



INDONESIAN & PAN ASIAN LUNCH


ENTREE

90K

 **Thai Beef Salad**

Seared Grass Feed Beef Tenderloin | Coriander | Mixed Lettuce |
Thai Sweet and Sour Dressing.

85K

 **Tropical Prawn and Manggo Salad**


Seared Jumbo Prawn | Sliced Arumanis Manggo | Coriander Leaf |
Trio Capsicum | Aromatic Sweet Spicy Dressing.

75K

Soto Ayam


Herb and Kaffir Lime Scented Organic Free Range Chicken | Glass Noodle |
Hard Boiled Egg | Cabbage | Fried Shallot.

65K

 **Lumpia Goreng Tofu**

Fried Marinated Local Vegetable and Tofu Spring Roll | Sweet Chilli Deep Sauce.

60K

 **Silky-Soft Roasted Eggplant**

Aromatic Braised Indonesia Herb Spiced | Tofu Crumble | Kemangi Oil | Salanova Lettuce.

MAIN

90K

Seafood Fried Noodle


Indonesian Style Stir Fried Noodles Seafood | Mixed Vegetable | Traditional
Sambal Bajak | Prawn Satay | Sliced Flat Omellette.

85K

Nasi Goreng Kampung


Traditional Indonesian Fried Rice | Mixed Vegetable | "Acar" Vegetable Pickle |
Chicken Satay | Fried Egg | Mung Bean Rempeyek.

95K

 **Ayam Kalio**


Traditional "Minangkabau" Chicken Curry of Succulent Coconut Milk Aromatic
Spice | Steam Vegetable and Grated Coconut | Dropped Chilli Coconut Oil |
JatiluwiH Fragrant Red Rice.

135K

 **Nasi Campur Ala GOYA**

Indonesian Rijstapel | Consist of Rice | Beef Rendang | Boiled Egg | "Jukut Urap" Balinese
Steam Mixed Vegetable with Coconut Grated | Sambal Matah | Sate Lilit |
Spice Shredded Chicken | Mung Bean Rempeyek.

75K

 **Vegetable Curry**

Braised Fragrant Vegetable | Marinated Tempeh | Jasmine Steam Rice.

120K

Sop Buntut

8 Hours Braised Center Cut Oxtail with Indonesian Herb | Crispy Shallot |
Green Chilli Sambal | Bitter Cracker | Jasmine Steam Rice.

85K

Tom Yum Goong

The Famous Thai Hot and Sour Prawn Soup with Fragrant Spice |
Lemongrass | Coriander | Shimeji Mushroom.



Chef's Recommendation



Guest's Favorite



Vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering.

All prices are subject prevailing government tax and service charge 21% and represented in thousand rupiah ("000").



WESTERN LUNCH

SALAD & SOUP


80K

Caesar Salad Chicken
Baby Romaine | Aromatique Chicken Pesto | Crispy Bacon | Parmesan Touille | Crouton | Caesar Dressing.


90K

 **Healthy Quinoa Salad**
Plumped Chickpeas | Avocado | Sunflower Seeds | Cherry Tomato | Snow Peas | Grilled Zucchini Eggplant | Pepitas Dressing.


75K

 **Greek Salad**
Romaine Lettuce | Marinated Fetta | Cucumber | Olive | Tomato | Spanish Onion | Lemon Dressing.

60K

 **Mushroom Cassoulette**
Sauteed Champignon Shimeji | Grana Padano Cheese | Spinach | Mozzarella.

65K

 **Vegetable Antipasto**
Aubergine | Baby Carrot | Zucchini | Asparagus | Capsicum | Radish | Marinated Olive | Pesto Rosso | Feta Cheese.

PLAT PRINCIPAL


70K

 **Zucchini Eggplant Parmigiana**
Layered Oven Baked Vegetable | Tomato Con Casse | Grana Padano | Mozzarella | Basil.

75K

Croque Monsieur
Grilled Champagne Ham | Country White Bread | Mozzarella Cheese | Bechamel.

110K

 **Goya Burger**
Our Homemade Patty | Spread Bbq Sauce | Cheddar Cheese | Potato Dukkah | Caramelized Onion | Coleslaw.

75K

Chicken Tikka Panini
Marinated Chicken in Indian Spice | Aioli Dressing | Ciabata Bread | Seared Mushroom | Semi Dried Tomato.

80K

Club Sandwich
Marinated Chicken Breast | Crispy Bacon | Fried Egg | Lettuce | Cheddar Cheese | Mayonnaise | French Fries.

90K

 **Fish 'N Chips**
Baramundi Beer Batter | Sour Cream | Potato Dukkah | Lemon Grill | Mixed Lettuce.

85K

Tuna Panini
Herbs Tuna Chunk | Semi Dried Tomato | Spanish Onion | Black Olive | Ciabata Bread.

80K

Penne Carbonara
Crispy Smoked Bacon | Egg | Parmesan Touille | Splash of Cream | Crouton.

90K

Spaghetty Aglio Olio Tuna
Classic Basic Garlic and Extra Virgin Olive Oil Pasta | Tuna Chunk | Cherry Tomato | Chilli Flakes | Basil | Watercress.

120K

Chicken Cordon Bleu
Wrapped a Sliced of Mozzarella Turkey Bacon | Shallot Mustard Emulsion | Mixed Lettuce | Fries.



Chef's Recommendation



Guest's Favorite



Vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering.

All prices are subject prevailing government tax and service charge 21% and represented in thousand rupiah ("000").

INDONESIA & PAN ASIA DINNER

ENTREE

- 65K**  **Gado Gado**
Melinjo Cone | Dice Local Vegetable | Peanut and Soy Sauce | Poached Egg | Tomato Caviar | Nasturtium Leaves.
- 65K** **Cumi Arsik Tapanuli**
4 Hours Braised Calamari | Traditional Herbs and Batak Pepper "Andaliman" | Sweet Corn Cake.
- 55K** **Belut Nyat-Nyat Kintamani**
Braised Crispy Paddy Feld Eel | Balinese "Base Genep" Paste | Sweet Potato in Burn Coconut Broth.
- 60K**   **Vietnamese Fresh Spring Roll**
Rice Vermicelli | Cucumber | Cilantro Wrapped in Rice Paper | Authentic Vietnamese Sweet Sour Sauce.
- 70K**  **Sate Ayam Madura**
East Java Classic Marinated Chicken Skewer | Peanut Sauce | Fried and Fresh Shallot | Chilli Soy Sauce | Pickle Vegetable.

MAIN

- 95K**  **Ayam Lado Mudo**
Seared Baby chicken | West Sumatra Marinated Spice | Spicy Peanut Sauce | Steam Spinach Bean Sprout | Green Chilli Curly Paste | Jatiluwih Fragrant Red Rice.
- 160K** **Bebek Crispy**
Balinese Crispy Duck | Curried Long Bean "Lawar Kacang" | Braised Banana Trees "Jukut Ares" | Authentic Sambals | Jatiluwih Fragrant Red Rice.
- 85K** **Nasi Goreng Kampung**
Traditional Indonesian Fried Rice | "Acar" Vegetable Pickle | Chicken Satay | Fried Egg | Mung Bean Rempeyek.
- 100K** **Rendang Padang**
6+ Hours Braised Secondary Cut Beef in Sumatran Spice | Cassava Leaf | Spinach Bean Sprout "Serombotan" | Crispy Shallot | Jasmine Steam Rice.
- 95K**  **Tempeh Thai Green Curry**
Thailand Classic Green Chilli Paste | Braised Tempeh | Baby Bean | Thai Eggplant.
- 95K** **Ayam Betutu**
Roasted Chicken in Balinese Spice | Sambal Matah | Curried Long Bean "Lawar Kacang" | Jatiluwih Fragrant Red Rice.
- 110K** **Babi Panggang Karo**
Roasted Pork Belly in North Sumatran Marination and Cooking Technique | Batak Spice Paste "Margota Cremeux" | Andaliman Spicy Tapenade.



Chef's Recommendation



Guest's Favorite



Vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering.

All prices are subject prevailing government tax and service charge 21% and represented in thousand rupiah ("000").



WESTERN DINNER

STARTER

75K

Salmon Tartare


Tomato Salsa | Quacamole | Japanese Spicy Cream |
Salmon Roe | Sour Cream.

75K

Bouillabaisse


Traditional Provencal Fish Stew | Clam Manila | Rouille |
Mozzarella | Garlic Bread.

70K

 **Butternut Squash Soup**

Creamy Soup | Vegetable Tortellini | Feta Marinated |
Roasted Pepitas on Top | Ginger Espuma.

65K

 **Mesclun Fruit Salad**

Baby Romaine | Manggo Strawberry | Spanish Onion | Sweet Corn |
Cherry Tomato Confité | Citrus Dressing.


MAIN

85K

 **Roasted Butternut Squash**

Two Ways Cook Butternut Squash | Pepitas Pesto | Marinated Fetta |
Asparagus | Pomegranate Pearls | Watercress.

130K

 **Miso Glazed Black Cod**

Teriyaki and Miso Marinated | Cauli Flower Puree |
Shimeji Mushroom | Burn Leek | Apple Espuma.

210K

Herb Crushed Lamb Rack

Vegetable Rattatouille | Mint Gelee | Potato Douphinoise | Roasted Cherry Tomato |
Aromatique Natural Au Jou.

280K

 **Tenderloin**

Australian Free Range Tenderloin | Potato Galette | Roasted Cherry Tomato |
Red Wine Au Jou | Glazed Vegetable.

185K

Classic French Grilled Grass Feed Cube Roll

Home made Dukkah Potato Wedges | Herb Butter | Sauteed Shimeji |
Roasted Cherry Tomato | Mixed Wild Local Lettuce.

120K

Seared Baramundi

Herb Potato Puree | Baby Bean | Beurre Blanc | Burn Onion.

85K

 **Penne Pesto**

Semi Dried Tomato | Pesto Ala Genovese | Almond | Parmesan Touille.

160K

Pan Seared Tasmanian Salmon

Cauli Flower Puree | Glazed Baby Vegetable | Dill Mayo | Salmon Roe.



Chef's Recommendation





Guest's Favorite



Vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering.
All prices are subject prevailing government tax and service charge 21% and represented in thousand rupiah ("000").

SWEET

60K	<i>Tender Chocolate Custard Crumble Almond Lemon Touille Vanilla Gelato.</i>	Crème Brulee
65K	<i>Silky Soft Custard Dessert Caramel Sauce Glazed Strawberry Hard Caramel on Top.</i>	Crème Caramel
85K	<i>63% Dark Chocolate Glacage White Chocolate Parfait Chocolate Mousse Gold Leaf Strawberry Sorbet Almond Touille Mint Gelato.</i>	Chocolate Sensation
60K	<i>Sweet Butter Tart Shell Filled with Lemon Curd Icing Sugar Vanilla Gelato.</i>	 Tarte Au Citron
45K	<i>Battered and Breeding of Our Local Banana Orange Caramelized Chocolate Gelato.</i>	Pisang Goreng
75K	<i>Petite Melted 55% Dark Chocolate Cake Dusting of Icing Sugar Strawberry Vanilla Gelato.</i>	Gateau Fondant Au Chocolate
70K	<i>Green Tea Powder Balsamic Caviar Berry Coulis Manggo Sauce White Meringue.</i>	 Manggo Pannacota
80K	<i>Cream Chantily Berry Coulis Pandan Ricotta Crumble Rum Raisin Gelato.</i>	68% Tabanan Dark Chocolate Parfait



Chief's Recommendation



Guest's Favorite



Vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering.

All prices are subject prevailing government tax and service charge 21% and represented in thousand rupiah ("000").

TAPAS

55K

Fried Calamari

50K

Tomato Bruschetta

65K

Chicken Wing

60K

Ham Potato Croquette

55K

Mezze Platter

55K

Tuna Cake

SIDE DISH

25K

Potato Puree

15K

Jasmine Steam Rice

20K

JatiluwiH Fragrant Red Rice

25K

Seared Vegetable

30K

Truffle Fries

30K

Potato Dukkah



Chef's Recommendation



Guest's Favorite



Vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering.

All prices are subject prevailing government tax and service charge 21% and represented in thousand rupiah ("000").



ROMANTIC DINNER

IDR 1.300K ++,
free a bottle of local wine.

AMUSE BOUCE

Salmon Tartare

*Tasmanian Salmon | Butter Cone | Avocado Guacamole | Dill Mayo |
Tomato Salsa | Sour Cream | Salmon Roe.*

FIRST COURSE

Chicken Confite Tortellini

*Chicken Consomme | Organic Baby Chicken Confite Tortellini | Fried Basil |
Parsley Emulsion | Truffle Oil Dropped.*

SECOND COURSE

Tropical Manggo Salad

*Anummanis Manggo | Mixed Lettuce | Aromatique Citrus Dressing |
Orange Segment.*

MAIN COURSE

Tenderloin

*Australian Free Range Tenderloin | Cafe De Paris Butter |
Potato Galette | Roasted Cherry Tomato | Watercress.*

Or

Salmon Glazed Japanese Style

*Teriyaki Miso | Leek Ponzu | Saffron Veloute | Sauteed Vegetable | Burn Onion |
Red Radish | Parsley Butter Potato.*

SWEET

Berry Pannacota

Mixed Berry | Pulled Chocolate | Berry Coulis | White Meringue.



Chef's Recommendation



Guest's Favorite



Vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering.

All prices are subject prevailing government tax and service charge 21% and represented in thousand rupiah ('000').