

APPETIZER & SOUP

APPETIZER

Smoked Beef & Ragout Croquette Minced chicken ragout, potato, carrot, smoked beef and mozzarella cheese	38k
Canabeans Fries 🍴 Deep fried batonnet potato, shredded chicken, and Peking sauce.	38k
Chilli Fries with Salted Anchovy 🍴 Deep fried potato, chilli & garlic seasoning and Indonesian salted anchovy	38k
Jiffy Sesame Banana Fritters Deep fried sesame encrusted thin-sliced banana, flavor batter, served with sweet Pomodoro sauce	38k
Deep Fried Ube Stick Purple yam wedges, flavor batter, and dragon-fruit sauce	35k
Aloli Chicken Popcorn Deep fried boneless chicken leg, cajun seasoning, and aloli sauce	38k
Shimeji Straws Deep fried shimeji mushroom and flavor batter with cajun seasoning	38k
Tofu with Cajun Spice Silky egg tofu, crispy batter, nori wrap and cajun seasoning	35k

SOUP

Corn Soup with Egg Drop Corn kernel, egg white, shredded chicken and a hint of cajun spice	38k
Cream of Wild Mushroom Soup Mushroom punce, caramelized champignon, melted butter and cream	38k
Hot & Sour Hearty Beef Soup 🍴 Prime topside sirloin, green beans, tomato, carrot, potato with rich beef stock	45k



SALAD & BRUNCH

SALAD

Chef's Caesar Salad 🍴 Grilled romaine lettuce, bacon, garlic flakes, hard-boiled egg with parmesan cheese and Caesar dressing	45k
Canabeans Grilled Chicken Salad Sliced chicken breast, mixed mesclun, kyuri, cherry tomato and onion with red summer dressing	45k
Tuna Rye Salad Tuna rye, mixed mesclun, tobiko, lime & mayonnaise dressing with tuna flakes on top	45k

BRUNCH & BREAD

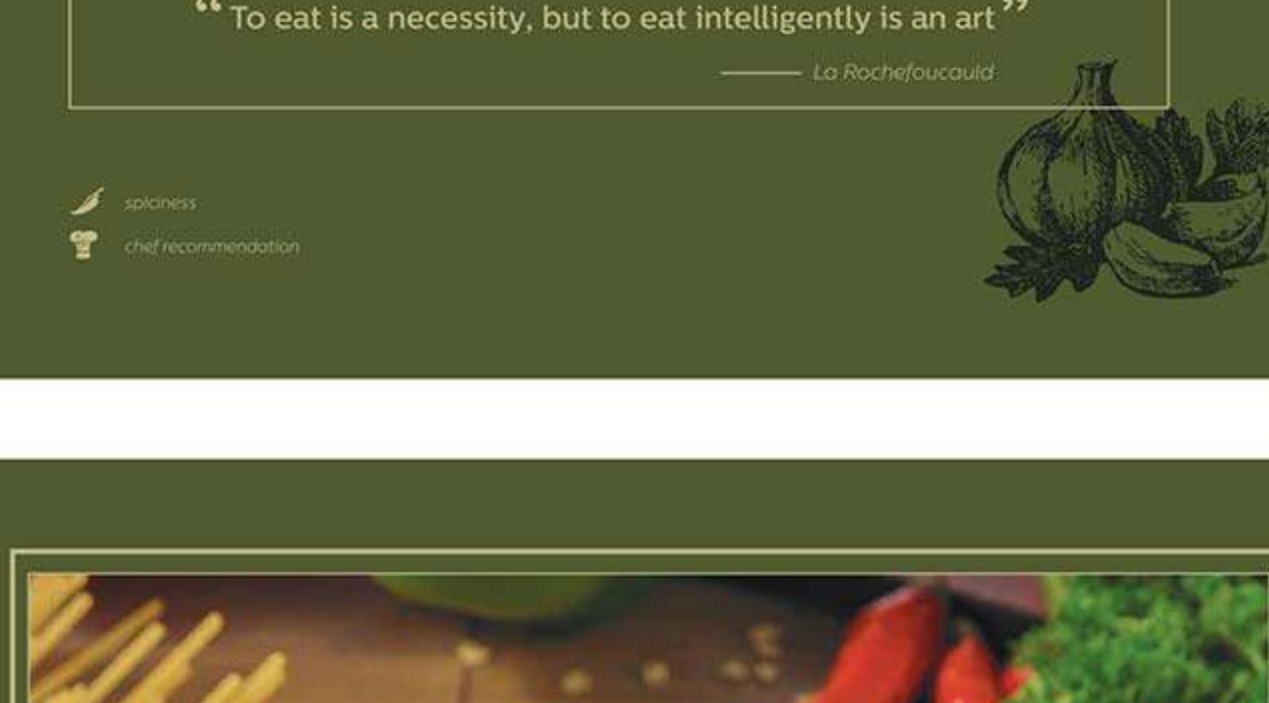
Pulled Roast Beef Sandwich* Juicy thinly sliced beef, sauteed champignon, caramelized onion, mozzarella, lettuce and beef gravy	55k
Croque - Monsieur Grilled smoked beef and cheese, bechamel sauce with melted mozzarella on top	52k
Croque - Monsieur with Egg 🍴 Grilled smoked beef and cheese, bechamel sauce with melted mozzarella on top, and an additional of sunny-side up egg	55k
Clubhouse Chicken Sandwich* Spice-grilled chicken breast, lettuce head, honey mustard and red summer dressing	52k
Canabeans Big Breakfast Grilled bacon, baked beans, 2 eggs (omelette / scrambled / sunny-side up), sauteed mushroom, hash brown, roasted tomato and chicken saley	65k
Flamenca Platter Beef bacon, champignon mushroom, hash brown, onion, oven egg topped with mozzarella cheese, served Spanish style	58k
Neapolitan Platter Focaccia bread, beef bacon, mesclun salad, oven egg, mozzarella cheese and bolognese sauce	58k
Omelette Au Fromage Two eggs accompanied with hash brown, bellpepper, champignon mushroom and salad	42k
Aburi Tuna Sandwich Focaccia bread, grilled tuna aburi, flying fish roe and mix mesclun salad	48k



* all served with choice of Turkish bread / Focaccia and french fries.



Fettuccine Ala Valentini
- 150 Gr Fettuccine
- 100 grams Pomodoro Sauce
- Roasted Bellpepper
- Diced marinated chicken
- Champignon mushroom
- Fresh chili paddies



Pan-Seared Filet Mignon
- 200 grams of New Zealand Premium Fillet Mignon
- Mix Mesclun Salad
- Mashed Potato
- Mushroom Sauce

MAIN & PASTA

MAIN

Deep Fried Katsan Chicken (half/whole) 🍴 Indonesian-style marinated chicken, served with steamed rice, kyuri, lettuce, tomato, and chili paste	60k/110k
Char-Grilled Smoked Chicken with Savory Rice 🍴 Grilled chicken quarters, smoke sauce, fresh vegetables, rice with coconut flakes and chili paste	52k
Pan-Seared Filet Mignon 🍴 Prime beef strips Diane-style, garlic butter seasoning, mixed mesclun, wild mushroom sauce, served with mashed potato	135k
Togarashi Chicken Steak Grilled chicken breast, togarashi spice, mixed mesclun, wild mushroom sauce, served with mashed potato	60k
Old School Fish & Chip Deep fried cream dory fillet, flavor batter, french fries, and tartar sauce	58k

PASTA

Fettuccine Ala Valentini 🍴 Chicken, champignon, bell pepper and cherry tomatoes, served with creamy pink sauce and fresh chili paddies	48k
Spaghetti Aglio Olio E Peperoncino 🍴 Sauteed tuna flakes, tobiko, olive oil, garlic, basil and chili paddies.	45k
Spaghetti Napoletana Tomato sauce, basil, olive oil, thyme with mozzarella and parmesan cheese	45k
Fettuccine Mushroom Alfredo Champignon and shimeji in rich alfredo sauce with parmesan cheese	45k
Classic Spaghetti Carbonara 🍴 Smoked beef, beef bacon crumble, parmesan cheese, white sauce with runny egg yolk	48k

“To eat is a necessity, but to eat intelligently is an art”
— La Rochefoucauld



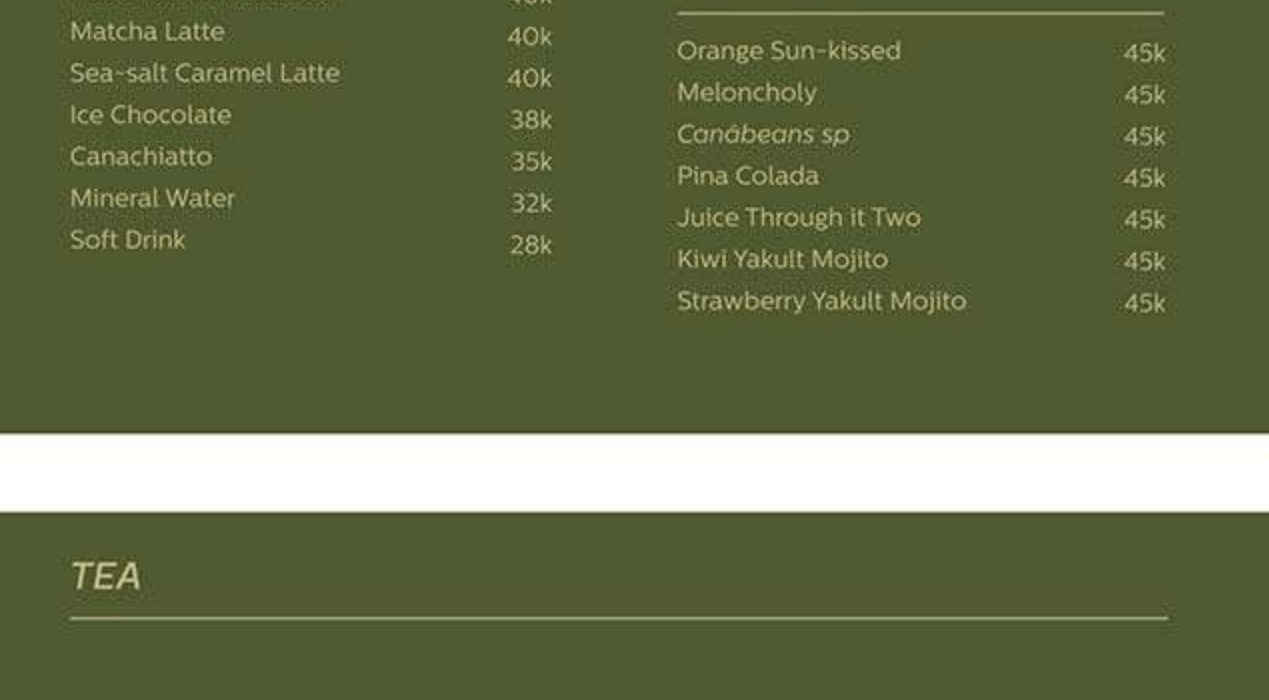
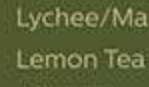
Spaghetti Aglio Olio E Peperoncino
- 180 gram Spaghetti
- Savory Tuna
- Sauteed Garlic
- Drizzle of Olive Oil
- Fresh Chili Paddies
- Tobiko Sprinkles on top

ASIAN

Javanese Mie Godhog Javanese noodle, shredded chicken, poached egg, cabbage, chai xin, spring onion, and prawn crackers. Served with little bit of soup on it.	45k
Indonesian Stir-Fry Noodle Wok fried noodle, shredded chicken, poached egg, cabbage, chai xin, spring onion, and prawn crackers.	45k
Beef Blackpepper Udon 🍴 Savory beef, caramelized onion, shimeji mushroom, spring onion and black pepper sauce	55k
Chicken Tempura Udon Deep fried chicken katsu, bell pepper, onion, vegetable tempura with sweet & sour sauce	55k
Sous-Vide Beef Fried Rice 🍴 Tender sous-vide prime beef, dried shrimp paste, sunny-side up egg, and prawn crackers	52k
Manadonese Roa Fried Rice 🍴 Shredfed roa fish, chili paste, fish sauce, scrambled egg, and prawn crackers.	48k



Manadonese Roa Fried Rice
Beef Blackpepper Udon
Indonesian Stir-fry Noodle



DRINK

MANUAL BREW



BEANS VARIETY		
Basic	40k	Reserved 55k Private Selection 100k

COFFEE

Espresso	23k	Hot Chocolate*	38k
Doppio	28k	Flat White	35k
Piccolo	30k	Mocha Latte	38k
Macchiato	30k	Hazelnut Latte	38k
Long Black	32k	Vanilla Latte	38k
Americano	32k	Sea Salt Caramel Latte	38k
Cafe Latte	35k	Matcha Latte*	38k
Cappuccino	35k	Ube Latte*	38k

COLD BEVERAGES

Regular Tea	25k
Lychae/Mango Tea	35k
Lemon Tea	35k
Affogato	35k
Americano	35k
Cafe Latte	38k
Hazelnut/Vanilla Latte	38k
Matcha Latte	40k
Sea-salt Caramel Latte	40k
Ice Chocolate	38k
Canachiatto	35k
Mineral Water	32k
Soft Drink	28k

MIXTURE

Cookies & Cream	48k
Chocolate Nutella	48k
Melancholy	48k
Affrogato Frappe	48k
Green Tea Frappe	48k
Minion Frappe	48k
Blushing Smurf	48k

MOCKTAIL

Orange Sun-kissed	45k
Melancholy	45k
Canabeans sp	45k
Pina Colada	45k
Juice Through It Two	45k
Kiwi Yakult Mojito	45k
Strawberry Yakult Mojito	45k

TEA

CANABEANS X TWG

Malabar OP Established in 1896, this illustrious tea plantation in Indonesia harvests a fine black tea which infuses into a flavourful cup enchanted with a touch of sweetness	38k
1837 Black Tea TWG Tea's renowned signature tea, 1837 Black is unique blend of black tea with notes of fruits and flowers from the Bermuda triangle which leaves a lingering aftertaste of ripe berries, anise, and caramel	38k
Moroccan Mint A great favourite, this fine TWG green tea is perfectly blended with suave and strong Sahara mint, and made it into one of timeless classic	38k
Jasmine Queen Intoxicating TWG jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea	38k
Creme Caramel Delicate red tea from South Africa with a secret TWG blend of sweet French spices. A dessert in itself, this thine fee tea can be served warm or iced, at any time of the day.	38k

Tea is a rich source of antioxidant and flavonoids which are scientifically proven to aid in the prevention of heart disease and cancer.