



# BACKSTAGE MENU

   @renhotelnusadua

RENAISSANCE BALI NUSA DUA RESORT  
KAWASAN PARIWISATA LOT SW 4 & 5, NUSA DUA, BALI 80363  
t: +62 361.209.2888 f: +62 361.209.2899 wa: +62 811.3820.5490

  
RENAISSANCE®  
BALI NUSA DUA RESORT

**BOX OFFICE**

- Silky Bohemian “Is this the fantasy?”**

Silky smooth with a good measure of homemade lavender earl grey syrup, rosemary infused gin mixed with sweet vermouth, freshly squeezed lemon juice with a few dashes of Foamee

**155**
- Dr.Vader “Together we can rule the galaxy“**

Have you met Dr Vader? Bold yet dangerous.  
A combination of tequila infused with black pepper, absinthe, yuzu, lemon, grapefruit juice, charcoal, falernum & elderflower tonic

**165**
- Supreme Dove “White winged dove“**

Deliciously silky Crème de Cacao blanc liqueur duet with coconut liqueur, infused vanilla vodka and a spray of homemade chocolate bitters

**155**
- Backstage & Tiffany**

A mixture of citrus infused vodka, dry & sweet vermouth, homemade mint bitters, honey, raspberry & freshly squeezed lemon

**155**

**CLASSIC ORCHESTRA**

- Dark & Stormy**

National drink of Bermuda, invented more than 100 years ago based on dark rum, fresh lime, homemade ginger beer

**145**
- Ward Eight**

Created in 1898 in Boston, Massachusetts with an original recipe of rye whiskey, freshly squeezed orange & lemon juice with a splash of Grenadine

**155**
- Margarita**

100% agave tequila, orange liqueur, lime, served with a salt crust and no ice

**155**
- Mint Julep**

A southern United States classic from the eighteenth century.  
The earliest known mention comes from 1770 and is included in a satirical play by Robert Munford

**145**
- Negroni**

Invented at Caffè Casoni in Florence, Italy in 1919. Gin mixed and chilled together with Campari and sweet vermouth

**155**

# A LA CARTE

## CHAMPAGNE & SPARKLING



Duval Premier Cru, NV	375	3.200
Fantinel Independent Prosecco, 2017, Glera Venesia	185	1.200

## ROSE

Chateau Désclans Whispering Angel, NV, France	210	1.800
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## WHITE


Two Islands, 2019, Sauvignon Blanc, Bali	135	850
Tall Horse, 2020, Chardonnay, South Africa	150	1.000
Leo Buring Clare Valley Riesling 2018, Australia	175	1.200
Lindeman's Bin 85, 2018, Pinot Grigio, Australia	155	1.250
Barton & Guestier Cuvee Speciale Vin Blanc, NV, Ugni Blanc, Bordeaux, France	185	1.400

## RED

Two Islands, 2019, Cabernet Merlot, Bali	135	850
Cono Sur Bicicleta, NV, Carmenere, Chile	155	1.200
Matua, 2017, Pinot Noir, Marlborough, New Zealand	165	1.300
19 Crimes, 2018, Cabernet Sauvignon, Australia	175	1.300
Baron Philippe de Rothschild Mouton Cadet Rouge. Bordeaux Blend, 2019, France	185	1.400

# BEVERAGE

## VODKA

		
Smirnoff	115	1.000
Belvedere	175	3.200
Grey Goose	175	3.200

## GIN

Gordon's Dry Gin	115	1.000
Bombay Sapphire	155	3.000
Hendrick's	165	3.200

## TEQUILA

Pepe Lopez	150	2.600
Herradura Reposado	155	3.000
Patron Silver	195	3.800

## SCOTCH WHISKY

Mr. Dowell's	115	1.000
JW Black Label	145	2.900
Chivas Regal 12 Yo	145	2.900
Monkey Shoulder	155	3.400

## RUM

Nusa Cana Light	115	1.000
Nusa Cana Spiced Rum	115	1.000
Brugal 1888	175	3.200
The Kraken	155	3.000

## COGNAC & BRANDY

Hennessy VSOP Luminous	220	4.000
Martell Cordon Bleu	450	8.500
E&J Brandy VSOP	120	1.500

## PORT & CHERRY

Porto Cruz Tawny	120	1.500
Tio Pepe	120	1.500

## JAPANESE WHISKY

Suntory Kakubin	165	3.100
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## SINGLE MALT

The Glenlivet 12 Yo	175	3.500
Glenfiddich 15 Yo	210	4.000
Talisker 10 Yo	295	4.900

## AMERICAN

Jim Beam White	135	2.000
Jack Daniel's	145	2.500
Bulleit Bourbon	165	2.900

## CANADIAN

Black Velvet	120	1.600
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## OPTIMUM LIQUEUR

Amaretto Disaronno	130	2.000
Baileys	130	2.000
Kahlua	155	2.200
Midori	120	1.700
Grand Marnier	155	2.200
Jagermeister	120	1.700
Malibu	130	1.700

## BEER AND CIDER

Bintang	60
Bintang Radler	60
Singaraja	60
Bali Hai	60
Corona	100
Duvel	135
Albens Apple Cider	75
Strongbow	75

# BEVERAGE

## INNOCENT PARODY

### Mr. Chaplin

Orange juice, honey,  
passion fruit puree, guava

### The Actor

Mango, pineapple juice,  
orgeat syrup, ginger beer

### Broadway

Raspberry, apricot, marmalade,  
honey orange juice, lemon juice,  
tonic

### Silver Screen

Strawberry, lychee, orange chunks,  
falernum syrup, soda

### Casting Call

Pomegranate juice, mint, apple juice,  
lemon, rosella tea

## SOFT DRINKS

Coke | Diet Coke | Coke Zero  
Sprite | Soda Water  
Tonic | Pokka Green Tea | Red Bull

## JUICES

### Fresh

Orange | Mango | Coconut | Watermelon |  
Honeydew | Papaya

### Chilled

Orange | Mango | Pineapple | Cranberry |  
Guava | Apple

## SMOOTHIES & MILKSHAKES

Strawberry | Mango | Banana | Coconut |  
Dragon Fruit | Papaya | Chocolate | Vanilla |  
Matcha

55

## MINERAL WATER

### Still

Equil 380ml 60  
Balian 330ml | 750ml 45 | 50  
Acqua Panna 500ml 65

### Sparkling

Equil 380ml 60  
Balian 330ml | 750ml 45 | 50  
San Pellegrino 500ml 65

## TEA

Backstage proudly offers **BREW ME TEA**  
a premium local brand. Each brew  
provides fresh, smooth and rich flavors

### Hot

Earl Grey  
English breakfast  
Chamomile  
Sencha  
Organic Balinese oolong  
Jasmine  
Oriental green tea

50

### Iced

Regular | Lychee | Mango |  
Rosella | Peach

55

## COFFEE

### Hot

Espresso 45  
Americano | Cappuccino | Latte 50  
Flat White | Piccolo 50

### Iced

Americano | Cappuccino | Latte 50  
Hazelnut | Frappuccino 55  
Iced Caramel Mocha Latte 55  
Peanut Butter Iced Latte 55  
Smores Iced Coffee 55

# A LA CARTE

## THEATRE SNACKS

### Popcorn

Chicken tikka, raita  
Cajun prawn, chipotle

100  
130

### Crab Potstickers

Crab meat, cabbage, scallion, gyoza skin, black vinegar, soy ginger

135

### Tempura Moriawase

Prawn, lotus root, sweet potato, oyster mushroom, oba leaves,  
tempura batter, yuzu dressing

130

### Crispy Soft Shell Crab Nori Taco

Salmon, avocado, seaweed salad, sushi rice, hot crispy nori shell,  
unagi sauce, sesame seed

145

### Chili Beef Nachos

Sour cream, guacamole, tomato salsa, jalapenos, mozzarella, coriander

130

### Lumpia Sanur Beach

Vegetable spring rolls, tauco sauce, green chili, pickles

100

### Lobster Bruschetta

Confit slipper lobster, sourdough, calypso tomato, bell pepper, coriander,  
mozzarella

140

### Aloo Samosa

Potato, peas, chilli, red onion, coriander, mint chutney, tamarind chutney

100

### Buffalo Chicken Wings



Hot sauce, crudities, ranch dressing, scallion

150

### Slice of Edo

Fresh tuna, salmon, mango, avocado, nigiri rice, nori, sesame seeds, cucumber,  
edamame, radish, yuzu, tobiko

140

 - Vegetarian  - Spicy  - Pork  - Gluten free  - Signature

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your risk of foodborne illness

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**BACKSTAGE**

FOOD

## THE SALAD SHOW

<b>Tuna Wafu Salad</b>	<b>130</b>
Crisp vegetables, mizuna, tofu, seared yellow fin tuna, crispy nori, wafu dressing	
<b>Caesar Salad</b>	<b>110</b>
Romaine lettuce, anchovies, parmesan cheese, garlic crouton, caesar dressing ADD CHICKEN - 25   PRAWN - 35	
<b>Gado Gado</b> 🌿	<b>100</b>
Long bean, tofu, tempeh, baby spinach, bean sprouts, cabbage, boiled egg, peanut sauce, crackers	
<b>Sushi Bowl</b>	<b>135</b>
Fresh salmon, crabstick, short grain rice, cucumber, avocado, nori furikake, Sriracha mayo	
<b>BBQ Octopus Salad</b>	<b>130</b>
Baby octopus, mango, avocado, arugula, red onion, mint, carrot, red cabbage, chili lime dressing	
🔑 <b>Cauliflower Bowl</b> 🌿	<b>110</b>
Cauliflower rice, tofu, tempe, avocado, corn, black beans, peppers, coriander, lime ADD CHICKEN - 25	
<b>Detox Salad</b> 🌿 🌱	<b>110</b>
Rocket, pumpkin, feta cheese, pomegranate, quinoa, cherry tomato, red onion, citrus dressing	

## NO SOUP FOR YOU!!

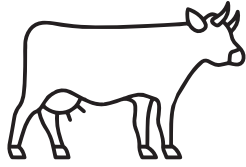
<b>Pumpkin Soup</b> 🌿	<b>100</b>
Roasted pumpkin, pumpkin seed, sourdough garlic crouton, coconut milk foam	
<b>Soto Ayam</b>	<b>110</b>
Chicken, egg, glass noodle, koya, cabbage, celery leaves, fried shallots, aromatic broth	
🔑 <b>Soup Buntut</b>	<b>140</b>
Aromatic oxtail broth, carrot, tomato, fried shallots, celery, sweet soya, lime, sambal soto, melinjo crackers	

🌿 - Vegetarian 🌶️ - Spicy 🐷 - Pork 🌱 - Gluten free 🔑 - Signature

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**BACKSTAGE**



All meat served with confit shallot jus,  
green peppercorn horseradish butter

**THE FINAL CUT**

<b>Grain-fed Angus Beef Tenderloin 200 gr</b>	<b>580</b>
<b>Grain-fed Angus Beef Rib Eye 250 gr</b>	<b>560</b>

<b>Tasmanian Salmon Fillet</b>	<b>200</b>
<b>Bali Sustainable Tiger Prawn (6 Pieces)</b>	<b>190</b>
<b>Bali Sustainable Cod Fish Fillet</b>	<b>165</b>

*The final cut includes 2 sides and 1 sauce*

**THE EXTRAS - 60**

- Chargrilled asparagus 🌿 🌱
- Fried shallot mash potato 🍷
- Baked pumpkin, spinach and feta 🌿 🌱
- Gado gado 🍷
- Sweet potato fries 🍷 🌱

**SAUCE - 30**

- Red wine
- Mushroom
- Green peppercorn
- Béarnaise 🌱
- Sambal matah 🌱
- Lemon butter

**THE MAIN STAGE**

<b>The Creator Burrito</b>	<b>165</b>
Tomato rice, chili con carne, flour tortilla, corn chips, cheddar cheese, sour cream, jalapeno, pico de gallo, guacamole	

**BURGERS AND SANDWICHES**

*Served with fries, wedges or sweet potato fries*

<b>Chili Cheese Dog</b>	<b>175</b>
Beef Frankfurter, chili con carne, sharp cheddar, onions	

<b>Center Stage Burger</b>	<b>185</b>
Wagyu beef patty, tomato, lettuce, caramelized onions, beetroot grilled pineapple, emmental cheese, zaatar, fried egg and pickles	

<b>The Big Cheese</b>	<b>175</b>
Beef patty, cheddar cheese, pickles	

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**BURGERS AND SANDWICHES**

*Served with fries, wedges or sweet potato fries*

**Roasted Chicken Roll** **150**

Cajun chicken sandwich, brioche, mozzarella cheese, hot mayo

**Bintang Battered Fish Burger** **155**

Lettuce, garlic butter, tartar sauce, cheddar, lemon, chili flakes

 **Philly Cheese Steak** **180**

Flank steak, capsicum, pickle, mustard mayo, cheddar cheese, caramelized onion, baguette

**Beyond Burger**  **150**

Plant based patty, lettuce, kemangi mayo, sweet soy, green chili, coriander, cherry tomato sauce

**Croque Monsieur**  **150**

Sourdough, ham, Béchamel, cheddar cheese

**THE ITALIAN SCENE**

 **Beef Rendang Pizza** **180**

Pulled short ribs, rendang spices, red onion, cauliflower, mozzarella cheese, kemangi leaves

**Hawaiian Chicken Pizza** **160**

BBQ sauce, grilled chicken breast, peppers, chili roasted pineapple, mozzarella cheese, sour cream, coriander

**Pepperoni Pizza** **170**

Beef pepperoni, tomato sauce, mozzarella cheese

**Margherita Pizza**  **150**

Tomato, basil and mozzarella cheese

**Black Ink Fettuccine** **180**

Prawn, snapper, squid, clam, tomato harissa, bonito flakes, parmesan emulsion

**Alfredo Tortelloni Ossobuco** **190**

Braised veal shank tortellini, cream, mushroom, basil oil, grana padano foam

**Spaghetti Bolognese** **150**

Parmesan cheese, basil, garlic sourdough

**Linguini Aglio Olio**   **130**

Shaved garlic, chili flakes, parmesan cheese, basil, garlic sourdough, olive oil

**Spinach Gnocchi**  **150**

Cherry tomato sauce, quinoa, rocket, grana padano, basil

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## MODERN ASIAN THEATRE

-  **Backstage Signature Nasi Campur**  **200**  
Spicy wagyu beef rendang, perkedel lobster, cassava leaves, fried sweet tempeh, beef crackers, sambal ijo, steamed rice
- Chicken Katsu Curry** **150**  
Pan fried chicken, Japanese katsu curry, carrot, potato, ginger pickle, furikake, white rice
-  **Ikan Bakar Nusa Dua**  **160**  
Grilled gindara, spiced grated coconut mixed vegetable, peanut crackers, aromatic shrimp chili paste
-  **Babi Guling Ribs**   **190**  
Balinese spices pork ribs, long bean coconut salad, pork crackers, steamed rice
- Indian Thali**  **170**  
Paneer tikka masala, paratha, dal tadka, yoghurt, mango chutney
- Mie Goreng**  **145**  
Manadonese cakalang wok fried noodles, fried egg, prawn satay, prawn sambal, crackers
- Nasi Goreng**  **145**  
Wok fried rice green sambal, fried chicken, fried egg, chicken satay, sambal, emping crackers
- Lombok Ayam Taliwang**  **150**  
Traditional grilled chicken, water spinach, chili, sweet soya and steamed rice
- Backstage Satay** **175**  
Lamb, beef, chicken, peanut sauce, rice cake, chili soya, fried shallots, pickles

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**BACKSTAGE**

**SWEET GENIUS**

-  **Pisang Goreng Donut** **90**  
 Banana fritter, Bali coconut butterscotch, brown sugar dust, caramel ice cream, almond crumble
- Es Campur**  **80**  
 Water chestnut gel, jackfruit, coconut seed jelly, nata de coco, coconut milk, grenadine syrup, coconut ice cream, shaved ice
- Snickers Brownie** **95**  
 Nougat, orange caramel, chunky peanut butter, chantilly cream
-  **Apple Pie Cheesecake Tacos** **90**  
 Cinnamon sugar tortilla shells, mascarpone cheese, caramelized apple, icing sugar dust
- Mango Coco Cloud** **90**  
 Coconut panna cotta, mango espuma, kemangi, passion fruit, brandy snap tuile, cotton candy

**THERE'S ALWAYS ROOM FOR ICE CREAM**

-  **Saturday Through Sundae - Ice Cream for 4** **190**  
 "It may take you that long to devour our colossal ice cream creation"  
 vanilla crème, mixed cookies, berries, chocolate sauce

**Ice cream**

**1 scoop - 25 | 2 scoops - 40 | 3 scoops - 60**

- |                         |                     |
|-------------------------|---------------------|
| • <b>Choco chip</b>     | • <b>Mango mint</b> |
| • <b>Salted caramel</b> | • <b>Vanilla</b>    |
| • <b>Mint Chip</b>      | • <b>Strawberry</b> |
| • <b>Banana milk</b>    | • <b>Chocolate</b>  |
| • <b>Tiramisu</b>       | • <b>Coconut</b>    |

## BREAKFAST VEGAN

<b>Avo Toast</b> Smashed avocado, sourdough, heirloom beetroot, orange segment, radish	<b>110</b>
<b>Breakfast Bruschetta</b> Hummus, sourdough, olive-tomato salsa, smoked paprika	<b>95</b>
<b>Tropical Thunder Bowl</b> Mango, passionfruit, dragon fruit, chocolate granola	<b>95</b>
<b>Nasi Goreng</b> Indonesian vegetable fried rice, beans sprout, tofu, bean cake skewer, emping crackers	<b>115</b>
<b>Bihun Goreng Sayur</b> Wok-fried rice noodles, beans sprout, tofu, bean cake skewer, emping crackers	<b>115</b>
<b>Balinese Rice Congee</b> Rice porridge, Balinese spices, spinach, edamame, emping crackers, fried shallots	<b>95</b>

## LUNCH & DINNER VEGAN

### APPETIZER/SALAD/SOUP

<b>Lumpia Sanur Beach</b> Vegetable spring roll, tauco sauce, green chili, pickles	<b>100</b>
<b>Gado Gado</b> Long bean, tofu, tempeh, baby spinach, bean sprouts, cabbage, Peanut sauce, crackers	<b>100</b>
<b>Cauliflower Bowl</b> Cauliflower rice, tofu, tempe, avocado, corn, black beans, peppers, coriander, lime	<b>110</b>
<b>Detox Salad</b> Rocket, pumpkin, pomegranate, quinoa, cherry tomato, red onion, citrus dressing	<b>110</b>
<b>Pumpkin Soup</b> Roasted pumpkin, pumpkin seed, sourdough garlic crouton, coconut milk foam	<b>100</b>
<b>Aloo Samosa</b> Potato, peas, chilli, red onion, coriander, mint chutney, tamarind chutney	<b>100</b>
<b>Tempura Moriawase</b> Prawn, lotus root, sweet potato, oyster mushroom, oba leaves, tempura batter, yuzu dressing	<b>130</b>

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# VEGETARIAN MENU

## MAIN COURSE

<b>Beyond Burger</b>	<b>150</b>
Plant-based patty, lettuce, kemangi mayo, sweet soy, green chili, coriander, cherry tomato sauce	
<b>Nasi Goreng</b>	<b>145</b>
Indonesian vegetable fried rice, beans sprout, tofu, bean cake skewer, emping crackers	
<b>Bihun Goreng Sayur</b>	<b>135</b>
Wok-fried rice noodles, beans sprout, tofu, bean cake skewer, emping crackers	
<b>Gluten free Aglio Olio</b>	<b>120</b>
Shaved garlic, chili flakes, parmesan cheese, basil, garlic sourdough, olive oil	
<b>Spinach Gnocchi</b>	<b>150</b>
Cherry tomato sauce, quinoa, rocket, grana Padano, basil	
<b>Indian Thali</b>	<b>170</b>
Paneer tikka masala, paratha, dal tadka, yoghurt, mango chutney	

## DESSERTS

<b>Es Campur</b>	<b>80</b>
Water chestnut gel, jackfruit, coconut seed jelly, nata de coco, coconut milk, grenadine syrup, coconut ice cream, shaved ice	
<b>Indigenous Fruit Market</b>	

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