



LUNCH MENU

STARTERS

Seared Scallops	260
Avruga Caviar, Chuka Wakame, Pan Sauce	
White Fish Ceviche	190
Marinated in Soy Sauce and Citrus, Tossed with Kemangi, Onion, Shallot, Garlic	
Tomato Bruschetta	120
Ciabatta, Olive Oil, Garlic, Tomatoes from Our Greenhouse	
Tuna Tartare	190
Avruga Caviar, Black Truffle Sesame Mayo, Crushed Potato Chips	
Roasted Beef Carpaccio	190
Tokusen Wagyu, Crushed Peppercorn, Wakame, Rucola, Apple, Gochujang	
Vegetable Rice Paper Rolls	120
Beansprout, Vermicelli, Coriander, Mint, Cashew, Nuoc Cham	
Trio of Dips	140
Crisp Flat Bread Served with Hummus, Baba Ghanoush, Romesco	
Grilled Octopus	190
Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad	

SALADS

Spinach Salad	160
Green Apple, Katsuobushi, Chickpeas, Honey Balsamic Dressing	
Kale & Pumpkin Salad	170
Feta Mouse, Tahini Yogurt, Pumpkin Puree, Candied Pumpkin Seeds	
Caesar Salad	170
Grilled Chicken, Sous Vide Egg, Bacon, Parmigiano, Croutons, Anchovy Egg Emulsion	
Wakame & Kombu	160
Cucumber, Edamame, Pickled Daikon, Chuka Wakame, Gohan, Nori, Yuzu Dressing	
Green Mango & Papaya	160
Pomelo, Long Beans, Peanut, Mint, Fresh Coriander, Fried Shallot, Nam Jim	
<i>Add Grilled Baby Squid</i>	80

PIZZAS

Beef Cheek Ragù	210
Pepperoni, Provolone, Basil, Oregano, Mozzarella, Onion, Chili	
Margherita	190
Fior de Latte, Tomato, Basil, Extra Virgin Olive Oil	
Charred Zucchini	180
Confit Garlic, Feta Cheese, Cherry Tomato, Mozzarella, Black Olive, Rucola	
Custom	190
Tomato Sauce and Mozzarella with Your Choice of Four Topping: <i>Paris Ham, Bacon, Chicken, Black Olive, Pepperoni, Red Onion, Bell Pepper, Mushroom, Cherry Tomato, Pineapple.</i>	

PASTAS

Homemade Squid Ink Pasta	220
Spaghetti, Prawn, Baby Squid, Asari Clams, Tomato, Grana Padano, Chili Flakes	
Soft Potato Gnocchi	180
Grana Padano, Basil, Sage, Tomato Fondue, Zucchini	
Beef Ragù Pappardelle	210
Crushed Tomato, Beef Cheek, Parmigiano Reggiano	
Mac & Cheese	210
Macaroni, Cheesy Béchamel, Paris Ham, Mozzarella, Parsley	
Beef Spaghetti Bolognese	180
Tomato Sauce, Basil, Grana Padano	

SANDWICHES

Chicken Wrap	160
Tortilla, Fried Chicken, Capsicum, Lettuce, Ranch Dressing, Tomato Salsa	
Viceroy Club Sandwich	180
Chicken, Bacon, Fried Egg, Cheddar, Mayonnaise, Tomato, Lettuce, Fries	
Smoked Salmon Bagels	160
Red Onion, Capers, Cream Cheese	
Beef Burger	220
Brioche Bun, Cheddar, Lettuce, Tomato, Gherkins, BBQ Sauce, Waffle Fries	
<i>Add Bacon or Egg</i>	35

SOUPS

Lobster Bisqué	260
Saffron, Lobster Medallion, Sour Cream	
Prawn Laksa	240
Fried Tofu, Red Chili, Coriander, Egg Noodles, Sous Vide Egg, Fish Ball	
Soto Ayam	120
Indonesian Chicken Soup, White Cabbage, Quail Eggs, Glass Noodle, Crackers	
Oxtail Soup	240
Potato, Carrot, Tomato, Melinjo Crackers, Sambal	
Mushroom Velouté	160
Truffle Oil, Champignon, Lavash Bread	

MAINS

Pan Seared Barramundi	290
Pistachio Crumbs, Potato Chips, Garden Salad, Lemon	
Beef Tenderloin <i>(200gr Black Angus Fillet)</i>	680
Confit Potato, Baby Carrots, French Green Beans, Madeira, or Pepper Sauce	
Rack Of Lamb	490
Roasted Garlic, Parisienne Potato, Sautéed Asparagus, Lamb Jus	
Fish and Chips	280
Curly Fries, Lemon, Tartar Sauce	
Red Wine Braised Beef	290
Carrot, Bacon, Mushroom Ragout, Leek & Buttery Mashed Potato	
Mediterranean Lamb Shank	450
Stew in Saffron, Flatbread, Red Onion, Garlic Confit, Baba Ghanoush, Tzatziki	
Truffle Mushroom Risotto	230
Arborio Rice, Wild Mushroom, Grana Padano	
Steak Tempe	170
Pistachio, Nori, Sautéed Vegetables, Homemade BBQ Sauce	
Ikan Panggang	290
Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal	
Satay Skewers	250
Chargrilled Chicken, Pork and Fish, Peanut Sauce, Rice Cake, Pickles	
Mie Goreng	130
Java Style Fried Noodle, Chicken, Fried Egg, Vegetables, Cracker	
<i>Add Grilled King Prawn</i>	100
Nasi Goreng	130
Indonesian Style Fried Rice, Melinjo Crackers, Pickle Vegetable, Sambal, Fried Egg	
<i>Add Grilled Beef Oxtails</i>	100
<i>Add Chicken Katsu</i>	100

MAINS TO SHARE

<i>These dishes are designed to share for 2 or more persons at a table. Side dishes to be ordered separately.</i>	
Stockyard “200 Day Grain Fed” Tomahawk <i>(1.2kg with Bone)</i>	2.300
Garlic Chips, Beef Jus, Café de Paris	
Salt Crusted Sea Bass	700
800gr Whole Fish, Braised Leek, Tomato Fondue, Lemon Thyme Butter	
Nero Paella	650
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon	
Chargrilled Chicken	300
700gr Spring Chicken, Marinated in Sambal, Parsley, Fried Shallot	
Butterflied Prawns	350
Grilled with Garlic Butter, Lemon, Parsley	

SIDES

Steamed Rice	35
French Fries or Creamy Mashed Potato	60
Garden Salad or Potato Salad	130
Honey Glazed Carrots	80
Grilled Mixed Vegetables	80

DESSERT

Chocolate Fondant	150
Melted Dark Chocolate Ganache, Crème Anglaise, Vanilla Ice Cream	
Eton Mess	130
Lemon Meringue, Poached Strawberries, Caramel Ice Cream	
Peanut Chocolate Bar	150
Cranberry Coulis, Caramelized Pop Corn, Chocolate Ice Cream	
Panna Cotta	140
Macerated Berries, Ginger Torch, Pistachio Ice Cream	
Lemon Tart	130
Lemon Sabayon, Pineapple Marmalade, Mango, and Passion Sorbet	
Chocolate Textures	150
Valrhona Caramelia, Vanilla Bean Cheesecake, Strawberry Sorbet	
Homemade Sorbet	35
Lime, Strawberry, Raspberry, Passion	
Homemade Ice Cream	35
Vanilla, Strawberry, Chocolate, Pistachio	