

IN ROOM DINING MENU

BREAKFAST SET

(06:00 hours to 10:00 hours)

CONTINENTAL BREAKFAST (E,D) 120

Seasonal fresh fruit platter
Choice of fresh juices of orange, pineapple or watermelon
Selection from bakery of croissant, danish pastry and bread roll
Served with butter, jam, marmalade or honey
Freshly brewed coffee or tea

AMERICAN BREAKFAST (E,B,D) 150

Seasonal fresh fruit platter
Choice of fresh juices of orange, pineapple or watermelon
Bread roll and toast served with butter, jam, marmalade or honey
Choice of one type egg preparation regular or white omelette, fried, scrambled, poached or boiled
Served with beef or chicken sausage, beef or chicken bacon, sauteed mushroom, grilled tomato and baked beans
Freshly brewed coffee or tea

INDONESIAN BREAKFAST (E, G) 130

Seasonal fresh fruit platter
Choice of fresh juices of orange, pineapple or watermelon
Choices of :
NASI GORENG
Stir fried rice with acar pickles, fried egg and crackers
Or
MIE GORENG SAYURAN
Wok stir fried noodles with vegetables, onion and crackers
Or
BUBUR AYAM KOMPLIT
Rice porridge served with condiments
Freshly brewed coffee or tea

BREAKFAST ALA CARTE

TROPICAL FRUITS PLATTER 65

Selection of watermelon, honeydew, pineapple or papaya

COMPOTES 65

Selection of pear, pineapple or lychee

TOAST BREAD (D) 50

White toast, brown toast or multi grain toast served with butter, jam, marmalade or honey

SWEET BAKERY (E,D) 65

Banana cake, muffin or fruit danish

BREAD BASKETS (D) 90

Assorted breads of toast, croissant and bread roll served with spreads jam, marmalade and honey

CEREALS (S,D) 65

Choice of corn flakes, bircher muesli, all bran, coco pops or oatmeal porridge served with full cream milk, low fat milk or soy bean milk

TWO EGG ANY STYLE (E,D) 110

Choice of one type egg preparation of fried, poached, scrambled, boiled, white or regular omelette with tomato, cheese, mushroom, onion, paprika and ham

PANCAKE (D,E) 60

Plain or pandan flavoured pancake glazed with honey, sprinkled chocolate sauce and whipping

WAFFLE (D) 60

Waffle with icing sugar, cinnamon powder, maple syrup, chocolate sauce and chocolate vermicelli

CHEESE PLATTER 90

Choice of brie, cheddar or emmenthal cheese served with crackers and dried fruits

COLD CUT PLATTER (B) 90

Assorted of smoked beef, turkey and chicken

YOGURT 30

Low fat, plain or fruit yogurt

D : DAIRY
E : EGG
N : NUTS
B : BEEF
G : GLUTEN

S : SOY
SF : SEAFOOD
* : VEGETARIAN

IN ROOM DINING MENU

APPETIZER

(11:00 hours to 22:00 hours)

DUO SATAY (B)

Grilled chicken or beef skewers served with homemade peanut sauce and condiments

1/2 dozen

100

Dozen

170

DIMS SUM (G,SF)

130

A combination of steamed and fried dim sum served with chili dip
(8 pieces)

CHICKEN WING (E)

100

Deep fried chicken wings served with fries and chili dip

FRESH SALAD

ORIGINAL CAESAR SALAD (E, B)

105

Romaine lettuce, beef bacon, boiled egg, garlic croutons and parmesan cheese served with Caesar dressing

SOUP

SOUP OF THE DAY

70

Today chef signature soup

MUSHROOM SOUP (D,G)

90

Creamy soup

CAFE BURGER & SANDWICHES

SIGNATURE CHEESE BURGER (E, B, D)

140

Grilled premium beef pattie served with melted cheese, grilled onions, gherkins, lettuce, mustard and fries

CRISPY CHICKEN BURGER (D, E)

130

Deep fried Crispy boneless chicken thigh served with shredded lettuce, tomato, spicy mayo on sesame bun and fries

GRILLED HAM AND CHEESE SANDWICH (G)

110

Triple deck toast bread filled with chicken ham, cheese, spicy mayo and served with fries

GRILLED VEGETABLES

SANDWICH (*,G)

100

An arrays of grilled vegetables and mushroom served on a flatbread and fries
(Choice of Flatbread or Wraps)

CLASSIC TUNA

SANDWICH (G)

110

Toasted flatbread spread with homemade tuna mayonnaise, lettuce, tomato and fries

FISH AND CHIPS (E, SF, G)

135

Crumbed fish fillet, tar tar sauce, mesclun salad, lemon wedges served with fries

FIESTA PASTA

Selection of spaghetti, penne, fussilli pasta cooked with a choice of :

CARBONARA SAUCE (B, E, D)

110

(CHOICE OF BEEF OR CHICKEN)

BEEF BOLOGNAISE (B)

110

NAPOLITANA VEGETABLES (*)

100

SEAFOOD MARINARA (SF)

130

PIZZA

MEET LOVER PIZZA (B, G)

130

Minced beef, pepperoni, onion, beef sausage, capsicum topped with mozzarella cheese

SEAFOOD PIZZA (SF, G)

140

Shrimp, fish fillet, squid, dried chillies, onion in tomato sauce topped with mozzarella cheese

MARGARITA PIZZA (*,G)

100

Sliced tomato, onions topped with mozzarella cheese

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ASIAN FAVOURITE

NASI GORENG KAMPOENG (E) Wok fried rice served with fried quarter chicken, sunny-side egg, sambal, pickles and prawn crackers	110
SUP BUNTUT (B) Indonesian aromatic beef oxtail soup with potatoes and carrots, served with steamed rice, green sambal and emping chips	180
MIE GORENG KAMPOENG (E,SF,G) Wok fried spiced noodles with vegetables, shrimps, squid and served with chicken satay, fried egg, pickles, sambal and prawn crackers	110
AYAM KREMESAN Marinated fried halve spring chicken served with steamed rice, fried egg, sambal and prawn crackers	130

DESSERT

APPLE PIE (D) Served with ice cream	90
BANANA FRITTER (E,D) Served with ice cream	90
ICE CREAM BY SCOOP Vanilla, Strawberry or Chocolate	40
TROPICAL FRUIT PLATTER	70

ALL DAY BREAKFAST (E) Choice of one type egg preparation : White or regular omelette, sunny side up, over easy, scrambled, poached or boiled egg served with sauteed mushroom, grilled tomato and potatoes	70
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FROM GRIDDLE

PAN SEARED SALMON FILLET 200GR (SF)	210
BEEF TENDERLOIN 220GR(B)	350
BEEF RIB EYE 250GR (B)	350
ROASTED HALVE BONELESS CHICKEN	180

Choice of potatoes :
 Wedges potato, mashed potato or French fries

Choice of vegetables :
 Butter vegetables, French bean or garlic buttered broccoli

Choice of sauces :
 Black pepper sauce, mushroom sauce, BBQ sauce or lemon capers sauce
 Tabasco, LP sauce, mustard, HP sauce

All griddle items served with mini salad and Vinaigrette dressing

SIDE DISHES

STEAMED RICE	40
MASHED POTATO	60
WEDGES POTATO	60
FRENCH FRIES	60
SAUTEED MIX VEGETABLES	60

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BEVERAGE

HOT & COLD BEVERAGE

MILO (ICED OR HOT)	40
CHOCOLATE (ICED OR HOT)	60
MILK (ICED OR HOT)	40
Low fat, full cream or soy bean milk	
CAPPUCINO	70
CAFFE LATTE	70
FRESHLY BREWED COFFEE	65
HOT TEA	35
English breakfast tea, Earl Grey, Chamomile, Peppermint or Jasmine Green Tea	
ICE BLENDED	75
Coffee with milk or tea with milk	

SOFT DRINK

COKE, COKE ZERO, DIET COKE, SPRITE, FANTA STRAWBERRY, SODA WATER, TONIC WATER AND GINGER ALE	35
BOTTLED WATER	33
SPARKLING BOTTLED WATER	42

MILKSHAKE

Chocolate, strawberry or vanilla	55
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JUICES

FRESHLY SQUEEZED WATERMELON, HONEY DEW OR PINEAPPLE	55
FRESHLY SQUEEZED ORANGE AND APPLE	68
CHILLED JUICE OF GUAVA, ORANGE OR MANGO	40

MOCKTAIL

PUSSY FOOT	100
Orange juice, pineapple juice, egg yolk and syrup	
COCO NUTS	100
Coconut cream, peach, lychee and pineapple	
FUNKY MONKEY	100
Fresh banana, cream coconut, vanilla ice cream and pineapple juice	
SHIRLEY TEMPLE	95
Lemonade with grenadine syrup and vanilla flavour	
FRUIT TEA	95
Iced tea with fruit and vanilla flavour	

COCKTAIL

MARTINI DRY	95
Dry gin, dry vermouth and olive	
TEQUILA SUNRISE	110
Tequila, orange juice, grenadine syrup	
LONG ISLAND TEA	115
Rum, gin, vodka, tequila, coke	
SINGAPORE SLING	110
Gin, cherry, soda, grenadine	
PINACOLADA	110
Light rum, coconut liqueur, pineapple juice	
HOLIDAY INN ILUSION	110
Vodka, rum, dry gin, triple sec, baileys, pineapple juice, grenadine	

BEER

BINTANG, TIGER, HEINEKEN (330 ML)	70
CARLSBERG (330 ML)	60
GUINNESS STOUT (330 ML)	110
BINTANG BOTTLE (620 ML)	115

WINE

RED WINE	GLASS/BTL
JACOB CREEK SHIRAZ	100 / 550
JACOB CREEK MERLOT	100 / 550
WHITE WINE	
JACOB CREEK CHARDONNAY	100 / 550

PRICES ARE IN THOUSAND RUPIAH (000) AND SUBJECT TO 10% SERVICE CHARGE AND 11% PREVAILING GOVERNMENT TAX
DO NOTIFY ANY OF OUR SERVICE ASSISTANT IF YOU HAVE ANY FOOD ALLERGIES