IN ROOM DINING MENU

PLEASE SCAN TO VIEW OUR IN ROOM DINING OFFERING





Breakfast 6:00 - 10:30

Neighbourhood 240 Sarapan

Please choose one from the following options:

NASI LEMAK

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

GF | DF | SF

NASI KUNING

Traditional yellow steamed rice accompanied by egg balado, tempeh orek, fried chicken thigh, perkedel, sambal, and crackers. $GF\mid DF$

HERITAGE CHICKEN PORRIDGE (BUBUR AYAM)

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

GF | DF | SF

NATURAL YOGURT

Available in fruit-flavoured or low-fat options. SF

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

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

SF | VE

FRESH ASSORTED VIENNOISERIE

Plain croissant, fruit Danish, pain au chocolate, and daily muffin. $SF \mid VE$

CHOICE OF JAM

Blueberry, strawberry, or pineapple jam. $GF\mid DF\mid VE$

NATURAL YOGURT

Available in fruit-flavoured or low-fat options.

SF

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

Scrambled egg whites, seasoned with salt and pepper.

GF | SF

OMELETTE

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

GF | SF

FRIED EGGS

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

GELSE

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

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

GF | FG

NATURAL YOGURT

Available in fruit-flavoured or low-fat options.

SF

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 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 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.

GF | SF

EGG BENEDICT 120

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

GF | SF

SCRAMBLED TOFU 100

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

DF | V | VE | SF

EGG BENEDICT ROYALE 150

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

GF | SF

EGG BENEDICT FLORENTINE 130

English muffin, spinach, poached egg, and hollandaise sauce. $GF \mid SF$

CHOOSE 2 SIDES

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



 $V = vegetarian \ | \ VE = vegan \ | \ GF = gluten \ free \ DF = dairy \ free \ | \ SF = sugar \ free$

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 Day Menu 11:00 - 23:00

Entrees

VEGETABLE SPRING ROLLS 90

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

SE

CRISPY CALAMARI 130

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

SF | DF

Between The Breads

BEEF BURGER

190

Brioche bread, $180~{\rm gr}$ grass-fed patties, onion jam, beef tomato, lettuce, pickles, & cheddar.

DF | SF

THE ROYAL WRAP

150

150

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

DF | SF

THE CLUB SANDWICH

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

SE

VEGAN GRILLED VEGETABLE 110 SANDWICH

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

V | VE | DF | SF

FLAVOURED NACHOS 120

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

135

135

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

DF | SF

VEGETARIAN NASI GORENG 110

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

V | VE | GF | SF | DF

MIE GORENG

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

DF | SF

BIHUN GORENG 135

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

V | VE | GF | SF | DF

Salads

CAESAR SALAD

140

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

GF | SF

GADO-GADO

110

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

VE | SF | GF

TOMATO AND MOZZARELLA 180

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

GF | VE | SF

TOMATO PESTO SALAD

110

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

V | VE | GF | SF

Pizza & Pasta

MUSHROOMS PIZZA

140

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

MARGHERITA PIZZA

120

Classic pizza with mozzarella, basil, and tomato sauce.

V | VE | SF

AGLIO OLIO

130

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

VE | SF

BOLOGNESE

140

Spaghetti pasta with beef ragout and parmesan cheese.

0

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.

Soups & Mains

SOP BUNTUT

210

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

DF | SF

WILD MUSHROOM SOUP 100

A creamy soup made with a variety of forest mushrooms, cooked with cream and fresh garden herbs.

VG | SF

ALOO GOBI

130

Potatoes (Aloo) and cauliflower (Gobi) cooked with spices such as turmeric, cumin, and coriander, served with prata or steamed rice and raita.

V | GF | VG | SF

BUNTUT BAKAR

210

Grilled oxtail seasoned with local spices, served with clear broth soup, vegetables, sambal, emping crackers, and steamed rice.

DF | SF | GF

IGA BAKAR

250

Grilled short ribs seasoned with local spices, served with clear broth soup, Asian greens, sambal terasi, and steamed rice.

DF | SF | GF

AYAM BAKAR

160

Baby chicken grilled with sambal terasi, accompanied by Asian greens and steamed rice.

DF | SF | GF

MIX INDONESIAN SATAY

150

Three pieces of beef satay and three pieces of chicken satay, served with rice cake, pickles, and peanut sauce.

DF | SF | GF

STEAK & FRIES

340

250 gr beef striploin, served with French fries, béarnaise sauce, and a mixed garden leaves.

SF | GF

BEEF RENDANG

195

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

VEGAN RENDANG (YOUNG JACKFRUIT)

120

A plant-based rendang made with young jackfruit, served with steamed rice and emping crackers.

DF | SF | GF

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.



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.

Quiet Night 23:00 - 06:00

GADO-GADO 110

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

SF | GF

CRISPY CALAMARI 130

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

SF

MARGHERITA PIZZA 120

Classic pizza with mozzarella, basil, and tomato sauce.

DF | VG | SF

BEEF BURGER 190

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

DF | SF

NASI GORENG 135

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

DF | SF



MIE GORENG

135

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

DF | SF

AGLIO OLIO

130

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

SF

SOP BUNTUT

210

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

DF | SF

FRENCH FRIES

75

Served with garlic aioli and parmesan cheese.

VG | SF

Red Wine	Glass / Bottle	White Wine	Glass / Bottle
SANTA JULIA MALBEC	200/900	ISOLA BLANCO	170/800
SANTA JULIA RESERVA MALBEC	220/1.000	DON ALEJANDRO SAUVIGNON BLANC	180/850
JJ MCWILLIAMS SHIRAZ	Z 190/900 190/900	B&G RESERVE CHARDONNAY	190/950
NOIR	190/300	LINDEMAN'S PINOT GRIGIO	190/900
		CLAY CREEK CHARDONNAY	190/900
Sparkling Wine	Glass / Bottle	Rose Wine	Glass / Bottle
LOUIS PERDRIER SPARKLING BRUT	180/850	ISOLA ROSATO	170/800
Choice of Juices		Healthy Juices	
FRESH JUICES Watermelon, pineapple, papaya, orange, bana	80 ana or mix.	ENERGIZER Carrot, orange, lemon, celery, ginger.	85
CHILLED JUICES Soursop, apple, mango, cranberry.	60	DETOX Cucumber, apple, spinach, tomato.	85
SMOOTHIES Mango, banana, papaya, banana peanut butt	85 er, granola mix.	HEALTHY SKIN Pineapple, beetroot, orange, Bintan honey.	85
		BOOSTER Turmeric, tangerine, lemon, Bintan honey.	85
Tea		Coffee	
ENGLISH BREAKFAST	50	ESPRESSO	45
EARL GREY	50	DOUBLE ESPRESSO	50
OOLONG	50	MACCHIATO	50
SENCHA	50	LATTE	60
JASMINE	50 50	CAPPUCCINO	60
PEPPERMINT MOROCCAN MINT	50 50	AMERICANO	60
WICKOCCAN WIIN I	50		

Beers	Bottle	Mineral Water
BINTANG 330 ML	85	BOTTLED STILL 330 ML
SAN MIGUEL LIGHT 330 ML	90	BOTTLED SPARKLING 330 M
HEINEKEN 330 ML	90	BOTTLED STILL 750 ML
		BOTTLED SPARKLING 750 M
Soft Drinks		
SPRITE	45	
COKE	45	
COKE ZERO	45	
TONIC WATER	45	
SODA WATER	55	
GINGER ALE	55	

