LUNCH MENU

STARTER & SALAD GADO GADO 85 Vegetable salad with tofu, Tempe, egg, peanut BETUTU LUMPIA GORENG 95 Vegetable spring roll with betutu dipping sauce ROASTED PUMPKIN AND QUINOA SALAD 145 Greek yoghurt, onion, pumpkin seed, parsley and mint BEETROOT SALAD 145 Arugula, fetta and orange zest and segment GRILLED OCTOPUS SALAD 185 Chickpeas, tomato, cucumber, capsicum, onion, cilantro, cumin and coral crackers HOME MADE PASTA AND BURGER RICOTTA CHEESE PASTA 195 With spinach, mushroom, lemon zest, chili flake, and pine nut SPAGHETTI SEAFOOD AGLIO OLIO 195 With prawn, squid, seabass, basil leaf and parmesan HAM AND MUSHROOM AGNOLOTTI 195 With edamame. Carrot, asparagus, butter sauce and chili flake PUMPKIN RAVIOLI 195 With tomato cherry, green peas, and cream sauce CRISPY CHICKEN BURGER 215 With chipotle mayo, yellow cheddar, and arugula salad DOUBLE CHEESEBURGER 295 Australian wagyu beef patties with caramelized onion, crispy pork bacon, truffle balsamic mayonnaise and yellow cheddar ASIAN / INDONESIAN **VEGETABLE MAKHANI** 195 Braised vegetable with Indian spice, carrot, string bean, green peas, cauliflower, eggplant, capsicum, with basmati rice and naan bread PRAWN BIRYANI 375 Aromatic basmati rice dum, with prawn herb and spice powder, cooking with yoghurt and naan bread MALABAR FISH CURRY 265 Braised barramundi with Indian spice, fried onion, cumin seed, cilantro, coconut milk, served with basmati rice and naan bread AYAM GEPREK 155 Crispy fried chicken with spicy sambal geprek served with rice and sambal matah PECATU TUNA SAMBAL MATAH 155 Grilled marinated yellow fin tuna served with sambal matah, vegetable urab and steamed rice TONGSENG KAMBING 285 Braised lamb shank with cabbage, tomato, crispy fried shallot and green chili

^{*}Prices are in thousand Rupiah and subject to 21% Service Charge and applicable Government Tax.