

In Room Dining Menu

Opening Hours : 24 Hours



Breakfast 6:00 - 10:30

Neighbourhood Sarapan 240

Please choose one from the following options:

NASI LEMAK GF | DF | SF

Fragrant coconut rice served with sambal, anchovies, egg, cucumber, and nutrient-rich alba seeds.

NASI KUNING GF | DF

Traditional yellow steamed rice accompanied by egg balado, tempeh orek, fried chicken thigh, perkedel, sambal, and crackers.

HERITAGE CHICKEN PORRIDGE (BUBUR AYAM) GF | DF | SF

Rice porridge topped with shredded chicken, fried soybeans, scallions, celery, cakwe, and a light curry broth.

NATURAL YOGURT SF

Available in fruit-flavoured or low-fat options.

SEASONAL FRUIT PLATTER AND BERRIES GF | DF | VE | SF

CHOICE OF FRESHLY SQUEEZED JUICE

Continental 220

Please choose from the following options:

HOUSE-MADE BAKERY SF | VE

Sourdough and toast bread served with unsalted butter and a selection of jams.

FRESH ASSORTED VIENNOISERIE SF | VE

Plain croissant, fruit Danish, pain au chocolate, and daily muffin.

CHOICE OF JAM GF | DF | VE

Blueberry, strawberry, or pineapple jam.

NATURAL YOGURT SF

Available in fruit-flavoured or low-fat options.

CEREAL CHOICES

- All-bran, cornflakes, muesli, granola, or hot oatmeal. (VG)
- Gluten-free cereal available. (VG | GF)
- Served with your choice of milk: whole milk, low-fat milk, soy milk, or almond milk.

SEASONAL FRUIT PLATTER AND BERRIES GF | DF | VE | SF

CHOICE OF MILK

Whole milk, low-fat milk, soy milk, or almond milk.

American 260

Please choose one from the following types of eggs:

SCRAMBLED EGG WHITES GF | SF

Scrambled egg whites, seasoned with salt and pepper.

OMELETTE GF | SF

Eggs with tomatoes, onions, capsicum, chili, and cheese.

FRIED EGGS GF | SF

Sunnyside up, over easy, over medium, or over hard.

CHOOSE 2 SIDES

- Beef bacon, chicken or beef sausage, slow-roasted tomato. (GF | SF) Hash browns, sautéed mushrooms,
- baked beans, sourdough bread.

FRESH ASSORTED BAKERY GF | FG

Gluten-free bread available. Served with preserved jam, marmalade, honey, and butter.

NATURAL YOGURT SF

Available in fruit-flavoured or low-fat options.

CEREAL CHOICES

- All-bran, cornflakes, muesli, granola, or hot oatmeal. (VE)
- Gluten-free cereal available. (VE | GF)
- Served with your choice of milk: whole milk, low-fat milk, soy milk, or almond milk.

SEASONAL FRUIT PLATTER AND BERRIES GF | DF | VE | SF

CHOICE OF FRESHLY SQUEEZED JUICE

CHOICE OF MILK

Whole milk, low-fat milk, soy milk, or almond milk.

V = vegetarian | VE = vegan | GF = gluten free DF = dairy 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's of Indonesian Rupiah and subject to 10% service charge and 11% prevailing government tax.

Hot *Breakfast*

OMELETTE GF | SF 110

Made with 3 whole eggs or egg whites, served with sourdough and your choice of garnishes: tomato, mushrooms, bell pepper, onion, chicken or beef ham, spinach, cheese, garlic, or chili.

EGG BENEDICT GF | SF 120

English muffin, chicken ham, poached egg, and hollandaise sauce.

SCRAMBLED TOFU DF | V | VE | SF 100

Fluffy scrambled tofu seasoned with turmeric and curry powder, served with a toasted English muffin.

EGG BENEDICT ROYALE GF | SF 150

English muffin, smoked salmon, poached egg, and hollandaise sauce.

EGG BENEDICT FLORENTINE GF | SF 130

English muffin, spinach, poached egg, and hollandaise sauce.

CHOOSE 2 SIDES

Chicken or beef sausage, hash brown, roasted tomato, baked beans, or sautéed forest mushrooms.

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All Day Menu 11:00 - 23:00

Entrees

VEGETABLE SPRING ROLLS^{SF} 110

Crispy deep fried wrap filled with carrot, Chinese cabbage, and spring onion, served with sweet chili sauce.

CRISPY CALAMARI^{SF | DF} 160

Deep fried calamari served with fries and onion rings. Usually served with tartar sauce.

Between The *Breads*

BEEF BURGER^{DF | SF} 230

Brioche bread, 180 gr grass-fed patties, onion jam, beef tomato, lettuce, pickles, & cheddar.

THE ROYAL WRAP^{DF | SF} 170

Grilled vegetable wrap filled with ground meat, scramble egg, beef bacon, vegetables and served with smoky BBQ sauce.

THE CLUB SANDWICH 180

White bread, chicken breast, cooked streaky bacon, baby gem lettuce, tomato, gherkins, mayonnaise, egg, and yellow cheddar cheese.

VEGAN GRILLED VEGETABLE SANDWICH^{V | VE | DF | SF} 130

Grilled vegetables with herbs, served in a sandwich with crispy fries and dry coleslaw on the side.

FLAVOURED NACHOS 140

Crispy nachos served with guacamole, tomato salsa, and sour cream.

- All sandwiches and wraps come with French fries and homemade pineapple ketchup on the side.

Rice & *Noodles*

NASI GORENG^{DF | SF} 160

Indonesian fried rice with chicken satay, vegetables, fried egg, prawn crackers, sambal, and pickles.

VEGETARIAN NASI GORENG^{V | VE | GF | SF | DF} 130

Indonesian fried rice with vegetables, served with fried tofu, tempe, and emping crackers.

MIE GORENG^{DF | SF} 160

Indonesian fried noodles with chicken or seafood, vegetables, shredded egg, pickles, and prawn crackers.

BIHUN GORENG^{V | VE | GF | SF | DF} 160

Stir-fried rice noodles, with a choice of seafood or vegetarian options, served with shredded egg, pickles, and emping crackers.

Salads

CAESAR SALAD^{GF | SF} 140

Romaine lettuce, Caesar dressing, egg, croutons, anchovies, and Parmesan cheese.

GADO-GADO^{VE | SF | GF} 130

Indonesian salad with blanched vegetables, tofu, egg, and spicy peanut sauce.

TOMATO AND MOZZARELLA^{GF | VE | SF} 210

Fresh and healthy mix of tomatoes and buffalo mozzarella cheese with basil pesto dressing.

TOMATO PESTO SALAD^{V | VE | GF | SF} 130

A mix of red and yellow cherry tomatoes with pesto dressing, topped with microgreens for a refreshing bite.

Pizza & *Pasta*

MUSHROOMS PIZZA 170

White base with mix forest mushrooms, spinach, garlic and mascarpone cheese.

MARGHERITA PIZZA^{V | VE | SF} 140

Classic pizza with mozzarella, basil, and tomato sauce.

AGLIO OLIO^{VE | SF} 160

Stir-fried garlic and chili with parsley, spaghetti, and parmesan cheese.

BOLOGNESE^{SF} 170

Spaghetti pasta with beef ragout and parmesan cheese.

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Soups & Mains

SOP BUNTUT DF | SF **250**
Oxtail clear broth soup with carrots, potatoes, sambal, emping crackers, and steamed rice.

WILD MUSHROOM SOUP VG | SF **120**
A creamy soup made with a variety of forest mushrooms, cooked with cream and fresh garden herbs.

ALOO GOBI V | GF | VG | SF **150**
Potatoes (Aloo) and cauliflower (Gobi) cooked with spices such as turmeric, cumin, and coriander, served with prata or steamed rice and raita.

BUNTUT BAKAR DF | SF | GF **230**
Grilled oxtail seasoned with local spices, served with clear broth soup, vegetables, sambal, emping crackers, and steamed rice.

IGA BAKAR DF | SF | GF **280**
Grilled short ribs seasoned with local spices, served with clear broth soup, Asian greens, sambal terasi, and steamed rice.

AYAM BAKAR DF | SF | GF **190**
Baby chicken grilled with sambal terasi, accompanied by Asian greens and steamed rice.

MIX INDONESIAN SATAY DF | SF | GF **180**
Three pieces of beef satay and three pieces of chicken satay, served with rice cake, pickles, and peanut sauce.

STEAK & FRIES SF | GF **370**
250 gr beef striploin, served with French fries, béarnaise sauce, and a mixed garden leaves.

BEEF RENDANG **210**
Tender beef slow-cooked in a rich coconut curry, served with sautéed string beans, steamed rice, and prawn crackers.

VEGAN RENDANG (YOUNG JACKFRUIT) DF | SF | GF **150**
A plant-based rendang made with young jackfruit, served with steamed rice and emping crackers.

Sweet Tooth

CARAMELIZED PECAN NUT TART **120**
Served with 5-spiced white chocolate sauce and ice cream.

CALAMANSI TART **120**
Graham cracker crust, blueberry coulis, and yuzu meringue.

BLACK FOREST **120**
Chantilly cream, cherry syrup, fresh cherries, and chocolate flakes.

BLUEBERRY CHEESECAKE **120**
Blueberry cream macaron.

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Quiet Night 23:00 - 06:00

GADO-GADO SF | GF **130**

Indonesian salad with blanched vegetables, tofu, egg, and spicy peanut sauce.

CRISPY CALAMARI SF **160**

Deep fried calamari served with fries and onion rings. Usually served with tartar sauce.

MARGHERITA PIZZA DF | VG | SF **140**

Classic pizza with mozzarella, basil, and tomato sauce.

BEEF BURGER DF | SF **230**

Brioche bread, 180 gr grass-fed patties, onion jam, beef tomato, lettuce, pickles, & cheddar.

NASI GORENG DF | SF **160**

Indonesian fried rice with chicken satay, vegetables, fried egg, prawn crackers, sambal, and pickles.

MIE GORENG DF | SF **160**

Indonesian fried noodles with chicken or seafood, vegetables, shredded egg, pickles, and prawn crackers.

AGLIO OLIO SF **160**

Stir-fried garlic and chili with parsley, spaghetti, and parmesan cheese.

SOP BUNTUT DF | SF **250**

Oxtail clear broth soup with carrots, potatoes, sambal, emping crackers, and steamed rice.

FRENCH FRIES VG | SF **90**

Served with garlic aioli and parmesan cheese.

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Cocktails

APEROL SPRITZ 200
Aperol, sparkling wine, orange & soda.

OLD FASHION 200
Whiskey, brown sugar, & bitter.

LONG ISLAND ICED TEA 200
Vodka, rum, gin, tequila, orange liqueur, lime, and Coke.

BINTAN WAY 200
Gin, cucumber, elderflower, lemon juice, & soda.

K N SANGRIA 200
White rum, white wine, passion fruit, apple juice, elderflower, lime, and orange.

Rum

Glass / Bottle

BACARDI WHITE 130/1.400

MYERS'S 190/2.500

Whiskey

Glass / Bottle

JIM BEAM 150/2.200

J.W BLACK LABEL 270/4.500

CHIVAS 12 250/3.400

Beers

BINTANG 330 ML 85

SAN MIGUEL LIGHT 330 ML 90

HEINEKEN 330 ML 90

KURA KURA ISLAND ALE 130

KURA KURA SESSION HAZY 115

KURA KURA LAGER 110

Vodka

Glass / Bottle

SKYY 130/1.500

ABSOLUT 180/2.900

Gin

Glass / Bottle

**EAST INDIES
ARCHIPELAGO** 140/1.800

TANQUERAY 210/3.500

HENDRICK'S 220/3.500

Tequila

Glass / Bottle

ESPOLON BLANCO 190/3.100

ESPOLON REPOSADO 210/3.500

ESPOLON ANEJO 250/4.200

Brandy

Glass / Bottle

MARTEL VSOP 400/6.600

Red Wine

Glass / Bottle

SANTA JULIA MALBEC	200/900
JJ MCWILLIAMS SHIRAZ	190/900
TINTO PESQUERA CRIANZA TEMPRANILLO	2.050
PENFOLDS BIN 28 SHIRAZ	2.100
AGRICOLA PUNICA MONTESSU – ISOLA DEI NURAGHI	1.650
DOMAINE CHANSON BOURGOGNE PINOT NOIR 2022	2.250

White Wine

Glass / Bottle

DON ALEJANDRO SAUVIGNON BLANC	180/850
B&G RESERVE CHARDONNAY	190/950
LINDEMAN'S PINOT GRIGIO	190/900
CEDERBERG BUKETTRAUBE PINOT NOIR 2020	1.550
CHABLIS LA SEREINE CHARDONNAY 2019	2.000
DOMAINE CHANSON BOURGOGNE CHARDONNAY 2022	2.150

Sparkling Wine

Glass / Bottle

LOUIS PERDRIER SPARKLING BRUT	180/850
SEGURA VIUDAS BRUT RESERVA – CAVA	1.100
ACCADEMIA PROSECCO	1.100
ARMILLA BLANC DE BLANCS MCC	2.000
TAITTINGER RÉSERVE BRUT – CHAMPAGNE	3.150

Rose Wine

Glass / Bottle

ISOLA ROSATO	170/800
MAISON AIX ROSÉ	1.100
VILLA MARIA PRIVATE BIN ROSÉ – HAWKE'S BAY	1.100
KAIKEN NUDE ROSÉ GRENACHE / CABERNET SAUVIGNON 2023	1.550

Choice of Juices

FRESH JUICES	80
Watermelon, pineapple, papaya, orange, banana or mix.	

CHILLED JUICES	60
Soursop, apple, mango, cranberry.	

SMOOTHIES	85
Mango, banana, papaya, banana peanut butter, granola mix.	

Tea

ENGLISH BREAKFAST	50
EARL GREY	50
OOLONG	50
SENCHA	50
JASMINE	50
PEPPERMINT	50
MOROCCAN MINT	50

Healthy Juices

ENERGIZER	85
Carrot, orange, lemon, celery, ginger.	

DETOX	85
Cucumber, apple, spinach, tomato.	

HEALTHY SKIN	85
Pineapple, beetroot, orange, Bintan honey.	

BOOSTER	85
Turmeric, tangerine, lemon, Bintan honey.	

Coffee

ESPRESSO	45
DOUBLE ESPRESSO	50
MACCHIATO	50
LATTE	60
CAPPUCCINO	60
AMERICANO	60

Soft Drinks

SPRITE	45
COKE	45
COKE ZERO	45
TONIC WATER	45
SODA WATER	55
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