

HOTEL MONOPOLI

Signature Coffee Blend

KOPI AREN 60

Double Ristretto, Coconut puree, Aren sugar, Fresh Milk, Dried Coconut Grated

COLD BREW CITRUS SODA 60

Cold brew, Fresh lemon, Vanilla, Soda

ICED CEREAL LATTE 60

Espresso, Fresh milk, Corn syrup, Corn flakes, Condensed milk, Sea salt, Caramel Sauce

Manual Brew

V 60 45

French Press 45

Aero Press 45

Kalita Wave 45

Vietnamese Coffee 45

Tea

Local Java Tea, **Black Tea** 40

Local Java Tea, **Jasmine Tea** 40

Local Java Tea, **Mint Tea** 40

Local Java Tea, **Ginger Tea** 40

Local Java Tea, **Green Tea** 40

Coffee

Espresso 35

Conpanna 35

Macchiato 35

Black Coffee 35

Americano 35

Cappuccino 40

Café Latte 40

Piccolo 40

Coffee Flavors 45

(Hazelnut, Caramel, Vanilla, Macademia)

Cold Brew 50

(Black, White)

Green Tea Latte 45

Red Velvet Coffee 45

Crème Brulee Coffee 45

Affogato 50

Chocolate 45

Juices (Chilled)

Cranberry 40

Orange 40

Pineapple 40

Iced Tea

Regular Iced Tea 40

Iced Tea Flavors 40

(Lychee, Peach, Strawberry, Apple, Passion Fruit)

All prices are subject to tax and service charge



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Juices (Fresh)

Apple	45
Honeydew	45
Lemon	45
Lime	45
Orange	50
Pineapple	45
Strawberry	45
Watermelon	45
Mix Juices (two kind of fruits)	50

Healthy Juices

SUN KISS	55
Orange, Tomato, Carrot, Honey	
GOOD DRAGON	55
Dragon Fruit, Pineapple, Lemon, Honey	
ROCKET	55
Kailan, Mint, Lime Pineapple, Pear, Honey	
SKIP A BEAT	55
Beetroot, Green Apple, Pear, Lemon, Honey	
ATMOS PEAR	55
Pear, Carrot, Orange, Lemon, Honey	

Mocktails

CLUB MOJITO	55
Orange, Lime, Mint Leaves, Cinnamon Syrup, Caramel Syrup, Soda	
DRAGON BALLZ	55
Dragon Fruit, Probiotic, Lime, Macademia, Lemonade	
GOLDEN LILY	55
Passion Fruit, Pineapple, Lime, Elder Flower Syrup, Soda	
MISS HENDRICK'S	55
Cucumber, Lemon, Cinnamon Syrup, Tonic	
TAN LINES	55
Thai Tea, Condense Milk, Fresh Milk, Caramel Syrup, Tapioca Pearl	
Soft Drinks	
Sprite	35
Diet Coke	35
Coke	35
Soda Water	35
Tonic Water	35
Ginger Ale	35
Green Tea Pokka	35
Red Bull	55

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HOTEL MONOPOLI

Beer

Bintang Draught	50
Heineken Pint	55
Bintang Pint	50
Corona	80
Prost	50
San Miguel Light	55
Guinness	60

Aperitif

Aperol Aperitivo	1,200 / 120
Campari	1,200 / 120
Mancino (Secco, Bianco, Rosso)	1,200 / 120
Martini Vermouth (Extra Dry, Bianco, Rosso)	1,200 / 120

Rum

Ron Zacapa 23	2,300 / 170
Bacardi Oro	1,400 / 110
Bacardi Light Superior	1,400 / 110
Myers Dark	1,400 / 110

Tequila

Patron Silver	2,300 / 175
Patron XO Café	2,300 / 175
Jose Cuervo Reposado	1,500 / 120
El Jimadore Reposado	1,500 / 120

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Gin

Tanqueray No. 10	2,250 / 160
Hendrick's	2,100 / 150
M.O.M	2,100 / 155
Star of Bombay	2,100 / 165
Bombay Sapphire	1,500 / 125

Cognac

Martell XO	9,000 / -
Remy Martin XO	4,500 / 350
Martell VSOP	2,700 / 190
Hennessy VSOP	2,500 / 185
Remy Martin VSOP	2,400 / 170

Vodka

Grey Goose Original	2,000 / 140
Grey Goose Flavors (Orange, Le Citron, Cherry Noir)	2,000 / 140
Ciroc	2,000 / 165
Belvedere	1,900 / 140
Absolut Blue	1,500 / 120
Absolut Flavors (Raspberry, Vanilla, Kurant, Mango)	1,500 / 120

Liqueur

Amaretto Disaronno	1,300 / 100
Baileys Irish Cream	1,400 / 110
Cointreau	1,450 / 120
Midori	1,350 / 110
Southern Comfort	1,400 / 110
Jagermeister	1,600 / 120

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Single Malt

Highland, Aberfeldy 12	2,100 / 170
Highland, Oban 14	3,200 / 220
Speyside, Macallan 12	3,200 / 230
Speyside, Glen fiddich 12	2,450 / 180
Speyside, Glenlivet 12	2,400 / 180
Speyside, Singleton 12	2,400 / 180
Speyside, Aultmore 12	3,000 / -
Speyside, Craigellachie 13	3,150 / -
Lowland, Auchentoshan	3,300 / 250
Three Wood	
Islay, Lagavulin 16	4,000 / 300

Whisky

Scotch Whisky, J.W Gold Label	2,400 / 175
Scotch Whisky, J.W Black Label	1,700 / 140
Scotch Whisky, Dewar's 12	1,100 / 90
Scotch Whisky, Monkey Shoulder Blended Malt	1,800 / 130
Irish Whiskey, Jameson	1,600 / 125
Irish Whiskey, Old Bushmills	1,400 / 110
Tennessee Whiskey, Gentleman Jack	2,100 / 150
Tennessee Whisket, Jack Daniel's Honey	1,600 / 130
Tennessee Whiskey, Jack Daniel's	1,600 / 130
American Whiskey, Jim Beam White	1,400 / 120

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Signature Cocktails

THE FARM Dry Gin Celery Clarified, Bianco Vermouth, Green Apple Syrup, Tonic Reduction	125	THE PIKE Rum Coconut Clarified, Cacao White Liqueur, Vanilla Syrup, Tonic Reduction	125
WAY BACK Dark Rum Coconut Clarified, Banana Liqueur, Cream Banana Syrup, Soda Water	125	SPECULATION Dry Gin Sous Vide Sesame Seed, Passion Syrup, Calamansi, Butterfly Pea Tonic	125
ABSOLUTE NECESSITY Juniper Vodka, Cherry Syrup, Hibiscus Tea, Sparkling Wine	130	RUBEVILLE Tequila Tamarind Clarified, Spice Liqueur, Heavy Cream, Rose Syrup, Soda Water	125
LONELY LINE Gold Rum sous Vide Curry Leaves, Cacao white Liqueur, Yuzu Jam, Lemon, Sugar	140	ROYAL RUSHER Scotch, Black Tea, Tea Syrup, Balsamic Vinegar, Aromatic Bitter	140
NO TRESPASSING GO TO JAIL Bourbon Coffee Clarified, Sweet Vermouth, Butterfly Pea Tonic	130		

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Classic Cocktails

CLASSIC MARTINI Dry Gin, Dry vermouth	145
AMARETTO SOUR Amaretto, Lemon	130
BOULEVARDIER Bourbon, Apperitive, Sweet Vermouth	160
CAIPIRINHA Cachaca, Lime	125
CAIPIROSCA Vodka, Brown Sugar, Lime	125
CHOCOLATE MARTINI Vodka, Irish Cream, Chocolate Liquer, Chocolate Ice Cream	140
CLOVER CLUB Dry Gin, Raspberry, Lemon	140
COSMOPOLITAN Vodka, Orange Liquer, Lime, Cranberry	125

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Tapas

PATATAS BRAVAS

Deep fried small potatoes with
picant alioli

37K

PIMIENTO ALA BRASA

Vinaigrette grilled Italian sweet
paprika

47K

CHAMPIGNON AL AJILLO

Grilled oyster champignon with
garlic & parsley

47K

TORTILLA DE PATATA

Spanish omelette with potatoes
& onion

47K

CHIPIRONES NEGRITO

Sautéed calamari with black ink
& garlic

57K

GAMBAS AL PIL PIL

Sautéed shrimp with garlic
& parsley

57K

CROQUETAS

Cheese croquette

57K

CALAMARI FRITOS

Deep fried calamari with alioli

77K

POLLO AL AJILLO

Sautéed chicken with garlic
& parsley

77K

TAPAS PLATTER

Selection of the day by chef's
creation with pita bread

157K

Salad

GRILLED VEGETABLE SALAD

Grilled red paprika, aubergine,
zucchini, tomatoes & aragula,
served with olive oil &
sweet balsamic

77K

FATTOUSH

Mesclun, onion, tomato & boiled
egg with roasted sesame

77K

BEET CARPACIO

Slow roasted beet with capers,
parmigiano roasted pine nuts,
basil & orange

87K

ENSALADA PIÑA Y GAMBAS

Grilled pineapple with shrimp
& aragula

87K

ARAGULA CON PARMIGIANO

Aragula, snake skin fruit with shaved
parmesan cheese

87K

ANDALUSIAN CHICKEN SALAD

Mesclun, beet, tomatoes & shredded
smoked chicken with Segundo
dressing de la casa

97K

BOCCONCINI SALAD

Beef tomatoes with fresh boccocini,
parsley & basil

117K

JAVANEGRA SEAFOOD SALAD

Mesclun, beet, tomatoes, grilled
shrimp & calamari, served with
garlic & dill dressing

127K

Pasta & Paella

SPAGHETTI ALA BOLOGNESE

Spaghetti with wagyu beef ragout & tomatoes

97K

TAGLIATELLE PARMIGIANO

Creamy tagliatelle finalizing at wheel parmagiano cheese

97K

SPAGHETTI CHAMPIGNON

Spaghetti with champignon & white truffle oil

97K

SPÄTZLE WHITE TRUFFLE OIL

German egg noodle with champignon & white truffle oil

97K

LINGUINIE FRUTI DI MARE

Linguinie with shrimp, Canadian mussels & calamari

127K

FIDEUÁ DEL MAR

Broken spaghetti Paella with shrimp, calamari, & clams

(15-20 minutes preparation)

157K

PAELLA DEL MAR

Valencia style yellow rice with shrimp, calamari & clams

(15-20 minutes preparation)

207K

Bocata | Spanish Sandwich

POLLO AHUMADO

Smoky chicken with sautéed onion

67K

AGUACATE Y TOMATE

Avocado with grilled tomatoes

77K

QUESOS Y ARAGULA

Grilled mozzarella with alioli

77K

TARNERA AHUMADO

Smoky beef head meat

77K

GAMBAS

Sweet shrimp with grilled pineapple

77K

ROMANA

Calamari fritos

77K

Noodle Specialty

LAKSA AYAM

Sumatra style laksa with kuetiau, chicken, fish ball in yellow soup

67K

GOURMET SEGUNDO BAKSO

Meat balls in thick broth with choice of noodles or glass noodles

87K

Mediterranean Grill & Seafood

POLLO ASADOR CARIBEÑO

Heritage recipe of Javanegra grilled chicken inspired by Andrea Peresthu's stay in Peru

127K

PARILLADA DEL MAR

Grilled dory, gambas, calamari & Canadian mussels

177K

TUETANOS ASADOS

Grilled bone marrow with onion confit & salsa verde

177K

WAGYU RABO DE TORO

Slow cooked braised wagyu oxtail stew Cordoba style

187K

COSTILLA AL HORNO

Slow cooked wagyu ribs

277K

SEGUNDO SPECIALS

SPECIAL SELECTION AGED BEEF
by Javanegra Gourmet

SOLOMILLO STEAK

Aged Australian beef, sirloin cut
(45 days/280gr)

357K

BIFE ANCHO STEAK

Aged Australian beef, rib-eye cut
(45 days/280gr)

407K

CHULETON

Aged Tasmanian beef, prime ribs (45 days/the best result cut is between 500gr – 1.000 gr)

757K/0.5kg

FIorentina

Aged Tasmanian beef, short loin from T-bone to Porter House cut (45 days/ the best result cut is between 700gr – 1.000 gr)

757K/0.5kg

Tropical Nusantara

NASI AYAM KLUNGKUNG

Grilled chicken boneless with smoky sambal
67K

NASI AYAM BASE-BASE

Balinese nasi campur style with grilled chicken
sambal matah, lawar, sambal mbe & fresh
vegetables

67K

NASI IKAN BAKAR BASE-BASE

Grilled dory with sambal matah, crackers, lawar
& fresh vegetables

67K

CINGUR CABE HIJAU

Wagyu head meat sauté with green chili,
onion & leuncah

67K

BAKMI SEGUNDITO

Cantonese noodle with smoked minced chicken,
mushroom, prawn, fish ball & boiled chicken
wanton

67K

NASI GORENG CINGUR

Pungent and spicy fried rice with shredded beef
cheek (cingur) served with fresh green chili
sambal & emping

77K

NASI AYAM BAKAR GANTENG

Grilled chicken boneless with home-made
smoky curcuma sambal, served with white
rice, crackers & fresh vegetables

87K

NASI GORENG IKAN ASIN

Pungent and spicy fried rice with borneo salty
fish, fresh petai with fresh green chili sambal
& emping

97K

SOTO BETAWI

Authentic betawi beef soup in pungent
coconut milk soup with Indonesian
five spices

97K

AYAM KAMPOES

Fried marinated smoky chicken with sambal mbe
(1/2 chicken)

127K

NASI KARE KAMBING

Indonesian style mutton curry served with white
rice, pickled onion, crackers & sambal hijau

147K

IKAN BAKAR RICA LOCO

Grilled Spanish Mackerel with Manadonese style red
chili sambal rica

157K

Additional Menu

NASI PUTIH

27K

ANDREA PERESTHU'S FAVOURITE

SATE MARANGGI WAGYU

Kerawang style beef sate served with
tomato sambal

187K

SOP BUNTUT WAGYU

Indonesian wagyu oxtail soup, slowed
braise in Javanegra house mixed
herbs & spices

187K

BAZAAR SEGUNDO

Our best-selling Indo-Mediterranean feast to
share with your family and friends

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A choice of Yellow Butter Rice or Butter Rice
with Chicken, Seafood, Lamb or Beef

starting from 127K++/person