














APPETIZERS

01. CALAMANSI CHICKEN WINGS Twice cooked chicken marinated in Balinese spice	65K	05. CRISPY CHICKEN MARTABAK 🍗 70K Middle eastern folded chicken and eggs curry
02. RAW VEGETARIAN MINT ROLLS 🌿 55K Cabbage, tofu, carrot, cucumber, mint leaf and ground nuts		06. BAKED SUMMER SQUASH 🌿 75K Butternut squash, tomato ragout, parmesan, basil
03. ANDALIMAN PORK BELLY POPCORN 75K Deep fried pork belly twist with north Sumatera 🍗 🐱 sweet spicy herbs		07. ARANCINI PISTACCHIO 🍗 🐱 90K Risotto fritters, cured ham, mozzarella, spinach, spiced tomato sauce
04. MEJA CRISPY SPRING ROLLS 🍗 60K Deep fried chicken wrap and five spiced spring rolls served with nuoc cham sauce		08. BLACK GARLIC BUTTERED PRAWN 90K Sautéed prawn in garlic butter sauce with ciabatta bread
		09. CALAMARI FRITTI 75K Crispy fried local squid, zucchini, carrots, chili roasted garlic remoulade




SOUPS & SALADS

01. WILD MUSHROOM CAPPUCINO 75K Wild mushroom soup top with cream truffle 🍗 🌿		06. MEJA CAESAR SALADS 🍗 🐱 70K Our version of caesar salads served with crispy bacon, poached egg and herbs bread
02. ROASTED TOMATO SOUP 70K Basil, cheese biscuit 🍗 🌿		07. SMASHED AVOCADO SPREAD 95K Grilled sourdough, chicken liver pâté, roasted sweet potato, camembert cheese, rocket
03. TOM YUM KUNG 🍗 80K Hot and sour Thai soup with prawns, tofu and mushrooms		08. HOMEMADE CHICKEN SALADS 95K Romaine, poached eggs, avocado, chicken, yoghurt, crumbled cheese
04. THAI GREEN CURRY 🍗 75K CHICKEN OR VEGETARIAN Chicken, bean curd, bean cake, sweet potato and cauliflower		09. YOUNG PAPAYA JICAMA SALADS 🍗 60K Green papaya, Thai basil, pomelo, long beans, peanut, palm sugar dressing and prawns
05. TRADITIONAL SOTO AYAM 75K Indonesian spiced chicken broth, boiled egg and bean sprouts		

MAINS

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| 01. GRILLED STRIPLOIN 200GR  175K
GRILLED RIB EYE 200GR 180K
All served with French fries or mashed potato, sauteed vegetables and black pepper sauce | 08. PENNE ARRABBIATA  95K
Roasted tomato sauce, olives, basil, garlic |
| 02. GLAZED SOY PORK RIBS 250K / 150K
Buttered baby corn, asian slaw served   FULL / HALF with sweet spicy soy sauce | 09. FETTUCCINE GARLIC FLAKES   80K
Garlic, olive oil, parsley, chili flakes |
| 03. GRILLED LEMON BUTTER CHICKEN  98K
Mashed potato, rocket salad, sun-dried tomatos and watercress | 10. BIG BOY MAC AND CHEESE  98K
Mushrooms, herbed crumbs, cheese, chorizo and crispy bacon |
| 04. CLOVES MASSAMAN LAMB SHANK 185K
Slow cooked 400gr lamb shank served with massaman curry sauce | 11. LINGUINE PESTO 98K
Chicken, cheese, basil |
| 05. RISOTTO GAMBERI PARMIGIANO 98K
Rice, shrimp, white wine, parsley, parmesan cheese | 12. SMOKEY BEEF BURGER  98K
100% Australian beef, garlic aioli, cheddar cheese and smoked bacon, chips |
| 06. AGNOLOTTI TRUFFLE BUTTER 95K
Sweet potato ragout, roasted cauliflower, feta cheese and fresh cream | 13. BIG BITES SANDWICH   98K
Tomato, cheddar cheese, romaine and bacon, ranch dressing |
| 07. HOMEMADE PAPPARDELLE MINTED FETA 95K
Mushroom ragout, sicilian spices and green peas | 14. CHICKEN QUESADILLA AND ARTICHOKE SALADS 80K
Spinach, shaved parmesan, artichoke, chicken, roasted sweet potato |

ASIAN

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| 01. HAWKER STYLE PAD THAI  85K
Thai style stir fry rice noodles with chicken, tofu, eggs, bean sprouts, peanut, prawns and pork | 06. 12 HOURS BRAISED PORK RENDANG SWEET POTATO CUSTARD  95K
Pork belly, casava leaf, potato crockets, flavour jasmine rice |
| 02. NASI GORENG KAYU AYA  85K
Indonesian fried rice with eggs, prawn crackers and chicken | 07. PORK BELLY SAMBAL MATAH  95K
Pork belly served on rice and Chef's sambal matah |
| 03. MIE TEK-TEK KAMPOENG  80K
Indonesian style fried egg noodles, chicken | 08. CRISPY PORK PLUM SAUCE  95K
Twice cooked pork belly served with hoisin sauce, butter rice and bok choy |
| 04. NASI CAMPUR BABI GULING 95K
Meja speciality Balinese style fried rice with Balinese homemade sausage, pork crackers and 'babi guling'   | 09. KAFFIR SAMBAL CHICKEN KLUNGKUNG  85K
Grilled chicken marinated in Balinese sauce, served with Klungkung style spicy sambal, steamed rice and sayur kalasan |
| 05. MAHI MAHI SAMBAL MATAH 90K
Pan seared fish, shallots, chili, coconut oil, lime, steamed rice and sayur urap | |

DESSERTS

01. MANGO WHITE STICKY RICE 45K Thai white sticky rice with mango and vanilla ice cream	04. PANDAN CRÉME BRULÉE 45K Homemade pandan crème brulée served with brook farm green tea ice cream
02. CHO-CO-CA 45K Meja Style chocolate mud with candied coconut, caramel sauce, raspberry sauce	05. BROOK FARM ICE CREAM 15K Green tea, rum raisin, coffee cream, vanilla, strawberry, chocolate
03. HONEY GLAZED BANANA FRITTERS 45K Deep fried banana served with Sumba honey and vanilla ice cream	06. BAKE CHOCOLATE IN A GLASS 45K Salted caramel brownies, chocolate fudge, whipped cream and chocolate shaved

SEAFOOD GRILLED

01. CLAM 250gr 95K
02. MAHI MAHI 170gr 120K
03. FRESH SQUID 200gr 120K
04. KING PRAWN 250gr 150K
05. LOBSTER 250gr 375K

ALL ABOVE ITEMS COME WITH SIDE BELOW, 'SAMBAL MATAH, SAMBAL DABU-DABU AND PLECIK KANGKUNG'

SIDES

JASMINE STEAMED RICE 15K
CREAMY MASHED POTATO 35K
ROASTED BABY VEGETABLES 40K
SAUTÉED BABY POTATOS 15K
GARLIC BUTTERED SOURDOUGH 40K
CLASSIC FRENCH FRIES 40K
TEMPURA BATTERED ONION RINGS 35K
HERBS SAUTEED MUSHROOMS 35K



SPARKLING



MOSCATO FRIZZANTE	80K	375K
TWO ISLANDS BRUT, AUS	95K	485K
HATTEN ROSÉ	80K	385K

RED

TWO ISLANDS PINOT NOIR, AUS	80K	395K
TWO ISLANDS SHIRAZ, AUS	80K	395K
TWO ISLANDS CABERNET MERLOT, AUS	80K	395K
TALL HORSE CABERNET SAUVIGNON, SA	90K	435K
LINDEMAN'S BIN 40 MERLOT, AUS	95K	470K

WHITE

TWO ISLANDS RIESLING, AUS	80K	395K
TWO ISLANDS PINOT GRIGIO, AUS	80K	395K
TWO ISLANDS CHARDONNAY, AUS	80K	395K
TWO ISLANDS SAUVIGNON BLANC, AUS	95K	395K
DE BORTOLI CHARDONNAY, AUS		475K
SHEARWATER SAUVIGNON BLANC, AUS		650K

COCKTAIL

95K

VANILLA PASSION

Vodka, vanilla gomme, passion fruit puree, lime juice

BALIRINHA

Rum, kaffir lime, brown sugar, lime juice

LOCA APPLE MARTINI

Gin, pineapple, cucumber, apple gomme, lime juice

TROPICAL BERRIES

Rum, pineapple, berries, coconut milk, coconut gomme, lime juice

COCONUT MOJITO

Rum, coconut gomme, mint, lime juice, candied coconut flakes

MANGO MOJITO

Rum, mango puree, mint, gomme, lime juice

BALINESE MOJITO

Rum, brown sugar, mint, kaffir lime

DAIQUIRI (MANGO/STRAWBERRY)

Rum, gomme, lime juice

MARGARITA (MANGO/STRAWBERRY)

Tequila, orange liqueur, gomme, lime juice

ESPRESSO MARTINI

Vodka, kahlua, coffee, vanilla gomme

PASSION FRUIT CAIPIRINHA

Rum, passion fruit puree, white sugar

CAIPIROSKA

Vodka, lime juice, brown sugar

TOM COLLINS

Gin, gomme, lime juice, soda water

WHISKY SOUR

Whisky, pasteurized egg white, gomme, lime juice

SPIRITS

VODKA

SMIRNOFF RED	70K
SKYY	90K
GREY GOOSE	130K
BELVEDERE	150K

GIN

CAPTAIN MORGAN WHITE	70K
CAPTAIN MORGAN SPICE	70K
BACARDI LIGHT	85K

BOMBAY SAPPHIRE	100K
GORDON'S	100K
SOUTH BANK	100K
HENDRICK'S	120K

TEQUILA

JOSÉ CUERVO	90K
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WHISKY

JOHNNIE WALKER RED LABEL	80K
JIM BEAM	95K
JACK DANIELS	100K
WILD TURKEY 81	100K
JOHNNIE WALKER BLACK LABEL	100K

BRANDY & COGNAC

KAHLUA	90K
BAILEYS	95K
JAGERMEISTER	95K
HENNESSY VSOP	130K
MARTELL VSOP	150K

BEERS & CIDER

BINTANG	35K
BINTANG RADLER	35K
(Lemon & Orange)	
HEINEKEN LIGHT	45K
HEINEKEN	50K
STRONGBOW CIDER	50K
SAN MIGUEL LIGHT	65K

MOCKTAILS

60K

GINGER LEMONADE

Ginger, ginger syrup, lime juice, topped with ginger ale

TROPICALIZE

Pineapple juice, coconut water, lime juice, mango puree, syrup

VIRGIN MOJITO

(Apple, Mango, Coconut)

Fresh mint, syrup, lime juice, topped with soda water

FRESH LEMON / LIME

Lime purée, syrup, topped with soda water

PARADISE SENSATION

Mango juice, pineapple juice, coconut milk, fresh banana

SHAKE & SMOOTHY

MILKSHAKE	50K
(Vanilla, chocolate, strawberry)	

SMOOTHIE	50K
(Mango, strawberry, banana)	

SOFT DRINKS

COCA-COLA / DIET COKE / SPRITE	30K
FANTA STRAWBERRY / SODA WATER	
GINGER ALE / TONIC WATER	
RED BULL	40K

WATER

AQUA	17K
EQUIL	27K
EQUIL SPARKLING	30K

FRESH JUICES

40K

ORANGE
STRAWBERRY
APPLE
LIME
PINEAPPLE
WATERMELON
MANGO
HONEYDEW
CARROT

HEALTHY DRINKS

55K

GODDES
Apple, celery, ginger

INNER-GY
Carrot, apple, ginger

LIFE FRESH
Carrot, green apple, mango purée

CHOLESTEROL BURNER
Celery, cucumber, green apple, honey

BOOSTER
Strawberry, banana, pineapple

YOUNG COCONUT 35K

COFFEE & TEA

HOT COFFEE

35K

SINGLE ESPRESSO
DOUBLE ESPRESSO
LONG BLACK COFFEE
CAPPUCCINO
MACCHIATO
FLAT WHITE COFFEE
CAFE LATTE
MOCHACCINO

HOT TEA

35K

ENGLISH BREAKFAST TEA
PEPPERMINT TEA
GREEN TEA
CHAMOMILE TEA
EARL GREY TEA
LIPTON YELLOW

ICED COFFEE

ICED COFFEE 50K
Coffee, syrup

ICED CAPPUCCINO 45K
Coffee, milk, syrup

FROZEN VANILLA LATTE 50K
Coffee, vanilla ice cream, milk, syrup

ICED TEA

MANGO PEACH ICED TEA 40K
Lime, mango purée, syrup, limme juice

LYCHEE LEMONGRASS 40K
ICED TEA
Black tea, lychee, lemongrass, lemongrass syrup