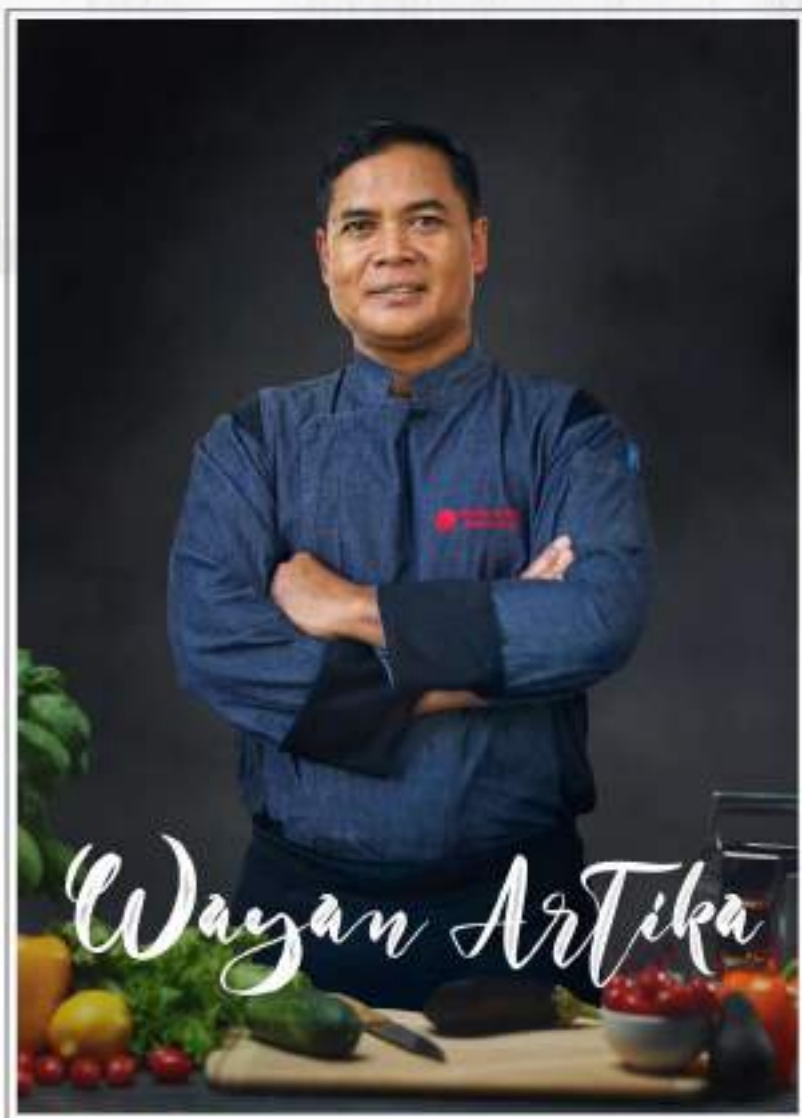




Pullman Bali Legian Beach Executive Chef

BORN AND RAISED IN BALI, CHEF WAYAN ARTIKA TRULY EMBODIES THE SPIRIT OF HOSPITALITY AND WARMTH THAT IS SYNONYMOUS WITH THE ISLAND OF GODS. HIS LOVE FOR COOKING WAS KINDLED SINCE AN EARLY AGE BY HIS FATHER, WHO WOULD OFTEN PREPARE THE FOOD SERVED AT ODALAN CEREMONIES. THIS INSTILLED IN THE FUTURE CHEF A DEEP APPRECIATION FOR FOOD AND THE JOY OF

GUIDED BY THIS PASSION, CHEF WAYAN MASTERED THE NUANCES OF COOKING SKILLS, WHILE WORKING AT WORLD-CLASS ESTABLISHMENTS AROUND THE WORLD. EVENTUALLY, HE TOOK THE REINS OF THE KITCHEN AT PULLMAN BALI LEGIAN BEACH, SHOWCASING HIS CULINARY PROWESS.

THROUGHOUT HIS THREE-DECADE-LONG CAREER, CHEF WAYAN MADE A NAME FOR HIMSELF AS A CONSTANT INNOVATOR, AS CONCEIVING NEW CULINARY MASTERPIECES HAS ALWAYS BEEN HIS TRUE NORTH. NOWHERE ELSE IS THIS DRIVE MORE APPARENT THAN IN HIS METICULOUSLY-PREPARED SIGNATURE DISHES. SOME OF CHEF WAYAN'S SIGNATURE MUST-TRY DISHES BEING THE 'CRISPY BEBEK GORENG' AND 'QUINOA SALAD'. PERFECTLY TESTIFY HIS DELIGHTFUL FUSION OF FLAVORS FROM ACROSS THE GLOBE.

WITH THAT IN MIND, WE INVITE YOU TO TURN THE PAGE AND EMBARK ON A JOURNEY TO DISCOVER THE TANTALIZING CULINARY CREATIONS THAT CHEF WAYAN AND HIS TEAM HAVE PREPARED FOR YOU TO SAVOR!

Get Started

Bedugul Garden Salad (105)

176.5 kcal

Freshly handpicked romaine lettuce with sliced avocado, bits of citrus, cherry tomato, raw beet root, onion, and edamame bean, topped with local roasted sweet potato and dressed with fresh honey lime dressing.

Cold Mezzeh Platter (105)

669.8 kcal

Best of Middle East and Mediterranean appetizers, consisting of creamy handmade hummus, baba ghanoush, tabbouleh salad, feta cheese and freshly cut tomatoes, all-served with a side of flat bread.

Add Pan Seared Chicken Breast 47

195 kcal

Add Beef 57

259 kcal

Add Fish 42

200 kcal

Caesar Salad (100)

330 kcal

Traditional chef recommended caesar salad served with crispy chicken bacon and topped with crunchy baked croutons and sliced Parmagiano cheese.

Add Lemon Garlic Chicken Breast 48

204,5 kcal

Add Grilled Fresh Salmon 79

180 kcal

Add Grilled Prawns 58

73,5 kcal

Quinoa Salad (105)

396.3 kcal

Healthy and nutrition-packed red quinoa, mixed with chopped onion, tomato, capsicum, cucumber, sliced baby Romaine lettuce, topped with local roasted sweet potatoes and parsley, and dressed with balsamic vinaigrette dressing.

Add Pan Seared Chicken Breast 45

195 kcal

Caprice Salad with Pesto Sauce (105)

266 kcal

Premium sliced mozzarella cheese with fresh red tomatoes, handpicked basil leaves, dressed with house blended pesto and drizzled with tangy balsamic.

Sushi & Sashimi (135)

375 kcal

Selection of Japanese hand-rolled sushi: vegetables maki and crispy prawn maki, and freshly sliced premium salmon and tuna loin, served with wasabi, pickled ginger, and Kikkoman soy sauce.

Vietnamese Spring Roll (95)

332 kcal

Hand-rolled fresh spring roll with various sliced raw vegetables, wrapped in thin rice paper, served with a condiment side of sweet chili dip.

DIETARY REQUIREMENTS :



- Chef Recommendation



- Vegetarian Options



- Contain Pork



- Spicy



- Contain Seed/Bean/Lupins



- Contain Dairy Products



- Contain Peanut



- Gluten Free



- Contain Crustacean/Mollusc/Shellfish



- Contain Mustard



- Contain Nuts



- Contain Egg



- Contain Fish

*Prices are in thousand(s) of Rupiah. Local prevailing tax and additional service charges are applicable.

Caprice Salad with Pesto Sauce



Vietnamese Spring Roll



Cold Mezze Platter



Quinoa Salad



Appetizers

Golden Calamari Ring (110)     473.6 kcal

Crispy fried parmesan crusted and breaded calamari rings, served with a condiment side of uniquely spiced curry wasabi mayonnaise.

Falafel with Pita Bread (105)    742.4 kcal

Middle East specialty fragrant patty fritter, consisting of roasted capsicum, grilled zucchini, tomato, and onion, served with a side of French fries and herby mint yogurt condiment.

Cured Salmon and Apple Carpaccio (115)     300.7 kcal

Sliced specially cured salmon topped with fresh and tangy apple mayonnaise, capers, and gherkin, served with sides of fresh deep fried onion rings and herbs salad.

Tuna Tartar (100)    350 kcal

Special chopped fresh tuna fish, mixed with shallots, spring onion, capers, scallions, and mustard dressings for extra tanginess.

Prawns and Avocado Cocktail (105)     347.9 kcal

Flash poached prawns on top of chopped fresh avocado with cocktail dressing, topped with Auruga caviar, served fresh and chilled.

Buffalo Chicken Wing (105)   747 kcal

All-time favorite Buffalo special deep-fried spicy chicken wings, perfectly coated with BBQ sauce, and served with a side of French fries.

Chicken Strips (105)   389.2 kcal

Go-to choices for all ages! Deep-fried breaded chicken goujons, served with a side of French fries and coriander mayonnaise dipping sauce.

DIETARY REQUIREMENTS :



- Chef Recommendation



- Vegetarian Options



- Contain Pork



- Spicy



- Contain Seed/Bean/Lupins



- Contain Dairy Products



- Contain Peanut



- Gluten Free



- Contain Crustacean/Mollusc/Shellfish



- Contain Mustard



- Contain Nuts



- Contain Egg



- Contain Fish

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Golden Calamari Ring



Cured Salmon & Apple Carpaccio



Buffalo Chicken Wing



Shrimp & Avocado Cocktail



Soups

Sop Buntut (175)

950 kcal

Chef's special slow-simmered, herb and nutrition-packed soup, consisting of imported Australian oxtail, carrots, leeks, potatoes, tomatoes, nutmeg, and celery. Served with fragrant steamed rice and condiments of sliced lime and spicy sambal sauce on the side.

Tom Yum Soup (135)

539.5 kcal

Classic Thai spicy and sour seafood soup, herb-packed with shallots, chili, and galangal, consisting of prawns, fillet fish, squid, and mushroom, topped with chopped coriander leaves, served with chopped coriander leaves, served with steamed rice.

Creamy Pumpkin Soup (95)

486.2 kcal

Creamy roasted sweet pumpkin soup blended with cream, topped with pumpkin seed, and served with soft roll on the side.

Mie Ayam (110)

375.1 kcal

Classic Indonesian favorite chicken noodles, made of fresh hand pulled noodles, mixed with garlic oil and sesame oil, topped with chopped chicken and shiitake mushroom, freshly boiled bok choy, chopped leek, and spicy chili relish.

Soto Ayam (115)

677.1 kcal

Javanese special traditional yellow chicken soup, served with a mix of boiled rice noodles, fine julienned fresh cabbage, and topped with hard-boiled egg, savory koya powder, and chopped celery.

DIETARY REQUIREMENTS :



- Chef Recommendation



- Vegetarian Options



- Contain Pork



- Spicy



- Contain Seed/Bean/Lupins



- Contain Dairy Products



- Contain Peanut



- Gluten Free



- Contain Crustacean/Mollusc/Shellfish



- Contain Mustard



- Contain Nuts



- Contain Egg



- Contain Fish

Sep Buntut



Soto Ayam



Mie Ayam



Creamy Pumpkin Soup



Wraps, Buns & Bread

All served with French fries or Cajun wedges

Aussie Beef Burger (160)      1183.4 kcal

Grilled grass-fed beef patty with crispy pork bacon, fresh baby Romaine lettuce, sliced fresh red tomato, and gooey fried sunny-side egg, topped with hand-torched melted cheese inside a fragrantly toasted pair of sesame brioche bun.

Chicken Tikka Paratha Roll (145)   565 kcal

Indian specialty grilled chicken tikka with fresh iceberg lettuce, sliced onion, and capsicums, dressed with herby mint mayonnaise, rolled inside a warm, flaky paratha.

Crispy Chicken Burger (140)     694.5 kcal

Deep fried succulent chicken breast with fresh iceberg lettuce and sliced red tomato, dressed with mild spicy and smoky paprika mayonnaise, inside a toasted pair of sesame brioche bun.

Classic Club Sandwich (140)     622.2 kcal

Delicately seasoned grilled locally - farmed chicken breast with crispy pork bacon, sliced red tomato, sliced fresh cucumber, topped with medium-fried egg and melted Cheddar cheese in a triple-decker toasted white bread.

Pulled Pork Wrap (150)    730.2 kcal

Chunks of local pork shoulder, slow-cooked in special spices, pulled and shredded to perfection, mixed with tangy fresh apple coleslaw, and dressed with Bourbon whisky BBQ sauce. Served with pickles on the side.

DIETARY REQUIREMENTS :

- | | | |
|---|--|---|
|  - Chef Recommendation |  - Contain Seed/Bean/Lupins |  - Contain Mustard |
|  - Vegetarian Options |  - Contain Dairy Products |  - Contain Nuts |
|  - Contain Pork |  - Contain Peanut |  - Contain Egg |
|  - Spicy |  - Gluten Free |  - Contain Fish |
| |  - Contain Crustacean/Mollusc/Shellfish | |

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Chicken Tikka Paratha Roll



Classic Club Sandwich



Crispy Chicken Burger



Pulled Pork Wrap





Veggie Pizza

Pizza Corner

Margherita (140)

507.6 kcal

Simple and timeless go-to pizza! Wood-grilled hand-tossed pizza with tomato concasse, melted mozzarella, sliced red tomato, and topped with handpicked fresh basil leaves.

Parma (170)

780 kcal

Take your hand-tossed pizza up a notch with paper-thin shaved Parma ham, fresh herby rocket leaves, and shaved Parmagiano cheese.

Pork Salami (160)

654 kcal

For the spicy lover, top your hand-tossed pizza with kicking spicy chorizo, fragrant sautéed mushrooms, shaved Parmagiano cheese, and a gooey, melt-in-your-mouth egg.

Veggie (150)

518.9 kcal

Vegetarian won't be left behind! Our hand-tossed pizza is perfect with toppings of roasted sweet pumpkin, colorful capsicum, sliced onion, zucchini, bits of sweet corn kernels, and earthy mushroom.

Add any topping of your choice (25)

Mushrooms, mixed bell peppers, pork salami, pineapple, pork ham, pork bacon, chargrilled chicken, black olive.

DIETARY REQUIREMENTS :

- | | | |
|---|--|---|
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|  - Vegetarian Options |  - Contain Dairy Products |  - Contain Nuts |
|  - Contain Pork |  - Contain Peanut |  - Contain Egg |
|  - Spicy |  - Gluten Free |  - Contain Fish |
| |  - Contain Crustacean/Mollusc/Shellfish | |

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Pasta

Lamb Ragout (150) 🍴 🍷

454 kcal

Penne pasta, cooked al dente, and mixed with hours of slow-cooked local lamb stew, fresh green peas, and earthy wild mushrooms, topped with shaved Parmigiano cheese.

Shrimp & Pumpkin Linguine (150) 🍤 🍴

342.9 kcal

Linguine pasta boiled al dente, mixed with creamy prawn bisque, cherry tomato confit, sautéed locally-sourced prawns, and shaved Parmigiano cheese.

Mushroom and Spinach Ravioli (135) 🍄 🍴

239.7 kcal

Handmade firm ravioli filled with spinach, mushroom, and cream cheese, cooked to perfection with special gravy and cherry tomatoes.

Do It Yourself (115)

360 kcal

Innovate your own pasta dish with choices of pasta noodles, such as tagliatelle/ penne/ linguine/ spaghetti, topped up with an array of special homemade sauces.

Choices of homemade sauces:

Rustic Bolognese/ Pomodoro/ Pesto/ Arrabbiata

Add any topping of your choice (25)

Mushrooms, Capsicum, Chicken bacon, pork bacon, grilled chicken, olives.





Fresh From The Grill

Pan-Seared Chicken Breast (150)

347.82 kcal

Deliciously pan-seared locally-farmed chicken breast, stuffed with baby spinach, mushroom, and creamy ricotta cheese, served with side of baby potatoes and black pepper sauce.

Crusted Salmon (310)

370.6 kcal

Fresh local breed Tasmanian salmon oven-crusted to mouthwatering perfection, on top of beetroot carpaccio bed, served with sides of pickles and wasabi mashed potato and honey mustard sauce.

Grilled Fish Barramundi (155)

193.45 kcal

Catch of the day! Tender oven-grilled barramundi fish, served with special mashed sweet corn, sweet sour spicy mango salsa, and garden salad.

Australian Beef Tenderloin 200 gr (350)

394.4 kcal

Special Australian grass-fed beef tenderloin meat, chargrilled to your likings, served with vegetable ratatouille roll, creamy leek, mashed potato, and drizzled with rich meat juice.

DIETARY REQUIREMENTS :

- | | | |
|---|--|---|
|  - Chef Recommendation |  - Contain Seed/Bean/Lupins |  - Contain Mustard |
|  - Vegetarian Options |  - Contain Dairy Products |  - Contain Nuts |
|  - Contain Pork |  - Contain Peanut |  - Contain Egg |
|  - Spicy |  - Gluten Free |  - Contain Fish |
| |  - Contain Crustacean/Mollusc/Shellfish | |

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Mains

Fish & Chips (125) 🐟 🍟 🍷 🥗 🍷

787.9 kcal

Crispy outside, moist inside beer-battered fried local baby snapper, served with golden crispy chips, green salad, mashed sweet green peas, with sides of lemon wedges and homemade fresh tartar sauce.

Risotto (125) 🍷

394.25 kcal

Italian favorite Arborio rice, cooked to creamy consistency with sautéed mushrooms, zucchini, local wild baby spinach, and topped with shaved Parmigiano cheese.

Bibimbap (135) 🥗 🍷 🍷

541.2 kcal

Korean classic favorite mixed white rice, topped with various flash-sautéed vegetables: bean sprout, carrot, baby spinach, and shiitake mushroom, with added minced beef, and topped with raw egg yolk, sesame seed, and soy sauce, on top of steamed white rice.

Chicken Bulgogi (119) 🍷

410 kcal

Famous dish from Korea, featuring locally-farmed chicken breast, grilled broccoli, red, green, and yellow capsicums, stir fried in sweet glaze sauce, served with steamed white rice.



Indian Favorites

Vegetable Samosa 3 Pieces (95)

264 kcal

Crisp puff pastry envelopes spiced potatoes and peas, deep-fried to perfection. Paired with mint chutney, tangy tamarind, and a refreshing salad, this dish is a perfect start to your meal.

Butter Chicken (190)

606 kcal

Famous chicken curry with blended sauce made from spiced tomato, cashew nuts, and butter, served with a side of paratha or long-grained basmati rice, mint chutney, crunchy papadum, and pickles.

Lamb Biryani (190)

689 kcal

All-time Indian classic rice dish! Locally-sourced lamb cooked for hours, simmered in warm herbs and spices until tender, served on top of fragrantly cooked biryani rice, with sides of mint chutney, plain yogurt, crunchy papadum, and pickles

Bhuana Gosht (200)

697 kcal

Exotic Indian lamb curry, cooked in a rich, spicy gravy. Served with your choice of Indian bread or basmati rice, and accompanied by yoghurt, pickles, mint chutney, and crunchy papadum. A true culinary adventure.

Aloo Gobi (165)

293 kcal

Enjoy the classic Aloo Gobi, where tender potatoes and cauliflower meet a blend of Indian spices and herbs. Served with Indian bread or basmati rice, along with yoghurt, pickles, mint chutney, and crunchy papadum. A flavorful, vegetarian delight.

DIETARY REQUIREMENTS :

- | | | |
|---|--|---|
|  - Chef Recommendation |  - Contain Seed/Bean/Lupins |  - Contain Mustard |
|  - Vegetarian Options |  - Contain Dairy Products |  - Contain Nuts |
|  - Contain Pork |  - Contain Peanut |  - Contain Egg |
|  - Spicy |  - Gluten Free |  - Contain Fish |
| |  - Contain Crustacean/Mollusc/Shellfish | |

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Butter Chicken



Bhuna Gosht



Lamb Biryani



Aloo Gobi



Vegetable Samosa



Indian Favorites

Palak Paneer (180)

527 kcal

Fresh cottage cheese, simmered and stewed in rich, flavor-packed spinach and onion curry, served with a choice of buttery paratha or basmati rice, freshly mixed raita, crunchy papadum, and pickles.

Chole Masala (165)

480.5 kcal

Rich and creamy chickpeas curry, packed with exotic spices and herbs, served with a choice of Indian bread or basmati rice, with sides of yogurt raita, pickled onions, crunchy papadum, and mint chutney.

Dhal Tadka (145)

572.9 kcal

Creamy and flavor-packed lentil curry, cooked for hours until smooth and thick, served hot with cumin potatoes (jeera aloo), fragrantly cooked basmati rice, crunchy papadum, mint chutney, and pickles on the side.

Pullman Signature Thali (290)

993 kcal

Indulge in a curated selection of Indian delicacies. Featuring samosa, green salad, dal tadka, palak paneer, basmati rice, paratha, and a choice of butter chicken or aloo gobi. Complete with yoghurt, pickles, mint chutney, crunchy papadum, and gajar halwa Indian carrot pudding for a comprehensive feast.

DIETARY REQUIREMENTS :

- | | | |
|---|--|---|
|  - Chef Recommendation |  - Contain Seed/Bean/Lupins |  - Contain Mustard |
|  - Vegetarian Options |  - Contain Dairy Products |  - Contain Nuts |
|  - Contain Pork |  - Contain Peanut |  - Contain Egg |
|  - Spicy |  - Gluten Free |  - Contain Fish |
| |  - Contain Crustacean/Mollusc/Shellfish | |

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Pullman Signature Thali



Palak Paneer



Dhal Tadka



Local Specialities

Tahu Isi (100) 🍲🥘🍴🍴

390 kcal

Billowy soft white tofu filled with minced prawn and chicken, beansprouts, and spring onion, served with fried egg and condiments of peanut sauce and sweet sauce on the side.

Seafood Satay Lilit (135) 🍲🐟🍴🍴

425 kcal

A unique twist on the legendary Balinese satay, with minced mixed seafoods, wrapped around fragrant lemongrass stalk, served on the side with assorted vegetables salad with spiced grated coconut (urapan sayur), tangy and spicy sambal matah, and steamed white rice.

Mixed Satay Platter (180) 🍲🐟🍴🍴

584.6 kcal

All-time local favorite! Mixed mini meat skewers of locally-sourced chicken, beef, lamb, and seafood, chargrilled to smoky perfection, served with sides of mixed vegetables, chicken broth soup, steamed white rice, and famous Indonesian spicy peanut sauce.

Bebek Goreng (155) 🍲🍳🍴🍴

566.3 kcal

Our ultimate chef recommendation! Overnight marinated in yellow spice paste, moist inside, crispy outside traditional Balinese fried duck, served with long beans in Balinese spices (kacang mekalas), steamed white rice, and spicy sambal matah.

Ikan Bakar (115) 🍲🐟🍴🍴

678.6 kcal

Pan-grilled fillet local Javanese mackerel served with sides of fresh eggplant sambal matah (salad relish), aromatic sautéed water spinach (kangkung), and steamed white rice.

Nasi Goreng (130) 🍲🍲🍴🍴

703.1 kcal

The starting point to the wholesome Indonesian cuisine! Supreme sweet, salty, and smoky fried rice with sweet soy sauce, choice of chicken, beef, and prawn, and assorted vegetable bits, served piping hot, topped with gooey fried sunny side-up egg and condiments of savory peanut sauce and prawn crackers.

Mie Goreng (130) 🍲🍲🍴🍴

590 kcal

A fundamental must-try Indonesian classic! Sweet and salty fried egg noodle with choice of chicken, beef, or prawn, assorted vegetable bits, and topped with gooey fried sunny side-up egg, served with sides and condiments of savory peanut sauce, cucumber pickles, and prawn crackers.

DIETARY REQUIREMENTS :



- Chef Recommendation



- Vegetarian Options



- Contain Pork



- Spicy



- Contain Seed/Bean/Lupins



- Contain Dairy Products



- Contain Peanut



- Gluten Free



- Contain Crustacean/Mollusc/Shellfish



- Contain Mustard



- Contain Nuts



- Contain Egg



- Contain Fish

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Tahu Isi



Bebek Goreng



Mixed Satay Platter



Local Specialities

Ayam Taliwang (135)

653.5 kcal

Legendary Lombok island classic chargrilled free range chicken, marinated and absorbed with tomato spices for hours, served with boiled water spinach (hangkung), raw baby eggplant with spicy sambal dip, and prawn crackers.

Kung Pow Chicken (135)

620.8 kcal

Chinese-styled fragrant sweet stir fried skin-on boneless chicken leg, with whole savory cashew nuts and dried red chili, diced capsicum, leek, and steamed white rice.

Beef Rendang (185)

635 kcal

Sumatera signature slow-braised grass-fed beef and beef skin spicy stewed in coconut milk, featuring flavor-packed with local exotic spices; red chilies, cinnamon, and star anise, served with flash-boiled plain cassava leaves, steamed white rice, green chili sambal, and peanut crackers on the side.

Additional Dishes

For those who want some additional bites!

Mashed Potato	40  	140 kcal
French Fries	50   	301.4 kcal
Wok Fried Vegetables	50   	150 kcal
Jasmine Rice	45   	200 kcal
Charcoal Grilled Vegetables Pesto	60    	230 kcal
Seasonal Salad	45   	83 kcal
Sautéed Mushroom	50   	70 kcal
Plain Paratha 1 Pieces	30 	130 kcal

Sauces 20

The more the merrier! Choose from our varieties of homemade sauces.

Black Peppercorn Sauce	162 kcal
Mushroom Sauce	178 kcal
Kaffir Lime Butter Sauce	180 kcal
Tomato and Chili Chutney	90 kcal

DIETARY REQUIREMENTS :

 - Chef Recommendation	 - Contain Seed/Bean/Lupins	 - Contain Mustard
 - Vegetarian Options	 - Contain Dairy Products	 - Contain Nuts
 - Contain Pork	 - Contain Peanut	 - Contain Egg
 - Spicy	 - Gluten Free	 - Contain Fish
	 - Contain Crustacean/Mollusc/Shellfish	

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Ayam Taliwang



Kung Pow Chicken



Beef Rendang



Healthy Kids Corner

Nutrition-packed bites for your tiny ones.

Salmon & Sweet Potatoes (90)   **180 kcal**

Moist pan-seared locally-breed salmon, served with steamed soft sweet potato and sautéed spinach on the side.

Tomato & Cheese Sandwich (70)   **248.5 kcal**

Sliced fresh red tomato topped with melted cheese, inside a layered brown bread sandwich, served with french fries.

Steamed Corn & Pumpkin Skewers (55)   **163.2 kcal**

Selection of Steamed Vegetables (50)   **158 kcal**

Carrots, broccoli, pumpkin, green peas, sweet potatoes

Kids Menu

A full meal to replenish your little ones' energy after a long day packed with fun activities.

Nasi Goreng or Mie Goreng (75)  **280 kcal**

Indonesian fried rice or fried noodle, with choice of vegetarian or chicken.

Roasted Chicken Breast (85)  **173.9 kcal**

Served with steamed assorted vegetables, steamed potatoes, and tomato coulis.

Grilled Burger with Fried Egg (85)    **323.3 kcal**

Grilled juicy grass-fed beef patty, topped with sliced red tomato and fresh lettuce, dressed with mayonnaise, inside a pair of fragrant toasted burger bun.

Hot Dog (85)    **410 kcal**

Pan-fried beef sausage on top of fresh iceberg lettuce, and sliced red tomatoes, dressed with tangy mustard and tomato ketchup, inside an open-sliced toasted hot dog bun.

Pizza Margherita (85)   **253 kcal**

Hand-tossed house-made pizza with tomato concasse, melted mozzarella, and sliced red tomato.

DIETARY REQUIREMENTS :

- | | | |
|---|--|---|
|  - Chef Recommendation |  - Contain Seed/Bean/Lupins |  - Contain Mustard |
|  - Vegetarian Options |  - Contain Dairy Products |  - Contain Nuts |
|  - Contain Pork |  - Contain Peanut |  - Contain Egg |
|  - Spicy |  - Gluten Free |  - Contain Fish |
| |  - Contain Crustacean/Mollusc/Shellfish | |

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Choice of Pasta with Sauces (85) 🍝

180 kcal

Choices of spaghetti or penne topped with an array of house-made sauces: Bolognese/ simple tomato sauce/ pesto/ creamy white sauce.

Fudgy Dark Chocolate Brownies (55) 🍫 🍰

366 kcal

Chewy rich dark chocolate brownies, baked to gooey goodness, served with a choice of ice cream.

Plain Fruits Salad (45) 🍏

102.6 kcal

Assorted mix sliced local seasonal fruits sweetened with classic syrup.



Frozen Dessert

The White Lady (95) 517.05 kcal

Classic vanilla ice cream, drizzled with homemade vanilla sauce, sprinkled with white chocolate flakes, and topped with whipped cream.

The Dark Delight (95) 566.2 kcal

Rich dark chocolate ice cream, drizzled with thick homemade chocolate sauce, sprinkled with chocolate flakes, and topped with whipped cream.

The Bounty (100) 456.8 kcal

Taste of melted candy in your mouth! Unique bubble gum and strawberry ice cream, drizzled with chocolate sauce and colorful sprinkles, topped with whipped cream and strawberry.

Banana Boat (105) 443.05 kcal

Classic fruit and dessert pairing! Fresh banana, topped with vanilla, chocolate, and strawberry ice cream scoops, drizzled with caramel and topped with whipped cream.

Ice Cream Sandwiches (95) 422 kcal

Rich home-baked chocolate cookies filled with selections of ice creams of your choice.

Sorbet Trio (105) 311.8 kcal

A healthier choice to crave your sweet palate! Homemade sorbet flavors of mango lemongrass, watermelon mint, and pineapple basil served with granola bar.

DIETARY REQUIREMENTS :

- | | | |
|---|--|---|
|  - Chef Recommendation |  - Contain Seed/Bean/Lupins |  - Contain Mustard |
|  - Vegetarian Options |  - Contain Dairy Products |  - Contain Nuts |
|  - Contain Pork |  - Contain Peanut |  - Contain Egg |
|  - Spicy |  - Gluten Free |  - Contain Fish |
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Sorbet Trio



The White Lady



The Dark Delight



Sweet Delight

Fresh Fruits Platter (80) 🥗

140 kcal

Seasonal local sliced fruits: papaya, watermelon, pineapple, dragon fruit, star fruit, banana, lime.

Fudgy Dark Chocolate Brownies (85) 🍫 🍦 🥜

732 kcal

Chewy rich dark chocolate brownies, baked to gooey goodness, topped with bittersweet caramel sauce and velvety chocolate ganache, served with a choice of ice cream or sorbet.

Baked Cheesecake (85) 🍰 🥛

567.7 kcal

Classic baked cheesecake, topped with homemade strawberry sauce, served chilled with a side of strawberry sorbet.

Rocky Road (90) 🍫 🥛 🥜

508.6 kcal

Blocks of sweet goodness, with a mix of strawberry marshmallow, savory peanut brittle, chocolate sponge, served with a side of chocolate mousse and dressed with rich chocolate sauce.

Honey Vanilla Slice (90) 🍰 🍯 🥛

433.5 kcal

Flaky and buttery puff pastry piped full with vanilla crème, honey coulis, and served with a side of vanilla ice cream.

Cheese Platter (160) 🧀 🥜 🥗

815.6 kcal

A plate of cheesy goodness with blocks and slices of Camembert, Brie, and blue cheese, served with walnuts, dried mango, fresh grapes, homemade sweet crackers, and fresh strawberries.

Gajar Halwa (85) 🥛 🥜 🥗

275 kcal

Treat yourself to Gajar Halwa, a traditional dessert where slow-cooked carrots meld with milk, topped with crunchy pistachios. A sweet finish to any meal.

DIETARY REQUIREMENTS :

- | | | |
|---------------------------|--|---------------------|
| 👨‍🍳 - Chef Recommendation | 🥛 - Contain Seed/Bean/Lupins | 🍯 - Contain Mustard |
| 🌱 - Vegetarian Options | 🥛 - Contain Dairy Products | 🥜 - Contain Nuts |
| 🐷 - Contain Pork | 🥜 - Contain Peanut | 🥚 - Contain Egg |
| 🔥 - Spicy | 🌱 - Gluten Free | 🐟 - Contain Fish |
| | 🦀 - Contain Crustacean/Mollusc/Shellfish | |

*Prices are in thousand(s) of Rupiah. Local prevailing tax and additional service charges are applicable.



Baked Cheesecake

Fudgy Dark Chocolate Brownies