SNACK & STARTER

AVOCADO GAZPACHO
cucumber - pomegranate - tomato - herbs ---- 80

LOBSTER BISQUE
spring onion oil - herbs - garlic bread - tomato essence ravioli ---- 150

PERKEDEL JAGUNG
Indonesian corn fritter - garlic - shallot - sambal tomato ---- 50

MEDITERRANEAN DIPPING PLATTER
hummus - baba ghanoush - cucumber - carrot - focaccia ---- 100

CURED AMBERJACK FISH
salad - cucumber relish - hashbrown potato ---- 120
wasabi mayonnaise

FRENCH FRIES
ketchup - mayonnaise ---- 60

SALAD & BOWL

BUDDHA BOWL
quinoa - roasted vegetables - avocado (seasonal) ---- 100
tempeh - tofu
add chicken + 30K - add beef rendang + 60K

CAESAR SALAD
romaine lettuce - anchovy - bacon - parmesan ---- 110
add chicken + 30K

BURRATA SALAD
burrata - cherry tomato - wild rocket - parmesan - E.V.O.O ---- 150

GARDEN SALAD
mix greens from our garden - choice of dressing ---- 60
balsamic or French or mulberry

OCTOPUS SALAD
baby potato - sun dry tomato - capers - spring onion ---- 120

SANDWICH

VEGETABLE BAGUETTE (with French fries)
homemade pesto - roasted vegetables ---- 100
/ add chicken +30K / add cheese +30K

CLUB SANDWICH (with French fries)
sourdough - bacon - egg - lettuce - cucumber ---- 130
- parmesan - mayonnaise
add chicken + 30K

PASTA

PENNE PESTO
homemade pesto ---- 100

SPAGHETTI GAMBERO
prawn - cherry tomato - garlic - parsley - chili ---- 130

PENNE ARRABIATA
homemade spicy tomato sauce ---- 100

SPAGHETTI AGLIO E OLIO
garlic - parsley - chili - E.V.O.O ---- 100

SPAGHETTI CARBONARA
bacon - egg - parmesan - pepper ---- 130

TACO

FISH TACOS
mahi mahi - guacamole (seasonal) ---- 120
wasabi mayonnaise - pico de gallo - lettuce

RENDANG TACOS
beef rendang - guacamole (seasonal) ---- 120
sriracha mayonnaise - pico de gallo - red cabbage

MAIN COURSE

YELLOW MAHI MAHI CURRY
eggplant - winged bean - long bean - rice ---- 160

TOKUSEN WAGYU MB3 RIB EYE STEAK - 250 g
French fries - salad - chimichurri ---- 400

BEEF RENDANG
Sumatran style curry - roasted eggplant - white or garlic rice ---- 200

NASI / MIE GORENG
Indonesian style sauteed rice or noodle / add chicken + 30K ---- 90

PIZZA

FOCACCIA
rosemary - salt - E.V.O.O ---- 45

GARLIC PIZZA BREAD
garlic - mozzarella - oregano - E.V.O.O ---- 90

MARINARA
tomato sauce - garlic - basil - oregano - E.V.O.O ---- 70

MARGHERITA
tomato sauce - basil - mozzarella - E.V.O.O ---- 100

CAPONATA
tomato sauce - zucchini - eggplant
capsicum - basil - onion - E.V.O.O ---- 90

PATATA
roasted potatoes - rosemary - garlic - E.V.O.O ---- 90

PESTO
ricotta - pesto - cherry tomato
mozzarella - parmesan - E.V.O.O ---- 120

ROMANA
tomato sauce - garlic - black olive
anchovies - oregano - basil - E.V.O.O ---- 120

SCAMORZA
tomato sauce - Scamorza - garlic - basil - oregano - E.V.O.O ---- 130

PARMIGIANA MELANZANE
parmigiana sauce (tomato, garlic, herbs)
Scamorza - eggplant - basil - E.V.O.O ---- 150

POLPETTA
beef meatball - tomato sauce
mozzarella - parmesan - basil - onion - E.V.O.O ---- 150

CALZONE NAPOLETANO
ricotta - salami - mozzarella - black pepper - E.V.O.O ---- 150

CALABRESE
tomato sauce - mozzarella - parmesan
spicy salami - onion - basil - E.V.O.O ---- 150

BURRATA
tomato sauce - burrata
cherry tomato - basil - pepper - E.V.O.O ---- 190

PESTO BASE BURRATA
pesto sauce - burrata
cherry tomato - basil - pepper - E.V.O.O ---- 190

DESSERT

CHOCOLATE MOUSSE
80 % dark chocolate couverture from HAS Bali ---- 90

FRUIT SALAD
pineapple - banana - orange - dragon fruit - basil - mint ---- 60

Vegetarian

All Price in IDR 1.000's / excludes tax 11 % and 10% service

WINE LIST

SPARKLING

Prosecco, Corte Giara, NV, Veneto, Italy **990**
light / medium body, crisp acidity with fresh fruits notes

CHAMPAGNE

Billecart Salmon, Brut Reserve, NV, Champagne, France **2,990**
medium body with creamy mousse, a fresh acidity that gives energy to the wine

Billecart Salmon, Brut Rosé, NV, Champagne, France **3,390**
elegant medium body with vibrant red fruit notes

ROSE WINE

Grenache / Syrah, Palm, NV, Provence, France ..... gls. **140** btl. **630**
fresh and lively, good acidity with subtle red fruit notes

Grenache / Syrah, l'Escarelle Diffusion Les Deux Anges, 2022, Provence, France **990**
light to medium body with depth and substance brought by minerality, red and stone fruits notes

Cinsault / Grenache / Syrah, Miraval, 2024, Provence, France **1,690**
sophisticated rose, very well balanced between minerality, acidity, complex fruit and floral notes

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WHITE WINE

Pinot Grigio, Fantini, Terre Siciliane IGT, 2024, Italy ..... gls. **140** btl. **630**
light body, refreshing with citrus notes and clean texture

Sauvignon Blanc, Babich, 2025, Marlborough, New Zealand **1,090**
lively tropical fruit notes well balanced with acidity and subtle minerality

Riesling, Trimbach, 2022, Alsace, France **1,490**
dry and crisp, driven by minerality from the limestone soils

Chardonnay, Chablis, Domaine Roux Pere x Fils, 2024, Burgundy, France **2,090**
lean, bright mineral driven Chardonnay with subtle barrel oak influence

Chardonnay, Moss Wood, 2023, Margaret River, Australia **2,790**
elegant yet rich wine with oak derived flavours, subtle notes of roasted nuts and baked pastries

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RED WINE

Shiraz, Wolf Blass Eaglehawk, 2023, South Eastern Australia ..... gls. **140** btl. **610**
a smooth shiraz with vibrant notes of blackcurrant, dark cherry, and ripe red berries

Grenache / Syrah, Vidal Fleury, 2021, Cotes du Rhône, France **990**
the palate is smooth and balanced, offering juicy red fruit, gentle tannins and fresh acidity

Pinot Noir, Babich, 2023, Marlborough, New Zealand **1,290**
a red with lively red fruits freshness with more earthy elements, medium body with smooth texture

Shiraz, Molly Dooker, The Boxer, 2022, McLaren Vale, Australia **1,790**
powerful shiraz, with ripe fruit notes (plum, dark cherry), supported by soft tannins

Cabernet Sauvignon, Molly Dooker, The Maitre D, 2021, McLaren Vale, Australia **1,890**
bold, ripe dark fruit layered with mocha, dark chocolate, and spice, carried on a rich full palate

Sangiovese, Ama Chianti Classico, 2021, Tuscany, Italy **2,190**
refined Chianti Classico, lively, elegant, fruity yet structured with well-balanced tannin and acidity

Cabernet Sauvignon / Merlot, Chateau Cantenac Brown Margaux, 2019, Bordeaux, France **3,990**
beautifully layered Margaux: rich dark fruit, polished yet firm tannins, fresh acidity and good length

All Price in IDR 1.000's / excludes tax 11 % and 10% service

WINE SELECTION

SPARKLING

Prosecco, Corte Giara, NV, Veneto, Italy light / medium body, crisp acidity with fresh fruits notes		990

CHAMPAGNE

Billecart Salmon, Brut Reserve, NV, Champagne, France medium body with creamy mousse, a fresh acidity that gives energy to the wine		2,990
Billecart Salmon, Brut Rosé, NV, Champagne, France elegant medium body with vibrant red fruit notes		3,390

ROSE

Grenache / Syrah, Palm, NV, Provence, France fresh and lively, good acidity with subtle red fruit notes	gls.140	btl.630
Grenache / Syrah, l'Escarelle Diffusion Les Deux Anges, 2022, Provence, France light to medium body with depth and substance brought by minerality, red and stone fruits notes		990
Cinsault / Grenache / Syrah, Miraval, 2024, Provence, France sophisticated rose, very well balanced between minerality, acidity, complex fruit and floral notes		1,690

WHITE

Pinot Grigio, Fantini, Terre Siciliane IGT, 2024, Italy light body, refreshing with citrus notes and clean texture	gls.140	btl.630
Sauvignon Blanc, Babich, 2025, Marlborough, New Zealand lively tropical fruit notes well balanced with acidity and subtle minerality		1,090
Riesling, Trimbach, 2022, Alsace, France dry and crisp, driven by minerality from the limestone soils		1,490
Chardonnay, Chablis, Domaine Roux Pere x Fils, 2024, Burgundy, France lean, bright mineral driven Chardonnay with subtle barrel oak influence		2,090
Chardonnay, Moss Wood, 2023, Margaret River, Australia elegant yet rich wine with oak derived flavours, subtle notes of roasted nuts and baked pastries		2,790

RED

Shiraz, Wolf Blass Eaglehawk, 2023, South Eastern Australia a smooth shiraz with vibrant notes of blackcurrant, dark cherry, and ripe red berries	gls.140	btl.610
Grenache / Syrah, Vidal Fleury, 2021, Cotes du Rhône, France the palate is smooth and balanced, offering juicy red fruit, gentle tannins and fresh acidity		990
Pinot Noir, Babich, 2023, Marlborough, New Zealand a red with lively red fruits freshness with more earthy elements, medium body with smooth texture		1,290
Shiraz, Molly Dooker, The Boxer, 2022, McLaren Vale, Australia powerful shiraz, with ripe fruit notes (plum, dark cherry), supported by soft tannins		1,790
Cabernet Sauvignon, Molly Dooker, The Maitre D, 2021, McLaren Vale, Australia bold, ripe dark fruit layered with mocha, dark chocolate, and spice, carried on a rich full palate		1,890
Sangiovese, Ama Chianti Classico, 2021, Tuscany, Italy refined Chianti Classico, lively, elegant, fruity yet structured with well-balanced tannin and acidity		2,190
Cabernet Sauvignon / Merlot, Chateau Cantenac Brown Margaux, 2019, Bordeaux, France beautifully layered Margaux: rich dark fruit, polished yet firm tannins, fresh acidity and good length		3,990

all price in IDR 1000's subject to 10% service charge and 11% government tax