

le
the nini



In Bali, the word nini holds a quiet beauty. It can mean a beloved grandmother. A figure of warmth, wisdom and care.

It can also mean nini padi, the sacred rice cherished from planting to harvest. Honoured through rituals and ceremonies that connect people, nature and tradition.

The Nini at Bambootel Sawah View celebrates both meanings. It is a place where heritage meets the present. Where the gentle spirit of the rice fields surrounds you. Where every breakfast, lunch, dinner and moment of lounging is filled with the same love, respect and connection that nini represents.

Here, you do not just taste. You experience a story of culture, nature and the people who keep them alive.

Appetizers

Bread and dips	99
Focaccia, red pesto, hummus, baba ghanoush, grissini	
Spring rolls	82
Vegetarian roll, fermented pineapple salad, sweet chili sauce	
Watermelon tataki	95
Lightly seared watermelon with ponzu, lemon zest and nori crackers	
Eggplant mezze	99
Grilled eggplant with rambutan, romesco cashew, green oil, rosella and flatbread	
Crispy pork belly	130
Savory pork belly with sweet hoisin sauce and pickles	
Beef tacos	195
MB8 wagyu, teriyaki, truffle mayonaise, Grana Padano	
Salt and pepper calamari	135
Crispy calamari with garlic, wasabi mayo and fermented chili pineapple honey	
Empanadas rendang	95
Sumatran beef rendang curry, sweet chili sauce, acar	
Meatballs	185
Wagyu meatballs with tomato ragù, potato stick and smoked olive oil	

Soup

Tom Yum Prawn soup in Thai-style broth with tomato, mushroom and kaffir lime	165
Soto Ayam Indonesian chicken broth with glass noodles, cabbage, tomato, shredded chicken and boiled egg. Served with steamed rice and emping crackers	135
Spicy pumpkin Pumpkin soup with madras curry, coconut cream, pumpkin seeds and sourdough	120

Salad

Burrata salad Burrata with roasted paprika, wild rucola, cherry tomato and balsamic gastrique	195
Caesar salad Romaine lettuce with Caesar dressing, parmesan, croutons and boiled egg Optional toppings: - Smoked salmon 45 - Chicken 28 - Boiled egg 22 - Crispy bacon 35	105
Green Goddess Kale, broccoli, cucumber and pea, finished with red radish, cashew and green goddess dressing	90
Gado-Gado Steamed vegetables with tofu, tempeh, boiled egg and peanut sauce — a traditional Indonesian salad	82

Sandwiches

Philly steak sandwich Slow-cooked brisket with roasted paprika, cheddar, aioli, red onion, jalapeño and French fries	195
Bacon jam sandwich Crispy bacon with double cheese, truffle mayo, caramelised onion and pickles, served with French fries	185
Tuna melt sandwich Tuna with torched cheddar, spring onion, sesame seeds and French fries	195
Mozzarella and tomato sandwich Mozzarella with basil pesto, red tomato, pesto aioli and French fries	185
Ham and cheese sandwich Smoked ham with mixed cheese, tomato jam, pickled cucumber and French fries	180
Classic club sandwich Chicken, bacon, tomato, cheese, egg and onion relish, served with corn chips	165

Pasta

Ravioli Chicken tarragon–stuffed ravioli with creamy truffle mushroom sauce, basil oil and tarragon	195
Ragù rustico alla bolognese Rustic beef ragù with oregano and parmesan	185
Classic carbonara Spaghetti with guanciale, parmesan, egg yolk and black pepper	230
Frutti di mare Spaghetti with prawn, squid, pomodoro mussel sauce and parmesan chips	210
Penne pollo pesto Penne with basil pesto, chicken, cream, parmesan and green oil	175
Aglio e olio Spaghetti with olive oil, garlic, chili and basil	165

Pizza

Magic fungi Mozzarella with truffle mushroom roulade, spinach, shiitake and feta	185
Greenbush Basil pesto with zucchini, burrata and wild rucola	215
Margherita Cherry tomato with stracciatella, mozzarella, basil and basil oil	175
The Nini Pomodoro with burrata, mozzarella, smoked leg ham and pistachio	220
Cacio e pepe Creamy parmesan base with confit garlic, stracciatella, aioli and cracked black pepper	199
Pepperoni Pomodoro with pork pepperoni, cherry tomato, mozzarella and basil	195

Asian dishes

Balinese fried rice Fried rice with egg, vegetables, chicken, crispy pork belly, sambal, crackers and chicken satay	195
Indonesian fried noodle Egg noodles with vegetables, chicken, pickles, rice crackers, beef satay and omelet	170
Pad Thai Rice noodles with king prawn, scallop, tofu, bean sprouts, coriander and peanut crumbles in pad Thai sauce	190
Beef rendang Slow-cooked Sumatran beef curry with rice and chili coconut sauce	205
Satay ayam Balinese-style chicken skewers with steamed rice, peanut sauce and urab vegetables	180
Mixed satay Pork, beef and chicken skewers with steamed rice, peanut sauce and urab vegetables	210

Mains

Risotto Japanese rice with pea purée, asparagus and chili oil	205
Crispy skin barramundi Barramundi fillet with peperonata, Italian herbs and Kusamba salt	230
Blackened chicken Sous-vide boneless chicken leg with miso glaze, pommes potato and soy garlic mayo	210
BBQ pork ribs Tender pork ribs with truffle mashed potato, apel orange BBQ sauce and lemon zest	297
Bambootel cheeseburger Two Wagyu beef patties with chili relish, Big Mac sauce, smoked cheese, romaine, onion and French fries	195
Beef skirt 200g Australian beef skirt with roasted parmesan potatoes, apple salad and bordelaise sauce	355
Ribeye steak 280g Australian ribeye with potato gratin, watercress salad and black pepper sauce	595
Beef tenderloin 180g Wagyu MB8 tenderloin with pea purée, charred asparagus and sauce café de Paris	695

Side dishes

Char asparagus parmesan	50
Potato gratin	45
French fries	35
Potato wedges	35
Mashed potato	40
Sautéed baby bean	35
Crispy parmesan baby potato	45

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Desserts

7 ways of coconut Coconut pannacotta, coconut pearl, coconut chips, coconut sponge, coconut meringue chips, coconut milk sauce and coconut ice cream	165
Pavlova Meringue with strawberry salsa, dulce de leche and fresh mint	125
Mango sticky rice Sticky rice with mango parfait, coconut sauce and pandan oil	135
Lava cake Warm chocolate cake with vanilla ice cream, cashew crumble and vanilla tuile	145

100% AUTHENTIC RECIPES FROM OUR BELOVED NINI

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Wine

Sparkling

	Glass	Bottle
Louis Perdrier Brut Excellence <i>France NV</i>	200	850
G7 Sparkling Brut Chardonnay <i>Chile NV</i>		990
Castellblanc Rosado Brut D.O. Metodo Tradicional Cava <i>Spain NV</i>		950
Castellblanc Brut Reserva D.O. Metodo Tradicional Cava <i>Spain NV</i>		1150

Champagne

Duval Leroy Brut Reserve Champagne <i>France NV</i>		3250
Louis Roederer Brut Collection Champagne <i>France NV</i>		3350
Veuve Clicquot Yellow Label Brut <i>France NV</i>		3450
Royal Réserve Brut <i>France NV</i>		4950
Veuve Clicquot Rosé <i>France</i>		5500
Ruinart Blanc De Blanc <i>France</i>		6500
Ruinart Rosé <i>France</i>		6900

Rosé

G7 Merlot Rosé <i>Chile 2022</i>	200	850
Barton Gustier Côtes de Provence Tourmaline Rosé <i>France 2021</i>		1250
Whispering Angel <i>France NV</i>		1650

White

Shearwater Sauvignon Blanc <i>New Zealand 2019</i>	200	950
Ponte Pinot Grigio Delle Venezie <i>Italy 2019</i>	200	950
Schieferkopf Trocken - Sec Riesling <i>Germany 2021</i>		950
MAN Family Chenin Blanc <i>South Africa 2023</i>		950
G7 Sauvignon Blanc <i>Chile 2022</i>		980
Borgo Tesis Pinot Grigio <i>Italy 2021</i>		1050
Patriarche Bourgogne Chardonnay <i>France 2021</i>		1250
Sun Goddess Sauvignon Blanc <i>Italy 2020</i>		1500
Two Rivers ‘Clos Des Pierres’ Chardonnay <i>New Zealand 2019</i>		1550
Beringer Napa Valley Chardonnay <i>California 2017</i>		1750
Domaine de Bila - Haut Occultum Lapidem Blanc (Grenache Blanc) <i>France 2018</i>		1850
Patriarche Chablis Grand Cru Blanchot Chardonnay <i>France 2016</i>		3650

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Wine

Red

	Glass	Bottle
Cassilero Del Diablo Reserva White Label Cabernet Sauvignon <i>Chile</i>	200	950
The Wolftrap Syrah, Mourvèdre & Viognier <i>South Africa 2021</i>	200	1000
19 Crimes Shiraz <i>Australia 2021</i>		1100
Côtes du Rhône Rouge Lavau <i>France 2019</i>		1150
Shearwater Pinot Noir <i>New Zealand 2017</i>		1175
Mascota - Malbec <i>Argentina 2022</i>		1250
Patriarche Bourgogne Pinot Noir <i>France 2020</i>		1350
Penfolds Bin 2 Shiraz & Mataro <i>Australia 2022</i>		1550
Marques de Casa Concha Merlot <i>Chile 2020</i>		1625
Penfolds Bin 138 Barossa Valley Shiraz, Grenache & Mataro <i>Australia 2018</i>		2235
Château Magnol - Haut - Médoc <i>France 2018</i>		2300
Châteauneuf du Pape Lavau Tradition <i>France 2020</i>		2400
Tenuta San Guido Le Difese <i>Italy 2018</i>		2750
Beringer Napa Valley Cabernet Sauvignon <i>California 2019</i>		2800
Casillero del Diablo Limited Edition, Pirque Cabernet Sauvignon, <i>Chile 2016</i>		2900
Penfolds St. Henri Shiraz <i>Australia 2018</i>		3900
Concha Y Toro, Carmin de Peumo, Carmenere <i>France 2018</i>		4900
Chateau Montlabert, Saint - Emilion Grandcru <i>Spain 2018</i>		4500
Chateau Amiral Saint - Julien <i>France 2018</i>		5650
Vega Sicilia Pintia, Tempranillo - Cabernet <i>Spain 2018</i>		6250

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BEVERAGE

A tribute to punch

Long before there were cocktails, there were punches. Friends would gather around large bowls, ladling out spirited blends and sipping together from shared cups.

Punches combined all kinds of ingredients. From beer, wine and spirits to spices, dairy and tropical fruits. They were chilled with blocks of ice and beautifully garnished with flowers and exotic decorations.

We love this communal approach to drinking so much that we have brought it back. These are our bespoke punch recipes. Made with the finest ingredients we can find and designed to be shared.

Punch & sangria

The Spiced Maniktawang Punch

Spiced Cuban rum with mango, guava, passion fruit and lime. Balanced with island-spiced sugar and finished with freshly grated nutmeg

Sacred Tequila Punch

Spicy tequila infused with paprika and red chili, blended with mango syrup, carbonated grapefruit and orange juice. Topped with sparkling wine and garnished with dried lemon and local flower

Manuk red sangria

Red wine infused with homemade pineapple and vanilla liqueur, fresh pineapple and strawberry, lemon juice and soda. Garnished with pineapple, clove and torch ginger

Tawang white sangria

Crisp white wine, apricot brandy and muddled mango, lifted with lemongrass gin and poured over mango cubes, lime, mint and tonic

Glass Bottle

130 550

130 550

130 550

130 550

Cocktails

These crafted creations are made by hand, using flavours sourced from across the islands. Each cocktail is a personal expression. Blended with tropical fruits, local spices, herbs, roots and sugar. All prepared the Nini way.

This is our cocktail paradise.

A place where stories come to life through taste and theatre. Inspired by local culture and crafted with care.

Signature cocktails

The Pancasari

A cheerful tribute to the highlands. This cocktail blends Nusa Cana tropical rum, Myers dark rum and strawberry Aperol. Finished with a sparkling Pancasari mix that carries the scent of mountain fruits.

The Agung

A deep dive into tropical intensity and coastal character. With seaweed-infused Bung Bung oak series, Margaritaville gold and Antika formula. Macerated olive and mangosteen with a rim of Kusamba sea salt.

For Rest

A gentle reminder of exactly where you are, a place to pause. With dill and guava-infused light rum, banana and salted caramel syrup, clarified with cream cheese. Finished with a mist of peated spray.

Ocean Fire

A bold, clarified take on the Bloody Mary. Lea & Perrins, Tabasco and tomato meet Bali Gold and Ketel One vodka. Layered with black pepper, Japanese plum infusion and celery mix.

Garden Party

Prime vodka and St-Germain elderflower with marigold cordial and lemon juice. Balanced, bright and finished with egg white for a soft, silky texture.

Rasa Rimba

The taste of the jungle. Bulleit bourbon and spiced rum with pineapple clove cordial and lime. Finished with apple cinnamon foam for a sweet, spiced and earthy experience.

Manik Sunset

Jim Beam bourbon, Campari and a Apple-orange mix, with a splash of sakura tea. Bittersweet, fruity and gently herbal. Like a Balinese sunset in a glass.

Marigold Sunrice

Strawberry and basil infusion with Nikka from the Barrel. Marigold cordial, white chocolate Monin and egg white for a smooth and floral finish.

Tri-Hita-logy

Inspired by the Balinese philosophy of harmony. Celery and tomato maceration, olive and mangosteen vodka, and Choya umeshu with lemon. A savory, balanced and soulful cocktail.

The Heritage

Dewi Sri arak infused with lemon peel, lemongrass gin and Hakkaisan sake. Clarified watermelon and sparkling wine complete this modern tribute to tradition.

Tropical Harmony

A hopeful and easy-drinking blend of spiced rum, tropical punch, Ming River baijiu and fresh lime juice. Crafted for warm days and lasting memories.

Sparkling cocktails

Aperol spritz

Aperol, soda and sparkling brut. A timeless favourite with a bitter-sweet finish.

Jungle bellini

Frozen watermelon and honeydew melon blended with Midori and pineapple juice. Topped with sparkling brut.

Hugo spritz

St-Germain elderflower liqueur, mint soda and sparkling brut. Fresh and floral.

Mimosa

Fresh orange juice topped with sparkling brut. A bright, effortless classic.

French 75

Gin, sparkling brut, sugar and lemon juice. A crisp, citrus-forward cocktail with a refined kick.

165

165

165

165

200

200

200

200

200

Classic cocktails

Negroni

Gin, Campari and sweet vermouth. A bold and bitter Italian classic.

Classic martini

Gin or vodka with dry vermouth. Served up or dirty, as you like it.

Margarita

Gold tequila, Triple sec, lime and sugar. Sharp, fresh and perfectly balanced.

Mojito

Light rum, lime, sugar and fresh mint. Topped with soda water and served over ice in a tall glass.

Piña colada

Light rum, dark rum and Malibu. Blended with coconut cream, fresh pineapple and pineapple juice.

Espresso martini

Vodka, espresso and Kahlua. Frothy and smooth with a bold coffee kick.

Basil smash

Gin, lemon and basil syrup with egg white. Fresh, sweet and herbaceous with a foamy finish.

150

160

150

130

140

130

130

Mocktails

Non-alcoholic creations inspired by Bali’s rituals, nature and harmony. Carefully composed with local fruits, herbs and tropical flavours.

Floral Tirta

Inspired by Bali’s sacred water rituals. A delicate blend of elderflower, lemon and rose mist, topped with passion fruit foam. Light, floral and refreshing.

Fruity soda

A tribute to ceremonial fruit offerings. Apple, mango, pineapple, lime, spiced syrup and passion fruit purée. Topped with apple cinnamon foam. Bright and vibrant.

Berries subak

Named after Bali’s ancient irrigation system. Mixed berry purée, pomegranate juice, lime, vanilla and Sprite. A fruity balance of tradition and freshness.

Creamy mandala

Symbol of cosmic harmony. Coconut cream, pineapple, mango, pandan syrup and lime. Creamy, tropical and deeply soothing.

60

60

60

60

Beers

Bintang Pilsner 330 ml bottle	55	Kura Kura Ale 330 ml bottle	115
Heineken Pilsner 330 ml bottle	75	Erdinger Weissbier 500 ml bottle, 4.7% ABV	150
Kura Kura Lager 330 ml bottle	95		

Aperitifs

Campari	135	Martini Extra Dry	110
Aperol	135	Limo Aperitivo	110
Pims No. 1	135	Antica Formula	110
Fernet Branca	135	SVA Black Rice	110
Amaro Montenegro	135		

Spirits

Vodka			Tequila		
	Glass	Bottle		Glass	Bottle
Prime	95	950	Margaritaville	120	1800
Ketel One	120	1950	Espolòn Blanco	140	2400
Tito's	130	2200	Herradura Plata	145	2450
Grey Gooses	160	2900	Don Julio Reposado	185	3800
Cîroc	150	2600	Código Rosa	180	2950
Gin	Glass	Bottle	1942 Añejo	450	11200
			Clase Azul Reposado	490	13200
			Rum	Glass	Bottle
Tanquery	110	1800			
Tanguery No.10	165	3250			
Roku	150	2400			
Sir Edmond	180	3000			
Hendrick's	165	2850			
			Nusa Cana White	90	900
			Captain Morgan Spiced	95	950
			Myer's Rum	135	2250
			Black Tears	135	2350
			Kraken	140	2400
			Ron Zacapa	250	4650

Scotch, Irish & Bourbon

	Glass	Bottle
Johnnie Walker Black Label	130	2250
Monkey Shoulder	145	3200
Jim Beam White	120	1400
Dewar's Japanese Smooth Whisky 8 YO	145	2200
Bulleit Bourbon	130	2250
Bulleit Rye	130	2250
Jameson Black Barrel	165	3570
Jack Daniel's	140	3100

Single Malt

	Glass	Bottle
Glenfiddich 12 YO	180	3300
Glenlivet 12 YO	220	4450
Singleton 12 YO	180	3100
Dalwhinnie 15 YO	195	3750
Bowmore 12 YO	235	4350
Lagavulin 16 YO	350	6650
Nikka Coffey Grain	160	3100
Nikka From the Barrel	135	2500
Nikka Taketsuru Pure Malt	180	3600

Cognac

	Glass	Bottle
Hennessy V.S.O.P.	250	5100
Hennessy X.O.	650	15500

Liqueur

	Glass	Bottle
Kahlúa	95	1350
Baileys	95	1350
Jägermeister	95	1350
St-Germain Elderflower	150	2950
Fireball	95	1300
Cointreau	95	1350
Malibu Coconut	100	1300

Water

Equil still water	55	Aqua Panna	105
Equil sparkling water	55	San Pellegrino	95

Sodas

Soda water	35	Tonic water	35
Sprite	35	Ginger ale	35
Coca-Cola	35	Red Bull	80
Coca-Cola zero	35		

Hot drinks

Bali coffee	35	Flat white	40
Single espresso	35	Mochaccino	40
Double espresso	40	Hot chocolate	45
Americano	40	Jasmine tea	45
Long black	40	Chamomile tea <i>(decaf)</i>	45
Macchiato	40	Hot ginger	45
Piccolo latte	40	French Earl Grey tea	45
Cappuccino	40	Indonesian	35
Café latte	40	breakfast tea	

Cold drinks

Iced coffee	45	Iced passion fruit tea	45
Iced coffee almond	45	Iced peach tea	45
Iced coffee hazelnut	45	Iced vanilla tea	45
Iced coffee vanilla	55	Iced lychee tea	45
Iced cappuccino	45	Iced tea	45
Iced latte	45	Iced lemon tea	35
Iced chocolate	45		

Fresh juices

Fresh coconut	55
Personal choice juice	40
Mixed juice	45

Choose from pineapple, papaya, orange, watermelon, honeydew melon, dragon fruit, banana, mango, strawberry, carrot, cucumber, lemon or apple

Healthy juices

Bam-boost!	65
Carrot, green apple, ginger, celery and honey	
Zen & juices	65
Watermelon, orange, green apple and honey	
Banana Recharge-A	65
Pineapple, papaya and banana	
The Root Awakens	65
Cucumber, green apple, ginger, celery and lime	
The Vitamin Sea	65
Lemon, mango, orange and soursop	

Smoothies

Mango Lazy	55
Mango, yogurt, mint and honey	
Pisang Cooler	55
Banana, passion fruit, brown sugar and yogurt	
Mixberry smoothie	55
Mixed berry purée, fresh milk and plain yogurt	

Milkshakes

Mango milkshake	55
Ripe mango, vanilla ice cream and fresh milk	
Strawberry milkshake	55
Strawberry ice cream and fresh milk	
Vanilla milkshake	55
Vanilla ice cream and fresh milk	
Chocolate milkshake	55
Chocolate ice cream and fresh milk	

Taste the journey. Savor the craft.

A curated journey that blends nature, flavour and local wisdom.
From farm to glass.

Serenity in a cup

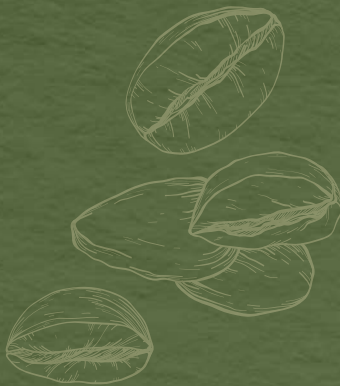
Tea harmony

Discover the art of tea-making in its purest form. This immersive experience begins in the garden, where fresh herbs and leaves are hand-picked under guidance. You will explore flavour profiles, health benefits and brewing rituals before preparing your own infusion in a traditional ceremony that calms both body and mind.

Experience includes:

- Harvesting herbal tea leaves from our garden
- Guided tea tasting and health insights
- Traditional tea brewing demonstration
- Mini tea workshop led by our in-house tea master
- Local snacks: klepon and fried banana
- Certificate of completion and a personalised pack of our signature house-blend tea

IDR 450.000



Brewed by nature

Coffee ritual

A hands-on journey through Bambootel's coffee garden. From the plant to the cup, learn about traditional processing techniques and discover the stories behind every bean. This guided ritual includes the brewing of six coffee styles and a serene moment of tasting and connection.

Experience includes:

- Guided walk through our coffee garden
- Coffee education: origin, processing, flavour and health
- Brewing workshop with six coffee styles
- Local snacks: klepon and fried banana
- Certificate of completion & take-home house blend coffee.

IDR 850.000

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Garden to glass

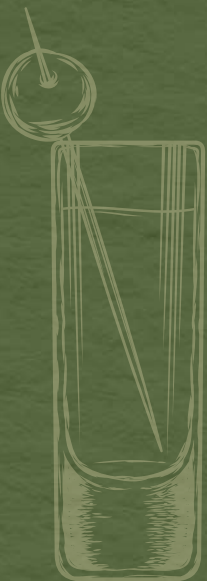
The artisan cocktail experience

Craft your own signature cocktail using hand-picked herbs and tropical ingredients. Under guidance of our mixologist, you will mix, shake and infuse your drink, then bottle it with a personalised label. While it sets, enjoy a relaxed meal prepared with seasonal flavours from the region.

Experience includes:

- Garden tour to select fresh botanicals
- Hands-on cocktail workshop with expert guidance
- Personalised cocktail bottle with custom label
- Full local meal and drinks
- Certificate of completion and one bottle of your craft cocktail

IDR 1.500.000



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With gratitude from The Nini

At The Nini, every shared meal carries the spirit of warmth, care and connection that the word nini represents.

We thank you for letting us be part of your journey at Bambootel Sawah View.

May the memories linger beyond your table, and may your stay now or in the future be filled with harmony, joy and renewal.

We look forward to welcoming you again, any time of the day.

Thank you
Terima kasih
Suksma