

APPETISERS

Golden Crispy Calamari SF-DF

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

160

Signature Caesar Salad SF-GF-NF

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

170

Gado-Gado Nusantara V-VE-GF-DF

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

130

Burrata & Tomato Salad V-GF-SF

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

210

Roasted Pumpkin & Feta Salad V-GF-SF

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

120

Tuna Tataki with Ponzu Glaze GF-DF-SF

Seared tuna with sesame crust, served with tangy ponzu sauce and micro greens.

170

SOUPS

Indonesian Sop Buntut GF-DF-SF

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

250

Truffle Wild Mushroom Soup V-VE-GF-SF

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

120

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

A delicate broth infused with lemongrass and ginger, featuring seasonal vegetables, served with steamed rice.

120

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VE : Vegan
GF : Gluten free

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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.

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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.

190

Sumatran Beef Rendang GF-DF-SF

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

230

Ikan Asam Pedas GF-DF-SF

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

220

Sotong Masak Hitam GF-DF-SF

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

200

Iga Bakar Madu GF-DF

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

260

Nasi Goreng Kampung GF-DF-SF

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

160

NOODLES

Seafood Wok-Fried Egg Noodles GF-DF-SF

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

180

Penang-Style Char Kway Teow DF-SF

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

160

Classic Bee Hoon Goreng DF-SF-GF

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

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FOOD

VEGETARIAN SPECIALTIES

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

A spiced potato and cauliflower curry, served with crispy Indian flat bread and raita.

150

Capcay Sayur V-VE-GF-DF-SF

Stir-fry seasonal vegetables in garlic sauce.

120

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

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

130

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

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

120

SANDWICHES & WRAPS

All dishes are served with homemade cassava chips.

Tuna Sandwich NF

Classic tuna salad with lettuce, tomato, and mayonnaise, served on whole wheat or white bread.

100

Club Sandwich NF

A triple-layer sandwich filled with roasted chicken, egg, lettuce, tomato, and cheese.

170

Chicken Wrap

Grilled chicken breast with crunchy vegetables and creamy dressing, wrapped in a soft tortilla.

130

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SALADS & LIGHT BITES

Quinoa Salad V-VE-DF-GF-NF

Quinoa tossed with cherry tomatoes, cucumber, red onion, fresh herbs, and a citrus vinaigrette.

90

Classic Caesar Salad

Crunchy romaine lettuce, garlic bread, poached egg, smoked beef bacon, Caesar dressing, and parmesan cheese.

140

Add grilled chicken for an additional IDR 30K

Vietnamese Spring Rolls V-NF

Rice paper rolls filled with fresh vegetables, vermicelli, and herbs, served with a hoisin-peanut sauce.

90

Mediterranean Chickpea Salad GF-VG

Chickpeas, cherry tomatoes, cucumber, olives, red onion, and feta cheese in a lemon-herb dressing.

100

WPL Beef NF

180gr homemade beef patty on a brioche bun with onion jam, tomato, lettuce, and cheddar cheese.

Served with French fries.

230

PIZZA SELECTION

Wild Mushroom Pizza

White base with mixed fresh mushrooms, spinach, garlic, mascarpone cheese, truffle paste, and truffle oil.

160

Classic Margherita Pizza

Tomato base topped with mozzarella cheese, fresh tomato slices, and basil.

140

Rendang Pizza

Slow-cooked beef rendang with rendang paste, chili slices, and mozzarella.

140

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PASTA SELECTION

Spaghetti Aglio e Olio V-VG-DF-NF

Olive oil, garlic, chili flakes, fresh parsley, and parmesan cheese.

120

Rigatoni Bolognese

Slow-cooked beef ragout with tomato sauce and parmesan cheese.

140

Penne Carbonara

Creamy egg yolk sauce with crispy bacon, sautéed mushrooms, and parmesan cheese.

130

GRILL & MAIN COURSES

Grilled Sirloin Steak NF - GF

200gr Sirloin Steak, served with French fries, buttered vegetables, and creamy black pepper sauce.

370

Pan-Seared Red Snapper NF

Accompanied by mashed potatoes or steamed rice, buttered vegetables, and lemon butter sauce.

200

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DESSERTS

Caramelised Pecan Nut Tart

Buttery short crust pastry filled with crunchy pecans and caramel drizzle.

120

Zesty Calamansi Tart

A tangy calamansi citrus tart with a crisp golden crust.

110

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

Pandan and calamansi-infused custard with a crisp caramelised sugar crust.

110

Indulgent Ice Cream Selection

Assorted flavours available upon request. Priced per scoop.

40

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

Kiamboy	160
Vodka, kiamboy cordial, passion fruit & vanilla syrup, ginger & beer.	
BBT Harbour	180
Gin, rosemary & beer cordial, lemon, & soda.	
Dohot Fashion	180
Cinnamon stick-infused Bourbon whiskey, dohot syrup, orange bitters, & dohot water.	
Teh O'beng	180
Gin, berries & cinnamon syrup, robust tea cordial, & tonic.	
Telaga Biru	180
Rum, mango liqueur, blue Curaçao, mango chutney, & basil.	
Spicy Margarita	180
Tequila, mango liqueur, jalapeño pickle, & salted garlic.	

CLASSIC COCKTAILS

Espresso Martini	200
Vodka, coffee liqueur, coffee, & sugar.	
Aperol Spritz	200
Aperol, prosecco, orange, & soda water.	
Negroni	200
Gin, Campari, & sweet vermouth.	
Whiskey Sour	200
Whiskey, lime juice, sugar syrup, Angostura bitters, & plant-based foam.	
Old-Fashion	200
Whiskey, Angostura bitters, & brown sugar.	
Pinacolada	190
Light rum, Malibu, coconut cream, pineapple, & sugar.	
Margarita	190
Tequila, orange liqueur, lime juice, & sugar syrup.	
Daiquiri	190
Light rum, lime juice & sugar syrup.	
Lychee Martini	190
Vodka, lime juice, & lychee syrup.	
Mojito	190
Light rum, mint, lime, sugar, & soda water.	
Long Island Iced Tea	200
Vodka, light rum, tequila, gin, lime juice, & Coke.	

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CRAFTED INFUSIONS

Cendol 80

Pineapple, orange, coconut cream, ginger, & pandan.

Lagoi Sunset 80

Cranberry juice, orange juice, lemon juice, peach, & Sprite.

Iced Buah 80

Watermelon, peach, lychee, lemon juice, & tonic.

Frozen Mint Lemonade 80

Lemon juice, mint syrup, & soda.

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SPIRITS

Served with house mixer

VODKA

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

RUM

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

GIN

	Glass (40ml)	Bottle
Gordon London Dry	130	1.700
Three Peaks	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 Daniel's	230	3.500
Maker's Mark	230	3.550
JW Black Label	270	4.500
Chivas Regal 12	250	3.400

BRANDY

	Glass (40ml)	Bottle
Martel VSOP	400	6.600

APERITIFS & LIQUEURS

	Glass (40ml)	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
Clay Creek Chardonnay <i>California</i>	190	900

RED WINE

	Glass (150ml)	Bottle
Santa Julia Malbec <i>Argentina</i>	200	900
Santa Julia Reserva Malbec <i>Argentina</i>	220	1.000
JJ McWilliams Shiraz <i>Australia</i>	190	900
Clay Creek Pinot Noir <i>California</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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BEVERAGES

SOFT DRINKS

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

MINERAL WATER

Bottled Still 330 ml	70
Bottled Sparkling 330 ml	70
Bottled Still 750 ml	110
Bottled Sparkling 750 ml	110

FRESH JUICES

Orange	75
Watermelon	75
Pineapple	75
Coconut	85

CHILLED JUICES

Apple	55
Orange	55
Pineapple	55
Guava	55
Soursop	55
Mango	55

SMOOTHIES

Banana	80
Mango	80
Papaya	80

MILKSHAKES

Vanilla	80
Chocolate	80
Strawberry	80
Banana	80

TEA SELECTIONS

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

COFFEE SELECTIONS

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

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