

My Laura



# THE CAMP'S DINING MENU

<b>Pork Lumpia</b>	<b>130k</b>
Hand Rolled Crunchy Spring Rolls	
<b>Salt &amp; Pepper Prawns</b>	<b>230k</b>
Chili, Coriander, Kalamansi, Garlic	
<b>Crab Meat Taco</b>	<b>220k</b>
Fermented Chili, Bacon	
<b>Braised Beef Empanadas</b>	<b>240k</b>
With Colombian Hot Sauce	
<b>Seared Chicken Breast Poke Bowl</b>	<b>280k</b>
Chicken, Broccoli, Tomato, Walnut, Pumpkin Seeds, Chili, Olives, Ranch Dressing	
<b>Baby Pork Ribs</b>	<b>280k</b>
Cooked in Coconut, Lime, Asian Salad	
<b>Nasi Goreng</b>	<b>290k</b>
Heritage Rice, Fried Egg, Pork Satay	
<b>The Cheeseburger</b>	<b>290k</b>
House-made BBQ Sauce, Potato Bun, Lettuce Onions, Pickles	
<b>Chili Non Carne</b>	<b>240k</b>
Lentils, Beans, Tomato, Avocado Salsa	
<b>400g Jimbaran Style Grouper</b>	<b>400k</b>
<b>200g Organic Australian Tenderloin</b>	<b>600k</b>
All Grilled Items Served with a Choice of Side	
<b>Fries, Chili, Salt &amp; Pepper</b>	<b>150k</b>
<b>Caesar Salad, Bacon &amp; Grilled Bread</b>	<b>150k</b>
<b>Steam Broccoli, Soy, Chili, Almond</b>	<b>140k</b>
<b>Vanilla Slice</b>	<b>110k</b>
Salted Caramel Pandan	
<b>Sentiling</b>	<b>110k</b>
Steam Cassava Cake Stuffed with Banana, Coconut, Palm Sugar	
<b>Balinese Melting Chocolate</b>	<b>110k</b>
Chili, Passion Fruit Sorbet	

## BEVERAGE MENU

### WINE BY THE GLASS

<b>CHAMPAGNE/GRAPE/COUNTRY/VINTAGE/BY GLASS</b>	
<b>Duval Leroy Brut Reserve/Blend/France/NV/600k</b>	
Notes of dark chocolate, cinnamon and yellow figs that build and mellow throughout the palate.	
<b>WHITE/GRAPE/COUNTRY/VINTAGE/BY GLASS</b>	
<b>De Bortoli Willow Glen/Chardonnay/Australia/2018/180k</b>	
Early picked peach and melon notes culminating in a fresh & crisp finish.	
<b>Rawson Retreat/Semillon, Sauv Blanc/Australia/2017/220k</b>	
Fresh zesty tropical fruits for the mid palate, crisp mouth-watering acid rounding a balanced finish.	
<b>RED/GRAPE/COUNTRY/VINTAGE/BY GLASS</b>	
<b>Vina Maipo/Carmenere/Chili/2018/180k</b>	
Attractive meaty plumpness of a Merlot with the herbaceous, cedary notes of a Cabernet Sauvignon.	
<b>Rawson Retreat/Shiraz Cab/Australia/2017/220k</b>	
Good fruit weight, cherries and oak flavors with a rich mid palate followed by a smooth tannin finish.	
<b>ROSE/GRAPE/COUNTRY/VINTAGE/BY GLASS</b>	
<b>Matus Valley Marlborough/Pinot Noir/New Zealand/2018/280k</b>	
Refreshingly fruity, this Rosé is like a sip of summer packed with deliciously ripe summer fruits.	
<b>DESSERT/GRAPE/COUNTRY/VINTAGE/BY GLASS</b>	
<b>Gabbiano D'esti Moscato/Blend/Italy/2017/280k</b>	
Honey, apricot, cherry, very soft on the palette. Light, airy and bubbly, perfect for a warm evening.	

### WINE BY THE BOTTLE

<b>CHAMPAGNE 750ML/GRAPE/COUNTRY/VINTAGE/BY BOTTLE</b>	
<b>Duval Leroy Brut Reserve/Blend/France/NV/3.000k</b>	
Notes of dark chocolate, cinnamon and yellow figs that build and mellow throughout the palate.	
<b>Jacquesson Cuvee 735/Blend/France/NV/4.250k</b>	
Aromatic, offering floral and spice notes with flavors of dried apricot, lemon confit and golden raisin.	
<b>Duval Leroy Femme de Champagne/Pinot Noir, Chardonnay/France/2007/8.000k</b>	
Attractive berry notes with very good concentration and breadth.	
<b>SPARKLING/GRAPE/COUNTRY/VINTAGE/BY BOTTLE</b>	
<b>Naked Range Brut/Blend/Australia/NV/1.000k</b>	
A blending of Chardonnay, Colombard, and Chenin Blanc. A lovely clean and crisp drinking style.	
<b>WHITE/GRAPE/COUNTRY/VINTAGE/BY BOTTLE</b>	
<b>De Bortoli Willow Glen/Chardonnay/Australia/2018/900k</b>	
Early picked peach and melon notes culminating in a fresh & crisp finish.	
<b>Vina Maipo/Chardonnay/Chili/2017/900k</b>	
Easy on the palette, a sweet honey kiss over tropical fruits with hints of ginger and burnt coffee.	
<b>Astrolabe Marlborough/Chardonnay/New Zealand/2013/1.500k</b>	
Gentle creaminess with tropical and stonefruit flavours, pleasing weight and a long, dry finish.	
<b>Beringer Private Reserve/Chardonnay/USA/2015/3.000k</b>	
Inviting aromas of stone fruit, pineapple, lemon citrus and toasted almonds.	
<b>Astrolabe Awatere/Sauv Blanc/New Zealand/2013/1.600k</b>	
Aromas of lemongrass, medium-bodied with white peach and citrus with a dry mineral finish.	
<b>Naked Range/Sauv Blanc/Australia/2017/1.350k</b>	
Butter caramel, roasted round nuts finishing with an aged but clean fruit note.	
<b>Domaine Chevalier Blanc/Sauv Blanc/France/2005/10.500k</b>	
Vibrant notes of freshly squeezed lemons and pink grapefruit accented by lime zest and green apple.	
<b>Rawson Retreat/Semillon, Sauv Blanc/Australia/2017/1.100k</b>	
Fresh zesty tropical fruits for the mid palate, crisp mouth-watering acid rounding a balanced finish.	
<b>Babich Marlborough/Pinot Gris/New Zealand/2017/1.400k</b>	
Spice and citrus add to this sensory delight with pear tart emerging from a sweetly fruited palate.	
<b>Frankland Estate Isolation/Reisling/Australia/2015/1.750k</b>	
Pale coloured with a crisp clean, flavour of lime washing over the palate.	
<b>Torbreck Woodcutter/Semillion/Australia/2012/2.250k</b>	
Light body, silky texture, rich tropical fruit with a nice mineral finish.	
<b>RED/GRAPE/COUNTRY/VINTAGE/BY BOTTLE</b>	
<b>19 Crime/Cab Sav/Australia/2018/1.100k</b>	
Bold in character, lifted vanilla aromas balanced with red to dark berry fruits and so fresh.	
<b>Bodega Norton Reserva/Cab Sav/Spain/2014/1.400k</b>	
Herb and floral undertones, full bodied, silky tannins and a fresh and bright finish.	
<b>Beringer Knights Valley/Cab Sav/USA/2017/2.300k</b>	
Full-bodied with dark berries and currants, layered and rich. Beautiful finish.	
<b>Beringer Founder Estate/Pinot Noir/USA/2017/1.100k</b>	
Classic black and red-cherry aromas, a broad palate of dark fruits and light oak spices.	
<b>Naked Range/Pinot Noir/Australia/2016/1.350k</b>	
Light, smooth flavor. Nice elements of orange and peach.	
<b>Astrolabe Province/Pinot Noir/New Zealand/2015/1.750k</b>	
On the nose cherry and raspberry, on the palate light, dry, raspberry with hints of strawberry.	
<b>Vina Maipo/Carmenere/Chili/2018/900k</b>	
Attractive meaty plumpness of a Merlot with the herbaceous, cedary notes of a Cabernet Sauvignon.	
<b>De Bortoli Willow Glen/Cab Merlot/Australia/2016/900k</b>	
Blackfruit nose with black cherry, blackberry and licorice.	
<b>Rawson Retreat/Shiraz Cab/Australia/2017/1.100k</b>	
Good fruit weight, cherries and oak flavors with a rich mid palate followed by a smooth tannin finish.	
<b>Naked Range/Merlot/Australia/2016/1.350k</b>	
Intense wine, lots of dark fruits & dark chocolate.	
<b>Mandus DOC/Primitivo/Italy/2015/1.500k</b>	
Strawberry & vanilla on the nose, candy & jam on the palate, medium body and smooth tannins.	
<b>Reynolds/Shiraz, Cab Sav/South Africa/2014/1.600k</b>	
Full bodied red with spice and chocolate finish fruit, on the palate good fruit with a balanced dry finish.	
<b>Lavau Gigondas/Blend/France/2013/2.000k</b>	
Strong red currant, cherry and raspberry coulis notes, laced with violet & white pepper details.	
<b>Lavau Chateauf Du Pape/Merlot, Cab Sav/France/2013/3.000k</b>	
Aromas of red berries & kirsch, on the palate blackberries, black pepper & sage.	
<b>The Chocolate Block/Shiraz Blend/South Africa/2016/2.250k</b>	
Full bodied with blackberry, cedar, blueberry & chocolate. Big fruit with mild tannins.	
<b>Amadio Adelaide Hills/Shiraz/Australia/2011/2.500k</b>	
Dark red, perfumed bouquet with lavender, fullbodied with licorice, chocolate & coffee.	
<b>Continuum/Cab Franc/USA/2013/11.000k</b>	
Spicy oak notes, hazelnut and sandalwood characters with flavors of espresso & savory berry.	
<b>Chateau Pontet Canet/Blend/France/2008/16.000k</b>	
Nose of red fruit, full bodied with a nice balance of tart red fruit, minerality and tannins.	

### ROSE/GRAPE/COUNTRY/VINTAGE/BY BOTTLE

<b>Matus Valley Marlborough/Pinot Noir/New Zealand/2018/1.400k</b>	
Refreshingly fruity, this Rosé is like a sip of summer packed with deliciously ripe summer fruits.	
<b>Epicure Mas Amor/Cataluna/Spain/2015/1.500k</b>	
Fruity wine with good acidity and aromas of macerated berries and sweet spice.	

### DESSERT/GRAPE/COUNTRY/VINTAGE/BY BOTTLE

<b>Gabbiano D'esti Moscato/Moscato/Italy/2017/1.400k</b>	
Honey, apricot, cherry, very soft on the palette. Light, airy and bubbly, perfect for a warm evening.	

### SPIRITS

<b>VODKA</b>	<b>BY GLASS</b>
Stolichnaya	150k
Ketel One, Netherlands	190k
Ciroc, France	200k
Belvedere, Poland	200k
Grey Goose, USA	275k
<b>GIN</b>	
Grenall London, London	125k
Bombay Shapur, London	160k
Boodles, London	175k
MOM, London	175k
Ophir, London	200k
Bloom, London	210k
Tanqueray 10, London	260k
Thomas Dakin, London	235k
Hendrick, Scotland	330k
Monkey 47, German	400k
Blind Tiger Piper Cubeba, Belgium	450k
Blind Tiger Imperial Secrets, Belgium	450k
<b>TEQUILA</b>	
Jose Cuervo Traditional, Mexico	170k
Patron Silver, Mexico	200k
Don Julio Reposado, Mexico	250k
Don Julio Blanco, Mexico	250k
1800 Blanco, Mexico	250k
1800 Anejo, Mexico	250k
<b>RUM</b>	
Plantation 3 star, Caribbean	125k
Nusa Cana, Bali	150k
Myer's, Jamaica	150k
The Kraken Black Spice Rum, South America	185k
Ron Zacapa 23 Yo, Guatemala	325k
Ron Zacapa XO, Guatemala	470k
<b>SCOTCH WHISKEY</b>	
Singleton Signature, Scotland	250k
Gold Label, Scotland	275k
Haig Club, Scotland	300k
Talisker 10 Yo, Scotland	300k
Macallan 12 Yo Fine Oak, Scotland	475k
Lagavulin 16 Yo, Scotland	575k
Mortlach Rare Old, Scotland	635k
Blue Label, Scotland	950k
<b>BOURBON WHISKEY</b>	
Jim Beam White, USA	125k
Jack Daniel's, USA	160k
Bullet Bourbon, USA	175k
Bullet Rye, USA	185k
Jack Daniel's Single Barrel, USA	275k
<b>IRISH WHISKEY</b>	
Old Bushmills, Ireland	150k
John Jameson, Ireland	150k
<b>COGNAC &amp; BRANDY</b>	
Martell VSOP, France	315k
Martel Cordon Blue, France	685k
Hennessy XO, France	1.000k
<b>COCKTAILS</b>	
<b>HEALTHY COCKTAIL</b>	<b>55K</b>
<b>Camp Fire</b>	
Tamarillo, Mangosteen Syrup, Kafir Lime Leaf, Sparkling Jahe	
<b>Local Farmer</b>	
Strawberry, Lemon Sacrum, Basil Leaf, Spice Syrup, Ginger Ale	
<b>Subak Bali</b>	
Mango, Kafir Lime Leaf, Citrus, Vanilla Syrup, Home-made Ginger Soda	
<b>The Wallace</b>	
Passion Fruit, Lychee, Lavender Syrup, Citrus, Ginger Beer	
<b>SIGNATURE COCKTAIL</b>	<b>210K</b>
<b>Cucumber Rita</b>	
Tequila, Fresh Cucumber Pure, Home-made Orange Cello, Citrus	
<b>Moscow In Bali</b>	
Vodka, Passion Fruit, Camp Ginger Beer, Lime, Balinese Bitter Nyoman Hattan	
<b>Eye Whiskey</b>	
Home-made Sweet Vermouth, Orange Camp Bitter	
<b>Jasmine Gimlet</b>	
Gin, Home-made Cordial, Jasmine Leaf Tea	
<b>Bourbon Jamu</b>	
Bourbon whiskey, Home-made Cordial, Jamu Turmeric, Lemon	
<b>Tom &amp; Mary</b>	
Vodka, Home-made Tom Yam Sauce, Tomato, Tabasco, Lime, Salt & Pepper	
<b>Kopi Tini</b>	
Vodka, Fermented Coffee, Home-made Coffee Liqueur, Star Anise Syrup	
<b>Spice Mojito</b>	
Spice Rum, Citrus, Mint Leave, Spice Syrup, Home-made Mojito Foam	
<b>Hidden GEM</b>	
Ophir Gin, Benedict DOM, Spice Gome, Citrus, Cucumber Juice	
<b>Keliki Valley</b>	
Spice Rum, Home-made Wine Reduction, Martini Bianco, Egg White, Citrus, Balinese Bitter	
<b>Herbojito</b>	
Plantation Rum, Basil, Mint, Sugar, Home-made Mojito Foam	
<b>American Purple</b>	
Bourbon Whiskey, Wine Reduction, Citrus, Egg White, Home-made Orange Bitter	
<b>Tropical Country</b>	
Vodka Infused Pineapple, Coconut Liqueur, Citrus, Homemade Pineapple Jam, Lemongrass	
<b>Road to Bedugul</b>	
Tequila, Homemade Orange Cello, strawberry, Basil, Citrus, Home-made Ginger Beer	
<b>Putu Ayu</b>	
Rum, Coconut Liqueur, Coconut Pandan Milk, Dried Coconut, Pandan Bitter	

### BEER, JAMU, KOMBUCHA & JUICE

<b>LOCAL AND INTERNATIONAL BEER</b>	
Bintang, Indonesia	65k
Stark Dark Wheat, Bali	85k
Heineken, The Netherland	75k
Corona, Mexico	120k
Sapporo, Japan	120k
Black Potter	150k
<b>CRAFT BOUTIQUE BEER</b>	
Tuatara Pilsener, New Zealand	215k
Tuatara Coastin IPA, New Zealand	215k
Anderson Valley Summer	295k
Anderson Valley Hop Otin IPA, USA	295k
Anderson Valley Helich O'hop Double IPA, USA	315k
<b>JAMU</b>	<b>80K</b>
<b>Morning Start</b>	
Yellow Turmeric, Lemon, Tamarind, Balinese Brown Sugar, Wild Honey	
<b>Pick Me Up</b>	
Cemcem Leaf, Wild Honey, Balinese Tamarind, Palm Sugar, Lime	
<b>Inner Cooler</b>	
Dalaman Leaf, House Coconut Milk, Brown Nectar Syrup	
<b>KOMBUCHA</b>	<b>85K</b>
Ginger	
Apple	
Berry	
Pineapple	
<b>BOOSTER</b>	<b>80K</b>
<b>Anti Cholesterol Booster</b>	
Apple, Cucumber, Fenel, Yellow Capsicum, Kafir Lime Leaf	
<b>Hydration Booster</b>	
Watermelon, Red Capsicum, Carrot, Ginger, Lime	
<b>Antioxidant Booster</b>	
Sunkist, Tangerine, Thyme, Tomato, Beetroot	

### WATER, COFFEE & TEA

<b>WATER</b>	
Balian Natural 330ml, Bali Indonesia	45k
Balian, Sparkling 330ml, Bali Indonesia	45k
Equil Natural 330ml, Java Indonesia	50k
Equil Sparkling 330ml, Java Indonesia	50k
Perrier Sparkling 330ml, France	60k
Dolomia Still 750ml, Italy	85k
Dolomia Sparkling 750ml, Italy	85k
San Pellegrino 750ml, Italy	100k
<b>COFFEE &amp; TEA</b>	
<b>Espresso Based Coffee</b>	<b>55k</b>
100% Indonesian Arabica Exclusively Harvested	
<b>Fermented Coffee</b>	<b>65k</b>
Naturally Processed for a Big Kick - Bali Natural, Bali fully Washed & Sumatra Gayo Semi Washed Beans	
<b>24Hr Slow Cold Drip</b>	<b>55k</b>
Single Origin From Kintamani Shaken with Ice, Sugar Cane & Milk	
<b>Organic Tea</b>	<b>40k</b>
English Breakfast, Earl Grey, Darjeling, Green Tea, Chamomile	
<b>Herbal</b>	<b>40k</b>
Black Lemongrass, Senca Dewata, Chai, Cold Relief, Pepermint	
<b>ICED</b>	<b>55K</b>
<b>Keliki Ice Tea</b>	
Jasmine, Lemongrass, Vanilla Syrup, Lychee	
<b>Tegalalang Ice Tea</b>	
Green Tea, Lavender Syrup, Lemon, Ginger Beer	
<b>Jungle Ice Tea</b>	
Earl Grey, Orange, Blackberry, Wild Honey	
<b>Chai Ice Tea</b>	
Chai Tea, Watermelon, Rosemary, Ginger	

All prices are represented in thousand rupiah, and are subject to the prevailing government tax and service charge, a total of 2%.





**Mads Lange**



**Madslangeatcapella**



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**Mads Lange at Capella Ubud, Bali**

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