APPETISERS

SMOKED SALMON AVOCADO

Shallot cream cheese, balsamic pearls, prawn and bilimbi salad



ORGANIC HONEY GOAT CHEESE

Roasted beetroot, riped mango, raspberry vinaigrette, EVOO* *Extra Virgin Olive Oil



DUCK BREAST

Orange pearl, onion confit, green peas jelly, roselle reduction 180'

LOBSTER BISQUE

Lobster cream soup, crème fraîche, salmon roe and garlic bread



175'

MUSHROOM CREAM SOUP

Assorted mushrooms, garlic, herbs and cream served with garlic bread



120'

TOMATO SOUP

Hearty tomato soup flavoured with sweet paprika, lemon zest, accompanied with garlic bread and crème fraîche

> 110'

SATE LILIT AYAM

Minced and marinated chicken with aromatic spices, served with lawar salad and peanut sauce

3 pieces – 100' | 6 pieces – 175'

VEGETABLE SPRING ROLLS

Crispy fried savoury rolls with bamboo shoots, carrots, cabbage served with soy ginger chilli dip and pickled vegetables

9 9 3 pieces – 85' | 6 pieces – 150'











SALADS

CAPRESE INSALATA

Vine riped tomatoes, Bocconcini, sweet basil pesto, balsamic vinegar and EVOO* *Extra Virgin Olive Oil

> 325'

TUNA NICOISE

Seared tuna, lettuce, new season potatoes, tomatoes, Kalamata olives, green beans, boiled egg tossed with lemon and garlic mayonnaise

235'

CLASSIC CHICKEN CAESAR

Romaine lettuce, smoked chicken, olive oil, garlic, lemon juice served with croutons and shaved parmigiano-reggiano

> 200'

GREEK SALAD

Feta cheese, Kalamata olives, cherry tomatoes, cucumber, bell peppers tossed with extra virgin olives oil, oregano and red wine vinaigrette

POMELO SALAD

Pomelo pulp, kaffir lime, red shallots, toasted with chili and tamarind dressing

1 D 110'

SOM TAM

Spicy Thai salad with shredded papaya, carrot, tomato, chili and peanuts









ARCHIPELAGO'S DELIGHT

TUMIS SAPI LADA HITAM

Stir-fried cubed Angus beef, onions, paprika, green chili in black pepper sauce served with steamed rice

290'

KERAPU SAMBAL KECOMBRANG

Locally-sourced grilled grouper fish, spicy ginger flower sambal served with steamed rice

GANGAN IKAN

Galang Batang white fish fillet cooked with tamarind, ginger flower, bilimbi, chili and pineapple served with steamed rice

AYAM GORENG CABE HIJAU

Deep-fried local spring chicken, green chili sauce, sambal goreng tempe accompanied with urap salad and steamed rice

185'

AYAM BAKAR PENYET KALASAN

Local grilled spring chicken, sambal belachan, sambal goreng tempe, served with urap salad and steamed rice

185'

NASI GORENG KAMPOENG

Stir-fried rice with anchovies, vegetable and sambal accompanied with fish crackers, fried egg, chicken satay, battered prawn and pickled vegetables

> @ Q / 165'

TAHU TELUR SURABAYA

Javanese bean curd, scrambled egg, shredded cucumber and carrot toppings drizzled with spicy peanut sauce













SIGNATURE DISHES

PAN FRIED SNAPPER FILLET

String bean, carrot, chicken raise, daupinoise potato, creamy saffron sauce. 350'

BBQ SHORT BEEF RIBS

Grilled vegetable, papaya kimchi and fried potato wedges 350'

PRAWN MAKHANI

Grilled prawn cooked in creamy butter gravy accompanied with Indian flat bread, achar and raita



LAMB SHOULDER

Rosemary braised lamb shoulder, preserved lemon, grilled tomato, mashed potatoes and garlic toum



GAENG PHED PED YANG

Thai roasted duck curry, fresh basil, pineapple and cherry tomatoes served with steamed rice



BEEF LASAGNA

Baked layers of pasta, ground beef, tomato sauce, béchamel, mozzarella and Parmigiano-Reggiano



ANGUS BEEF BURGER

Smoked beef patty, toasted black sesame bun, salad, topped with guacamole, beef bacon, melted cheese and aioli accompanied with French fries



CLUB SANDWICH

Beef bacon, chicken, sottoli, cured beef, fried egg, cheddar cheese served with French fries



CHICKEN JALFRAZI

Stir-fried chicken cooked with onion gravy, bell peppers, tomato and green chili accompanied with Indian flat bread, achar and raita













PASTAS

SEAFOOD MARINARA

Mix seafood, tomato sauce, basil 235'

AGLIO E OLIO CHICKEN A

Grilled chicken breast, garlic, chili flakes, parsley, virgin olive oil

BOLOGNESE

Mince beef, tomato sauce, virgin olive oil 200'

NAPOLETANA 🖟

Tomato, onion, garlic, basil 195'

CREAMY ALFREDO

Cream, butter, garlic, fresh herbs 195'

Pasta selection:

Tagliatelle or Penne or Spaghetti Served with grated parmigiana reggiano cheese

NOODLES

PHAD THAI

Wok-fried rice noodles, prawns, chives, beansprouts and peanuts



SHANG-HAI NOODLES

Wok-fried noodle, sliced beef, bamboo shoot, shitake mushrooms and vegetables 175'

MIE GORENG JAWA

Wok-fried noodles, eggs, prawns, squid, fish cake and vegetables



BIHUN GORENG KERANG

Wok-fried rice noodles, cockles and vegetables













SIDE DISHES

STIR-FRIED MIX VEGETABLES

120'

STEAMED BROCCOLI WITH **GINGER AND OYSTER SAUCE**

75'

CREAMY MASHED POTATOES

75'

SPICED POTATO WEDGES 75'

EDAMAME

70'

CASSAVA CHIPS WITH SAMBAL BELACHAN

> 65'

FRENCH FRIES

65'

FLAT BREAD (CHAPATTI OR PARATHA)

35'

STEAMED WHITE RICE











VEGAN AND VEGETARIAN

PANEER MAKHANI

Indian cottage cheese, whole spices, butter, cream accompanied with Indian flat bread, achar and raita



CHANA MASALA

Chick pea gravy (dry), whole spices, served with Indian flat bread, achar and raita



PENNE AL ARRABIATA

Pasta, tomato, olives, bell peppers, crusted chili and parmesan cheese



RENDANG TEMPE

Slow-cooked bean cake in coconut milk and local spices, accompanied with steamed rice and bitter melinjo crackers



TOFU AND MUSHROOM PEPES

Marinated tofu and mushroom in yellow paste wrapped with banana leaf and aromatic herbs, served with steamed rice



GREENS FRIED NOODLES

Vermicelli, tofu, carrots, beansprouts, shimeji mushrooms, bell peppers accompanied with bitter melinjo crackers and soy chili sauce



VEGETABLE CURRY

Cauliflower, carrot, eggplant, okra, potato, spices and yogurt served with steamed rice











DESSERTS

CASHEW NUT BROWNIES

Chocolate soil, caramelized pecan nut, ginger chip, mango and raspberry gelle, oreo ice cream

150'

AFFOGATO AL CAFFÈ

Drown in coffee, panacotta, caramel sauce, espresso, biscotti, vanilla ice cream

MATCHA CHEESE CAKE

Smooth and creamy cake, pastry cream, meringue, vanilla sauce, tropical fruit, white chocolate slab

130'

RASPBERRY CRÈME BRÛLÉE

Baked raspberry custard, meringue, honey comb, pastry cream

120'

KHAO NIEW MA MUANG

Sticky rice, mango sesame palm sugar sauce, coconut ice cream

② 120'

PARIS BREST

Almond studded baked ring, pâte à choux, praline mousseline, peanut butter macaron, honey comb, dark chocolate discs

110'

SEASONAL TROPICAL SLICED FRUIT PLATTER

75'

ICE CREAM

Oreo | Double Chocolate | Strawberry
Almond Nougatine | Coconut Pandan

50'

SORBET

Lemon Kecombrang | Mango Ginger
Pineapple and Thai Basil | Blueberry Basil
Raspberry Lemongrass



KIDS MENU

LITTLE MERMAID

Steamed fish fillet, green vegetables and rice noodle soup 165'

CHOICE OF PASTA

Spaghetti or Penne

Tomato sauce and melted mozzarella | Bolognaise | Creamy White Sauce

150'

FINDING NEMO

Crispy local white fish fillet, French fries and tartar sauce

150'

TOASTED BAMBINO SANDWICH

Smoked ham, melted mild cheddar cheese and potato wedges

150'

FANTASIA MINI BURGER

Grilled beef patty, mayonnaise, beef bacon, cheddar cheese and French fries

145'

THE GRINCH NASI GORENG

Wok fried rice, carrots, corn kernels, green beans, egg and chicken nugget

135'

CHICKEN RUN BURGER

Breaded chicken breast, mayonnaise, lettuce, melted cheese and French fries

135'

MINI MIE GORENG

Sliced teriyaki chicken breast with egg noodles and vegetables



120'

CHICKEN WONDER PARK

Chicken wing with honey ginger glaze







