

ALL DAY KITCHEN MENU

PLANT BASED

All about vegetables, grains, nuts and leaf

Green Goddess Salad (GF)	65K
Mix green leaf, cherry tomato, shaved fennel, zucchini roll, matcha gellee, green matcha dressing	
Zucchini Thin Crust (N) (VG)	55K
Crispy tortilla, Zucchini ribbon, pickle beetroot, dukkah, roasted bell pepper, avocado	
The Tempe (VG) (GF)	85K
Tempe falafel, zucchini roll, puree of fermented soybean, peanut, braised vegetables, sweet corn	
Beetroot Velvety (N) (V) (GF)	85K
House made cheese curd, white quinoa, roasted almond, dragon fruit, roasted beet root	
Smashing pumpkins (N) (V) (GF)	85K
Pumpkin puree, sorghum, roasted peanut, red cabbage, carrot, cucumber	
Chill Avocado Soup (N) (VG) (GF)	65K
Cucumber ball, chia seed, crouton, almond	

MEAT AND SEAFOOD

Wagyu Hanger Steak (GF) (CR)	160K
Avocado puree, roasted pumpkin, fried tempeh, leek and ginger sauce	
Pork Ribs bbq (GF)	120K
Young papaya salad - Asian sweet chili sauce	
Coriander crusted chicken breast (GF)	105K
Pineapple salsa, cucumber, red onion, five spice glazed	
Crispy Skin salmon (GF) (CR)	160K
Green peas puree, confit cherry tomatoes, summers salad, Bell pepper soy emulsion	
Babi Kecap (GF)	125K
Braised pork belly - turmeric nisiki rice risotto - spiced pork jus	
Hummus with Spiced Beef (S)	110K
Chili flakes, cucumber, tomato, coriander, pita bread	

(GF) Gluten Free (F) Flourless (N) Contain Nut (S) Spicy (V) Vegetarian (VG) Vegan (CR) Chef Recommendation

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LIGHT BITE

Jalapeno cheese spring roll (S) Serve with salsa roja	65K
Nacho loco (GF) Melted mozzarella cheese	45K
Crackers Tuna sandwich Roasted nori dust and Asian slaw salad	75K

EXTRAS

Steam Rice	25K
Crispy baby potato bomb	25K
Garlic fries	30K
House made Pitta bread	30K

DESSERT

Mille Feuilles Matcha Matcha custard, yuzu fluid gel	65K
Brigadeiro Matcha cheese cake passion fruit gellee, cucumber compote	65K
Blue Matcha chia pudding (VG) Blue berries, coconut mousse	65K
Terrine chocolate (F) Pistachio, cocoa powder	65K
Apple tatin Chocolate ice cream almond nougat	65K
Chocolate lava cake Coffee Soil and Tiramisu Ice Cream	60K
Trio Ice ream Tiramisu, cinnamon, vanilla	65K
Add topping	5K / topping
<ul style="list-style-type: none">• Butterfly pea gellee• Matcha gellee• Almond nougat• Matcha stick• Chocho stick	

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