



STATE
-CAFE & BRASSERIE-

WHOLESOME MORNING

9.00 AM - 11.30 AM
(LAST ORDER 11 AM)

We present a menu that harmonizes health and flavor, crafted with ingredients sourced with the utmost care to ensure the finest quality for our guests. We take pride in partnering with local farmers for select items, including using only eggs from free-range chickens, reflecting our commitment to sustainability and excellence in every dish. Our bakery is dedicated to the art of natural fermentation, with a focus on crafting sourdough products. We employ traditional methods that harness the natural yeast and bacteria present in the environment, resulting in bread with unparalleled flavor, texture, and nutritional benefits. This commitment to the sourdough process not only reflects our passion for quality but also our dedication to providing our customers with wholesome, artisanal baked goods.

"Bread and Viennoiserie are served with our cultured butter, homemade jam, organic honey."

Bread Selection

Plain sourdough	IDR 20
Brown Sourdough	IDR 22
Milk bread Sourdough	IDR 24
Gluten Free Bread	IDR 25
+ Black Coffee or Choice Tea Selection	IDR 15

Basic

all the basic breakfast served with Grilled Tomato and Organic Green Salad

Boiled Egg (Two Eggs)	IDR 36
Sunny Side Up (Two Eggs)	IDR 36
Poached Egg (Two Eggs)	IDR 38
Scrambled Egg (Three Eggs)	IDR 45
Omelette Plain (Three Eggs)	IDR 45
+Add Cheese idr 9	
+Add Beef Pancetta idr 15	

Avocado On Toast (Vegetarian Lacto Ovo)

Toasted Sourdough or Gluten Free Bread, Avocado, Kale Or Semi Dried Tomato Salad, Grana Padano D.O.P

IDR 59

Mushroom and Egg (Vegetarian Lacto Ovo)

Scrambled Omega Hen Egg, Mixed Mushroom, Truffle-Hollandaise, Toasted Sourdough

IDR 65

Ratatouille Shakhsuka (Vegetarian Lacto Ovo)

Omega Hen Egg, Red Capsicum, Zucchini, Onion, Coriander, Cumin, Grilled Flat Bread

IDR 62

Organic Hen Egg Benedictine

Smoked Chicken Ham, Toasted Croissant, Sauce Spinach, Hollandaise

IDR 68

Chicken Ham change to Smoked Salmon + idr 18

Chicken Ham change to Beef Pancetta + idr 15

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STATE Big Breakfast

Beef Pancetta, Egg the way you like, Tomato , Baked Beans, Sausages, Mushroom, Sour Dough

IDR 95

Salmon Rye Crepes

Salmon Gravlox, Fresh Cream, Sunny Side up, Chives, Dill Leaves

IDR 75

Additional

+ **Salmon Gravlox**

IDR 35

+ **Chicken Sausage**

IDR 20

+ **Beef Sausage**

IDR 20

+ **Beef Pancetta**

IDR 25

+ **Grilled Tomato**

IDR 11

+ **Sauté Mushroom**

IDR 20

+ **Green Salad**

IDR 13

+ **Plain Sourdough**

IDR 12

+ **Rye Sourdough**

IDR 14

+ **Milk Bread Sourdough**

IDR 15

SWEET BREAKFAST

Honey Butter Toast

Berries, Whipped Honey, Mascarpone, Caramelized Cashew Nut

IDR 55

Whipped Ricotta Crepes

Ricotta Cream, Caramelized Hazelnut, Orange and Lemon Marmalade

IDR 59

Tropical Fruit Platter

Papaya, Watermelon, Honeydew, Pineapple, Berries and Seasonal Exotic Fruits, Served with ; Local Organic Honey, Yoghurt, Lime

IDR 45

Spanish Churros

Valrhona "Komuntu" Dark Chocolate Dip

IDR 45

STATE Homemade Granola Bowl *(Vegan/Vegetarian Lacto Ovo)*

Rollled Oats, Dried Fruits, Nuts, Banana, Strawberry, Yoghurt, Honey
(Soy milk/Oat Milk/Fresh Milk/Yoghurt)

IDR 65

BITES and MINGLES

Beef Ragout Fries Braised Beef Ragout, Grano Padano DOP, Fine Herbs	IDR 50
Handcut Tripple Fries Mayo Dip	IDR 39
Rice Peanut Crackers Dip <i>(Vegetarian, Gluten free)</i> Rempeyek , Tomato Chili Salsa, Coriander, Spring Onion, Fried Shallot	IDR 35
Beef Tounge Bitterballen <i>Yellow Mustard, Ketchup</i>	IDR 43
Potato Truffle Chips <i>Truffle Zest, Grana Padano D.O.P, Aioli</i>	IDR 49
Sweet Corn Ribs <i>(Vegan/Vegetarian Lacto Ovo)</i> Texmex Glaze, Grana Padano D.O.P, Coriander, Smoked Paprika <i>(Vegan can be served without cheese)</i>	IDR 42
Chicken Strips Parmesan Sauce Remoulade	IDR 46
Thai Garlic Peppered Squid Sephia Aioli and Kalamansi Sambal	IDR 62
Flamed Buffalo Chicken Wings Soy Glaze, Furikake, Togarashi, Blue Cheese Cream Dip	IDR 38
Mini Churros <i>(Vegan/Vegetarian Lacto Ovo)</i> Cinnamon Sugar, Valrhona "Komuntu" Ganache	IDR 42
Mini Bowls Doughnut "Dulce de Lecce" <i>(Vegan/Vegetarian Lacto Ovo)</i> Valrhona Dulce de Lecce	IDR 45

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SOUP and SALAD

Grilled Chicken Caesar Salad

Organic Spicing Romaine, Grana Padano D.O. Capers, Crouton, Pancetta, Boiled Egg

IDR 69

Buratta and Kale Salad *(Vegetarian, Lacto Ovo)*

Kale, Arugula, Tapenade, Pear, Button Mushroom, Tempe Crumbled, Balsamic-Honey Dressing

IDR 130

Wild Mushroom Veloute

Wild Mushroom Veloute, Saute Mushroom, Garlic Sourdough Toast

IDR 49

Oxtail and Bone Marrow Soup

Oxtail Broth, Caramelized Onion, Gruyere Cheese, Toasted Sourdough

IDR 85

SANDWICHES

STATE Gourmet Beef Burger

Wagyu Beef Patty, Cheddar, Beef Tomato, Gherkins, Mushroom, Beef Jus, Brioche Bun

IDR 95

Steak Sandwich

Sirloin Steak, Homemade Fries, Caramelized Onion, Herbs Butter Sauce, Beef Jus, Plain Sourdough

IDR 135

Tempe and Mushroom Brioche Bun *(Vegetarian, Lacto Ovo)*

Hummus, Tempe Patty, Mushroom Ragout, Brown Bread

IDR 60

Homemade Salmon Gravlax

Omega Egg Mayo, Mustard, Rye Sourdough

IDR 80

THE CLUB

Chicken, Bacon, Egg, Lettuce, Tomato, White Toast, Aioli, Sliced Bread

IDR 65

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PIZZETA

Our pizza dough is prepared following the traditional Neapolitan style, using a sourdough starter that has matured with us for approximately seven years, serving as the cornerstone of our fermentation process. This dough undergoes a meticulous fermentation period of at least 48 hours, resulting in the unique texture that characterizes our pizzas. While our approach to dough-making remains authentically traditional, our toppings reflect a contemporary twist. Each pizza is crafted at a 18 cm size, encouraging our patrons to experience and enjoy a diverse range of flavors from our menu

Il Classico Margherita *(Vegetarian, Lacto Ovo)*

Marinara, Mozzarella, Grana Padano, Basil, Evo

IDR 69

Il Funghi *(Vegetarian, Lacto Ovo)*

Crema di Funghi, Mushroom Melange, Grana Padano D.O.P, Evo

IDR 75

“Bresaola” Japanese Wagyu A5

Salsa di Pomodoro , Chili Flakes, Parsley, Grana Padano D.O.P, Evo

IDR 105

Pancetta Di Manzo

Bechamel, Homemade Pancetta di Manzo, Omega Egg, Grana Padano Cured Hen Egg, Black Pepper

IDR 85

Formaggio Puzzolente

Ibra Mazaarat Blue Cheese, Grana Padano, Straciatella, Scarmoza, Caramelized Onion

IDR 80

Amanti della Carne

Bechamel, Beef Ragout, Tripa, Gremolata, Grana Padano D.O.P.

IDR 89

Innamorarsi di Straciatella

Straciatella, Tomato, Sweet Capsicum, Balsamic, Grana Padano D.O.P

IDR 78

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PACIFIC OYSTER

Pacific Oyster Classic *(3 Pieces/6 Pieces)*

Mignonette, Lemon

IDR 85/IDR170

Pacific Oyster Florentine *(3 Pieces/6 Pieces)*

Arrow Leaf Spinach Cream, Pancetta Fat, Grana Padano D.O.P

IDR 105/IDR210

SMALL PLATES TO SHARE

STATE Beef Meatballs

Pancetta, Marinara, Tripa, Grana Padano D.O.P

IDR 66

Grilled Beef Bone Marrow

Gremolata, Caramelized Onion, Toast Homemade Sourdough

IDR 85

Mediterranean Platter *(Vegan)*

Grilled Garlic Bread, M Tabbal, Hummus, Mediterranean Tomato Salad

IDR 60

Barely Cooked Big Eye Tuna Belly

Java Sea Blue Fin Tuna Belly, Baby Potatoes, Artichoke, Olives Semi Dried Tomatoes, Red Onions, Fine Herbs

IDR 64

Tasmanian Salmon Gravlax Carpaccio

Fennel Leaves, Crème Fraiche, Cappers, Fine Herbs Dressings

IDR 84

Tomato and Stracciatella Cheese *(Vegetarian, Lacto Ovo)*

Sourdough Toast or Gluten Free Bread, Plaga Farm Beef Tomato, "Camilla" Local Artisan Stracciatella *(Vegan can be served without cheese and bread can be change to gluten free)*

IDR 49

Grilled Baby Octopus

Local Source Baby Octopus, Green Apple Malang, Fermented Black Beans, Potato, Cherry Tomato, Balsamic Olive Oil

IDR 58

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PASTA

STATE Signature Mushroom Gnocchi

Mushroom and Cheese Cream, Grano Padano D.O.P, Hazelnut Butter

IDR 89

Rigatoni a la Carbonara

Beef Pancetta, Grana Padano D.O.P, Black Pepper, Free Range Egg

IDR 95

Spaghettoni Pescatore Aglio Olio

Prawns, Squid, Blue Fin Tuna, Anchovies, Garlic, Grana Padano D.O.P, Evo

IDR 110

Pappardelle Ragout di Manzo

Bechamel, Wagyu Beef Ragout Straciella, Gremolata, Grana Padano D.O.P

IDR 89

Caserece Genovese

Beef And Onion Ragout, Grana Padano D.O.P , Black pepper

IDR 135

Al Fredo con Pollo

Chicken Ham, Cultured Butter, Grana Padano D.O.P

IDR 85

Penne Con Pomodoro

Tomato Sauce, Cherry Tomato, Grana Padano D.O.P, Basil, EVO

IDR 65

Mezze Manice a la Vodka

Creamy Marinara, Cultured Cream, Vodka, Straciatella Espumas, EVO

IDR 85

Rigattoni and Cheese

Rigattoni Pasta, Mozzarella, Cheddar, Mornay Sauce, Gremolata

IDR 68

“Please find gluten-free pasta options available for those with specific dietary requirements.”

Penne Pasta (Corn Flour, Brown Rice, Potato, Quinoa)

Fusilli (Cassava, Rice, Corn Flour, Coconut Oil)

Spaghetti (Corn Flour, Brown Rice, Potato, Quinoa)

FROM THE GRILL



Australian Black Angus OPRIBS (1kg)	IDR 1200
Black Angus Sirloin Eye Fillet (220g)	IDR 315
Australian Black Angus Rib Eye Fillet (250g)	IDR 325
Australian Tenderloin Eye Fillet (220g)	IDR 370

"Each steak selection comes with your choice of one sauce and one side dish. Additional sauces can be added for a nominal fee. Kindly choose from the options provided below."

Choice of Sauce

- Chimichurri Sauce**
- Black Pepper Sauce**
- Mushroom Sauce**
- BBQ Sauce**

Choice of Sidedish

- Potato Mousseline**
- Polenta Pancetta**
- Hand Cut Tripple Fries**
- Creamy Spinach**
- Green Asparagus**
- Green Salad**
- Ratatouille**

ADDITIONAL SIDE DISH

- + Potato Mousseline** **IDR 49**
- + Hand Cut Triple Fries** **IDR 45**
- + Truffle Fries Grana Padano D.O.P** **IDR 55**
- + Creamy Polenta** **IDR 55**
- + Creamy Spinach** **IDR 35**
- + Sauté Asparagus** **IDR 45**
- + Sauté Mushroom** **IDR 35**
- + Green Salad** **IDR 30**

ADDITIONAL SAUCE

- + Chimichurri Sauce** **IDR 20**
- + Black Pepper Sauce** **IDR 25**
- + Mushroom Sauce** **IDR 25**
- + BBQ Sauce** **IDR 20**

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PRINCIPLE

Grilled Vegetable Brochette *(Vegan)*

Eggplant, Zucchini, Onion, Chickpeas Coconut Curry

IDR 85

Grilled Tasmanian Salmon

Confit Enoki, Mashed Potato, Celery-Dill Cream Velouté

IDR 175

Five Spiced Baramundi

Ratatouille, Cognac Nantua Sauce

IDR 130

Fisherman Pie

Fish Seafood Ragout, Celery Cream, Potato Mousseline

IDR 145

Farmed Probiotic Roasted Chicken

Roasted Pumpkin, Baby Potatoes, Crispy Kale Leaves, Baby Potatoes

IDR 95

Breaded Chicken Scarmoza

Minced Chicken Patty, Potato Mousseline, Basil Cream Sauce

IDR 89

Sirloin Steak and Fries

Sirloin Eye Fillet, Homemade Fries, Black Pepper or Mushroom Sauce

IDR 235

Slow Braised Beef Miyazaki A5 Shank

Miyazaki A5 Beef Shank, Asparagus, Baby Radish, Carrot, Truffle Polenta

IDR 295

ASIAN FLAIR

Thai Seafood Soup

Prawn, Squid, Fish, Button Mushroom, Enoki, Coriander, Chili Oil

IDR 110

Perut Tuna Bakar Sauce Woku

Papaya Leaves, *Jantung Pisang*, *Kemangi*, Fried Shallot

IDR 95

Grilled Chicken Satay Peanut Sauce

Grilled Chicken Skewers, *Soto Ayam*, *Acar*, Peanut Sauce, Jasmine Rice

IDR 89

Bebek Goreng Tangkap *(Half Duck)*

Lengkuas, Curry Leaves, Sambal Merah, Jasmine Rice

IDR 125

Beef Ribs "Iga Sapi Bakar"

Sambal Merah, Soup Iga, Melinjo Crackers, Jasmine Rice

IDR 175

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DESSERT

Valrhona Chocolate Cake

Chocolate Sponge, Raspberry Confit, Whipped Chocolate Ganache

IDR 75

Kahlua Tiramisu

Saviordi, Espresso, Mascarpone, Coffee Sauce

IDR 68

Kalamansi Lemon Tart

Whipped Mascarpone Ganache

IDR 60

STATE Quatro Formagi Cake

Mazaarat Brie, Blue Cheese, Straciatella, Cheese Cream

IDR 65

Es Doger Special

Honey Butter Toast, Sago Pearl, Jackfruit, Coconut Jelly, Kopyor Sauce

IDR 40

Kintamani Vanilla Cream Brule

Almond Tuille

IDR 45

STATE "Baked Alaska"

Vanila Sponge, Amarena Cherries, Vanilla Ice Cream, Meringue

IDR 75

GLACE

Our gelato is made from natural ingredients and the finest fresh milk, with careful selected ingredients to ensure the highest quality. Churned daily to maintain its smooth texture and freshness, it offers a delicious and luxurious mouthfeel in every bite

Coconut Gelato

IDR 25

Pistachio Gelato

IDR 40

Kintamani Vanilla Gelato

IDR 25

Valrhona Chocolate Gelato

IDR 35

Raspberries Sorbet

IDR 25

Kalamansi Lemon Sorbet

IDR 25

Mix of Two Flavors

IDR 50

Mix of Three Flavors

IDR 65

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BASIC COFFEE

Espresso / Doppio	IDR 30
Americano	IDR 35
Café latte	IDR 42
Cappuccino	IDR 42
Mocaccino	IDR 42

SIGNATURE COFFEE

Salted Caramel Macchiato	IDR 55
<i>Espresso, Caramel Milk, Salted Butterscotch Foam on top</i>	
Double Shaken	IDR 48
<i>Double Espresso, Cream, Milk, Ground Cinnamon and Nutmeg</i>	
Flip Flavour Latte	<i>Hot</i> IDR 42
<i>Milk top up with Cream Shaken Espresso With Flavour in it</i>	
<i>(Caramel, Butterscotch, Vanilla, Rose)</i>	
	<i>Iced</i> IDR 48
Chai Coffee	<i>Hot</i> IDR 42
<i>Chai Syrup, Milk, Espresso</i>	
	<i>Iced</i> IDR 45
Butter Coffee	IDR 38
<i>Hot Coffee and Butter</i>	

COFFEE MOCKTAIL

K's Shakerato	IDR 48
<i>Espresso, Mango Cordial, Agave, Housemade Lemon Syrup, Lemon Soda</i>	
Palagan Street	IDR 48
<i>Citrusy and Aromatic Cold Brewed Coffee, Orgeat, Rosemary, Mixberry</i>	

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MOCKTAIL

Raf D'Rosa

Rose Water, Lemongrass & Strawberry Shrub, 0% Aperitif, House Lemon Soda

IDR 45

TnT

Earl Grey Tea, Apple Juice, Amaretto, 0% Aperitif

IDR 45

Tiki Taka

Spice Infused Nectar, Pineapple, Chamomile Milk, Alternative Bitter

IDR 48

Papa Coco

Coconut, Apple Juice, Acid Solution, Pandan Syrup

IDR 45

Pineapple Sour

Smoked Pineapple, Malic Solution, Egg White

IDR 45

Pizza

Clarified Cherry Tomato, Pizza Seasoning, Grana Pandado Espuma

IDR 45

Milk Based

Velvety Red

Red Velvet, Salted Caramel Milk, Salted Cream

IDR 42

Already Green

Greentea, Roasted Jasmine Milk, Salted Cream

IDR 42

U-Bee

Taro, Vanilla Milk, Salted Cream

IDR 42

Choco Mint

Chocolate, Butterscotch Mint Milk, Salted Cream

IDR 45

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JUICE

Gamora

Cay Sim, Cucumber, Pineapple, Lime

IDR 45

Arcana

Apple, Lime, Mint

IDR 45

Oraca

Orange, Carrot, Ginger

IDR 45

MILKSHAKE

Chocoberry Kiddos

Chocolate Ice Cream, Strawberry, Fresh Milk, Whipped Cream

IDR 60

L'Regal

Vanilla Ice Cream, Regal Biscuit, Butterscotch Milk, Whipped Cream

IDR 60

TEA SERIES

Classic Tea

IDR 35

Te D Fresa

Strawberry, Grape, Nectar, Tea

IDR 42

Te de Melocoton

Peach, Lychee, Nectar, Tea

IDR 42

Orange Herbs Tea (Served Hot Only)

Orange, Cinnamon, Clove, Nectar, Tea

IDR 40

WATER

Equil Still Water

IDR 45

Equil Sparkling Water

IDR 50

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