



OCEAN GRAND

BEACH

SEMINYAK - BALI



A TASTE OF THE MEDITERRANEAN MEETS THE WEST-BEACHFRONT DINING IN SEMINYAK

Ocean Grand Beach Seminyak Bali presents three distinct dining venues: the cozy indoors, a refreshing poolside outdoor setting, and the serene beach deck. Recline on our daybeds with the ocean as your backdrop or enjoy a meal right on the deck. Our diverse Mediterranean-Western menu boasts a selection of light and wholesome dishes, succulent steaks from the grill, classic pastas and pizzas, and beloved Indonesian specialties. Don't miss out on our signature afternoon tea experience.

  @oceangrandbeachbali



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LUNCH MENU

SALAD

FRESH WATERMELON & FETA SALAD | 110

Fresh watermelon, tomato, orange, chives, chili, red onion, and feta cheese, dressed in vinegar and balsamic.

LOADED HUMMUS | 135

A silky smooth hummus base, generously topped with a refreshing Greek-style salad. Drizzled with feta cheese, zesty lemon olive oil, and served alongside warm, fluffy pita bread.

CAESAR SALAD | 145

Hearty Caesar salad with crispy lettuce, bacon, parmesan, a poached egg, croutons, and grilled chicken, all coated in a rich, creamy Caesar dressing.

BURGER AND SANDWICHES HALLOUMI WRAP | 165

Pan-seared halloumi cheese, olive tapenade, fresh cucumber, tomato, and mint leaves on markook bread, served with tzatziki sauce and labneh.

OPEN BEEF SANDWICH | 165

Mini baguette with 30-day aged tenderloin steak, caramelized onions, tomato, baby arugula, hummus, honey mustard, and aioli.

CHICKEN/BEEF BURGER | 195

Choice of chicken or beef patty, bacon, smoked cheddar, caramelized onion, and mustard aioli, served with fries.

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PASTA

SPAGHETTI BOLOGNESE | 175

Spaghetti topped with beef Bolognese sauce and parmesan cheese.

CHICKEN TORTELLINI | 155

Classic Italian chicken tortellini with tomato fondue, drizzled with basil pesto and micro herbs.

PENNE ARRABBIATA | 155

Sautéed garlic, chili flakes, fresh tomato, herbs, and fresh concasse sauce.

SPAGHETTI CARBONARA | 165

Sautéed garlic, bacon, aromatic herbs, parmesan cheese, and cream sauce.

PIZZA

VEGETARIAN FAVORITE | 135

Fresh tomato sauce, mozzarella cheese, basil, oregano & olive oil.

HAWAIIAN PIZZA | 145

Fresh tomato sauce, mozzarella cheese, ham, pineapple, oregano, and olive oil.

SEAFOOD TRIO | 165

Prawn, calamari, tuna, mozzarella cheese, tomato sauce, olive oil, and oregano.

MEAT LOVER | 165

Salami, ham, pepperoni with tomato sauce, olive oil, and oregano.

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FROM THE GRILL

**TENDERLOIN BEEF STEAK | 320
(200 GR)**

**SIRLOIN | 350
(250 GR)**

**PORK RIBS | 300
(500 GR)**

SIDES (CHOOSE 2) | 65

Mashed potatoes, spicy wedges, sautéed vegetable, mixed green salad.

SAUCES (CHOOSE 1) | 65

Creamy black pepper sauce, béarnaise, cream mushroom sauce, garlic herb butter sauce, BBQ sauce.

CHEF'S SELECTIONS

RED SNAPPER FILLET | 175

Pan-seared coral red snapper fillet served with butter emulsion sauce, grilled baby potatoes, quinoa salad, grilled asparagus, and sweet balsamic reduction.

PAN-SEARED BARRAMUNDI | 165

Pan-seared barramundi with garlic potato croquette, crispy sweet potato, tomato, capers, olive gastrique, and lemon butter sauce.

TASMANIAN SALMON | 198

Pan-seared salmon fillet, zucchini velouté, cauliflower purée, asparagus, fennel salad, served with orange emulsion sauce.

HALF YOUNG CHICKEN | 175

Slow-roasted half chicken with vegetable ratatouille, garlic-potato croquette, mixed baby beans, asparagus, and ginger chicken jus.

CHICKEN QUESADILLAS | 165

Grilled chicken breast, iceberg lettuce, jalapeño, cheese blend, and sweet paprika, served with lime sour cream.

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INDONESIAN FAVORITES

NASI GORENG | 165

Stir-fried rice with pork or chicken, satay, prawn crackers, sunny-side-up egg, pickle, and chili tomato paste.

MIE GORENG KAMPUNG | 155

Stir-fried egg noodles with pork or chicken, satay, prawn crackers, sunny-side-up egg, pickle, and chili tomato paste.

IKAN BAKAR JIMBARAN 198

A whole seabass grilled in the style of Jimbaran, marinated with a homemade Balinese sambal. Accompanied by plecing kangkung (water spinach) and steamed rice.

SOTO AYAM MADURA | 110

Indonesian chicken soup with steamed rice, sambal, and potato chips.

BEEF RENDANG | 198

Slow-cooked beef rendang with coconut milk, fragrant coconut, steamed rice, braised cassava leaf, dusted with soy-glazed and green chili paste.

OUR SIGNATURE OCRAB

BABY SQUID SALTED EGG | 198
UDANG GALAH LAKSA | 175
UDANG GALAH SALTED EGG | 295

SIDE DISH

MANTOU BREAD | 65
STEAMED RICE | 30

CRAB / LOBSTER (IDR 145,000 / 100 GR)

SIGNATURE SINGAPOREAN CHILI CRAB / LOBSTER

SALTED EGG CRAB / LOBSTER

CARAMELIZED CRAB / LOBSTER

BLACK PEPPER CRAB / LOBSTER.

STEAMED CRAB

Kilo crab

Above 1kg

Jumbo

Above 1.1kg

Colossal

Above 1.2kg
Above 1.3kg
Above 1.4kg

OMG

Above 1.5kg
Above 1.6kg
Above 1.7kg
Above 1.8kg
Above 1.9kg

Crabzilla

Above 2kg



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DINNER MENU

STARTER

SCALLOPS | 135

Baked Lombok scallops are topped with a fresh, zesty chimichurri sauce, complemented by a savory capsicum and olive relish. Finished with a delicate touch of micro herbs for a burst of freshness.

OYSTER KILPATRICK | 135

Fresh oysters are baked with a rich blend of pork bacon, Worcestershire sauce, and Tabasco for a smoky, spicy kick.

SPICY TUNA | 125

Seared, crusted tuna is served with crispy rice paper, jalapeño coulis, chili mayo, and pico de gallo.

SALAD

FRESH WATERMELON & FETA SALAD | 110

Fresh watermelon, tomato, orange, chives, chili, red onion, and feta cheese, dressed in vinegar and balsamic.

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CAESAR SALAD | 145

Hearty Caesar salad with crispy lettuce, bacon, parmesan, a poached egg, croutons, and grilled chicken, all coated in a rich, creamy Caesar dressing.

SOUPS

PRAWN BISQUE | 145

A luxurious, creamy bisque made with sweet Java prawns, fennel, and dill. Finished with a dollop of whipped cream for extra richness.

CAPPUCCINO MUSHROOM SOUP | 125

A creamy mushroom soup served with a frothy milk foam, herb bread, and a drizzle of truffle oil.

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MAIN COURSE

SURF & TURF | 398

A hearty combination of a char-grilled beef tenderloin and grilled prawns, served with chimichurri sauce, a creamy potato gratin, baby carrots, asparagus, and a bold black pepper sauce.

PORK LOIN | 295

Perfectly seared pork loin served with a green lentil and onion purée, caramelized apples, roasted baby carrots, crispy pork crackling, and a honey mustard sauce.

BEEF SIRLOIN | 350

Grilled to perfection, this tender beef sirloin is paired with truffle mash potatoes, baby carrots, grilled asparagus, mushroom confit, and a rich red wine sauce.

TASMANIAN SALMON | 198

Pan-seared salmon fillet served with a delicate zucchini velouté, cauliflower purée, and fennel salad. Topped with a light orange emulsion sauce.

RED SNAPPER FILLET | 175

Pan-seared coral red snapper fillet served with a silky butter emulsion sauce, grilled baby potatoes, quinoa salad, asparagus, and a sweet balsamic reduction.

HALF YOUNG CHICKEN | 175

Slow-roasted half chicken with vegetable ratatouille, creamy polenta, baby carrots, red pepper coulis, and truffle jus.

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BURGER AND SANDWICHES

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CHEF'S CREATION

MEDITERANIAN MEAT PLATTER | 589 (FOR SHARING)

A feast for the senses: one-night marinated beef skewers, slow-cooked pork ribs, and smoky five-spice chicken wings. Served with pita bread, hummus, baba ghanoush, marinated olives, feta, gherkins, couscous salad, tzatziki, and smoked BBQ sauce.

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BEVERAGE

WINE

SPARKLING

	Gls	Btl
NV Ponte Extra Dry Prosecco, Italy	200	1100
NV Duval-Leroy Brut Réserve Champagne, France		2400

WHITE

2022 Cousino Macul Chardonnay Chile		950
2023 Canyon Road Sauvignon Blanc USA	200	1000
2021 Ponte pinot grigio Italy		1000

ROSÉ

2022 Roche Mazet Rose France	190	950
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RED

2017 Babich merlot cabernet New Zealand		1100
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HALF BOTTLES

2022 Caves d'Esclan Whispering Angel Grenache blend Côtes de Provence, France		950
NV Duval-Leroy Brut Réserve Pinot Noir blend Champagne, France		1300

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SIGNATURE COCKTAIL | 135

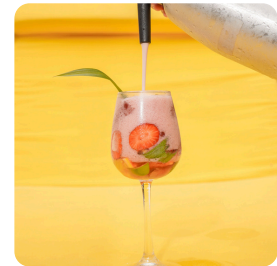


APEROL FREEZ

Aperol freeze the perfect companion for sunset, this frozen cocktail blends gin, aperol, lemon sorbet, frozen orange, and fresh lemon juice. With its vibrant citrus notes and refreshing chill, it's the ideal drink to unwind as the sky turns to dusk.

OBEACH SANGRIA

OBeach sangria a tropical twist on a classic, this sangria combines spiced rum, pinot noir, caramel cordial, and a hint of rose water. Infused with fresh tropical fruit, it's a perfectly balanced blend of sweetness, warmth, and exotic flavor. Ideal for a sunset sip or a festive gathering.



RED CANDY

Red candy a bold and energizing mix of vodka, rosela & ginger cordial, and red bull. This vibrant cocktail combines a smooth, spicy sweetness with an uplifting fizz, making it the perfect blend of flavor and energy for a lively night out.



RASPBERRY PANDAN BREEZE

Raspberry pandan breeze a refreshing cocktail made with gin, raspberry pandan cordial, and fresh lemon juice. The fruity, floral notes of pandan and raspberry are perfectly balanced with the bright, zesty lemon, creating a crisp and invigorating drink.



CLARIFIED OBEACH PUNCH

Clarified obeach punch is a smooth and innovative cocktail blending clarified whiskey coffee liqueur with bold single espresso. Fresh milk softens the rich flavors, while a dash of angostura bitters adds complexity. The result is a creamy, full-bodied drink with a balanced depth of flavor—perfect for sipping anytime.



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TROPICAL COCKTAILS

CITRUS SENSATION | 135

Gin, lemon, orange, lime, and strawberry.

SNOOTY HURRICANE | 135

Vodka, lychee liqueur, and strawberry syrup, with lime, and pineapple juices, and fresh grapes.

KECAK MOJITO | 135

Arak bali, kaffir lime, lime, mint, and sweet & sour mix.

BASIL MARTINI | 135

Vodka, lychee liqueur, lychee, basil, and lime.

GREEN DAY | 135

Vodka and melon liqueur, with pineapple and lime juices.

CAPPUCCINO MARTINI | 135

Vodka, espresso, coffee liqueur, caramel, and cream.

GRAPE BRAMBLE | 135

Gin and blackcurrant liqueur with fresh grapes.

SPICE WHISKEY | 135

Whiskies with fresh ginger and lime juices, topped up with lemonade.

TOBLERONE | 140

Vodka, coffee liqueur, baileys, caramel cordial, hard cream, vanilla ice cream

FREEZY | 140

Light rum, lemon sorbet, mint leaf, fresh lemon juice

Discover the art of classic cocktails | 135

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BEER & NON ALCOHOL

PASSIONATA | 65

Orange and apple juices with passion fruit, lime, and grenadine.

LEMON MYSTERY | 65

Fresh ginger, lemongrass, and lime with local honey and lemonade.

WATERMELON DELIGHT | 65

Clarified watermelon juice, fresh lemon juice & carbonated

BERRY SPLASH | 65

Frozen berry mix, lime juice, lime cordial, strawberry syrup, and lemonade.

APPLE-MINT SQUASH | 65

Apple juice, lime wedges, sweet & sour mix, and fresh mint, topped up with lemonade.

Aqua reflections still/sparkling 750ml | 100

Aqua reflections still/sparkling 380ml | 55

Singaraja	55	Milkshake	65
Bali Hai	60	Smoothies	65
Anker	65	Fresh Juice	65
Bintang	65	Iced Tea & Ice Coffee	65
San Miguel Light	75	Soft Drink	45
Konig Ludwig	85	Red Bull	65
Carlsberg	80		
Guinness Smooth	80		
Coopers Ale	100		

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SPIRIT

VODKA		GLS	BTL	SCOTCH WHISKEY		GLS	BTL
Smirnoff Red	100	1100	Jw Red Label	115	1800		
Absolute	120	1500	Jw Black Label	135	2500		
Ketel One	120	1500	Jw Double Black Label		2628		
Ciroc	140	2400	Jw Gold Label		2875		
Belvedere	140	2400	Chivas Regal 12 Yo	150	2625		
Greygoose	140	2400	Chivas Regal 18 Yo		4500		
TEQUILA			IRISH WHISKY				
Jose Cuervo Reposado	100	2180	Jameson	100	1812		
Don Julio Reposado	145	3600	Old Bushmill	100	1787		
Silver Patron		3600					
SINGLE MALT WHISKEY			BOURBON/AMERICAN WHISKY				
Glenfiddich 12 Yo	170	2800	Jack Daniel's	100	1812		
Singleton 12 Yo	150	2050	Jim Beam White	100	1812		
The Macalan	300	4600					
Double Cask 12 Yo							
			RUM				
			Bacardi	100	1100		
			Captain Morgan Spice Gold	120	1100		
			Myer's Dark	120	1500		
			Kraken Spiced Rum	125	1600		
GIN			COGNAC				
Gordon's Dry Gin	100	1500	Martell Vsop	250	3700		
Bombay Sapphire	120	2000					
Tanqueray Gin	135	2000	Hennessy Vsop	250	3700		
Tanqueray No.10 Gin	150	2700					
Hendrick's Gin	150	2930					

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SPECIAL MENU OF THE MONTH

STARTER

FRESH LOMBOK OYSTER – 115K

Fresh oysters served with Thai mint dressing, shallots, Rockefeller signature sauce, lemon slices, and coriander.

FISH CEVICHE – 115K

Marinated fish ceviche with Asian-style "Mint Talay" dressing, topped with coriander, shallots, chili, pickled onions, watercress, mint leaves, and served with Baba's bread.

SALAD

STEAK SALAD – 165K

Char-grilled beef tenderloin steak, cucumber, fresh tomatoes, fried egg, toasted baguette, tamarind sauce, chimichurri, salsa verde, salsa rajah, green salad, and shaved parmesan.

PORK JOWL SALAD – 135K

Grilled pork jowl with a secret Asian spice blend, young mango slices, red wine shallots, nam tok, and pomelo.

THAI BEEF SALAD – 165K

Grilled beef tenderloin, coriander leaf, mint leaf, tomato cherry, romaine, cucumber, fried shallot with moo - yang thai dressing.

CHEF'S CREATION

MEAT PLATTER – 398K

Slow-cooked duck leg confit, overnight-marinated pork ribs, and roasted organic spring chicken, served with pita bread, house-made pickles, Talay sauce, and Asian BBQ sauce.

ASIAN FAVORITES

NASI GORENG BUNTUT – 235K

Indonesian-style braised oxtail with a secret spice blend, fried rice, signature rice crackers, sambal ijo, spring onions, and fried shallots.

DUCK CURRY – 215K

Slow-cooked duck leg in red curry sauce, served with lacy grape tomatoes, fried cabbage, cherries, and crispy curry leaves.

PRAWN WON-SEEN – 225K

Thai-style prawn noodles with spring onions, ginger, pork and prawn broth, and steamed pork belly.

CRISPY PORK BELLY – 215K

Crispy pork belly served with stir-fried kailan, wok-fried sauce, and crispy garlic.

THAI CRISPY PORK & SEAFOOD WITH NAM MOO PLA – 198K

Beer-battered crispy squid and pork belly, topped with fried shallots, fried garlic, coriander, kemangi, chili flakes, and Nam Moo Pla sauce.

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