

Welcome to LEMONGRASS, all of our food is freshly cooked at the time of your order with local ingredients, no pre-cooking is done. Due to this we ask for your patience as your order may take a little extra time to be made. Don't forget Thai food is all about sharing with your friends.



All Credit Card Payments must be a minimum spend of Rp 100K. Please be advised that we do not accept split bills. We thank you for your understanding. If you like your food extra or less spicy please let our staff know.

Thanks LEMONGRASS

BEER

BINTANG SMALL	Rp. 29 K
BINTANG RADLER (Lemon or Orange Fruit)	Rp. 29 K
BINTANG LARGE	Rp. 43 K
HEINEKEN	Rp. 35 K
HEINEKEN LIGHT	Rp. 30 K
SAN MIGUEL LIGHT	Rp. 30 K
BALI CIDER	Rp. 30 K
PROST SMALL	Rp. 25 K

LIQUORS (IMPORTED)

COINTREAU	Rp. 65 K
KAHLUA	Rp. 65 K
BAILEY'S	Rp. 65 K
TIA MARIA	Rp. 65 K
GRAND MARNIER	Rp. 65 K
SAMBUCA VACARI AMAR	Rp. 65 K

WHISKEY (IMPORTED)

	By bottle	30ml/nip
JIM BEAM BOURBON	Rp. 650 K	Rp. 55 K
JOHNNY WALKER RED LABEL	Rp. 650 K	Rp. 55 K
JOHNNY WALKER BLACK LABEL	Rp. 850 K	Rp. 65 K
JACK DANIELS	Rp. 750 K	Rp. 65 K
BUSHMILLS (IRISH WHISKEY)		Rp. 55 K

SPIRITS (IMPORTED)

	By bottle	30ml/nip
VODKA (SMIRNOF)	Rp. 600 K	Rp. 55 K
BACARDI	Rp. 550 K	Rp. 55 K
RUM	Rp. 650 K	Rp. 55 K
TEQUILA	Rp. 650 K	Rp. 55 K
CAMPARI		Rp. 55 K
GIN	Rp. 650 K	Rp. 55 K
VODKA REDBULL		Rp. 55 K
SMIRNOF ICE		Rp. 35 K

All spirits standard serve is 30 mls for a single shot 60 mls for double shot. Purchases "By the Bottle" is for takeaway customers only.

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LONG DRINKS
(all spirits imported)

QUEEN BEE Rp. 80 K
(Vodka, Tia Maria, Lime juice & dash of Coke)

★ MOJITO ★ Rp. 80 K
(Bacardi, Lime Juice, Lime wedges, Mint leaves, topped with Soda Water)

MIDORI SPLICE Rp. 80 K
(Midori, Malibu, coconut cream & pineapple juice)

SINGAPORE SLING Rp. 80 K
(Gin, Cherry Brandy, Lime juice, topped with Soda Water and a dash of Grenadine syrup)

GIN FIZZ Rp. 75 K
(Gin, Lime juice & dash of Sugar syrup)

TEQUILA SUNRISE Rp. 75 K
(Tequila, Lime juice, Orange juice, topped with Soda & dash of Grenadine)

ILLUSION Rp. 85 K
(Melon Midori, Vodka, Triple Sec, Malibu, Pineapple & Lime juice, top with Blue Curacao)

LONG ISLAND ICE TEA Rp. 90 K
(Bacardi, Gin, Triple Sec, Tequila, Vodka, topped with coke & Lime juice)

MAI TAI Rp. 75 K
(Myers Rum, Bacardi, Lime juice, Orange Juice & dash of Grenadine)

PINACOLADA Rp. 80 K
(Bacardi, Malibu, Pineapple juice & Coconut cream)

★ BLOODY MARY ★ Rp. 75 K
(Vodka, Tomato juice, dash of Salt & Paper, Lemon juice, Lean perrin, Tabasco)

BACARDI FRUIT PUNCH Rp. 75 K
(Bacardi, Orange, Pineapple juice, top with Soda & dash of Grenadine)

BLACK RUSSIAN Rp. 80 K
(Vodka, Kahlua & top with Coke)

GINGER ORANGE MOHITO Rp. 80 K

Lemon Grass Bartender Creation
(Bacardi, fresh ginger, mint leaves & fresh orange juice)

★ FRUIT TANGO ★ Rp. 80 K
(Vodka, Blue curacao, Lime juice, top with Sprite & Grenadine)

COCKTAILS & MUDDLES
(all spirits imported)

WHISKEY SOUR Rp. 80 K
(Bourbon Whiskey, lime juice)

★ MARGARITA ★ Rp. 80 K
(Tequila, Triple Sec (choice of Strawberry, Mango, Lychee or Lime))

BRAVE BULL Rp. 80 K
(Kahlua, Tequila)

BETWEEN THE SHEETS Rp. 80 K
(Bacardi, Brandy, Triple Sec & dash of lime juice)

★ CAIPIROSKA ★ Rp. 80 K
(Vodka, Lemon juice, Lime wedges)

★ CAIPIRINA ★ Rp. 80 K
(Bacardi, Lime wedges)

ESPRESSO MARTINI Rp. 80 K
(Vodka, Kahlua, Coffee, Sugar)

GOLDEN DREAM Rp. 80 K
(Galiano, Triple Sec, Milk & Orange juice)

★ DAIQUIRI ★ Rp. 80 K
(Bacardi (choice of Strawberry, Mango, Lychee or Lime))

MELON BASIL CRUSH Rp. 80 K
Lemon Grass Bartender Creation
(Vodka, Midori, Basil leaves & sweet sour)

BAILEYS SHAKE Rp. 80 K
(Kahlua, Irish cream, Ice cream, Milk)

LYCHEE MARTINI Rp. 80 K
(Vodka, Lychee Liqour, Lychee fruits, Lemongrass & sweet sour)

★ COSMOPOLITAN ★ Rp. 80 K
(Vodka, Triple Sec, Cranberry juice & dash of Lime)

LEMONGRASS LYCHEE ROMANCE Rp. 80 K
Lemon Grass Bartender Creation
(Vodka, Lychee Liqour, Lychee fruits, Lemongrass & sweet sour)

★ : HAPPY HOUR start from 3 to 6 pm Rp. 55 K)

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»»» HOUSE WINE «««

HOUSE RED WINE	by glass	50 K
HOUSE WHITE WINE		50 K

»»» AUSTRALIAN WINE «««

	Region	by glass	by bottle
PLAGA SAUVIGNON BLANC	South Australian Grapes	65 K	250 K
PLAGA CAB SAUVIGNON	South Australian Grapes	65 K	250 K
PLAGA CHARDONNAY	South Australian Grapes	65 K	250 K
PLAGA ROSE	South Australian Grapes	65 K	250 K
TWO ISLAND SAUVIGNON BLANC	South Australian Grapes	70 K	325 K
TWO ISLAND SHIRAZ	South Australian Grapes	70 K	325 K
TWO ISLAND CHARDONNAY	South Australian Grapes	70 K	325 K
TWO ISLAND CARBINET MERLOT	South Australian Grapes	70 K	325 K
JACOB'S CREEK CHARDONNAY	South Australia	65 K	350 K
JACOB'S CREEK SHIRAZ	South Australia	65 K	350 K
RAWSON'S RETREAT CARBINET SAUVIGNON	South Australia	80 K	400 K
RAWSON'S RETREAT MERLOT	South Australia	80 K	400 K
RAWSON'S RETREAT SHIRAZ	South Australia	80 K	400 K

»»» CHILE WINE «««

SANTA EMA SAUVIGNON BLANC	by bottle	400 K
TABALI SAUVIGNON BLANC		400 K
TABALI PINOT NOIR		400 K

»»» Corkage BYO per bottle only Rp. 59K «««

»»» FRESH FRUIT JUICE «««

ORANGE JUICE	Rp. 33 K	WATER MELON JUICE	Rp. 33 K
LEMON JUICE	Rp. 33 K	AVOCADO JUICE	Rp. 33 K
PAPAYA JUICE	Rp. 33 K	TOMATO JUICE	Rp. 33 K
BANANA JUICE	Rp. 33 K	MIXED JUICE	Rp. 33 K
MANGO JUICE (Seasonal)	Rp. 33 K	STRAWBERRY JUICE	Rp. 33 K
PINEAPPLE JUICE	Rp. 33 K	YOUNG COCONUT	Rp. 36 K
MELON JUICE	Rp. 33 K		

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ICE DRINKS

ICE TEA	Rp. 28 K
ICE LEMON TEA	Rp. 28 K
ICE GREEN TEA	Rp. 28 K
ICE COFFEE	Rp. 45 K
ICE CAPPUCINO	Rp. 43 K
ICE CHOCOLATE	Rp. 50 K
ICE MOCCACHINO	Rp. 50 K
ICE CRANBERRY TEA	Rp. 31 K
LOMONGRASS ICE TEA	Rp. 31 K

REAL ICE CREAM MILK SHAKES

VANILLA	Rp. 46 K
CHOCOLATE	Rp. 46 K
STRAWBERRY	Rp. 46 K
CARAMEL	Rp. 46 K
BANANA	Rp. 46 K
AVOCADO	Rp. 46 K

NON ALCOHOLIC

TROPICAL STORM	Rp. 39 K
MELON DELIGHT	Rp. 39 K
BANANA MAPLE SUPREME	Rp. 39 K
FRUIT LASSIE	Rp. 39 K

MINERAL & SPARKLING WATER

SMALL HOUSE MINERAL WATER	Rp. 12 K
LARGE HOUSE MINERAL WATER	Rp. 20 K
EQUAL MINERAL WATER 380ml	Rp. 20 K
EQUAL MINERAL WATER 760ml	Rp. 40 K
SAN PELLEGRINO	Rp. 30 K
SPARKLING WATER 250ml	
SAN PELLEGRINO	Rp. 60 K
SPARKLING WATER 1000ml	

SOFT DRINK

SODA WATER	Rp. 20 K
TONIC WATER	Rp. 20 K
GINGER ALE	Rp. 22 K
DIET COKE	Rp. 20 K
COKE ZERO	Rp. 20 K
SPRITE	Rp. 20 K
COKE	Rp. 20 K
FANTA	Rp. 20 K

LAZUMBA COFFEE & IMPORTED TEAS

★ CAPPUCINO	Rp. 35 K
★ CAFÉ LATE	Rp. 37 K
★ LONG BLACK COFFE	Rp. 26 K
★ FLAT WHITE	Rp. 37 K
★ ESPRESSO	Rp. 26 K
★ BALI COFFEE	Rp. 20 K
★ POT OF TEA	Rp. 25 K
(English, Lipton, Earl Grey, Jasmine, Lemon or Green Tea)	
HOT CHOCOLATE	Rp. 30 K

★ : Comes with free Banana Cake (7.00 AM - 4.00 PM)

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🌿 : Mild

🌿🌿 : Medium

🌿🌿🌿 : Spicy

🌿 ENTREES 🌿

- 1. SATAY (4 Sticks) (GF) Rp. 50 K**
Grilled marinated beef or chicken (4 pieces), threaded on skewers, served with our home made peanut sauce.
- 2. CHICKEN WINGS (GF) Rp. 50 K**
Thai style chicken wings served with sweet chill sauce.
- 3. TOD MAN PLA (FISH CAKES) (GF) Rp. 65 K**
Minced fish with Thai spices, green beans, shaped into small patties and fried until golden (4 pieces).
- 4. POH PIA TOD Rp. 50 K**
Home made spring rolls of ground chicken and vegetables, served with sweet chilli sauce (4 pieces and a choice of steamed or deep fried).
- 5. POH PIA PAK TOD Rp. 50 K**
Home made vegetables spring rolls, served with sweet chilli sauce (4 pieces and a choice of steamed or deep fried).
- 6. PLA MUK TOD Rp. 65 K**
Deep fried crumbed calamari (6 pieces) served with home made sweet chilli sauce.
- 7. GOONG MA PRAW Rp. 75 K**
Prawns in shredded coconut, battered and deep fried, served with special Thai sauce.
- 8. CURRY PUFF Rp. 60 K**
Ground prime pork, Thai herbs and spices wrapped in home made pastry Served with cucumber radish and sweet chilli sauce (4 pieces).
- 9. MIXED ENTREE Rp. 85 K**
Chicken or beef satay, spring rolls, fish cake, papaya salad and calamari, served with cucumber radish and sweet chilli sauce (served for 2 people).

🌿 SOUP 🌿

- 10. TOM YANG GOONG 🌿🌿🌿 (GF) Rp. 68 K**
The most popular Thai soup prawns simmered with thai herbs to give its authentic hot and sour flavor.
- 11. TOM YAM GAI 🌿🌿🌿 (GF) Rp. 55 K**
Tender pieces of chicken simmered with Thai herbs (hot and sour).
- 12. TOM KHAI GAI 🌿 (GF) Rp. 55 K**
Chicken pieces simmered with coconut milk and Thai herbs. simply delicious!
- 13. TOM YUM THALAY 🌿🌿🌿 (GF) Rp. 70 K**
Spicy seafood soup with Thai herbs.

🌿 COLD SALAD 🌿

- 14. YAM NUEA (BEEF SALAD) 🌿 (GF) Rp. 70 K**
Sliced grilled steak tossed with toasted ground rice, lime juice, mint leaves, coriander and Thai herbs and spices.
- 15. YAM WOON SEN 🌿🌿 Rp. 75 K**
Glass noodle with minced pork, prawn, coriander, chilli, fish sauce, lime juice, onion, mint leaves, shallot and chilli powder.
- 16. YAM GOONG 🌿 (GF) Rp. 80 K**
Prawn salad with fresh chilli, lime juice, coriander and onions, mint leaves, shallot, fresh chilli and fish sauce.
- 17. LARB 🌿🌿 (GF) Rp. 65 K**
Minced chicken, pork or beef salad with Lime juice, chilli powder, toasted ground rice, fish sauce, onions and coriander, mint leaves, shallot and fresh chilli.
- 18. SOM TAM MALAKOR 🌿🌿🌿 (GF) Rp. 48 K**
Green papaya salad mixed with Thai herbs, tomato and long bean

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CURRIES

served with Steam Rice

19. GAENG DANG 🌿🌿 (GF) Rp. 110 K
(RED CURRY)
Fresh home made red curry paste with mixed herbs and ,
spices with coconut milk, green beans, aubergine, basil,
kaffir lime leaves.
(choose from beef, pork, chicken or add lamb +Rp. 20 K).
20. GANG KEOW WAAN 🌿🌿🌿 (GF) Rp. 110 K
(GREEN CURRY)
A distinctively colored and flavoured Thai curry with
coconut milk, green beans, aubergine, basil and kafir lime.
(choose from beef, pork, chicken or add lamb + Rp. 20).
21. GAENG GARY 🌿 (GF) Rp. 110 K
(YELLOW CURRY)
The mildest of Thai curries, with coconut milk, potatoes,
carrot, onions and kafir lime.
(choose from beef or chicken).
22. GAENG MUSSAMAN 🌿🌿 (GF) Rp. 110 K
Spicy curry cooked in rich coconut cream with potatoes,
pineapple, onions, carrot, kafir lime, cinamon, cardamom
and roasted peanuts.
(choose from beef or chicken).
23. KAENG PAA (JUNGLE CURRY) 🌿🌿🌿 Rp. 110 K
The hottest of Thai curries with Thai basil, green aubergine,
lemongrass, galangal, long bean, chilli paste kaffir lime and
miexd herb. Made without coconut milk. (Choose from
beef, pork, chicken, or add prawns + Rp. 20 K)
24. GAENG PANANG 🌿🌿 (GF) Rp. 110 K
Spicy sweet and dry curry with coconut milk, kaffir lime,
basil leaves, green bean and peanut.
(choose from beef, pork or chicken).
25. GAENG DANG GOONG 🌿🌿 (GF) Rp. 130 K
Prawns in red curry paste cooked in coconut milk,
green beans, aubergine, basil leaves and kaffir lime.
26. GAENG KEOW WAAN GOONG 🌿🌿🌿 (GF) Rp. 130 K
Prawns in green curry paste cooked in coconut milk,
green beans, aubergine, basil leaves and kaffir lime.

SEAFOOD

27. CHO CHI PLA 🌿 (GF)
Deep fried or grilled whole fish or tuna steak with slightly
sweet red curry sauce, coconut cream garnished with
sliced kaffir lime leaves.
• Whole fish Rp. 135 K
• Tuna or Dori Fillet fish Rp. 115 K

28. PLA LAD PRIK 🌿🌿
Deep fried or grilled whole fish or tuna steak
topped with home made Thai chilli sauce.
• Whole fish Rp. 135 K
• Tuna or Dori Fillet fish Rp. 115 K
29. PLA PRIEW WAAN
Deep fried or grilled whole fish or tuna steak
topped with sweet and sour sauce.
• Whole fish Rp. 135 K
• Tuna or Dori Fillet fish Rp. 115 K
30. PLA LAD GRATEUM
Deep fried or grilled whole fish or tuna steak
topped with garlic sauce.
• Whole fish Rp. 135 K
• Tuna or Dori Fillet fish Rp. 115 K
31. PLA PAD PED 🌿
Deep fried or grilled whole fish or tuna steak
with red curry paste, capsicum, green beans
and garnished with finely sliced kaffir lime leaves.
• Whole fish Rp. 135 K
• Tuna or Dori Fillet fish Rp. 115 K
32. PLA MUEK PAD PRIK 🌿🌿 Rp. 115 K
Stir fried calamari, green beans, basil leaves,
garlic and chilli paste.
33. PLA MUEK GRATEUM Rp. 115 K
Stir fried calamari with Chinese cabbage, chilli,
oyster sauce, garlic and ground pepper.
34. PLA MUEK PAD KRAPAOW 🌿 Rp. 115 K
Stir fried calamari with basil leaves, fresh chilli,
onions, garlic, green beans and oyster sauce.
35. PLA MUEK PAD PAK Rp. 115 K
Stir fried calamari with mixed vegetable
onions, garlic and oyster sauce.
36. GOONG PAD PRIK 🌿🌿 Rp. 125 K
Stir fried prawns, green beans, basil leaves,
garlic and chilli paste.
37. GOONG GRATEUM Rp. 125 K
Stir fried prawns with Chinese cabbage, chilli, ,
oyster sauce, garlic and ground pepper.
38. GOONG PAD KRAPAOW 🌿 Rp. 125 K
Stir fried prawns with basil leaves, fresh chilli,
oyster sauce, onions, garlic and green beans.
39. GOONG PAD PAK Rp. 125 K
Stir fried prawns with mixed vegetable, onions,
garlic and oyster sauce.
40. GOONG PRIEW WAAN Rp. 125 K
Crumbed sweet and sour prawns with fresh pineapple,
onions, cucumber, crumbed prawns, tomato,
tomato sauce and a touch of lemon juice.

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🌿 STIR FRY DISHES 🌿

41. GRATEUM Rp. 95 K
Stir fried chicken, beef or pork with Chinese cabbage, chilli, garlic, ground pepper and oyster sauce.
42. PAD MET MA-MUANG Rp. 100 K
Stir fried chicken or pork with garlic, onions, chilli, cashew nuts, mixed vegetable and oyster sauce.
43. PAD KHING Rp. 95 K
Stir fried chicken or pork with garlic, fresh ginger, onions, shallots, mushrooms, mixed vegetables and oyster sauce.
44. PAD PRIK 🌿 Rp. 95 K
Stir fried chicken, pork or beef, green beans, Thai basil, garlic and fresh chilli paste.
45. NUEA NAMMAN HOI Rp. 95 K
Stir fried beef with onions, mushroom, chilli, shallots and oyster sauce.
46. PAK PAD GUP Rp. 95 K
Stir fried chicken or beef with broccoli, chilli, onions, garlic and oyster sauce.
47. PAD KRAPAOW 🌿 Rp. 95 K
Stir fried chicken, pork or beef with fresh basil, oyster sauce, fresh chilli, onions, garlic and green beans.
48. PRIEW WAAN Rp. 100 K
Crumbed pork or chicken Thai style sweet & sour sauce with fresh pineapple, onion, chilli, tomatoes and touch of lemon juice.

54. GWITIAOW 🌿🌿 (GF) Rp. 150 K
(PAD THAI SEA FOOD)
Seafood with prawn, calamari and tuna.
55. ROTI BREAD 🌿 Rp. 25 K
Great side dish to all of our curries. Given it a try!

🌿 VEGETARIAN MAIN 🌿

56. PAD PAK Rp. 53 K
Stir fried mixed vegetables with oyster sauce.
57. PAD PAK MET MA_MUANG Rp. 75 K
Stir fried mixed vegetables and tofu with cashew nuts.
58. PAK PARAM Rp. 60 K
Boiled mixed vegetables, topped with peanut sauce.
59. TAO HOO PAD Rp. 50 K
Stir fried tofu with bean sprouts and shallots.
60. GAENG DANG PAK 🌿🌿 Rp. 65 K
Mixed vegetables and tofu with coconut milk and red curry paste.
61. GAENG KEOW WAAN PAK 🌿🌿🌿 Rp. 65 K
Mixed vegetables and tofu with coconut milk and green curry paste.
62. TOFU PAD BAI KRAPAOW 🌿 Rp. 65 K
Stir fried tofu with basil leaves, fresh chilli, mushrooms, onions, garlic and green beans.
63. KHAO PAD PAK 🌿🌿 Rp. 60 K
Thai fried rice with vegetables, eggs, coriander, onions and shallots.
64. GWITIAOW (PAD THAI VEGETARIAN) 🌿🌿 Rp. 95 K
A classic dish for Thai food lovers. Flat rice noodles fried with coriander, mixed vegetable, tofu, eggs and spices. Garnished with bean sprouts and pieces of lemon.
65. YAM YAI (GREAT SALAD) Rp. 60 K
Bean curd cubes with lettuce, tomato, cucumber, broccoli, garnished with a hard boiled egg and coriander leaves, served with fresh Thai peanut sauce.
66. PAD PAK BOONG Rp. 53 K
Stir fry water spinach with garlic and oyster sauce.

🌿 RICE, NOODLES & ROTI 🌿

49. KHAO SOY THAI Rp. 25 K
Steamed rice.
50. KHAO PAD 🌿🌿 Rp. 65 K
Thai style fried rice with chicken, eggs, coriander, onions, shallots and vegetable.
51. KHAO PAD KRAPAOW 🌿🌿 Rp. 65 K
Thai style fried rice with basil, chicken with spring onions, fresh chilli and fresh coriander.
52. KHAO PAD SAP PA ROT Rp. 95 K
Fried rice with pineapple, seafood, tomato, raisin and curry flavor
53. GWITIAOW PAD THAI 🌿🌿 (GF) Rp. 110 K
A classic dish for Thai food lovers, flat rice noodles fried with chicken or pork, prawns, tofu, egg, tamarind sauce and fish sauce, fresh coriander, bean sprouts and lemon.

Please advise our staff if you cannot have fish, dairy or egg products.



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CLASSIC INDONESIAN DISHES



- | | | |
|----|---|-----------|
| 1. | SOTO AYAM 🍴
Indonesian style chicken soup served with white rice. | Rp. 60 K |
| 2. | AYAM KECAP MANIS
Deep fried chicken cooked with onions, garlic and sweet soy sauce served with rice. | Rp. 70 K |
| 3. | CRISPY DUCK 🍴
Imported deep fried duck served with rice and Indonesian vegetables. | Rp.125 K |
| 4. | BABI KECAP
Pork belly caramelize in sweet soy sauce, garlic, onions, served with rice. | Rp. 80 K |
| 5. | NASI GORENG
Indonesian fried rice with chicken, vegetables, two chicken satays and fried egg. | Rp. 75 K |
| 6. | MIE GORENG
Fried egg noodles with chicken, vegetables, shredded omelet and two chicken satays. | Rp. 75 K |
| 7. | BEEF RENDANG 🍴
Succulent slow cooked beef chunks, Indonesian spices and coconut milk comes with white rice. | Rp. 105 K |



NOT THAI MENU



ENTREES

- | | | |
|----|-----------------------------|----------|
| 1. | SHRIMP AND AVOCADO COCKTAIL | Rp. 75 K |
| 2. | SHRIMP COCKTAIL | Rp. 70 K |
| 3. | GARLIC BREAD | Rp. 25 K |
| 4. | CHEESY GARLIC BREAD | Rp. 25 K |

MAIN COURSE

- | | | |
|----|---|-----------|
| 5. | GRILLED CHICKEN BREAST
Marinated chicken breast with herbs served with chips and salad. | Rp. 85 K |
| 6. | GRILLED FILLET STEAK
200 gr naturally raised, grass fed beef with mushrooms, onion, salad & chips or mashed potato and vegetables. | Rp. 110 K |
| 7. | SPAGHETTI BOLOGNESE | Rp. 85 K |
| 8. | FISH & CHIPS
Crumbed fish served with french fries and salad. | Rp. 95 K |



NOT THAI LUNCH

(10:00 am - 6:00 pm)



- | | | |
|----|---|----------|
| 1. | CLASSIC HAMBURGER
OR CHICKEN BURGER
Freshly seasoned ground beef or chicken fillet, cooked to your liking, served on a crusty bun with cheese, salad and French fries | Rp. 80 K |
| 2. | BACON / HAM CHEESE,
TOMATO CROISSANT
Just like it sounds hot from the grill! | Rp. 50 K |
| 3. | CLASSIC STEAK SANDWICH
Tender grass fed organically raised grilled sirloin and salad on toasted brown bread, served with French fries. | Rp. 85 K |
| 4. | CLASSIC CHICKEN SANDWICH
Grilled chicken fillet and salad on toasted brown bread, served with french fries | Rp. 85 K |
| 5. | CLASSIC TOASTED SANDWICH
Served with French fries made with "Bega Cheddar Cheese" | Rp. 65 K |

Choose from:

- Ham cheese and tomato
- Chicken banana and cheese
- Ham cheese pineapple
- Chicken avocado and cheese
- Chicken cheese and onions

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