

Dessert

FRESH SEASONAL FRUIT PLATTER	55 ⁰⁰⁰
VANILLA CRÈME BRULÉE <i>custard and caramelized orange with pistachio nuts</i>	60 ⁰⁰⁰
TIRAMISU ^(A) <i>dusted with cocoa powder</i>	60 ⁰⁰⁰
CHOCOLATE FUDGE <i>served with caramel toffee and melted white chocolate</i>	60 ⁰⁰⁰
MILK PUDDING <i>topped with coffee ice cream and hazelnut cream</i>	60 ⁰⁰⁰
MARBLE CHEESE CAKE <i>classically baked on a crunchy biscuit</i>	60 ⁰⁰⁰
HOMEMADE ICE CREAM <i>choice of three scoops dressed with diced fruits, chocolate tuille and fruit coulis</i>	60 ⁰⁰⁰
PISANG GORENG ^(V) <i>Indonesian style deep fried banana fritter</i>	55 ⁰⁰⁰
ES KACANG ^(V) <i>shaved ice mound filled with red bean jelly and palm sugar topped with coconut syrup and milk</i>	55 ⁰⁰⁰
ES CENDOL ^(V) <i>pandan jelly served with shaved ice, coconut milk and palm sugar syrup</i>	55 ⁰⁰⁰

(A) Alcohol (P) Pork (V) Vegetarian

Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

Salad and Appetizer

THAI BEEF SALAD <i>freshly grilled tenderloin with glass noodles, cucumber, carrots and fresh coriander, tossed with lemongrass chili dressing</i>	110 ⁰⁰⁰
PRAWNS WITH MANGO <i>grilled tiger prawn skewers with lettuce leaves and mango, white bean salsa</i>	90 ⁰⁰⁰
SMOKED SALMON PLATTER <i>Norwegian salmon with crème fraiche, onions, capers, chives and lemon with rye bread</i>	95 ⁰⁰⁰
SPICY MINCED CHICKEN SALAD <i>refreshing chili and lime marinated minced chicken with shitake mushrooms and cucumber</i>	80 ⁰⁰⁰
VINE RIPED TOMATO SALAD “DI BUFALA” <i>olive oil marinated vine tomatoes with mozzarella cheese, red onion and fresh basil</i>	75 ⁰⁰⁰
CAESAR (plain) ^(V) <i>crisp romaine lettuce leaves tossed with anchovy dressing, garlic croutons, Parmesan cheese and your choice of;</i>	75 ⁰⁰⁰
GRILLED PRAWNS	145 ⁰⁰⁰
SMOKED SALMON	125 ⁰⁰⁰
GRILLED CHICKEN BREAST	125 ⁰⁰⁰
INDONESIAN GADO-GADO ^(V) <i>carrots, long beans and kangkung with bean sprouts, hard boiled egg, tofu, rice cake, dressed with creamy peanut sauce, bitternut crackers and fried shallots</i>	70 ⁰⁰⁰
VIETNAMESE SPRING ROLL ^(V) <i>rice paper rolls filled with papaya, vermicelli, carrot, mint, lettuce served with Vietnamese dipping sauce</i>	80 ⁰⁰⁰
MIXED SALAD ^(V) <i>lettuce leaves with slices of cucumber, tomato, grilled peppers, zucchini and cooked green beans with your choice of dressing (Thousand island, French dressing, Italian dressing)</i>	70 ⁰⁰⁰

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Warm Appetizers

SAMPLER (for one or two persons)	85 ⁰⁰⁰ / 140 ⁰⁰⁰
<i>chicken tikka with mint and cucumber, crab cake with papaya pickles, sauteed prawn skewers and grilled beef salad</i>	
SATAY CAMPUR (6 or 12 pieces)	85 ⁰⁰⁰ / 140 ⁰⁰⁰
<i>charcoal grilled marinated skewers of lamb, chicken or prawn served with onions, cucumber, steamed rice cake and coconut peanut sauce</i>	
CRAB CAKE	90 ⁰⁰⁰
<i>cooked crab meat with crushed potatoes and spring onions served with remoulade sauce and pickled papaya</i>	
PRAWN SPRING ROLL	80 ⁰⁰⁰
<i>deep fried spring roll with pickled papaya salad and Thai chili sauce</i>	
LAMB KEBAB	75 ⁰⁰⁰
<i>grilled garlic minced lamb skewer with mint sauce and cucumber raita</i>	
INDONESIAN - STYLE MARTABAK	75 ⁰⁰⁰
<i>fried filled pastry skin with eggs, green onions, cooked ground beef served with pickled cucumber and carrots</i>	
CHICKEN TIKKA	80 ⁰⁰⁰
<i>chicken marinated with Indian spices and yoghurt, accompanied by mint sauce and cucumber raita</i>	
DEEP FRIED BEANCURD ROLL ^(V)	70 ⁰⁰⁰
<i>Indonesian fried beancurd, served with peanut sauce and kecap manis</i>	
DEEP FRIED SAMOSA ^(V)	70 ⁰⁰⁰
<i>deep fried vegetable samosa with mint chutney</i>	

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From Our Grill

FILLET OF BEEF 200 grams	290 ⁰⁰⁰
BEEF SIRLOIN STEAK 250 grams	245 ⁰⁰⁰
GRILLED LAMB CUTLET 3 bones	195 ⁰⁰⁰
GRILLED SALMON FILLET 180 grams	120 ⁰⁰⁰
OVEN ROASTED SPRING CHICKEN	120 ⁰⁰⁰
FILLET OF BABY SEABASS 220 grams	120 ⁰⁰⁰
<i>Sauce of your choice: Bearnaise, green peppercorn, mushroom, BBQ</i>	
SIDE DISHES	
FRENCH FRIES	45 ⁰⁰⁰
MASHED POTATO	45 ⁰⁰⁰
STEAMED FRAGRANT RICE	40 ⁰⁰⁰
MEDLEY OF VEGETABLES	40 ⁰⁰⁰
<i>boiled potato broccoli cauliflower carrot green beans</i>	

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Classic Snacks

PRIME BEEF BURGER	150 ⁰⁰⁰
<i>grilled beef pattie served with slices of tomato, onion rings, lettuce, bacon (beef or pork) and cheese in a burger bun</i>	
CHICKEN BURGER	130 ⁰⁰⁰
<i>served with slices of tomato, onion rings, lettuce, bacon (beef or pork) and cheese in a burger bun</i>	
FISH AND CHIPS ^(A)	120 ⁰⁰⁰
<i>deep fried john dory fillet in beer batter served with tartar sauce and lemon wedges</i>	
CLUB SANDWICH	130 ⁰⁰⁰
<i>grilled chicken breast, bacon (beef or pork), fried egg, sliced tomatoes, shredded lettuce with mayonnaise served in toasted bread</i>	
SMOKED SALMON AND CREAM CHEESE SANDWICH	90 ⁰⁰⁰
GRILLED STEAK WRAP	130 ⁰⁰⁰
<i>grilled beef fillet with avocado, tomato, red onion and chili</i>	
TUNA MAYONNAISE SANDWICH	80 ⁰⁰⁰

(all above sandwiches and burgers are served with French fries, coleslaw and pickles)

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Main Course

INDONESIAN STYLE BRAISED BEEF WITH SOYA SAUCE	110 ⁰⁰⁰
<i>braised beef chunk with kecap manis, potato and carrots served with fragrant steamed rice</i>	
BEEF RENDANG	115 ⁰⁰⁰
<i>braised chunks of beef with Indonesian spices, lemongrass, lime leaves and coconut milk accompanied with fragrant steamed rice</i>	
BBQ DUCK RICE	95 ⁰⁰⁰
<i>roasted bbq duck, shallot fragrant rice, chicken broth served with ginger, chili sauce and hoisin sauce</i>	
THAI SEAFOOD GREEN CURRY	95 ⁰⁰⁰
<i>medley of seafood cooked with Thai green chili paste, broccoli, mushrooms and tomatoes served with fragrant steamed rice</i>	
CLAYPOT SEAFOOD WITH TOFU	95 ⁰⁰⁰
<i>sizzling braised beancurd with medley of prawns, squids and slices of fish</i>	
HAINANESE CHICKEN RICE	95 ⁰⁰⁰
<i>tender poached farm chicken, green vegetables, with shallot fragrant rice served with Chinese herbs broth and traditional condiments ginger, chili sauce and dark soy sauce</i>	
SWEET AND SOUR SNAPPER FISH	95 ⁰⁰⁰
<i>crispy deep fried snapper fillet served with sweet and sour sauce served with fragrant steamed rice</i>	
STEAMED BLACK COD FILLET	175 ⁰⁰⁰
<i>with shitake mushroom, ginger, green onion and coriander served with fragrant steamed rice</i>	
CHICKEN CURRY	95 ⁰⁰⁰
<i>served with steamed rice, mango chutney, fried papadum and cucumber raita</i>	
NASI OR MIE GORENG	95 ⁰⁰⁰
<i>wok fried rice or noodles with egg, carrot, cabbage, caisim, sambal sauce accompanied with crispy prawn crackers, acar pickles, deep fried chicken drumlet, beef satay and sunny side up fried egg</i>	
PAD THAI	80 ⁰⁰⁰
<i>wok fried noodles with blue river prawns, chives, chilies, bean sprouts, diced bean curds, garnished with spring onion, crushed peanuts, dry shrimp, coriander and lime</i>	
SHRIMP WONTON AND NOODLE SOUP	80 ⁰⁰⁰
<i>served with spring onions and green chilies pickles</i>	
SINGAPOREAN STYLE STIR FRIED RICE	80 ⁰⁰⁰
<i>wok fried rice with chicken charsiw, prawns and vegetables</i>	

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Pasta

tagliatelle or penne or linguini or rigatoni

BOLOGNESE	120 ⁰⁰⁰
<i>ground beef with carrots, onions, celery, tomato and oregano herbs</i>	
SEAFOOD MARINARA	120 ⁰⁰⁰
<i>prawns, squid and clams tossed in chunky tomato sauce with extra virgin olive oil and fresh parsley</i>	
CARBONARA ^(P)	100 ⁰⁰⁰
<i>button mushrooms, bacon with cream sauce and parmesan cheese</i>	
POMODORO	90 ⁰⁰⁰
<i>basil herb tomato sauce with mozzarella cheese</i>	

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Soup

INDONESIAN STYLE OXTAIL SOUP	85 ⁰⁰⁰
<i>simmered oxtail with potatoes, carrots, leeks and fried shallot accompanied with green chili sambal, steamed rice and bitter nut crackers</i>	
TOM YUM GONG	65 ⁰⁰⁰
<i>spicy Thai blue river prawns soup with straw mushrooms, lemongrass, kaffir lime leaves, lime juice, with roasted chili jam, coriander leaves</i>	
CREAM OF WILD MUSHROOMS WITH FRESH PARSLEY ^(V)	65 ⁰⁰⁰
<i>wild mushrooms, vegetable broth, mushrooms and cheese croutons</i>	
TOMATO SOUP ^(V)	65 ⁰⁰⁰
<i>cream of tomato with fresh basil and garlic croutons</i>	
SOTO AYAM	65 ⁰⁰⁰
<i>Indonesian style chicken broth with shredded chicken, glass noodles and spring onions served with green chili sambal</i>	

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