

Rooftop menu

STARTER & TAPAS

Greek Salad

Lettuce, feta cheese, tomato, cucumber, black olive, onion and vinaigrette dressing

Star Anise Pear Duck

Warm duck salad with baby lettuce, crispy parmesan, orange segment, walnuts, sweet potato and pear dressing

Roasted Tomato and Basil

With garlic ciabatta croutons

Mushroom Cream Soup

With sauté mixed mushroom and garlic ciabatta croutons

Tom Yang Goong

Homemade Thai hot and sour soup with prawn, fillet fish, squid, champignon mushroom, served with crispy potato crackers

Crab Cake Salad

With green pepper, red pepper, yellow pepper, avocado, cucumber and rocket lettuce and balsamic reduction

Vegetable Bruschetta

Grilled sour dough baquette, mushroom, tomato and avocado salsa served with mix green salads

Marinated Octopus Salad

Mediterranean salad with goat cheese, green and black olive and baby octopus

Crispy Prawn Popcorn

Crispy baby prawn popcorn served with rocket salad and lime mayo dipping sauce

Prawn Spring Roll

Vegetable and prawn roll served with mixed green salad and sweet chili sauce

Beef Nachos

Gratin of spicy minced beef on tortilla chips with tomato salsa, guacamole, chili jalapeno and sour cream

Mixed Tapas

Meat ball with tomato sauce, crispy prawn, vegetable roll and chicken rolls

Mixed Kebab

Seafood, chicken, beef and vegetable

INDONESIAN

Special Fried Rice

Traditional Indonesian fried rice in spices, served with prawn, fried egg, chicken satay, pickle and prawn crackers

Mie Goreng Jawa

Javanese and flavorful Indonesian noodle fried in spices, fried egg, pickle, chicken satay, fried chicken, prawn cracker, sprinkle spring onion on the top

Chicken, Lamb OR Beef Satay

With steam rice or steam rice cake and spicy sweet soy and peanut sauce

Bebek Goreng Bumbu Lengkuas

Crispy local duck with galangal served with steam rice, sauté vegetable and sambal

Ayam Goreng Bumbon

Kampong fried chicken with Indonesian herb, coconut milk served with steam rice

Nasi Pecel Pincuk Blitar

Steam rice with vegetable, sweet potato fritter, peanut cracker, marinated beef and peanut sauce served on traditional banana leaf

WESTERN

Grilled Chicken Breast

With green peas rissotto, vegetable, mushroom cream sauce and parmessan

Grilled Baramundi

Served with homemade potato gnocchi, carrot reduction, steam asparagus and rocket basil pesto

Grilled Yellow Fin Tuna

Sauté vegetable, shiitake mushroom, cherry tomato, wasabi mash potato and garlic butter sauce

Australian Beef Tenderloin (160 gram)

Served with mashed potato, tomato provencal, green asparagus, red wine beet root sauce topped with herb butter

Surf & Turf

Eye fillet with baby lobster with red wine sauce

Calamari Fritti

Deep fried calamari garlic aioli, homemade potato wedges and garlic mustard mayo

Chicken Gordon Bleu

Stuffed with cheese and beef pastrami served with French fries and small side of salads

PIZZA AND SANDWICH

Hawaiian Pizza

Delicious pizza top with beef bacon, pineapple, beef ham, spring onion and herb dash of pili-pili

Chicken BBQ Pizza

Tender chunks chicken breast with BBQ sauce, green pepper and caramelized onion

Veggie Lover

Sautéed mushroom, red onion, green pepper, sweet corn, tomato and black olive top with mozzarella cheese

Meat Lover Pizza

Minced beef, chorizo sausage, onion, BBQ sauce, oregano and mozzarella cheese

Con Salmone Pizza

Smoked salmon, cappers, Spanish onions, and parmesan cheese

Beef OR Chicken Burger

With tomato chutney, beef bacon, caramelized onion, cheddar cheese and fried egg

Smoked Salmon, Beef OR Chicken Sandwich

Toasted bread with avocado, tomato, Spanish onions, lettuce, and dill mayonnaise

Triple decker Sandwich

Three layered of brown bread filled with shredded chicken mayo, Canadian smoked beef, tomato, lettuce, cheese, boiled egg and cream of avocado

Smoked salmon croissant

With tomato cappers salsa, sweet onion, sour cream and rucolla salad

Turkey sandwich

Sliced of roasted turkey on toasted brown bread with apple chutney, cranberry coulis and fries

Tuna sandwich

Onion bread filled with tuna comfit, tomato, green smith apple, celery and green olive

PASTA

SELECTION OF PASTA

Spaghetti, Linguine, Fettuccine, Penne and Gnocchi

With choices of your favorite sauce

Bolognese Sauce

Beef ragout with tomato sauce, oregano, carrot and parmesan cheese

Carbonara Sauce

Tossed with beef bacon, garlic, onion, parsley, eggs, with white wine cream sauce

Aglio Olio with Prawn

Tossed your own pasta with garlic, olive oil, dried chili and prawn

Basil Pesto

Your favorite pasta tossed with basil pesto and chicken breast

Con Tonno

With tuna, black olives, capsicum, sundried tomatoes, basil leaves, dry chili

Con Salmone

Tossed with smoked salmon, dill and tomato salsa, cappers, rocket leave

Spinach and Prawn Ravioli

Homemade of spinach and prawn ravioli served with roasted garlic cherry tomato comfit and basil pesto cream sauce

LIGHT SNACK

Cheese Fries

Crispy fries topped with creamy cheddar cheese sauce and parmesan cheese

Potato wedges

Deep fried homemade tasty potato wedges with sour cream

Seafood Basket

Breaded fresh seafood consist of king prawn, fish fillet and squid served with homemade tartar sauce

Crispy Calamari

Deep fried beer battered squid ring served with tartar sauce

Fish and Chips

Beer battered fish finger, small of salad served with fries and tartar sauce

Crispy Casavva

Homemade crunchy cassava with cheese and sweet chili sauce

DESSERT

Lemon Grass and Vanilla Panacota

With tropical fruit salad and passion fruit syrup

Chocolate and Hazelnut Torte

With raspberry compote and vanilla ice cream

Trio Pancakes

Platter of three flavored pancake “blue berry compote, caramelize banana and chocolate sauce”

Mango Sticky Rice

Steamed sticky rice ser with fresh mango, topped with coconut ice cream and palm sugar sauce

Crispy Fermented Cassava

Traditional Javanese fried fermented cassava served with coconut ice cream

Sweet Banana Choco Pizza

Caramelized banana, roasted cashew nuts, hazelnut spreads / nutella, chocolate nougatine, chocolate sauce

Country Apple Pie

Traditional caramelized apple and rum raisin pie served with vanilla ice cream, caramelized coconut Ccream with mango and lime syrup

Kolak Pisang

Traditional slow braised banana, jackfruit, Pumpkin in coconut milk infused with pandan leaf

Traditional Indonesian fried banana

Fried Indonesian banana frites served with mango ice cream

Selection Ice Creams

Vanilla, chocolate, strawberry and chocolate topped with whip cream and crispy almond

All prices quoted in thousand ('000) rupiah and subject to 21% government tax and service charge