

# APPETISERS

## Golden Crispy Calamari SF-DF

Lightly battered calamari, served fries, onion rings, and zesty homemade tartar sauce.

130

## Signature Caesar Salad SF-GF

Crunchy romaine lettuce, parmesan, smoked beef bacon, grilled chicken, and garlic croutons, topped with a creamy Caesar dressing

140

## Gado-Gado Nusantara V-VE-GF-DF

A vibrant mix of steamed vegetables, tofu, and tempeh, generously drizzled with rich peanut sauce.

110

## Burrata & Tomato Salad V-GF-SF

Burrata cheese, fresh heirloom tomatoes, basil pesto, and balsamic glaze.

180

## Roasted Pumpkin & Feta Salad V-GF-SF

Caramelised pumpkin chunks with mixed greens, toasted seeds, and honey-mustard dressing.

100

## Tuna Tataki with Ponzu Glaze GF-DF-SF

Lightly seared tuna with sesame crust, served with tangy ponzu sauce and microgreens.

150

# SOUPS

## Indonesian Sop Buntut GF-DF-SF

Slow-braised oxtail soup with aromatic spices, served with emping crackers and sambal with rice.

210

## Truffle Wild Mushroom Soup V-VE-GF-SF

A velvety blend of wild mushrooms, finished with truffle oil and served with fresh bread.

100

## Clear Garden Vegetable Soup V-VE-GF-DF-SF

A delicate broth infused with lemongrass and ginger, featuring seasonal vegetables, served with fresh bread.

100

V : Vegetarian  
VE : Vegan  
GF : Gluten free

DF : Dairy free  
NF : Nut free  
SF : Sugar free

### Food Allergies and Intolerances:

We welcome inquiries from guests who wish to know whether dishes contain specific ingredients.

Please Note before placing your order, kindly inform a member of our team if anyone in your party has a food allergy.

All prices are quoted in '000 Indonesian Rupiah and subject to 10% Service Charge and 11% Prevailing Government Tax.

# FOOD

# ASIAN MAIN COURSES

## Ayam Goreng Rempah GF-DF-SF

Crispy marinated whole spring chicken infused with fragrant spices, served with sambal and steamed rice.  
195

## Sumatran Beef Rendang GF-DF-SF

Slow-cooked tender beef in rich coconut curry, served with fragrant turmeric rice.  
195

## Ikan Asam Pedas GF-DF-SF

Spicy and tangy snapper fillet cooked in tamarind chili broth, served with jasmine rice.  
180

## Sotong Masak Hitam GF-DF-SF

Wok-fried squid in aromatic black ink sauce, paired with steamed rice and pickles.  
180

## Iga Bakar Madu GF-DF

Grilled short ribs coated in spiced honey glaze, served with sambal and beef soup, steam rice and lalapan.  
250

## Nasi Goreng Kampung GF-DF-SF

Fragrant Indonesian fried rice with seafood or chicken, chicken satay fried egg, pickles, and prawn crackers.  
135

# NOODLES

## Seafood Wok-Fried Egg Noodles GF-DF-SF

Stir-fried yellow noodles with mixed seafood, and a savory soy glaze.  
150

## Penang-Style Char Kway Teow DF-SF

Smoky stir-fried flat noodles with fresh seafood and chives.  
135

## Classic Bee Hoon Goreng DF-SF-GF

Stir-fried vermicelli noodles with mixed seafood and aromatic Indonesian spices.  
135

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# VEGETARIAN SPECIALTIES

## **Aloo Gobi Masala with Flaky Prata** V-VE-GF-SF

A spiced potato and cauliflower curry, served with crispy Indian flatbread and cooling raita.

130

## **Capcay Sayur Stir-Fry** V-VE-GF-DF-SF

A vibrant mix of seasonal vegetables in garlic sauce.

100

## **Vegan Wok-Fried Kway Teow** V-VE-DF-SF

Flat rice noodles tossed with mixed greens in a light soy sauce.

110

## **Balinese Tempeh & Tofu Curry** V-VE-GF-DF-SF

Slow-simmered tofu and tempeh in a coconut and lemongrass curry, served with turmeric rice.

100

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# DESSERTS

## Caramelised Pecan Nut Tart

Buttery shortcrust pastry filled with crunchy pecans and caramel drizzle.

120

## Zesty Calamansi Tart

A tangy calamansi citrus tart with a crisp golden crust.

120

## Decadent Black Forest Cake

Layers of moist chocolate sponge, cherry compote, and whipped cream.

120

## Blueberry Cheesecake Delight

Creamy New York-style cheesecake topped with fresh blueberry compote.

120

## Warm Bread & Butter Pudding

A rich, comforting classic served with vanilla bean sauce.

110

## Calamansi Pandan Crème Brûlée

A fusion of pandan-infused custard with a crisp caramelised calamansi sugar crust.

110

## Indulgent Ice Cream Selection

Assorted flavours available upon request. Priced per scoop.

35

## Toasted Marshmallow Temptation

Fluffy, golden-toasted marshmallows drizzled with chocolate sauce.

80

## Vegan Panna Cotta

A creamy coconut-based panna cotta, served with a rich chocolate almond milk sauce, a sweet coconut sauce, and a crunchy vegan crumble.

120

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## SIGNATURE COCKTAILS

<b>Kiamboy</b> .....	160
Vodka, orange liqueur, kiamboy cordial, honey thyme syrup, & kafir lime water.	
<b>BBT Harbour</b> .....	180
Gin, rosemary & beer cordial, lemon, & soda.	
<b>Dohot Fashion</b> .....	180
Cinnamon stick infused Bourbon whiskey, dohot syrup, orange bitter, & dohot water.	
<b>Teh O'beng</b> .....	180
Gin, berries & cinnamon syrup, robust tea cordial, & tonic.	
<b>Telaga Biru</b> .....	180
Rum, mango liqueur, blue curacao, mango chutney, & basil.	
<b>Spicy Margarita</b> .....	180
Tequila, mango liqueur, jalapeno pickle, & salted garlic.	

## CLASSIC COCKTAILS

<b>Espresso Martini</b> .....	200
Vodka, coffee liqueur, coffee, & sugar.	
<b>Aperol Spritz</b> .....	200
Aperol, prosecco, orange, & soda water.	
<b>Negroni</b> .....	200
Gin, campari, & sweet vermouth.	
<b>Whiskey Sour</b> .....	200
Whiskey, lime juice, sugar syrup, angostura bitter, & plant-based foam.	
<b>Old-Fashion</b> .....	200
Whiskey, angostura bitter, & brown sugar.	
<b>Pinacolada</b> .....	190
Light rum, malibu, coconut cream, pineapple, & sugar.	
<b>Margarita</b> .....	190
Tequila, orange liqueur, lime juice & sugar syrup.	
<b>Daiquiri</b> .....	190
Light rum, lime juice & sugar syrup.	
<b>Lychee Martini</b> .....	190
Vodka, lime juice, & lychee syrup.	
<b>Mojito</b> .....	190
Light rum, mint, lime, sugar, & soda water.	
<b>Long Island Iced Tea</b> .....	200
Light rum, vodka, tequila, gin, lime juice, & coke.	

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## SPIRITS

served with house mixer

### VODKA

	Glass (40ml)	Bottle
Skyy	130	1.500
Smirnoff	130	1.500
Absolute Blue	180	2.900
Grey Goose	220	3.400

### RUM

	Glass (40ml)	Bottle
Captain Morgan White	130	1.500
Captain Morgan Spice	130	1.500
Bacardi White	130	1.400
Myres	190	2.500

### GIN

	Glass (40ml)	Bottle
Gordon London Dry	130	1.700
East Indies Archipelago	140	1.800
Bombay Sapphire	190	2.750
Tanqueray	210	3.500
Hendrick's	220	3.500

### TEQUILA

	Glass (40ml)	Bottle
Bumbung Yellow	130	1.700
Bumbung Silver	140	1.700
Espolon Blanco	190	3.100
Espolon Reposado	210	3.500
Espolon Anejo	250	4.200

### WHISKEY

	Glass (40ml)	Bottle
Bumbung Oak	130	1.700
Jack Daniels	230	3.500
Markers Mark	230	3.550
J W Black Label	270	4.500
Chivas 12	250	3.400

### BRANDY

	Glass (40ml)	Bottle
Martel VSOP	400	6.600

## APERITIF & LIQUEURS

	Glass (150ml)	Bottle
Campari	150	2.400
Aperol	160	2.500
Baileys	150	2.500
Kahlua	150	3.000
Amaretto Luxardo	150	1.900

## WHITE WINE

	Glass (150ml)	Bottle
Isola Blanco <i>Bali, Indonesia</i>	170	800
B&G Chardonnay <i>France</i>	190	950
Don Alejandro Sauvignon Blanc <i>Central Valley, Chile</i>	180	850
Lindeman's Pinot Grigio <i>South Eastern Australia</i>	190	900

## RED WINE

	Glass (150ml)	Bottle
Monkey Puzzle Merlot <i>Central Valley, Chile</i>	190	900
Monkey Puzzle Cabernet Sauvignon <i>Central Valley, Chile</i>	190	900
88 Shiraz <i>South Eastern Australia</i>	190	900

## ROSE WINE

	Glass (150ml)	Bottle
Isola Rosato <i>Bali, Indonesia</i>	170	800

## SPARKLING WINE

	Glass (150ml)	Bottle
Louis Perdrier Brut <i>Burgundy, France</i>	180	850
Ascaro Sababay <i>Bali, Indonesia</i>	180	850

## SWEET WINE

	Glass (150ml)	Bottle
Isola Moscato Dolce <i>Bali, Indonesia</i>	180	850

## BEERS

Bintang 330 ml	85
San Miguel Light 330 ml	90
Heineken 330 ml	90
Heineken Draught	100

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## SOFT DRINKS

Sprite	45
Coke	45
Coke Zero	45
Tonic Water	45
Soda Water	55
Candied Ginger Ale	55

## MINERAL WATER

Balian Still 330 ml	70
Balian Sparkling 330 ml	70
Balian Still 750 ml	110
Balian Sparkling 750 ml	110
San Pellegrino 750 ml	110

## FRESH JUICES

Orange	75
Watermelon	75
Pineapple	75
Coconut	85

## CHILLED JUICES

Apple	55
Orange	55
Pineapple	55
Guava	55
Sour Sop	55
Mango	55

## SMOOTHIES

Banana	80
Mango	80
Papaya	80

## MILKSHAKES

Vanilla	80
Chocolate	80
Strawberry	80
Banana	80

## TEA

Breakfast	50
Earl Grey	50
Oolong	50
Sencha	50
Jasmine	50
Peppermint	50
Moroccan Mint	50
Matcha	85

## COFFEE

Espresso	45
Double Espresso	50
Macchiato	50
Latte	60
Cappuccino	60
Americano	60
Affogato	85

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