







ROOFTOP
270° VIEWS

ROOFTOP

BAR & RESTAURANT

♦ 12 noon - 10 pm ♦

APPETIZERS

- CHILLED SUMMER ROLLS**   85K
Rice paper wrapped rice noodles, prawns, crab, coriander, cucumber, carrot, dipping sauce
- CRAB & SHRIMP CAKES**   85K
Blue swimmer crab, shrimp, fresh cilantro, lime, Asian remoulade, mango & apple slaw

SANDWICHES & BURGERS

- THAI BEEF SALAD WRAP**  90K
Spicy Thai marinated beef, iceberg, cucumber, mint, red onion, roasted peanuts
- BÁNH MÌ HOT DOG**   90K
Add a Vietnamese twist to your pork hot dog; spicy mayo, sliced cucumber, daikon carrot slaw, fresh coriander leaves
- MINUTE STEAK SANDWICH**   98K
Caramelized onion, sautéed mushrooms, mustard, beef au jus, Cheddar, rye bread
- TUNA SANDWICH**    98K
Artichoke, feta, pesto, tapenade, focaccia bread
- CLASSIC DOUBLE BEEF BURGER**   125K
Cheese, tomato, lettuce, cucumber, fried egg, thousand island, sesame bun
- WAGYU BEEF BURGER**   198K
100% grass-fed wagyu beef, truffle mayo, caramelized onion, tomato, lettuce, Cheddar on sesame bun

All Sandwiches & Burgers are served with your choice of French fries, house-made potato wedges, garlic broccoli or mixed salad with house dressing

FRYER & GRIDDLE

- SESAME CHICKEN FINGERS**  90K
Garlic aioli
- CALAMARI FRITTI**   100K
Crispy fried calamari, three sauces
- SPICY CHICKEN WINGS**  100K
Hot and spicy fried chicken wings, blue cheese sauce, celery sticks
- FISH N' CHIPS**   105K
Beer battered fish of the day and tartar sauce
- SEAFOOD CHIPS**   110K
Tiger prawns, fish and calamari, with Asian remoulade
- SALT & PEPPER SQUID**  120K
Five spiced marinated squid cooked on the griddle, sweet chili sauce
- FISH A LA PLANCHA**  140K
200gr barramundi fish marinated with fresh oregano, lemon, garlic, olive oil

All served with your choice of French fries, house-made potato wedges, garlic broccoli or mixed salad with house dressing

MYO SALAD

130K

Choose from the ingredients on the list. Served with your choice of dressing.

CHOICE OF ONE PROTEIN

Tuna, chicken, prawn, smoked salmon

Romaine, iceberg, baby mesclun, arugula, spinach, mint, cilantro, celery, basil, parsley

CHOICE OF THREE LEAVES

Tomato, carrot, broccoli, beetroot, capsicum, cauliflower, edamame, onion, zucchini, mushrooms, green beans, asparagus, avocado, bean sprout

CHOICE OF THREE VEGGIES

Olives, walnuts, pine nuts, almonds, corn, tofu, tempe, apple, raisins, capers, croutons, chickpeas, pineapple, corn chips, anchovies, bacon, ham, Mozzarella, Camembert, Parmesan, feta,

CHOICE OF THREE CONDIMENTS

CHOICE OF ONE SIDE

Hummus, couscous, quinoa, babaganoush

Mayonnaise, vinaigrette, wasabi dressing, tonkatsu sauce, Caesar, remoulade, cocktail

CHOICE OF ONE DRESSING

LUNCH COMBO

155K

INCLUDES 1 BEER / SOFT DRINK / MOCKTAIL

SATAY

14 pieces of mixed satay
lamb, chicken, beef, pork, minced fish, prawn

NASI GORENG

Indonesian fried rice with satay, fried chicken and egg

FISH A LA PLANCHA

200gr barramundi marinated with fresh oregano, lemon, garlic, olive oil

PANINI

Create your own panini; choosing from the following:

Bread

Rye bread, focaccia, French baguette, white or whole wheat toast, pita bread

Filling

Air-dried pork, chicken, paprika salami, Italian coppa ham, crispy bacon, Cheddar cheese, Mozzarella, Camembert, roasted apples, sun-dried tomatoes, avocado, roasted mushrooms, bell peppers, onion, iceberg, romaine lettuce, rucola, tomato

Spread

Pesto, honey mustard, mango chutney, tapenade, miso mayo, garlic aioli

All lunch combos are served with your choice of French fries, house-made potato wedges, garlic broccoli or mixed salad with house dressing



VEGETARIAN



SEAFOOD



PORK



NUTS



EGG



DAIRY

Please let one of our hosts know if you have any special dietary requirements, food allergies or food intolerances

All menu items are in Indonesian Rupiah (IDR).
Prices are subject to 21% service charge and applicable government tax.



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CLASSIC COCKTAILS

MOJITO (Classic/Frozen) White rum, fresh lime, brown sugar, fresh mint leaves	115K
DAIQUIRI (Classic/Frozen) White rum, triple sec, lime juice	
MAI TAI White rum, dark rum, orange Curacao, orange juice, pineapple juice	
PIÑA COLADA Coconut liqueur, rum, pineapple juice, coconut milk	
CAIPIRINHA Sagatiba Cachaça, fresh lime, white sugar	
BLOODY MARY Vodka, tomato juice, Worcestershire sauce, Tabasco, celery	
COSMOPOLITAN Vodka, triple sec, cranberry juice, fresh lime	
LYCHEE MARTINI Vodka, lychee liqueur, fresh lychee, lychee juice	
SEX ON THE BEACH Vodka, peach schnapps, orange juice, cranberry juice	
WHITE RUSSIAN Vodka, coffee liqueur, fresh cream	
ESPRESSO MARTINI Vodka, coffee liqueur, espresso coffee	
DRY MARTINI Gin or vodka, martini dry vermouth	
SINGAPORE SLING Gin, cherry brandy, D.O.M. Benedictine	
LONG ISLAND ICED TEA Gin, rum, vodka, tequila, triple sec, coke	
MARGARITA (Classic/Frozen) Tequila, triple sec, lime juice	
TEQUILA SUNRISE Tequila, orange juice, grenadine syrup	
OLD FASHIONED Whisky, orange, Angostura bitters	
WHISKY SOUR Whisky, lemon juice, sugar syrup, egg white	
RED SANGRIA Red wine, brandy, triple sec, fresh fruit, ginger ale	
AMARETTO SOUR Luxardo amaretto, fresh lemon juice, egg white	

BEERS

BINTANG	42K
SAN MIGUEL / LIGHT	55K
SMIRNOFF ICE (LIME/APPLE)	55K
HEINEKEN	56K
ALBENS CIDER	70K
CORONA	79K

WATER & SOFT DRINKS

COKE / SPRITE / STRAWBERRY FANTA / SODA WATER	32K
TONIC / GINGER ALE	
AQUA STILL WATER (380ML)	40K
EQUIL SPARKLING WATER (380ML)	40K
RED BULL (125ML)	50K
AQUA STILL WATER (750ML)	60K
EQUIL SPARKLING WATER (750ML)	70K
SAN PELLEGRINO (750ML)	80K

SPIRITS

	SINGLE	DOUBLE
CAMPARI / PIMM'S NO.1	85K	127K
GILBEY'S GIN	90K	135K
GORDON'S / TANQUERAY / BOMBAY SAPPHIRE	100K	150K
HENDRICK'S	140K	210K
CAPTAIN MORGAN WHITE / SPICED GOLD	90K	135K
BACARDI	95K	142K
RON ZACAPA	135K	202K
SMIRNOFF	90K	135K
ABSOLUT BLUE	95K	142K
BELVEDERE	110K	165K
KETEL ONE / GREY GOOSE	120K	180K
GLENLIVET 12 YRS / GLENFIDDICH 12 YRS / SINGLETON 12 YRS / GLENMORANGIE 12 YRS	125K	187K
MACALLAN 12 YRS	180K	270K
JOHNNIE WALKER RED	90K	135K
JOHNNIE WALKER BLACK	105K	157K
CHIVAS REGAL 12 YRS	110K	165K
JOHNNIE WALKER GOLD	135K	202K
JOHNNIE WALKER BLUE	235K	352K
JIM BEAM	90K	135K
JAMESON	90K	135K
CANADIAN CLUB	95K	142K
JACK DANIEL'S	95K	142K
BULLEIT BOURBON	110K	165K
JOSE CUERVO GOLD	90K	135K
PATRON SILVER	135K	202K
DON JULIO BLANCO	145K	217K
REMY MARTIN V.S.O.P.	140K	210K
REMY MARTIN X.O.	250K	375K

NIBBLES

POTATO & HAM CROQUETTES	45K/3pcs
Fried panko breaded mashed potato, ham, cheese, nutmeg	
VEGETABLE SAMOSAS WITH JAVA CURRY MAYO	45K/3pcs
Deep-fried golden brown vegetable samosas, Java curry mayo	
TOMATO BRUSCHETTA	45K/3pcs
Tomatoes, garlic, basil, olive oil, vinegar, served on toasted slices of French bread	
POTATO SKINS	45K/4pcs
Chopped bacon, chorizo, cheese, sour cream dip	
PORK MEATBALLS	50K/6pcs
Spicy tomato basil sauce	
CHICKPEA HUMMUS WITH EXTRA VIRGIN OLIVE OIL	50K
Blended with tahini, garlic, virgin olive oil, lemon juice and salt served with a slice of pita bread	
SEA SCALLOP & CHORIZO ARANCINI	55K/3pcs
Spicy tomato ragout	
CRISPY PRAWNS	65K/3pcs
Fried rolled marinated prawns in lumpia skin, sambal terasi	
TEBASAKI GYOZA	65K/3pcs
Fried chicken wings stuffed with prawn, shiitake, orange miso, spicy dressing	
BACON WRAPPED KING PRAWNS	65K/3pcs
Served on bamboo skewers with lemon-olive oil dip	
LAMB KOFTAS WITH CUCUMBER RAITA	65K/3pcs
Ground Aussie lamb, cumin, mint, ground coriander, cucumber raita	
SLIPPER LOBSTER SKEWERS	70K/3pcs
Miso marinated lobster, spicy togarashi, macadamia	

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