



E I G H T D E G R E E S S O U T H

Savor the succulent combination of Mediterranean and Indonesian culinary flavours while losing yourself in the lavish views blues of the Indian ocean.

Carefully prepared culinary creations by our talented chefs using fresh ingredients, Eight Degrees South is the definitive dining destination for fresh, locally sourced and sustainable seafood.

Our sensational seafood menu and ingredients, which changes seasonally, honors the bounty of Bali's land and sea.

Scan to access our Digital Menu



LUNCH MENU

LIGHT BITES

Chili Edamame ^(v) 45

Sautéed Edamame with Homemade Chili Oil

Vegetable Spring Roll ^(v) 75

Homemade Spring Roll with Thai Chili Dip

Fish & Chips 110

Battered Fish & Chips with French Fries and Tartare Sauce

Quinoa Salad ^(v) 100

Quinoa, Capsicum, Freshly Farmed Spring Onion and Lemon Virgin Olive Oil Dressing

Smoothies Bowl ^{(v)(n)} 95

Dragon Fruit, Banana, Homemade Granola, Coconut Water

SMALL PLATES

Tuna Tartare ^(s) 98

Fresh Tuna Loin, Cassava Chips, Chives, Kemangi Vinaigrette

Balinese Ceviche ⁽ⁿ⁾ 98

Local catch White Snapper, Leche de Tigre, Lemongrass Watermelon, Crushed Peanut, Kaffir Lime

Kepiting Balado ^{(s)(n)} 110

Double Fried Lombok Soft Shell Crab, Sambal Balado, Coriander Aioli

Maranggi Anticucho ^(s) 96

Beef Skewer with Margaret Marination, Pickled Cucumber

Buntut Bakar ⁽ⁿ⁾ 130

Twice Cooked Oxtail, Toasted Konro Spice Rub, Sweet Soya Dressing

Mushroom Arancini ^(v) 120

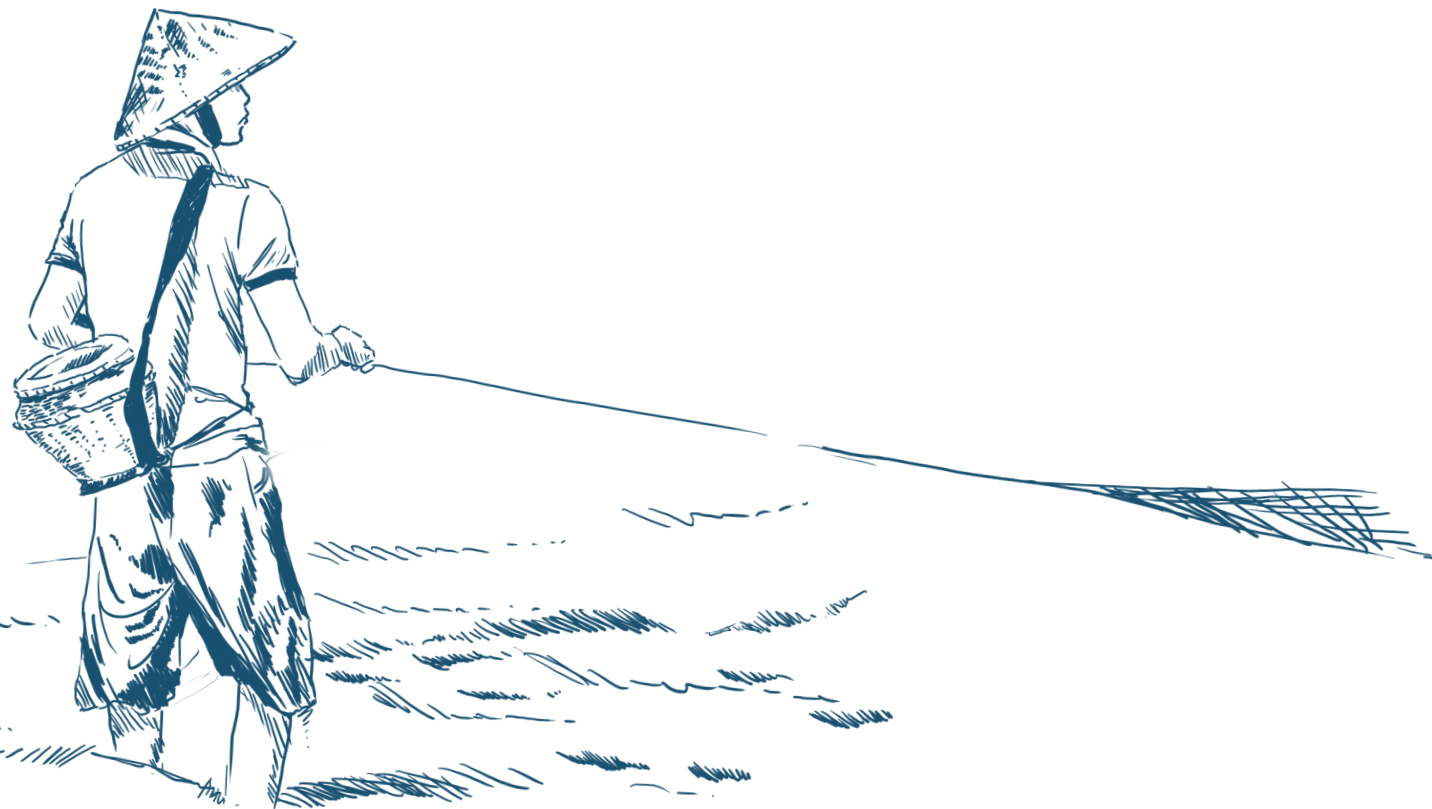
Mix of Bedugul Mushroom, Lemon Aioli, Mushroom Powder

Bedugul Sweet Potato ^(v) 80

Roasted Wild Sweet Potatoes, Spicy Kemangi Ragout, Spring Onion

Feta & Watermelon ^(v) 95

Marinated Feta Cheese, Infused Watermelon, Wild Rocket, Tarragon Dressing



(s) signature dish (p) dish contains pork (n) dish contains nuts (v) vegetarian dish (gf) gluten free

Should you have any dietary restrictions or allergies, please inform your order taker | All prices are in thousands of Indonesian Rupiah and subject to 10% Government Tax and 11% service charge

LUNCH MENU

PIZZA

Margherita Pizza ^(v) 145

Tomatoes, Basil and Mozzarella

Grilled Vegetable Pizza ^(v) 145

Zucchini, Mushroom, Sun Dried Tomatoes, Onion, Mozzarella

Pepperoni Pizza 145

Pepperoni Slices, Black Olives, Tomatoes, Basil, Mozzarella

Quattro Formaggi ^(v) 160

Mozzarella, Cheddar, Parmesan, Feta, Tomato Sauce

Genovese ^(p) 160

Pesto, Bacon, Wild Rocket, Shaved Parmesan, Mozzarella

gluten free pizza base is available

BETWEEN BREAD & WRAP

Homemade Rendang Burger ^(s) 170

AUS Beef Patty with Rendang Baste, Grain Mustard Butter, Fresh Lettuce, Tomatoes, Gherkin, Pickled Onion, Sambal Honey Aioli and Melted Cheese

Rye Club Sandwich ^(p) 155

Herb Chicken Breast, Crispy Bacon, Fried Egg, Lettuce, Tomatoes, Cheddar and Mayonnaise on Toasted Rye Bread

Avocado Toast 110

Avocado Mousse, Smoked Salmon, Poached Egg, Wild Rocket Leaves on Toasted Sourdough

Trio Sliders ^(p) 170

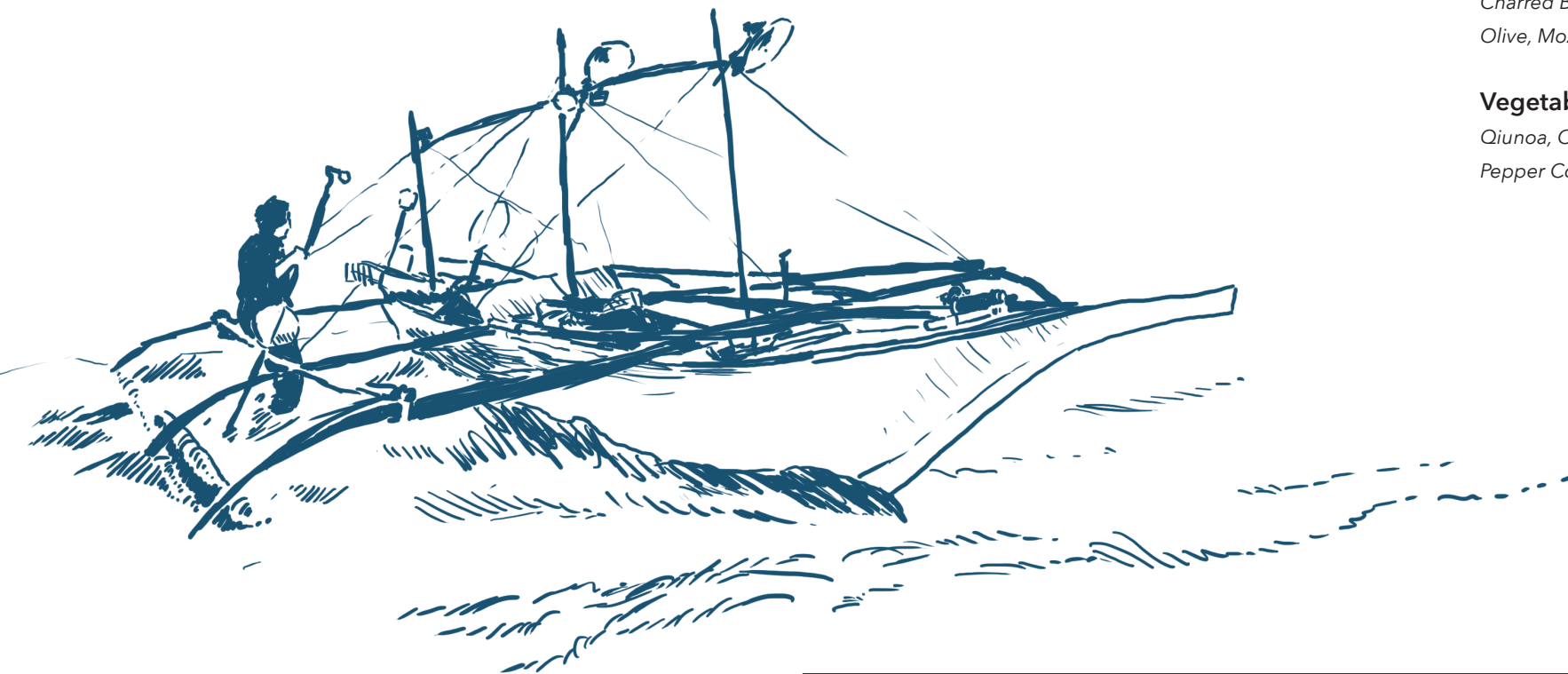
Mini Beef Patty, Crispy Bacon, Cheddar, Grain Mustard Mayo, Tomatoes and Lettuce with 3 kinds of Toasted Bun

Panini Verdura ^(v) 135

Charred Bell Pepper, Wild Rucola, Sun Dried Cherry Tomatoes, Olive, Mozzarella

Vegetable Wrap ^(v) 125

Quinoa, Chickpea, Greens, Carrot, Charred Paper, Pickled Onion, Pepper Coulis Mayo



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DINNER MENU

STARTERS

Kepiting Balado ^{(s)(n)} 110

Double Fried Lombok Soft Shell Crab, Sambal Balado, Coriander Aioli

Tuna Tartare ^(s) 100

Fresh Tuna Loin, Cassava Chips, Chives, Quail Egg, Kemangi Vinaigrette

Maranggi Anticucho ^(s) 100

Beef Skewer with Margaret Marination, Pickled Cucumber

Suna Cekuh Octopus ⁽ⁿ⁾ 110

Grilled Baby Octopus, Roasted Cherry Tomatoes, Sambal Balado, Wild Rocket

Local Caesar Salad 100

Baby Romaine, Onsen Egg, Garlic Crouton, Herbed Chicken Breast, Local Anchovies, Caesar Dressing

Mushroom Arancini ^(v) 120

Mix of Bedugul Mushroom, Lemon Aioli, Mushroom Powder, Tomato Ragout

Feta & Watermelon ^(v) 100

Avocado, Marinated Feta Cheese, Infused Watermelon, Wild Rocket, Tarragon Dressing

Quinoa Salad ^(v) 100

Quinoa, Capsicum, Freshly Farmed Spring Onion and Lemon Virgin Olive Oil Dressing

PASTA & RICE

Vegetable Risotto ^(v) 170

Creamy Risotto with Spinach Purée, Seasonal Buttered Vegetable

Lobster & Prawn Tomato 210

Diced Jimbaran Bamboo Lobster and Prawn, Tomato Sauce, Cherry Tomatoes, Basil Oil

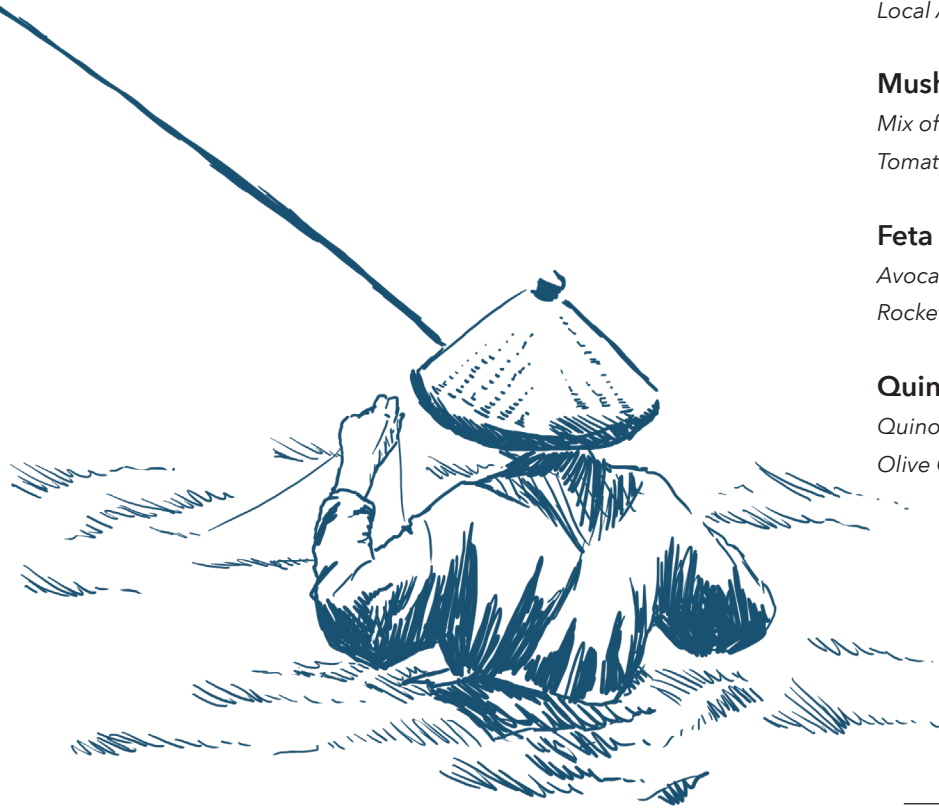
Wild Fungi Cream Sauce 180

Mix of Bedugul Mushroom with Cream Sauce, Shaved Parmesan, Mushroom Powder

Spicy Cakalang Aglio Olio 200

Garlic and Olive Oil Mixture, Sambal Merah, Cakalang Flakes, Kemangi

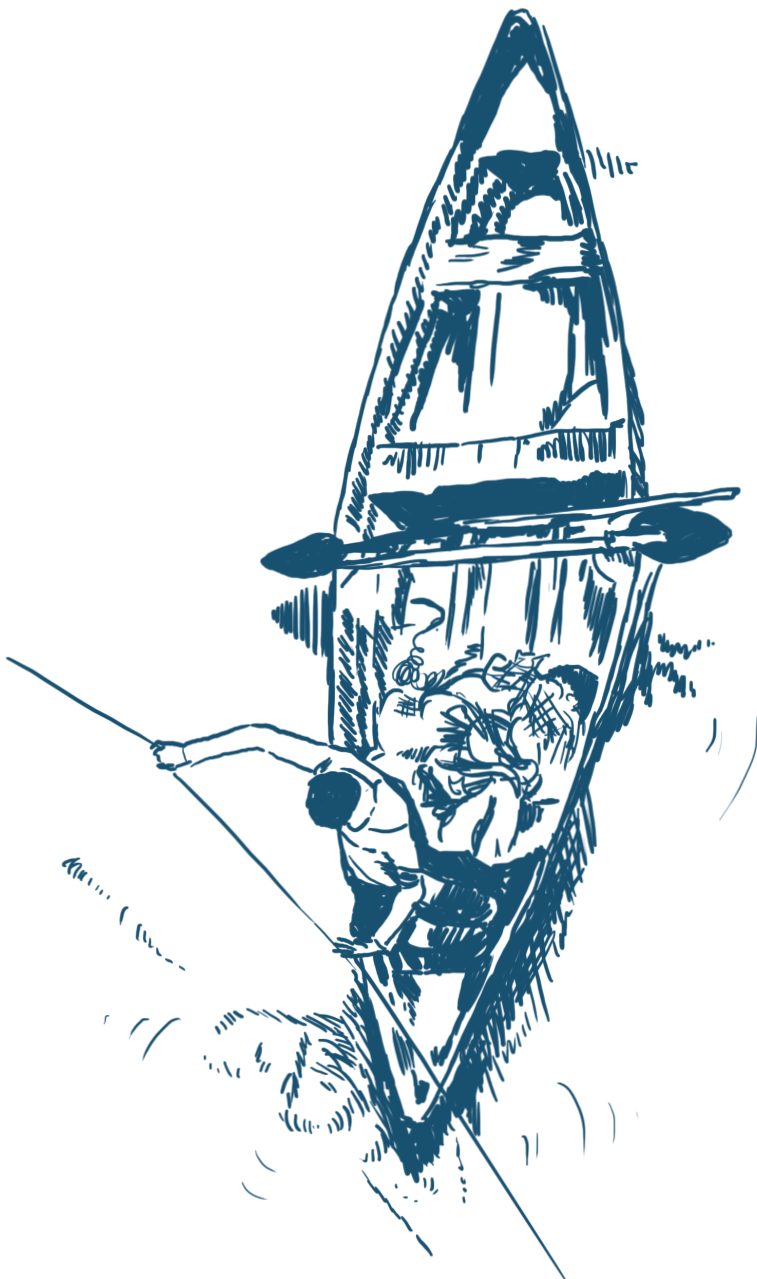
Choice of Pasta (160gr) Linguine, Spaghetti, Penne



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DINNER MENU



FROM THE SEA

Pan Roasted Grouper ^(s) 240 For Two

Whole Roasted Grouper, Balinese Shellfish Sauce, Farmed Herbs, Cherry Tomatoes, Candied Citrus Slaw served with Mashed Potato and Seasonal Vegetable

Baked Gerang Asem Barramundi ^(s) 320 For Two

Seared and Baked Barramundi, Seafood 'Bumbu', Coconut Milk, Fish Broth, Cherry Tomatoes, Ginger Torched Salsa with Plecing Kangkung and Jasmine Rice

Shellfish Platter 400 For Two

Jimbaran Prawn and Lobster, Baby Squid, Local Mussel, Spicy Tomato and Kemangi Ragout, Roasted Potatoes

Conrad Seafood Fare 350 For Two

Curate your own Seafood Plate

Pick 3 kinds of Seafood, 2 choice of our Signature Sambal and your taste of Marination

Choice of Seafood :

- Tuna Fillet
- Barramundi
- Mahi-mahi
- Squid
- Prawn
- Mussel
- Catch of The Day
(based on availability)

Choice of Marination :

- Balinese Suna Cekuh
- Herb & Garlic Butter

Choice of Sambal (local spicy homemade sauce and condiment) :

Sambal Pencok ^(s) Inspired by one of our team member homemade sambal, a mix of sambal and Long Bean topped with Kecombrang.

Sambal Cumi ^(s) A creation of our own Sambal with the taste from our Bali Sea; a combination of our flavourful sweet baby squid, Kusamba salt and our mixture of Red Sambal.

Sambal Roa ^(s) Inspired by one of our Sambal from Manado, we roast and smoke our own Roa Fish and combine them with our Red Sambal.

Sambal Matah ^(s) A favorite of the Balinese that we invite you to have a taste; a raw shallot mixed with Lemongrass and Shrimp Paste.

Sambal Mangga Fresh young sour Mango combined with our Red Sambal; a sour & spicy taste.

Sambal Embe Crispy mixture of Shallot, Garlic and Red Chili

Sambal Dabu Dabu A favorite of North Sulawesi to accompany Seafood: combination of chili, red and green tomatoes.

Sambal Tomat Hijau Indonesia's staple of mild, spicy and savoury sour Green Sambal from Padang.

FROM THE LAND

Double Cooked Pork Ribs ^(p) 320

Balinese Style Grilled Pork Ribs, Tangy BBQ Sauce, Seasonal Vegetable and Roasted Baby Potatoes

Striploin Tagliata (200gr) 300

Flame Grilled AUS Striploin, Beef Jus, Seasonal Vegetable and Roasted Baby Potatoes

Homemade Rendang Burger ^(s) 190

AUS Beef Patty with Rendang Baste, Grain Mustard Butter, Fresh Lettuce, Tomatoes, Gherkin, Pickled Onion, Sambal Honey Aioli and Melted Cheese

Cauliflower Fried Rice ^(v) ^(gf) 155

Shredded Cauliflower, Sweet Peas & Corn, Sambal Embe, Kemangi, Tofu & Tempe, Egg

SIDE DISHES

Steamed Rice 50

Roasted Baby Potatoes 50

'Plecing Kangkung' Spicy Water Spinach 50

Sautéed Seasonal Vegetable 50

Cauliflower Rice 50

French Fries 45

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DESSERT AND DRINKS MENU

SWEETS

Chocolate Fudge ^(s) ⁽ⁿ⁾ 105

60% Organic POD Dark Chocolate, Almond Soil, Coconut Jack
Fruit Ice Cream and Orange Snap

Pavlova Passion Fruit ^(gf) 100

Crusty Meringue, Passion Fruit Salsa, Chantilly Cream and Local
Vanilla Bean Ice Cream

Deconstructed Tiramisu ⁽ⁿ⁾ 105

Lady Finger Sponge, Luwak Coffee and Crispy Biscotti

Seasonal Sliced Fruits 75

Served with Fruit Sorbet

Gelato & Sorbet by scoop 40

Selection of flavours is based on availability

MARTINIS

Bali Tini 165

Arak, Dry Vermouth, Balimoon Triple Sec

Tangerine Tini 165

Gin, Balimoon Triple Sec, Fresh Tangerine, Angostura Bitter

Dirty Tini 165

Vodka, Dry Vermouth, Olive Brine

Lychee Tini 165

Vodka, Lychee Liqueur, Strawberry Syrup

Coffee Tini 165

Vodka, Espresso, Coffee Liqueur

EDS SIGNATURE DRINK

Bali Beauty 165

Tequila, Soursop Juice, Orange Juice, Lemon Juice, Strawberry Syrup

Strawberry Hill 165

Arak, Campari, Fresh Strawberry, Sweet & Sour Mix, Strawberry Syrup,
Tonic Water

Conrad Temptation 165

White Rum, Balimoon Pineapple Liqueur, Balimoon Banana Liqueur,
Pineapple Juice, Lemon Juice

Spice Mojito 165

White Rum, Fresh Ginger, Fresh Lime, Fresh Lemongrass, Sweet & Sour
Mix, Ginger Ale

CRAFT YOUR OWN GIN & TONIC

Choose your Gin:

with Original Tonic Water

Beefeater Gin 130

Gordon's 130

Bombay Sapphire 150

Tanqueray 150

Tanqueray No.10 170

Choose your Garnish:

Citrus

Fresh Lime, Lemon, Orange

Herb

Mint Leaves, Basil

Balinese Spices

Cloves, Cinnamon, Ginger



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