERCRESS, LEMON, AVRUGA CAVIAR, CRUNCHY CAPERS	120

SALAD

BONITO SALAD WITH TUNA LETTUCE, QUAIL EGG, BLACK TOMATOES, OLIVES, SALMON ROE, LEMON DRESSING	115
BONITO SALAD WITH JUMBO PRAWNS	125
BONITO SALAD WITH SMOKED SALMON	135
LOBSTER SALAD “CATALANA” BABY LOBSTER, ONION CONFIT, CHERRY TOMATOES, CELERY, BABY CUCUMBER, LEMON DRESSING	229

SOUP

SAUTÉ DI VONGOLE CLAMS WITH WHITE WINE, CHERRY TOMATOES, PARSLEY, OLIVE OIL, GARLIC, CHILI FLAKES	98
ZUPPA DI MARE MANILA CLAMS, PRAWNS, CALAMARI, BARRAMUNDI, CHERRY TOMATOES	138



FRITTO – DEEP FRY

CALAMARI FRITTI FRIED SQUID, SALT, BLACK PEPPER, LEMON	110
PRAWNS 6PCS JIMBARAN CRUNCHY PRAWNS	120
BONITO FISH & CHIPS CRISPY BEER BATTERED BARRAMUNDI	120
FRITTO MISTO CALAMARI, PRAWNS, OCTOPUS, BARRAMUNDI, SARDINES	130
FIORI DI ZUCCA CRUNCHY ZUCCHINI FLOWERS STUFFED WITH PRAWNS AND SCALLOPS MOUSSE	138

MAIN COURSE – CHARGRILL

FISH SKEWER MINCED BONITO FISH, LEMONGRASS, SAMBAL MATAH	120
ROASTED OCTOPUS EGGPLANT PURÉE, CHICKPEAS, BLACK OLIVES, BALSAMIC VINEGAR	150
FISH OF THE DAY ROASTED POTATO, SEAFOOD RAGOÛT, OLIVES	180
KING PRAWNS WILD PRAWNS 3 PIECES	180
BARRAMUNDI FILLET ASPARAGUS, KALAMATA OLIVES, TOMATO SALSA	190
BABY LOBSTERS SPINY BABY LOBSTERS 2 PIECES	268

SIDE DISH

CHARGRILLED VEGETABLES	45
HOMEMADE FRENCH FRIES	45
MIXED SALAD	45
ROASTED PUMPKIN RICOTTA, CRANBERRIES, PUMPKIN SEEDS	45

ROSETTA SANDWICH

OCTOPUS EGGPLANT PURÉE, BALSAMIC VINEGAR, STRACCIATELLA CHEESE, DRIED TOMATOES, LETTUCE	118
TUNA TARTARE & BURRATA ZUCCHINI, RED ONION PICKLED, STRACCIATELLA CHEESE, SALSA VERDE	125
LOBSTER ZUCCHINI, RED ONION PICKLED, STRACCIATELLA CHEESE, SALSA VERDE	229

DESSERT

COPPA BONITO COFFEE GELATO, COOKIES CRUMBLES, ESPRESSO LIQUOR	58
GELATO CUP 3 SCOOPS HAZELNUT, VANILLA & CHOCOLATE	60
TOFFEE, BANANA, PEANUTS YOGURT CHEESECAKE	65
WILD BERRIES COMPOTE YOGURT CHEESECAKE	65
CHOCOLATE, ORANGE, VERMOUTH YOGURT CHEESECAKE	65
SORBETS LEMON / ORANGE / PASSION FRUIT / GREEN APPLE	65
CHOCOLATE TART SABLE, VALRHONA CHOCOLATE MOUSSE, COCONUT CRÉMEUX	70

