

M E N U

RAYUN

AT ECHOBEACH

COFFEE

HOT / ICE

DOUBLE ESPRESSO	23K	23K
LONG BLACK COFFEE	28K	28K
AMERICANO COFFEE	28K	28K
CAPPUCINO COFFEE	33K	33K
CAFE LATTE	33K	33K
FLAT WHITE	33K	33K
PICOLLO	28K	28K
MACHIATO	28K	28K
BALINESE COFFEE	23K	

SIGNATURE COFFEE

CARAMEL ICE COFFEE	39K
VANILLA ICE COFFEE	39K
SUNSET IN BLACK ICE COFFEE	39K
COCONUT WATER ICE COFFEE	39K
ICE AMERICANO HONEY	28K
ICE CARAMEL MATCHIATO	28K
ICE COFFEE WITH BROWN SUGAR	39K

MENU

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AT ECHOBEACH

SALAD

THAI BEEF SALAD

77K

Vegetable, grilled beef, shallot, tomato cherry, cucumber, spring onion, basil and red chili served with thai dressing

CHICKEN CAESAR SALAD

77K

Romaine lettuce, bacon, cheese, boil egg, chicken breast, tomato cherry, onion and croutons served with caesar dressing

CALAMARI SALAD

77K

Romaine lettuce, ice berg, tomato, avocado, corianer, dry calamari, and serve with orange sauce

VEGETARIAN

VEGETARIAN RICE NOODLE

72K

Rice noodle, tofu, tempe, vegetable, served with melinjo crackers

VEGETARIAN FRIED RICE

72K

Rice, tofu, tempe, carrot, cabbage, served with sambal and melinjo crackers

VEGETARIAN SPRING ROLL

50K

Dumpling skin, cabbage, carrot, rice noodle, bean sprout, served with bangkok sauce

SOURDOUGH VEGETARIAN SANDWICH

67K

Bellpepper, tomato, cucumber, cheese. Served with french fries and cheese

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SNACK

THE BEST TRUFFLE FRIES WITH PARMESAN 54K

(French fries, truffle oil, topped with parmesan cheese, chopped parsley and salt)

FISH FINGER WITH TARTAR SAUCE 54K

(Fried fish coated in light tempura batter and crispy breadcrumbs served with tartar sauce)

HONEY MUSTARD CHICKEN FINGER 54K

(Chicken breast coated in light tempura batter and crispy breadcrumbs served with honey mustard sauce)

ONION RING WITH HONEY MUSTARD 54K

(Fried onion slice coated in light tempura batter, served with honey mustard sauce)

LA-NUMA CHICKEN WINGS 54K

(Fried chicken wings and coated with La Numa special sauce, served with mixed vegetables)

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INDONESIAN FOOD

CHICKEN SATAY

75K

(Skewered grilled chicken breast and peanut sauce, served with mix salad and rice)

SOTO AYAM

75K

(Indonesian chicken soup with shredded chicken, egg, rice noodle, fried shallot and cabbage with bean sprout)

LA-NUMA CRISPY DUCK

138K

(Fried duck, served with sambal merah and sambal tempong)

LA-NUMA VILLAS SPECIAL FRIED RICE

95K

(Indonesian fried rice served with chicken legs, chicken satay, sunny side up egg, pickle and crackers)

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INDONESIAN FOOD

LA-NUMA VILLAS SPECIAL EGG NOODLES 75K

(Indonesian fried noodle served with chicken legs, chicken satay, sunny side up egg, pickle and crackers)

BALINESE FRIED RICE 95K

(Balinese fried rice using bumbu genep served with prawn satay, sate lilit, omelet egg, prawn & melinjo crackers)

BEEF RENDANG 95K

(Slowed cooked beef tenderloin in coconut milk served with urap (mixed steamed vegetable with seasoned grated coconut) rice and crackers)

OXTAIL SOUP 95K

(Stewed oxtail with vegetable and beef broth served with rice, sambal and crackers)

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WESTERN FOOD

GRILLED SIRLOIN STEAK

138K

(Beef sirloin steak served with mixed vegetable, mashed potatoes, and mushroom sauce)

BEEF TENDERLOIN STEAK

150K

(Marinated tenderloin steaks served with mixed vegetable, mashed potatoes, and black pepper sauce)

BBQ PORK RIBS

138K

(Grilled pork ribs served with mixed vegetable, mashed potatoes, and barbecue sauce)

SURF & TURF

165K

(Char-grilled tenderloin and prawn served with grilled vegetable, mashed potatoes, and black pepper sauce)

SEAFOOD SYMPHONY

145K

(Grilled seafood including prawn, calamari, snapper served mixed vegetable, french fries, and spicy thai sauce)

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WESTERN FOOD

MEAT LOVER

165K

(Grilled steak, chicken breast, pork ribs, served with grilled tomato, french fries, mixed salad, and black pepper sauce)

SPAGHETTI TOMATO

65K

(Spaghetti, tomato cherry, cheese, onion, tomato paste, garlic, olive oil)

SPAGHETTI BOLOGNESE

85K

(Spaghetti with classic bolognese sauce (tomato, oregano, basil, minced beef, onion) topped with grated parmesan cheese)

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VIETNAM FOOD

BANH MI CHICKEN

77K

(Banh mi bread, chicken, nou cham dressing, pickled carrot, iceberg lettuce, tomato, cucumber, red onion and mix herb)

BEEF BANH MI SANDWICH

77K

(Banh mi bread, beef, nou cham dressing, iceberg lettuce, pickled carrot, onion, cucumber and mix herb)

VIETNAMESE RICE PAPER ROLL

65K

Rice paper roll, tomato, carrot, spring onion, lettuce, rice noodle, cucumber, avocado, and coriander leaf served with Bangkok sauce)

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BURGER AND SANDWICH

BURGER BEAST 109K

(Angus beef, bacon, burger cheese, lettuce, tomato, caramelized onion, pickle, smokey bacon, aioli sauce, served with french fries)

SCHNITZEL BURGER 99K

(Panko crumbed chicken, fresh lettuce, juicy tomato, melted cheese and a kick of chili aioli sauce with french fries)

GRILLED CHICKEN SANDWICH 99K

(Special grilled chicken, mayonnaise, avocado salsa, tomato on toasted sourdough, served with french fries)

CLUB SANDWICH 88K

(Chicken breast, bacon, egg, lettuce, tomato, mayonnaise, tomato sauce, served with french fries and chili sauce)

WAGYU BEEF BURGER 119K

(Wagyu beef patty, egg, lettuce, tomato, served with french fries and chili sauce)

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DESSERT

BROWNIES 45K

(Chocolate brownies served with cherry, melted chocolate, strawberry and mint leaf)

CREME BRULEE 45K

(Vanilla custard served with strawberry and mint leaf)

CHOCOLATE LAVA CAKE 39K

(Molten lava chocolate sauce cake served with cherry, strawberry, mint leaf, and dusted with icing sugar)

PANNA COTTA 45K

(Cream pudding served with strawberry sauce, cherry, strawberry, mint leaf and shredded coconut flakes)

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COCKTAIL CONTEMPORARY CLASSIC

MOJITO 99K

White Rum, Mint leaves, Sugar Syrup, Lemon Juice, Mint sprigs, Brown sugar, Soda Water

PINA COLADA 99K

White Rum, Dark Rum, Pineapple Juice, Coconut Cream, Cream, Pineapple Slice

STRAWBERRY DAIQUIRI 99K

White Rum, Strawberry Liqueur, Lemon Juice, Sugar Syrup, Strawberry Fruit

COSMOPOLITAN 99K

Citrus Vodka, Triple Sec, Cranberry Juice, squeezed lemon, Sugar Syrup

BLOODY MARRY 99K

Vodka, Sweet Vermouth, Tomato Juice, Worcestershire sauce, Tabasco sauce, Lemon Juice, Salt, Pepper, Celery Stick

MARGARITA TRADITIONAL 109K

Tequila, Triple Sec, Lemon Juice, Simple Syrup, salt on the ring

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COCKTAIL INSPIRATIONAL INFUSION

MANGO MADNESS 109K

(fresh mango, lychee, passion fruit blended with vodka)

SERENITY 109K

(vodka, with a touch of passion fruit with pineapple and vanilla liqueur)

PASSION FRUIT MOJITO 109K

(passion fruits, lime, and rum)

SUNSET AT LA-NUMA 99K

(blend of citrus combined with fresh mandarin orange, premium gin and a touch of sugar syrup with tonic water on top)

THE AMERICANO 109K

(Campari, Sweet Vermouth, Soda Water, Lemon Peel)

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COCKTAIL INSPIRATIONAL INFUSION

MYSTIQUE

99K

(Fresh berries with a combination of pear and apple fruit, smooth Citrus vodka with lots of zest)

ESPRESSO MARTINI

109K

(Vanilla Vodka, Kahlúa, Double Espresso, Sugar Syrup, Coffee Beans on top)

THE LYCHEE MARTINI

109K

(Vodka, Citrus Triplesec, Lemon Juice, Lychee fruit)

STRAWBERRY MARGARITA

109K

(Tequila, Triple Sec, Lemon Juice, Simple Syrup, Strawberry fresh with puree)

THE NEGRONI

109K

(Gin, Sweet Red Vermouth, Campari, Orange Peel)