



*Welcome to GAURI restaurant  
where nature's symphony meets culinary artistry.*

Our restaurant offers a dining experience that harmonizes breathtaking views with an exquisite menu. Inspired by the rhythms of the water and the lush surroundings, our dishes celebrate fresh, locally sourced ingredients and innovative flavors.

Let the soothing whispers of the river accompany your journey through a menu crafted to awaken your senses and create unforgettable moments.

Here, every bite tells a story—of the earth, the water,  
and the heart of our passionate chefs.

Thank you for joining us by the river.

*Enjoy your culinary adventure!*

# BREAKFAST

## River Front Favourite 79

*Baked bean, garlic herb baby potato chat, sauteed local spinach, sour dough, Chicken sausage, bacon, poached egg, avocado, mushroom & hummus*

## “Gauri” Florentine 65

*Milky brioche, sauteed spinach, poached egg, balsamic pearls & mornay sauce*

## Salmon Benedict 79

*Milky brioche, salmon, crispy onion, poached eggs, hollandaise & tomato pearls*

## Big Omelette 65

*Omelette stuffed with sauteed button mushroom truffle oil, spinach, cheese, bacon jam, tomato & sourdough*

## Create Your Own Egg

*Bacon, chicken sausage, potato, tomato, baked bean & sourdough toast*

## Morning Burger 65

*Brioche bun, herb egg patty, bacon, cucumber pickle, crispy onion & chili tomato spread*

## Fresh Start 59

*Assorted fruit, granola, yogurt & lemon*

## Mango Tango Smoothie 65

*Banana mango-based smoothie, house granola, chia & berry*

## Berry Nice Pancake 69

*Plain, soft pancake, mixed berry jam & bali maple*

## Brulle French Toast 65

*Classic toast topped with mixed fresh fruit, caramelized banana & whipped cream*

## Nasi Goreng 59

*Traditional wok fried rice, chicken, egg, crackers , soy sauce*

## Mie Goreng Ten 59

*Street-style fried noodles, loaded vegetables, chicken, egg, crackers & my mom's secrets sauce*

## SALAD and SOUP

### Gauri Garden Salad

69

*Daily pick mixed lettuce, fresh heirloom tomatoes, carrot, cucumber, mashed roasted beet, sweet corn, crispy bacon bits, vegan cheese crumble, garlic bread & local mustard vinaigrette with cuka*

### Pumpkin Quinoa Salad

79

*Oven-roasted pumpkin with dill yogurt curd, quinoa, avocado, and cashew cream served on a bed of mixed lettuce & balsamic*

### Chicken Melange Bow

79

*Grilled chicken, fresh shredded apple, cabbage pickles, mixed nuts, black olive, mixed baby leaves, tomato cherry, caesar dressing & herbs pesto*

### Truffle Beef Carpaccio

110

*Thin beef, truffle paste, roasted tomato cherry & pesto mayo*

### Lemon Fish Pop

79

*Lightly fried fish served with garlic truffle aioli and lemon wedges*

### Tuna Tartare

79

*Stick on crispy rice cake, cream cheese, avocado, tuna & spiced tomato sauce*

### Mushroom Cappuccino

69

*Velvety mixed mushroom soup topped with mushroom foam & croutons*

### Cheese Soup

85

*Creamy cheese soup made with Parmesan, blue cheese, cream cheese, and white cheddar. Served with crispy cheese grissini and cheese tuiles.*

# MAIN COURSES

## Grilled Beef Steak Fritters

349

*250gr Aussie steak cooked to your liking served with hand-cut potato fries, onion rings, café de paris, truffle brown sauce & homemade tomato sauce*

## BBQ Pork Ribs

179

*Sticky glaze pork ribs, house slaw & hand cut potato fries*

## Peri Peri Chicken

89

*Roasted chicken breast cooked in the BBQ with sauteed vegetables & peri-peri sauce*

## Peking Duck Breast

155

*Pan-fried peking duck breast, roasted baby potato, asparagus, Truffle mushroom brown sauce & orange reduction*

## Peppered Tuna

125

*Warm tomato basil, potato roes tie & creamy roasted capsicum sauce*

## Barramundi

149

*Seared Barramundi fillet with prawn essence beurre blanc and green pea purée*

## Pomodoro Pasta

89

*Penne pasta with a rich homemade tomato sauce & parmesan*

## Spaghetti Bolognese

99

*Spaghetti, rich meaty bolognese sauce, parmesan cheese*

## Pollo Alfredo Pasta

99

*Pasta with truffle paste, mushroom, asparagus, chicken & white reduction sauce*

## Sea Side Tagliatelle

115

*Clam, prawn pasta with saffron sauce*

## Sides & Extra

Truffle Mashed Potato

45

Mac and Cheese

55

Creamed Spinach

39

Mushroom Ragout

39

Roasted Yellow Pumpkin

35

Hand Cut Fries

35

Broccoli Almond

45

Fresh Lettuce Bowl

39

*\*Prices exclude 21% tax and service charge.*

## LOCAL FAVOURITE

### Sate Ayam Madura

99

*Chicken satay served on live charcoal, steamed rice & peanut sauce*

### Nasi Goreng Khas Gauri

89

*Pork belly fried rice, egg, crackers & condiments*

### Nasi Goreng Udang

89

*Prawn fried rice, egg, crackers & condiments*

### Nasi Goreng Ayam

79

*Wok chicken fried rice, egg, crackers & condiments*

### Mie Goreng Kampung

79

*Traditional fried egg noodles, vegetables & chicken*

### Kare Ayam Bali

85

*Braised chicken fillet, tofu, coconut yellow paste & steamed rice*

### Pepes Ikan Kemangi

89

*Steamed fish fillet, tomato, lemon basil , sambal & aromatic yellow rice*

### Bipang Borneo

125

*Roasted pork belly, soy sauce & steamed rice*

### Ikan Woku Khas Sulawesi

89

*Braised fish fillet, yellow paste, chili, lemon basil, leek & steamed rice*

## BURGER, SANDWICH & PIZZA

### Gauri Burger 165

*Prime Aussie wagyu beef burger topped with melted cheddar, lettuce, tomato, caramelized onion, pickles & hand-cut fries*

### Crispy Chicken Burger 115

*Breaded boneless chicken leg, coleslaw, cheddar, jalapenos & chili mayo*

### Uncle Fisherman Burger 125

*Beer battered fish of the day with cheese, lettuce, tartare sauce, pickles & served with hand-cut fries*

### Fish Sando 105

*Panko crumbed barramundi fillet, cheese, iceberg, tartar sauce, milk bread & hand-cut fries*

### Margherita 79

*Tomato, mozzarella, fresh basil, basil oil*

### Prosciutto 95

*Tomato, mozzarella, prosciutto, rocket, parmesan*

### Napolitana 89

*Tomato, black olives, capers, anchovies, mozzarella, oregano*

## SWEET SELECTION

### GAURI Chocolate 69

*Ala minute baked chocolate fondant & vanilla gelato (20 minutes order)*

### Mixed Berries Cheesecake 69

*Cookie's crust, cream cheese, berries sauce*

### Apple Pie Rapuan 65

*Warm stewed apple and custard underneath a crunchy almond crumble  
And served with a side of vanilla ice-cream*

### Kahlua Russian Blass 65

*Served with mixed berry compote*

### Mango Yogurt Parfait 69

*Mango yogurt mouse and compote, vanilla custard*

### Cashew Mille Feuille 69

*Cashew praline, crunchy puff pastry, vanilla ice cream*

*\*Prices exclude 21% tax and service charge.*

# DRINKS MENU

## COFFEE STYLE AROUND THE GLOBE

### Irish Coffee –Ireland 85

*Warming drink made with hot coffee, irish whiskey, sugar, and topped with a layer of cream floated on top*

### Affogato – Italy 45

*Dessert-style coffee made by pouring a shot of hot espresso over a scoop of vanilla ice cream. The hot coffee melts the ice cream, creating a delicious blend of flavors*

### Café Bombon – Spain 45

*Sweet coffee drink made by layering equal parts condensed milk and espresso. It results in a rich and indulgent beverage with a creamy texture*

### Dalgona Coffee – South Korea 35

*Made by whipping equal parts instant coffee, sugar, and hot water until frothy, then pouring it over cold milk. It creates a creamy and fluffy coffee layer on top*

## ESPRESSO BASED

*We are using a harmonious combination of 100% arabica Brazilian and Balinese coffee beans, this exceptional medium blend displays a dark chocolate upfront, sweet peanut, bright pomelo acidity, velvety texture and fermented cherry aftertaste. This blend is crafted to celebrate the unique characteristics of the land, delivering a balanced and delightful coffee experience.*

### Espresso / Ristretto 30

### Double Espresso 35

### Long Black / Americano 35

### Café Latte / Cappuccino 40

### Mocha Latte 40

### Macchiato 35

### Marocchino 35

## ICED ESPRESSO BASED

### Cappuccino & Ice Cream 45

### Shakerato 40

### Hazelnut Latte 40

### Butterscotch Latte 40

### Rhum Latte 40

## NON-CAFFEINATED

### Iced Chocolate With Ice Cream 45

### Hot Chocolate 40

### Matcha Latte 45

### Turmeric Latte 30

### Beetroot Latte 30

### Choose your milk

Fresh milk, soy milk, coconut milk, almond milk, oat milk

*\*Prices exclude 21% tax and service charge.*

## FRAPPE

Frappuccino	55
Cookies & Cream	55
Chocochips	55
Salted Caramel	55
Strawberry	55

## FINE TEA – POT

Bali Black Tea	35
<i>Rich in antioxidants, this fine organic black tea hails from the Indonesia</i>	
Camomile Calm Tea	35
<i>Calming effects chamomile flower, green tea &amp; a hint of mint</i>	
Jasmine Tea	35
<i>A Balinese green tea contains white tips and jasmine flower</i>	
Everyday Detox	40
<i>Has antioxidant properties that helps your body's natural cleansing with the bright turmeric, ginger, lemon peel, &amp; cinnamon</i>	
Rejuvenate	40
<i>An exciting taste that wakes up your senses with green tea, lemongrass, liquorice, sapan wood, ginger, peppermint, and lemon peel</i>	

## HEALTHY SMOOTHIE

Booster	50
<i>Coconut Water, Strawberry, Yoghurt, Muesli, Raw Honey</i>	
Sunday	50
<i>Banana, Mango, Soy Milk, Granola, Raw Honey</i>	
Paradise	50
<i>Papaya, Passionfruit, Soymilk, Raw Honey</i>	

## REFRESHMENT

Coco breeze	45
<i>Fresh coconut water, lime juice, peach syrup</i>	
Citrus & berry	45
<i>Strawberry, yuzu, sugar, tonic water</i>	

## FLAVOURED TEA

Flavoured Iced Tea	45
<i>Lemon / Passionfruit / Mango / Lychee</i>	
Iced Tea	36
<i>Strawberry, yuzu, sugar, tonic water</i>	

## FRESH JUICE

Tangerine / Watermelon /	40
Pineapple / Papaya / Avocado	
Whole Young Coconut	40

## COLD PRESSED JUICE

Carrot / Tomato / Cucumber	50
Spinach / Pineapple	50
Apple / Ginger	50
Beetroot / Apple / Ginger	50
Apple / Cucumber / Mint Leave	50

## BEER & CIDER

Bintang 33 ml	45
Bintang Crystal 330ml	55
Bintang Radler 330ml	50
Heineken	75
Singaraja	40
Alben Cider	



## CLASSIC COCKTAILS

145

### Cosmopolitan

*Vodka, Triple Sec and Cranberry Juice*

### Daiquiri

*Rum, Triple Sec and Lemon Juice*

### Pina Colada

*White Rum, Coconut Milk, Pineapple Juice, Coconut Liqueur*

### Mojito

*White Rum, Spearmint Leaves, Lime, White Sugar*

### Margarita

*Tequila, Triple Sec, Lime Juice*

### Bloody Mary

*Vodka And Spiced With Seasoned Tomato Juice*

### Bahama Mama

*Dark Rum, Coconut Liqueur, Grenadine Syrup, Orange Juice, Pineapple Juice*

### Long Island Iced Tea

*Vodka, Tequila, Rum, Gin, Triple Sec, Lemon Juice, and Splash Coca Cola*

### Kamikaze Shooter

*Vodka, Triple Sec and Lemon Juice*

### Caipirinha

*Rum, Lime and White Sugar*

### Illusion

*Vodka, Triple Sec, Melon Liqueur, Blue Liqueur, Coconut Liqueur and Pineapple Juice*

### Sex On The Beach

*Vodka, Peach Liqueur, Cranberry Juice and Orange Juice*

### Tequila Sunrise

*Tequila, Orange Juice and Grenadine Syrup*

### Caipirosca

*Vodka, Lime and White Sugar*

### Whisky Sour

*Whisky, Lemon and Simple Syrup*

## COCKTAIL CREATION

145

### Passion Fruit Mojito

*White Rum, Passion Fruit Puree, Spearmint Leaves, Lime, White Sugar*

### Fermented Caipirosca

*Vodka, Yakult, Lime and White Sugar*

### Espresso Gin Tonic

*Espresso, Gin and Tonic Water*

### Espresso Martini

*Espresso, Vodka, Coffee Liqueur and Triple Sec*

*\*Prices exclude 21% tax and service charge.*

## SIGNATURE COCKTAILS

### SMOKEY SANDIKALA

155

*Whisky, vanilla liqueur, Sweet and Sour, Angostura Bitter*

As the sun dips below the horizon, the world enters **Sandikala** — the **twilight hour** in Balinese folklore, where spirits stir and magic lingers in the air.

It is neither day nor night. It is the in-between, the shadow hour — a time of mystery, beauty, and transformation.

**Smokey Sandikala** captures this moment in a glass.

The soul of whisky brings firelight warmth, while vanilla liqueur whispers secrets from the spirit realm. A delicate balance of sweet and sour mirrors the tension between dusk and dark, as a few drops of Angostura Bitters echo the creeping night.

But it's the smoke — a **ritual fog** — that makes it transcend the ordinary.

### RAPUAN RIVER

155

*Vodka, coconut liquor, blue curacao, passion monin, sweet sour*

In the heart of a lush, forgotten island flows the **Rapuan River** — crystal blue by day, glowing silver under moonlight.

Legend says the river was born from the tears of a sky goddess who wept for a lost love — her sorrow mingling with the nectar of tropical fruits and the scent of island palms

**Rapuan River** brings this legend to life, glass by glass.

A **vodka base** flows clear and bold — like the river's current.

**Coconut liqueur** swirls in with a smooth, creamy undertone, like soft waves lapping at jungle shores.

**Blue Curaçao** gives the river its iconic hue — a deep, dreamy blue — while **passion fruit** syrup stirs in a golden flash of sunlit sweetness.

**Sweet & Sour** brings the balance — the gentle dance of rain and sun, joy and longing.

## MOCKTAILS

### TROPICAL PARADISE

45

*Fresh strawberries, natural yoghurt, Strawberry syrup, fresh pineapple. Topped with heavy cream.*

### RIVER BLOOM

45

*Blend of lychees, pineapple juice, Fresh lemon juice and strawberry syrup*

## WHITE WINE

Sauvignon Blanc	Chateau ste. Michelle, USA		1150
Pinot Grigio	Fantinel Borgo Tesis, Italy		850
Chardonnay	Casillero del diablo, Chili		850
Riesling	Sad piper, Australia		850
Chenin Blanc	Barton & Gustier, France		850
Chardonnay	A D'Aussieres Blanc, 2021, FR	170	750
Sauvignon Blanc	Shearwater, NZ	170	750
Sauvignon Blanc	Two island, Indonesia	150	650
Chardonnay	Two Island, Indonesia	150	650
Aga White	Hatten, Indonesia	140	600

## RED WINE

Cabernet Sauvignon	Marques de casa concha D.O Maipo, Chili		1350
Shiraz	Chateau ste. Michelle, USA		1250
Pinot Noir	Black Cottage, NZ		950
Cabernet Merlot	JJ Mac William, Australia		850
Merlot	Envyfol, France	170	750
Shiraz	Two island, Indonesia	150	650
Pinot Noir	Two island, Indonesia	150	650
Aga Red	Hatten, Indonesia	140	600

## ROSE WINE

Pinot Noir	Black cotage Rose, NZ		850
Two Island Rose	Indonesia	140	650

## SPARKLING & CHAMPAGNE WINE

Duval Leroy Brut	Reserve, France		2500
Thorn Clarke	Sparkling Brut, Australia		850
Louis Perdrier	NV, FZ		750
Tunjung Sparkling Wine	Indonesia		650

\*Prices exclude 21% tax and service charge.



**GAURI**

BY ELY'S KITCHEN