

ARTOTEL BEACH CLUB'S REFRESHINGLY COMFORTABLE TROPICAL TASTES



ARTOTEL Group is proud to present its first independent food and drinks venue with ARTOTEL Beach Club (ABC) in Sanur, Bali. Commanding jaw-dropping views, the 7000 square-meter beachfront oasis offers an unparalleled new beach club experience. The club features an abundance of delicious food and drinks, with its two-story restaurant and three cool bars focusing on international food prepared with fresh local ingredients, coupled with a superb range of tantalizing pool or beachside refreshments.

Belgian born Executive Chef Manuel Effendi believes that the key to a successful menu is consistency and freshness, and through ABC's Tropical Comfort Cuisines, Chef Manuel's talented culinary team is making waves. The extensive all-day menus take full advantage of the fresh produce, exotic fruits, vegetables and herbs available abundantly in Bali and its neighboring islands, ready to tantalize the taste buds of every guest with a variety of dishes from all over the world, designed to perfectly complement the laid-back tropical setting.

Guests can either enjoy a meal and a drink in the two-story Tree Bar area, built spectacularly around an ancient Banyan tree, or relax at the Wai Tiki Pool Bar and have everything brought to them by the pool or beach. The Mezzanine & Lounge Bar on the second floor is an amazing setting for groups and special events.

"I believe that cooking is an international language," said ARTOTEL Beach Club Executive Chef, Manuel Effendi. "Every time we serve our guests we want the core principle to remain the same – make our guests as comfortable as possible for as long as they are with us, whether they want to eat something they know and love or try something a little bit different. I wanted our menu to match the vibe at ABC Sanur, where guests can relax in style and enjoy a beautiful, tasty dish washed down with great tropical refreshments."

Some favourite examples from the menu:

Bravas

Stacked Potato, Aioli & Romesco

ABC's most popular dish, this is Chef Manuel's interpretation of classic Spanish potatoes. Easy to eat and plenty of aromatic crunch!

Image: <https://drive.google.com/open?id=1oBCCD-LATzNPR3R6obUOoME5N2XtbjZE>

Ayam Tangkap

Acehnese Spiced Fried Chicken, Melingo Crackers, Jasmine Rice

This dish originates in Aceh, a village in Sumatra famed for its spiced chicken. Ayam Tangkap translates to "Caught Chicken". A burst of flavors, with a delicate sharpness from the curry leaves fried with the spiced chicken.

Image: https://drive.google.com/open?id=16BOJAq2_MkZqXSAuSPWF-uxZLd_6xQyq

Soft Shell Crab

Flash Fried & Tossed in Chili Jam, Lime Leaves, BBQ Leeks, Roasted Rice Sweet and Sour, and Tangy.

Image: https://drive.google.com/open?id=1-mS-Lt_6_eRiSSaaKijhcKqno8qloav1

Ham & Cheese Sandwich

Sour Dough, Watercress, Povolone Cheddar, Smoked Ham, Grain Mustard, Fried Egg
A delicately arranged gourmet Ham & Cheese Sandwich

Image: https://drive.google.com/open?id=1t_1ZmsGn7Up75cekCuLP2a-1eTanU4vQ

Hot Cakes

Strawberry Tamarillo Jam, Maple Syrup, Nuts, Whipped Cream
Fluffy & Puffy

Image: https://drive.google.com/open?id=19ksq73xZleJxXlaeRaTyq_1kUrmip32F

Truffle Cheese Croquettes

Lime & Harissa Aioli

Outstanding burst of flavor, and plenty of hot runny cheese inside.

Image: <https://drive.google.com/open?id=1rg5q7V4vdZkvzK3y49COcKF0pcdrqqur>

Yakitori

BBQ Glazed Chicken, Leek, Sesame

Image: <https://drive.google.com/open?id=1w2sjfd2kfyOYWqCfzyZ0QejvtG9JrjCM>

Crispy Calamari

Ginger Flower Chili Jam, Lime Aioli

Image: <https://drive.google.com/open?id=1jKD7AMqLO-wEFELTpV8rvWWN0QLT1-CO>

Sharing is Caring

A Selection of some of our signature dishes.

Image: https://drive.google.com/open?id=1kQo6oxaeuRQRiXNuvglmVYNNvO_VERP5

The mouth-watering food options are complemented perfectly by a huge selection of drinks, ranging from signature cocktails such as the ABC Bloody Mary (Vodka, Grilled Tomato Juice, Chilli Butter, Lea & Perrins, Tabasco, Basil, Lemon, Celery, Garlic, Salt, Pepper, Mozzarella), the Dragonfly (Bourbon, Dragon Fruit, Cassis, Vanilla, Lime, Egg with a fresh mango treat), or Kecombrang Martini (Vodka, Fresh Kecombrang (torch-ginger), Strawberry, Raspberry, Elderflower and Ginger, served with Sambal Matah & Melinjo Crackers) to a delicious array of tropical Margaritas, Mojitos and Gin cocktails. Guests can also enjoy a wide range of local, imported and craft beers, 1.5 litre carafes of Sangria and punch, mocktails, smoothies, fresh juices or hot beverages.

Specials

Buy one get one free on selected drinks every night 8–10pm

Wai Tiki Pool Bar: Buy one get one free Tiki Cocktails every Thursday, 2–6pm

--STAY TRUE--

About ARTOTEL Group

ARTOTEL Group is an Indonesian company comprised of 3 integrated business units of Hospitality, Event Management and Merchandise with a vision to introduce local creative community to the world. With its expertise in hospitality industry, the company offers selections of hotel brands ranging from budget, boutique to luxury collections to accommodate all layers of target market in primary and secondary cities across Indonesia, namely **ARTOTEL, BOBOTEL, and CURATED COLLECTION**; while in Food & Beverage it provides management service for Beach Club, named **ARTOTEL BEACH CLUB (ABC)**. Through Event Management (**ARTOTEL PROJECT SERIES / APS**), the company would like to deliver its service in organizing various art and creative social events as well as searching young emerging Indonesian artists for potential collaboration. In its continuous effort to promote the works of local artists, ARTOTEL Group brings **AOL** as curated merchandise, a series of uniquely artistic merchandise for daily use or wear in a very affordable price.