LUNCH MENU

SALAD ROASTED PUMPKIN AND QUINOA SALAD 145 Greek yoghurt, onion, pumpkin seed parsley and mint **BEETROOT SALAD** 145 Arugula, feta, and orange segment **GRILLED AVOCADO ON TOAST** 145 Watercress salad, confit tomato cherry, pumpkin seed, and scrambled tofu **GRILLED OCTOPUS WITH CHICKPEAS SALAD** 165 Tomato, cucumber, capsicum, onion, cilantro, cumin, and coral crackers

Homemade Pasta and Burger

RICOTTA CHEESE PASTA With spinach mushroom, lemon zest, chili flake, and pine nut	195
SPAGHETTI SEAFOOD AGLIO OLIO With prawn, squid, seabass, basil leaf and parmesan cheese	195
HAM AND MUSHROOM AGNOLOTTI With edamame, carrot, asparagus, butter sauce and chili flake	195
PUMPKIN RAVIOLI With tomato cherry, green peas, and cream sauce	195
DOUBLE CHEESEBURGER Australian wagyu beef patties with caramelized onion, crispy pork bacon, truffle balsamic mayonnaise and yellow cheddar	295
CRISPY CHICKEN BURGER Crispy chicken with chipotle mayonnaise, yellow cheddar, and arugula salad	215
INDIAN SPECIALITIES	
ALOO GOBI Indian potato curry with cauliflower and onion gravy, cilantro, green chili, green peas served with basmati rice and naan bread	285
VEGETABLE MAKHANI Braised vegetable with Indian spice, carrot, string bean. green peas, cauliflow eggplant, capsicum, green peas served with basmati rice and naan bread	195 er,
PRAWN BIRYANI Aromatic basmati rice dum with prawn herb and spicy powder delicious cooking with yoghurt and naan bread	375

MALABAR FISH CURRY INDIAN STYLE

Braised barramundi with Indian spice, fried onion cumin seed cilantro, coconut milk served with basmati rice and naan bread

265

185

SRI LANKA JACK FRUIT CURRY

Braised young jack fruit with coconut milk curry powder, cilantro, cumin seed, served with basmati rice and naan bread

*Prices are in thousand Rupiah and subject to 21% Service Charge and applicable Goverment Tax.

