





CUISINE JOURNEY



We have an undeniable passion for delicious food at The Phoenix Hotel Yogyakarta, and recognize that outstanding cuisine is essential in crafting a memorable experience for our guests.

We work through our menu to express our beautiful and unique locale of Yogyakarta; an ancient city with rich culinary traditions, agricultural abundance, and steeped in history. We offer timeless Indonesian dishes, as well as modern cuisine, all of which reflects our passion, location and terroir.

We're proud to highlight the unique products of Indonesia, all the while supporting farmers, artisans and producers. Starting from these values, a natural effect is a wholesome cuisine positively impacting on our well-being, health, energy, and environment.

In addition, we grow a considerable amount of our own herbs, lettuces, and vegetables in our rooftop hydroponic garden! If you'd like have a look, please let us know and we'll be happy to share it with you.

Thank you for joining us in celebrating beautiful Yogyakarta!

BREAKFAST

available from 6-11 am



COCONUT ALMOND GRANOLA

Our granola is homemade, using some of our favorite local products like coconut sugar and toasted coconut, and it just happens to be vegan! The Greek yogurt is a perfect foil for the crunchy sweet oats and tart local fruit. This is a breakfast packed with flavor and energy to get your day started right! For a vegan breakfast, substitute soymilk.

Pastry Basket | V | 55K

Tropical Fruit | GF. V | 59K

Bowls

Tropical Fruit Salad | GF. V | 69K

Yogurt, coconut & mint

Steel Cut Oatmeal | V. WB | 55K

Dates, cinnamon & palm sugar

Coconut Almond Granola | V | 59K

Greek yogurt & local fruit

Cereal and Milk | V | 45K

Corn flakes, coco crunch, muesli, or rice crispies

Indonesian Specialties

Bubur Ayam Yogya | GF | 79K

Yogyakarta style rice porridge with chicken, egg & kerupuk

Nasi Goreng Kraton | GF | 95K

A complete meal of Javenese style fried rice with chicken, prawn, sate & kerupuk

Eggs & Toast

2 Eggs Any Style | 65K

Home fries, roasted tomato, beef bacon & toast

Cheese Omelet | V | 59K

Garden greens, herbs & toast



Eggs in Purgatorio | V | 65K

Baked eggs in spicy pomodoro, parmesan & garlic bread
(please allow 25 minutes to prepare)

Coconut French Toast | V | 50K

Palm sugar syrup & baby bananas

TIMELESS CUISINE OF INDONESIA

TRANCAM A salad originating in Central Java, Trancam is a crispy, bright, earthy dish that speaks of Java's unique and diverse herbs and spices. The unique flavor profile is from kencur; a smaller, stronger, and more distinct relative of ginger. Raw bean sprouts, long beans, and grated coconut are chopped and tossed together. Instead of vinaigrette, the salad is dressed in a paste of kencur, shallot, garlic, and chili and is finished with fresh lemon basil.



Starters

Gado Gado Betawi | GF. V | 55K

An Indonesian salad of vegetables, tofu, tempe & hard-boiled eggs with a peanut dressing

Trancam | GF. V. WB | 55K

Central Javanese salad of bean sprouts, native herbs & shredded coconut. Seasoned with chili, garlic & kencur



Sate Chicken or Beef or Mixed | GF | 50K

Grilled Indonesian meat skewers (5 pcs) seasoned with peanut, lime & kecap manis

Lumpia Semarang | 59K

Crispy spring roll filled with chicken, shrimp & bamboo shoots with sweet chili sauce

Vegetable Spring Roll | V | 59K

Filled with rice noodles, fresh seasonal vegetables & served with sweet chili sauce

Soups



Soto Ayam Lamongan | GF | 95K

Classic Indonesian chicken noodle soup seasoned with fresh turmeric, local herbs, aromatics & steamed rice



Sup Buntut Gondolayu | GF | 139K

Javanese oxtail soup, warm spices, vegetables, crispy shallots & steamed rice

Brongkos Alun-Alun Kidul | GF | 95K

Traditional Yogyakarta beef soup flavored with kluwak, otherwise known as "black nut." Garnished with egg, tofu, vegetables, sambal, and served with steamed rice & kerupuk

TIMELESS CUISINE OF INDONESIA



AYAM KAMPUNG TALIROSO

"Ayam Kampung" is a free-range chicken, while "Tali Roso" loosely translates into "flavor that pulls at the heart strings". While there are many versions of this dish, this one is a favorite among guests and foreigners alike. The myriad of flavors are an expression of Yogyakarta's abundance of produce, culinary style, and seasonality. First the chicken is stewed until tender and finally caramelized. Featured here is a unique and delicious combination of baby shallots, chilis, green tomato, peanuts and a native Indonesian bean called "petai". The flavors are sure to pull at your heart strings.



Mains

Nasi Goreng Kraton | GF | 95K

A complete meal of Javanese style fried rice with chicken, prawn, beef sate & kerupuk

Mie Jawa | 89K

Authentic Javanese style noodles with chicken, choy sum, aromatics & kecap manis. Served stir fried or as a noodle soup.

Gudeg Tugu | GF | 89K

A regional classic of stewed chicken with jackfruit, candlenut, native spices & teak leaf

Sate Chicken or Beef or Mixed | GF | 95K

Grilled Indonesian meat skewers (10 pcs), seasoned with peanut, lime & kecap manis. Served with kerupuk & lontong



Ayam Kampung Tali Roso | GF | 115K

Caramelized free range chicken paired with baby shallots, dried anchovies, patai, chili peppers, peanuts and green tomatoes. Served with steamed rice and crispy shallots.

Nasi Tumpeng | Serves 2 | 179K

This national dish of Indonesia binds the diversity of Indonesian culinary traditions. It dates back to ancient traditions and is a feast to celebrate abundance of harvest or blessings.

Centered around rice in a tall cone shape is a wide array of Indonesian dishes. Included are chicken, beef, salads, vegetables, stews & a variety of sambals

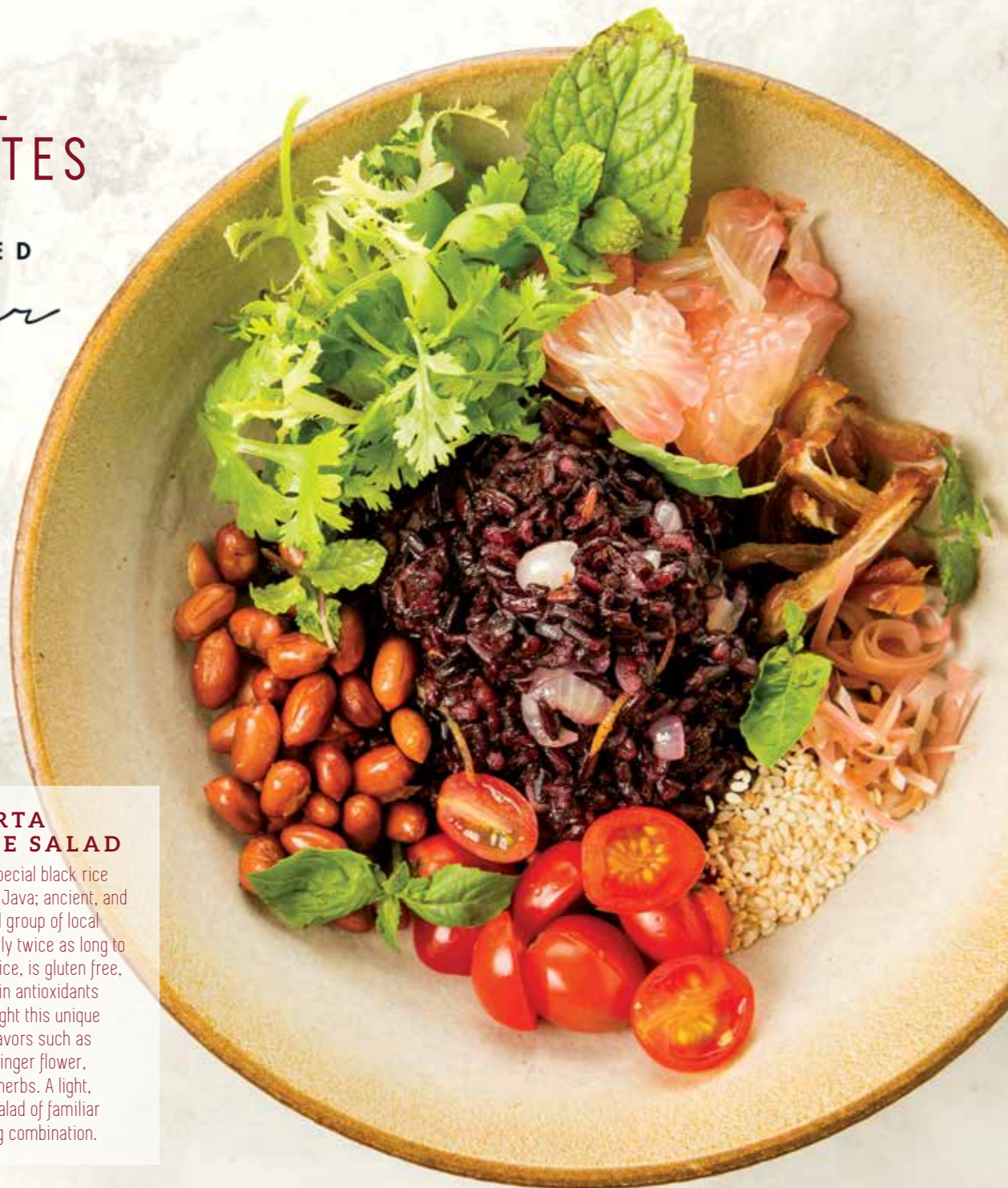


GLOBAL FAVORITES

INSPIRED
by her

YOGYAKARTA BLACK RICE SALAD

"Cempo Hitam" is a special black rice indigenous to Central Java; ancient, and only grown by a small group of local farmers. It takes nearly twice as long to cultivate than white rice, is gluten free, detoxifying, and high in antioxidants and calcium. We highlight this unique rice with bold local flavors such as cinnamon, peanuts, ginger flower, dates, tomatoes and herbs. A light, bright and dynamic salad of familiar flavors in a surprising combination.



Snacks to Share



Nachos | 69K

Salsa fresca, sour cream & pickled jalapeños

- add chicken + 39K
- add beef + 49K

Crispy Chicken Wings | 59K

Black pepper, lemongrass & nam jim jeaw

Crispy Smashed Potatoes | V | 59K

Caramelized onion dip, scallion & crispy shallots

Starters & Salads

Add chicken to any salad + 39K
or add salmon + 59K

Caesar Salad | 69K

Romaine, classic dressing & shaved parmesan

Garden Salad | GF.V | 69K

Lettuces from our garden & seasonal shaved vegetables

Yogyakarta Black Rice Bowl | GF.V | 89K

Dates, roasted peanuts, ginger & warm Javanese spices



Spicy Thai Beef Salad | GF | 99K

Nam jim jeaw, cucumber & toasted rice

Spicy Steamed Squid | GF | 89K

Lime sauce, bird chili & fresh coriander

Quinoa & Lemongrass Tofu Bowl | WB | 89K

Vietnamese pickles, peanuts, mint & nuoc cham

GF: Gluten Free, V: Vegetarian, WB: Well Being

All prices are in Indonesia Rupiah and subject to prevailing 10% service charges and 10% government tax.

GLOBAL FAVORITES



LEMONGRASS CHICKEN BAHN MI

Originally from South Vietnam, and developed in the 1950's while the region was part of French Indochina. This classic sandwich tells a story of the past, and mixing of cultures, ingredients, and cuisines. Savory lemongrass chicken and French bread is balanced with bright daikon pickles, fresh coriander and sliced red chili. A unique combination of flavors and textures and one of our all-time favorite sandwiches.

Sandwiches

Classic Chicken Club | 99K

Time tested and needs no introduction

Mozzarella Cheese Sandwich | V | 89K

Basil & mixed green salad

Lemongrass Chicken Bahn Mi | 89K

French baguette, pickled carrots & fresh red chili

Cheese Burger | 115K

Toasted bun, cheddar cheese, lettuce, onion & tomato



French Fries | V | 30K

- add cheese + 15K
- add rosemary & parmesan + 15K

Soups



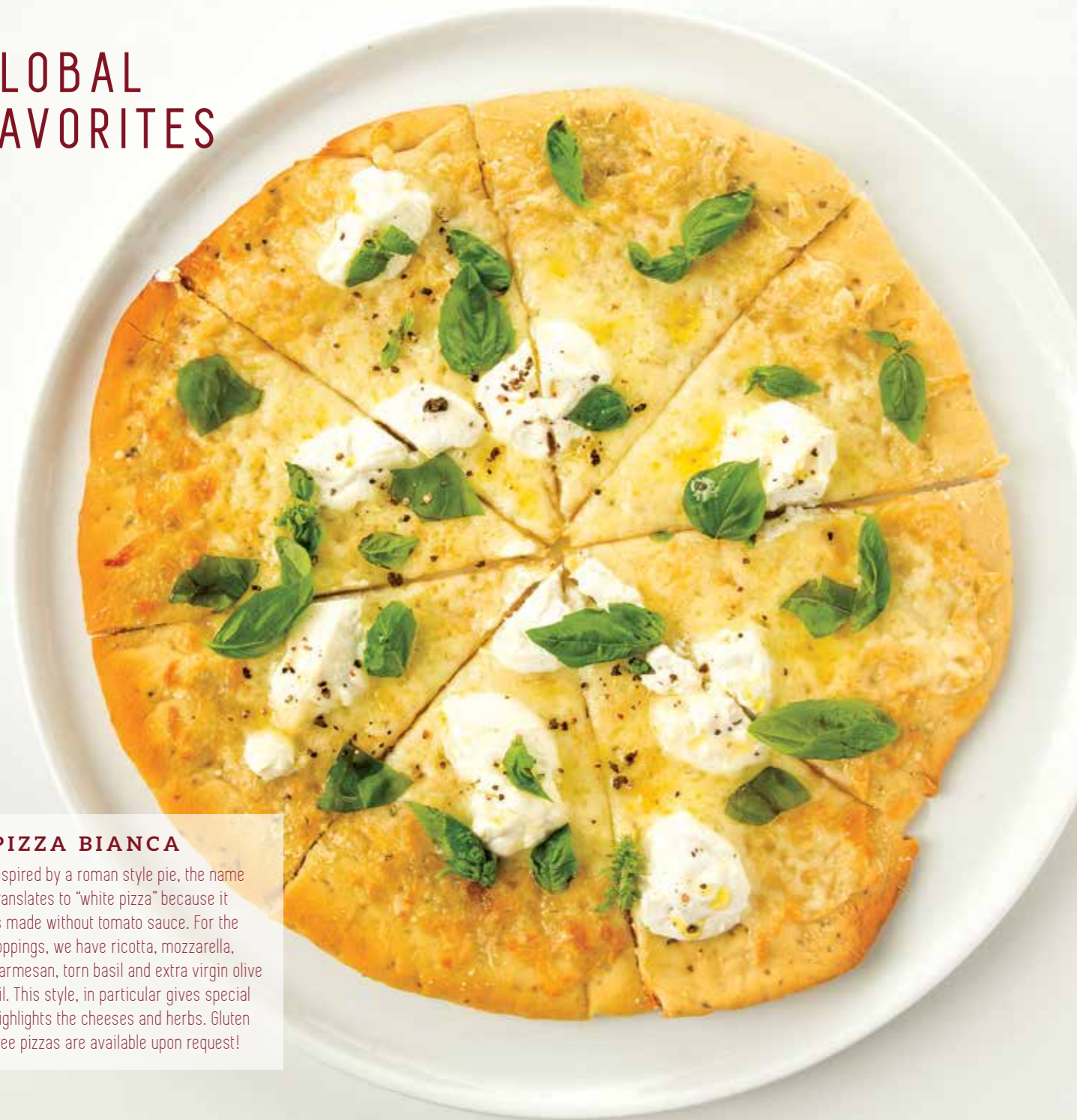
Tom Yum Kung | GF | 89K

Classic spicy & sour Thai soup with prawns, lemongrass & kaffir lime

Tomato Soup | V | 69K

Garden herbs, olive oil & garlic bread

GLOBAL FAVORITES



PIZZA BIANCA

Inspired by a roman style pie, the name translates to "white pizza" because it is made without tomato sauce. For the toppings, we have ricotta, mozzarella, parmesan, torn basil and extra virgin olive oil. This style, in particular gives special highlights the cheeses and herbs. Gluten free pizzas are available upon request!

Pizzas and Pastas

* gluten free pastas and pizzas are available upon request *

Margarita | V | 109K

Tomato, mozzarella & fresh basil

Meat Lovers | 109K

Beef pepperoni, chicken sausage & minced beef

Pepperoni | 109K

Pomodoro, mozzarella & beef pepperoni

Bianca | V | 109K

Ricotta, mozzarella & parmesan

Choose your pasta & sauce

- | | |
|--|---------------------------------------|
| <input type="checkbox"/> Gluten Free Pasta | <input type="checkbox"/> Pomodoro |
| <input type="checkbox"/> Spaghetti | <input type="checkbox"/> Bolognese |
| <input type="checkbox"/> Tagliatelle | <input type="checkbox"/> Carbonara |
| <input type="checkbox"/> Penne | <input type="checkbox"/> Aglio e Olio |

Mains



Roast Half Chicken | GF | 139K

Crispy potatoes, baby shallots & sambal matah

Grilled beef tenderloin | 289K

Frites, rocket & whole roasted garlic

Salmon | GF | 189K

Grilled scallion, olive oil potatoes & red capsicum

Barramundi | GF | 179K

Quinoa tabouleh, fennel & sauce vierge

DESSERTS



PUDING MANOK NOM KRATON

A favorite dessert of Yogyakarta's royal family since the 1800's, Manok Nom has become a signature dish of the region, and a 'must try' for visitors. This fermented version of rice pudding has a pleasant sour flavor that sets it apart from its Western counterparts.

Puding Manok Nom Kraton | GF. V | 59K

A famous and traditional dessert of Yogyakarta Royalty. Fermented sticky rice pudding served with crispy malinjo chips and broken coconut ice cream

Sweets

Tropical Fruit Platter | GF. V | 59K

The freshest local fruit of the season

Fried Banana | V | 59K

Kopyor coconut ice cream & Javanese palm caramel

Opera Cake | V | 69K

Sugar tuile & moccha ice cream

Crème Caramel | GF. V | 69K

Nothing extra needed!



Phoenix Vahlrona

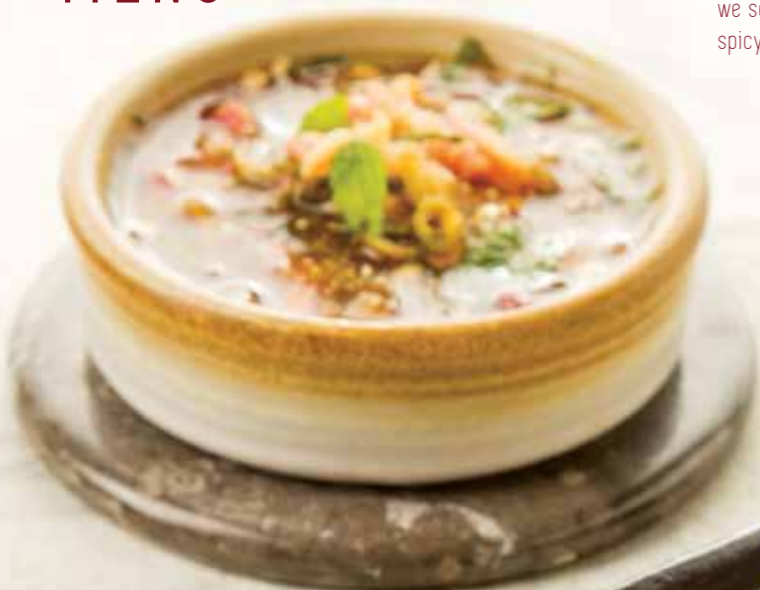
Chocolate Mousse | GF. V | 79K

Chocolate ice cream, candied peanuts & Balinese sea salt

LATE NIGHT MENU

available from 11pm - 6am

CHICKEN WINGS A beloved snack worldwide, our chicken wings are given a South East Asian touch, seasoned lightly with fish sauce, garlic and black pepper, lightly breaded and cooked until crispy. For dipping, we serve a classic Thai sauce called "nam jim jeaw" hitting high notes of sour, spicy, salty, sweet, and aromatic.



Snacks & Starters

Crispy Chicken Wings | 59K

Black pepper, lemongrass & nam jim jeaw

Crispy Smashed Potatoes | V | 59K

Caramelized onion dip, scallion & crispy shallots



Lumpia Semarang | 59K

Crispy spring roll filled with chicken, shrimp & bamboo shoots with sweet chili sauce

Vegetable Spring Roll | V | 55K

filled with rice noodles, seasonal vegetables & served with sweet chili sauce

Caesar Salad | 69K

Romaine, classic dressing & shaved parmesan

add chicken + 39K

add salmon + 59K

GF: Gluten Free, V: Vegetarian, WB: Well Being

Soup, Sandwiches & Mains

Tom Yum Kung | 89K

Classic spicy & sour Thai soup with prawns, lemongrass & kaffir lime

Mozzarella Cheese Sandwich | V | 89K

Basil & mixed green salad

Cheese Burger | 115K

Toasted bun, lettuce, onion & tomato

Soto Ayam Lamongan | GF | 95K

Classic Indonesian chicken noodle soup, seasoned with turmeric, local herbs, aromatics & steamed rice

Nasi Goreng Kraton | GF | 95K

A complete meal of Javenese fried rice with chicken, prawn, beef sate & kerupuk

Sate Chicken or Beef or Mixed | GF | 95K

Grilled Indonesian meat skewers (10 pcs), seasoned with peanut, lime & kecap manis. Served with kerupuk & lontong

All prices are in Indonesia Rupiah and subject to prevailing 10% service charges and 10% government tax.

