

GUILTY PLEASURE

ASIAN DELIGHTS

BALADO BEEF SHANK _____	155
slow cooked beef shank marinated in Indonesian spicy sauce served with steamed rice	
SEAFOOD TOM YUM _____	135
boiled thai spicy and sour soup mix with selections seafood, mushroom, coriander served with steamed rice	
OXTAIL SOUP _____	145
the tasteful Indonesian style oxtail soup served with melinjo crackers, pickles and grilled Rice	
SUP IGA _____	165
the tasteful Indonesian style sup iga served with melinjo crackers, pickles and grilled Rice	
NASI GORENG KAMBING _____	120
highly favored fried rice with dice of lamb served with fried egg, pickles and shrimp cracker	
NASI GORENG SAPI _____	135
fried rice with dice of sirloin beef served with fried egg, beef jerky, beef floss, pickles and shrimp crackers	

NASI GORENG AYAM _____	115
exquisite taste of fried rice with chicken, Indonesian pickle, chicken ballotine, sambal and shrimp crackers	
NASI GORENG KAMPOENG _____	120
traditional Indonesian fried rice with chicken, beef sausage, shrimp crackers, beef floss, fried egg, pickles & sambal	
NASI GORENG SEAFOOD _____	120
fried rice mix with saute seafood selections served with crackers, pickles and egg	
SOTO AYAM _____	105
traditional Indonesian chicken soup served with noodle, egg, tomato, melinjo crackers, sambal & steam rice	
LIDAH SAPI BUMBU PADANG _____	155

PORK

HOMEMADE PORK SAUSAGE _____	135
grilled homemade pork sausage with crispy sautéed potato and natural juice	
PORK CHOP _____	320
pan seared U.S pork chop with sautéed vegetable, mashed potato and mustard sauce	
BABI KECAP _____	135
crispy pork belly with soy bean sauce and sautéed potato and steamed vegetable	

PORK RIB _____	145
caramelized pork rib with sautéed butter almond broccoli	
CRISPY PORK BELLY _____	145
crispy skin pork belly with Indonesian herbs	
PORK SPRING ROLL _____	65

DESSERT

CREME BRULEE _____	45	CHEESE CAKE _____	75	FRUIT SABAYON _____	70
caramel creme brulee and fresh strawberry chocolate stick		creamy cheese cake with strawberry sauce and fresh strawberry		warm fresh fruit and gratin classic sabayon and vanilla ice cream	
FRUIT PLATTER _____	115	CHEESE PLATTER _____	195	SOUFFLE _____	65
assorted tropical fresh fruits		assorted cheese platter with dry fruit and walnut candy		choice of chocolate and vanilla soufflé vanilla ice cream and strawberry sauce	
HOT CHOCOLATE MELT _____	75	CARAMEL PUDDING _____	50	LEMON TART _____	65
hot melted chocolate cake served with vanilla ice cream and chocolate sauce		caramel pudding with ginger tulle and fresh fruit		cold lemon tart with chocolate stick and strawberry sauce	
RASPBERRY PANNA COTTA _____	55	POUCH PEAR _____	60	TIRAMISSU _____	60
classic raspberry panna cotta with vanilla sauce		warm pouch plump with red wine reduction and vanilla ice cream		classic tiramisu and sponge cake chocolate powdera	
ASSORTED SORBET _____	50	SEMIFREDO _____	60		
mixed orange strawberry and lemon sorbet		mixed chocolate custard, strawberry pure and vanilla custard			

THE ABOVE PRICES ARE IN INDOONESIAN THOUSANDS RUPIAH AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAX

VIN+



TOMAHAWK 1KG

APPETIZER

SCALLOP FRICASSÉE _____	135
special choice of pan seared scallops with green pea puree and natural juice	
PAN SEARED FOIE GRAS _____	170
pan seared duck liver with apple and orange confit served with raspberry sauce and sorbet	

SOUP

MUSHROOM SOUP _____	80
creamy soup served with cheese stick and mix sauted mushroom	
ONION SOUP _____	85
caramelized sweet onion soup gratin with cheese and crispy crouton	
CORN SOUP _____	75
creamy sweet corn soup with grilled marinated prawn	
CRAB MINISTRONE _____	75
clear minestrone soup with crab ravioli	

SALAD

CAESAR SALAD _____	120
crunchy crispy romaine lettuce marinated with Caesar dressing beef or pork bacon	
THAI BEEF SALAD _____	120
a special mix of sliced beef sirloin marinated in spicy thai dressing served with eggplant, coriander and mint leaf	
PARMA HAM SALAD _____	155
taste a fresh blend of slice parma ham mixed with salad melon and balsamic dressing	
GOURMET SALAD _____	135
mixed green salad, tuna quail egg, tomato cherry, and marinated prawn	
SEAFOOD SALAD _____	145
pan seared scallop, calamari, and prawn with american dressing	
MIX GREEN SALAD _____	75
fresh mix green salad with lemon and balsamic dressing and top up with shredded parmesan cheese	

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WHAT TO SHARE

SNACK & TAPAS

VEGETABLE SAMOSA	65
FRIED POTATO GARLIC	55
FRIED CRISPY ENOKI	65
PRAWN DUMPLING	65
MEXICAN BRUSCHETTA	90
BEEF EMPANADAS	85
FRIED MUSHROOM	60
FRIED CALAMARI	75
NACHOS	135
BAKED SAUSAGES	65
BEEF CIGAR	65
BEEF TARTE FLAMBEE	75
BEEF BLACK PEPPER SKEWER	85
ESCARGOT	95
CRISPY CHICKEN WING	80
CHICKEN WING BBQ SAUCE	80
RARE TUNA MISO	75
FRENCH FRIES WITH TRUFFLE OIL	65

PIZZA

MEAT LOVER	145
MUSHROOM AND CHICKEN	125
VEGETARIAN	100
THREE CHEESE	145
SMOKED SALMON	130
CHORIZO	135
SEAFOOD	155

SANDWICH

BEEF BURGER	145
top of the line grilled beef patty served with romaine lettuce, sunny side up and emmental cheese	
CHICKEN QUESADILLA	115
crisp tortilla filled with savory shredded grilled chicken, onion, coriander, tomato, sauté julienne capsicum and gooey melted emmental cheese served with salsa guacamole	
PARMA HAM SANDWICH	145
the finest layers of sliced parma ham with melon and balsamic reduction and permesan cheese	
PORK SANDWICH	125
crispy white toast bread slice pork bacon avocado lettuce and marmalade onion caramel	
SMOKED SALMON SANDWICH	125
smoked salmon avocado lettuce and wasabi mayonnaise served with croissant	

EXTRAS

CHEESE	30
PORK OR BEEF BACON	45
CARROT, BABY CORN, EGG	
ROASTED GARLIC,	
SAUTTED BABY KAILAN	30

MAIN DISH AS YOU WISH

PASTA

BOLOGNESE	105
selections of pasta cooked with ground beef and tomato concase parmesan	
CARBONARA (PORK/BEEF)	115
selections of pasta served with crispy pork / beef bacon, creamy sauce and sauté mushroom parmesan cheese, egg yolk and king mushroom	
AGLIO OLIO PEPPERONCINO	115
selections of pasta served with pork / beef and dry chili with extra virgin olive oil sauce, slice basil and tomato	
BEEF LASAGNE	110
layered homemade pasta stuffed with ground beef, tomato sauce, parmesan béchamel extra thick than before	
PUTANESCA SAUCE	100
chili tomato sauce, anchovy, capers and basil	
PESCATORE PASTA	185
sautéed mixed tiger prawn, scallop, squid and tomato olive oil parmesan cheese	
BLACK RISOTO	120
black risotto, clam, scallop, tiger prawn	
"PLEASE ASK OUR SERVERS FOR PASTA SELECTIONS"	

MAIN DISH

BAKED SALMON	165
baked rolled Norwegian salmon with crusted squid ink vegetables and Kikkoman cream sauce	
CREAMY DORY FISH	135
pan seared rolled dory fish with cauliflower puree and vegetables	
SNAPPER	125
grilled snapper fish sauté with romaine lettuce potato and Indonesian bumbu kuning	
GINDARA	135
steamed gindara fish with mushroom, vegetables and classic oyster juice	
DUCK BREAST	135
crispy duck breast with cherries sauce and turning vegetable	
DUCK CONFIT	135
slow cooked duck leg serve with sautéed mushroom and potato	
OSSO BUCO	190
stew beef shank & creamy pasta in tomato sauce with mushrooms & broccoli sauté	

SIGNATURE DISH

CASSAVA TRUFFLE	70
crispy cassava with truffle oil, garlic crust and spicy mayo	
LAMB SHANK	245
served with grilled vegetable, risotto rice, roasted garlic and natural lamb sauce	
PAN SEARED BARAMUNDI	145
pan seared tiger prawn, angel hair, and curry sauce	
ROASTED CHICKEN BREAST WITH SAMBAL KECOMBRANG	115
served with steamed rice, baby green bean, sautéed mushroom	
IGA BAKAR SAMBAL RICA-RICA	165
traditional spicy sauce rica – rica with beef short rib, potato, carrot, tomato, melinjo crackers & steam rice	
NASI GORENG PORK BELLY	135
fried rice with pork belly, melinjo crackers, pickles & sambal	

PREMIUM SELECTIONS

GRILLED T-BONE STEAK	1,300
900 gr to 1.100 gr T-Bone with grilled vegetable, roasted garlic and sautéed baby potatoes	
WAGYU BEEF TENDERLOIN MARBLE 9+	685
WAGYU SIRLOIN MARBLE 9+	585
DOVER SOLE	655
FULL BLOODED KOBE	685
TAJIMA SIRLOIN	535
TOMAHAWK 1KG	2,900

STEAK SELECTION

200 GR BEEF TENDERLOIN	330
225 GR BEEF SIRLOIN	265
225 GR GRILLED RIB EYE	235

*ALL PREMIUM AND STEAK SELECTIONS WE SERVED WITH SAUTÉ CREAMY VEGETABLE AND POTATOES SELECTIONS

WINE COCKTAIL

SANGRIA RED OR WHITE	150
BELLINI / BEIJING BELLINI	135
KIR ROYAL	135
FRENCH 75	150
MIMOSA	135

CLASSIC TWIST COCKTAIL

VIN BREAKFAST MARTINI	120
twist classic "Breakfast Martini" with indulgence of honje	
NEGRONI	125
italian appetivo drink	
COLD COFFEE MANHATTAN	130
manhattan cocktail with twist coffee	
EARL GREY OLD FASHION	130
classic old fashion mix with earl grey	
VIN MAI TAI	120
mai tai style drinks with twist hints spice honey	
MANGO SMASH	120
vodka, mango, fresh squeeze lime and basil leaf	
VIN MARGARITA	120
tequila, orange liquer, fresh squeezed lime and grapefruit syrup	
CELLOPOLITAN	120
home made lemoncello fresh squeeze lime and splash of cranberry juice	

WINE COCKTAIL

SANGRIA RED OR WHITE	150
BELLINI / BEIJING BELLINI	135
KIR ROYAL	135
FRENCH 75	150
MIMOSA	135

SIGNATURE COCKTAIL

YUZU DROP	125
vodka, yuzu and fresh squeeze lime	
EDELFLOWER THYME FIZZ	120
vodka, tyme leaves, edelflower syrup, fresh squeeze lime and top up tonic	
CHOCOLATE LEMONADE	125
home made limoncello fresh squeeze lime, chocolate syrups and to up with soda	
CHESNUT MOJITO	125
mix between fine spice rum, fresh mints and a hints from chesnut	
CRÈME DE BRULE MARTINI	135
vodka inf vanilla, irish cream liquer, hazelnut liquer, egg white and chocolate syrup	
VIOLET COCONUT MARTINI	125
spiced rum, coconut, violet syrups, egg white, lime and on top with grated gruyere cheese	

MOCKTAILS

SPRING BREEZE	65
passion syrup, orange juice, kyuri, and top up with soda water	
RASPBERRY TINGLE	65
apple juice,raspberry puree,yakult and sugar syrup	
TROPICAL TICTAC	65
orange juice, orange chunk, strawberry fruits , mango fruit syrup and top up with sprite	
MALT FLURY	65
choco blanc syrups, hazelnut syrup, oreo and half and half of milk and fresh cream	
STRANANA	65
strawberry fuit, bannana fruit, honey, milk, yogurt	
FANTASI	65
orange juice , pineapple juice, edleflower syrup and top up with tonic	
LOVE POTION	65
lemon chunk, blueberry jam, hazelnut syrups and top up with spritechesnut	



RUM

BACARDI LIGHT	100
MYERS'S DARK	100
CAPTAIN MORGAN SPICED RUM	80
CAPTAIN MORGAN WHITE RUM	80

COGNAC

MARTELL VSOP	185
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SCOTCH WHISKY

JOHNNIE WALKER RED LABEL	100
JOHNNIE WALKER BLACK LABEL	145
CHIVAS REGAL 12 YO	135

IRISH WHISKEY

JAMESON	115
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BOURBON

JIM BEAM	105
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TENNESSEE WHISKEY

JACK DANIEL'S	135
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VODKA

CÎROC	135
GREY GOOSE	165
BELVEDERE	125
ABSOLUT BLUE	110
RUSSIAN STANDARD	100
SMIRNOFF	80

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BEEFEATER	100
GORDON'S	100
BOMBAY SAPPHIRE	125
HENDRICK'S GIN	165
TANQUERAY	110
LONDON NO. 1	125

TEQUILA

JOSE CUERVO	100
JOSE CUERVO SILVER	110
1800 AÑEJO	150

LIQUEUR

COINTREAU	115
KAHLÚA	105
SOUTHERN COMFORT	100
MIDORI	125
SAMBUCA	100
AMARETTO	100
GALLIANO	100
GRAND MARNIER	100
MALIBU	100
FRANGELICO	135

SINGLE MALT

GLENFARCLAS 25 YO	545
GLENFARCLAS 15 YO	325
GLENFARCLAS 12 YO	200
THE MACALLAN 12 YO	325
GLENFIDDICH 12 YO	140
GLENGOYNE 12 YO	200
GLENGOYNE 15 YO	300
THE GLENLIVET 12	165
SINGLETON	235
TULLIBARDINE 225 / 228 / 500	165
TULLIBARDINE SOUVERIGN	145

BEERS

SAN MIGUEL PALE	55
SAN MIGUEL LIGHT	55
CARLSBERG	55
GUINNESS	60
CORONA	95
HOEGAARDEN	125

CRAFT BEER

BREWED BY ANDERSON VALLEY BREWING CO.	
SUMMER SOLSTICE	
CREAM ALE, 5.0%	95
POLEEKO PALE ALE, 5.0%	95
BOONT AMBER ALE, 5.8%	150
HOP OTTIN' IPA, 7.0%	150
HEELCH O'HOPS	
DOUBLE IPA, 8.7%	150

BREWED BY TUATARA BREWING CO.	
TUATARA PILSENER, 5.0%	95
TUATARA SAUVINOVA, 5.2%	140
TUATARA APA PALE ALE, 6.8%	140

BREWED BY DESCHUTES BREWING CO.	
MIRROR POND PALE ALE, 5.2%	98
BLACK BUTTE PORTER, 5.2%	128
FRESH SQUEEZED IPA, 6.3%	138

SUPPLIED BY
BEERVANA ASIA

HOT TEA

ENGLISH BREAKFAST, EARL GREY, CHAMOMILE, GREEN PEPPERMINT, GREEN TEA JASMINE	40
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SOFT DRINKS & WATER

SOFT DRINKS	45
ACQUA PANNA 500ML	80
ACQUA PANNA 750ML	90
EQUIL NATURAL / SPARKLING 380	45
EQUIL NATURAL / SPARKLING 760	65
AQUA REFLECTION STILL / SPARKLING 380	40
AQUA REFLECTION STILL / SPARKLING 750	65

CHOCOLATE

HOT / ICED	45
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ICED TEA

ICED TEA	40
ICED LEMON TEA	40
FLAVOURED ICED TEA LYCHEE, PASSION FRUIT, MANGO, APPLE	45

FRESH JUICE

LEMON, LIME, STRAWBERRY, PINEAPPLE, WATERMELON, SEASONAL FRUITS, ORANGE	60
KIWI	65

COFFEE

ESPRESSO	35
MACCHIATO	40
LONG BLACK (HOT/ICE)	45
CAPPUCCINO (HOT/ICE)	45
CAFFÉ LATTE (HOT/ICE)	45
CHOCOLATE (HOT/ICE)	45
MOCHACCINO (HOT/ICE)	45
ADDITIONAL EXTRA ESPRESSO	15
FOR LARGE PORTION	