

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 VODKA MANGOSTEEN LIME	110
LIMONCELLO MULE HOMEMADE LIMONCELLO GINGER LIQUOR GINGER BEER	120
PASSION MOJITO WHITE RUM PASSION FRUIT MINT	110
WASABI MARTINI VODKA WASABI LIME	120

MOCKTAILS

ROSELLA DI MARE ROSELLA ORANGE HONEY LEMON SODA	58
MINT FRUIT PUNCH MINT LEAF PINEAPPLE ORANGE STRAWBERRY PUREE LIME	58

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

GIN

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

All price are in thousand Rupiah subject to prevailing 10% government tax and 6% service charge

BEERS / CRAFT BEERS

BINTANG	35
ISLAND BREWING PILSNER	56
Dry, crisp, with a slight maltiness and balanced bitterness	
ISLAND BREWING SUMMER PALE ALE	72
More forward malt and hops with a well - balanced dry hop	
KURA KURA ISLAND ALE	75
Fruity hop aromas, smooth and refreshing	
TOKYO BLONDE	130
Fresh hop aroma with medium malt flavour	

TEA

CHAMOMILE	35
EARL GREY TEA	35
ENGLISH BREAKFAST TEA	35
JASMINE GREEN	35
MINTY BREEZE	35
ORGANIC BALINESE OOLONG	35
ORIENTAL TEA	35
SENCHA TEA	35

SOFT DRINKS

COCA COLA	35
DIET COKE	35
GINGER ALE	35
SODA	35
SPRITE	35
TONIC	35

COFFEE

SELECTION OF ILLY COFFEE

AMERICANO	30
ESPRESSO	30
CAFÉ LATTE	38
CAPPUCINNO	38
ESPRESSO MACCHIATO	38

WATER

500ML | 1000ML

ACQUA PANNA STILL	38	58
SAN PELLEGRINO SPARKLING	38	58

All price are in thousand Rupiah subject to prevailing 10% government tax and 6% service charge

WINE LIST

WINE BY GLASS 150ml

GLASS BOTTLE

SPARKLING

NV | Zonin, Prosecco, Brut, Veneto, Italy 110 520

Bright, crisp high acidity along with apple and pear fruit character, well balanced and freshly finish

WHITE

2019 | Ōhau, Woven Stone, Single Vineyard Sauvignon Blanc 100 500

Keptiti Coast, New Zealand

Fresh and fragrant, the attractive bouquet shows grapefruit, lime zest characters with subtle floral lift, the palate is juicy and lively acidity

2021 | Tommasi, Le Rosse, Pinot Grigio, IGT, Veneto, Italy 120 600

Friuli-Venezia, Giulia, Italy

Light bodied, crisp & fruity wine representing citrus, apple hint of pineapple flavours with a good acidity linger on the palate, nice freshness and purity finish

2018 | Zonin, Soave Classico DOC, Veneto, Italy 135 650

Refreshing and crisper, the attractive bouquet shows citrus characters with subtle floral lift, the palate clean mineral finish

ROSÉ

2019 | Domaine de Tamary, Rosé, Côtes de Provence, France 128 590

Blend of Grenache, Cinsault, Syrah & Mourvèdre. Crisp & Dry, enhancing red fruit character good mineral fruity finish

RED

2018 | Zonin, Valpolicella Classico DOC, Veneto, Italy 135 650

Medium bodied, slightly fruity with red fruits, blackberries and liquorries on the palate, good length finish

2020 | Caldora, Montepuciano d' Abruzzo DOC, Umbria, Italy 110 580

Full bodied, intense and fruity, hints of red cherry, plum and persistent finish

SAKE BY GLASS 150ml

Ozeki, Jonzen Kinkan Karakuchi, Japan 1.800ml 120 1.400

A perfectly balanced dry sweet palate, easy drinking and smooth

SPARKLING

BOTTLE

NV Jean Pierre & Co, Brut, South Eastern Australia	470
NV Fantinel, Prosecco, Extra Dry, Spumante DOC, Friuli-Venezia Giulia, Italy	650
2012 Avondale, Armilla, Blanc de Blanc, Paarl, South Africa	900
NV Ca' del Bosco, Franciacorta Cuvee Prestige, Brut, DOCG, Lombardy, Italy	2.000

CHAMPAGNE

NV Duval-Leroy, Brut Réserve, NV, Vertuse, France	1.680
NV Louis Roederer, Brut Premiér, Montagne de Reims, France	2.300

ROSÉ

2019 Black Cottage, Rosé, Marlborough, New Zealand	580
2021 Les Maîtres Vignerons de la Prequ'île de saint Tropez, Carte, Noire Héritage, Rosé, Côte de Provence, France	650
2020 Château d'Esclans, Whispering Angel, Rosé, Côtes de Provence, France	980

WHITE	BOTTLE
2019 Marchesi Antinori, Santa Cristina, Campogrande, Orvieto Classico DOC, Umbria, Italy	600
2018 Castello Banfi, Le Rime, Pinot Grigio-Chardonnay IGT, Toscana, Italy	650
2020 Dr. Zenzen, Sonnenhofberger, Riesling Kabinett, Mosel, Germany	650
2019 Philippe Dreschler, Riesling, Alsace, France	650
2019 Marchesi Antinori, Tormaresca, Chardonnay IGT, Puglia, Italy	700
2016 Beaulieu Vineyard, Chardonnay, California, USA	700
2021 Vesevo, Greco di Tufo DOCG, Campania, Italy	700
2019 Santa Margherita, Pinot Grigio, Trentino – Alto Adige, Italy	800
2021 Astrolabe, Pinot Gris, Marlborough, New Zealand	850
2015 Gustave Lorentz, Burg, Riesling, Alsace, France	1.000
2011 E.Guigal, Crozes-Hermitage Blanc, Rhône Valley, France	1.050
2021 Louis Latour, Chablis, Burgundy, France	1.200
2019 André Goichot, Chablis, Burgundy, France	1.200
2019 Remoissenet Père et Fils, Chablis, Burgundy, France	1.300
2017 Fournier Pere et Fils, Les Deux Cailloux, Pouilly Fume, Loire Valley, France	1.300
2018 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	1.500
2019 André Goichot, Pouilly-Fuissé, Mâconnaise, Burgundy, France	1.600
2017 Louis Latour, Meursault, Côte de Beaune, Burgundy, France	2.800

RED	BOTTLE
2021 Lucarelli, Negroamaro IGT, Puglia, Italy	650
2017 Castello Banfi, Col di Sasso, Cabernet Sauvignon-Sangiovese IGT, Toscana, Italy	680
2019 Vesevo, Aglianico Beneventano IGT, Campinia, Italy	700
2020 Bodega Norton, Barrel Select Malbec, Mendoza, Argentina	750
2021 Jean-Claude Boisset, Les Ursulines, Bourgogne Pinot Noir, Burgundy, France	800
2018 Gabriel Meffre, Crozes-Hermitage Saint-Pierre, Rhône Valley, France	900
2016 Santa Margherita, Chianti Classico DOCC, Toscana, Italy	950
2019 Chanson Pere et Fils, Le Bourgogne Pinot Noir, Burgundy, France	980
2017 Marchesi de' Frescobaldi, Castello di Nipozzano, Chianti Rufina Riserva DOCC, Toscana, Italy	1.100
2015 Castello Banfi, Chianti Classico Riserva, DOCC, Toscana, Italy	1.300
2018 Siro Pacenti, Rosso di Montalcino DOC, Toscana, Italy	1.300
2016 Pronotto, Barolo DOCC, Piemonte, Italy	2.000
2017 Castello Banfi, Brunello di Montalcino DOCC, Toscana, Italy	2.200

SAKE

Shiokawa Fisherman, Deepsokuju, Junmai-Ginjo Genshu, Japan 720ml	1.100
Tatenokawa, Junmai Daiginjo 33, Nakadori Yamagata, Japan 720ml	1.900



Bonito

FISH BAR

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 (**)

—

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 (**)

—

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, Triple Sec, Lemon Juice, Jalapeno (**)

—

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 ()**

All price are in thousand Rupiah subject to prevailing 10% government tax and 6% service charge



Bonito

FISH BAR

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 DOCC, CAMPANIA, ITALY

COD FISH

ALASKAN GRILLED COD FISH, PEPPERONATA, 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	65
GRADE AA KUPANG 40GR	
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	50
STRACCIATELLA, CAPERS	
SEA BREAM	50
LEMON SABAYON, SPICY GRILLED CORN	
OCTOPUS	50
CHARGRILLED, EGGPLANT, BALSAMIC	
PRAWNS	55
CONFIT PRAWNS, COCKTAIL SAUCE, CHIVES	
SALMON SMOKED IN-HOUSE	65
CHIVES	
CRAB	65
MAYO, SALMON ROE	
SET OF ALL SIX BRUSCHETTE	158
SEA URCHIN	250
MUD CRAB MEAT, SEA URCHIN, AVRUGA CAVIAR	

FISH CREATION

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

SALAD

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

SOUP

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



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

