

FOOD MENU



While we take every precaution to minimize risk and handle allergens safely, cross-contamination may still occur. If you have any dietary requirements or food allergies, kindly inform us, and we will do our best to accommodate your needs.

We proudly source our ingredients locally, supporting nearby farmers and producers while delivering fresh, authentic flavors in every dish.

We also proudly source our seafood locally, using freshly caught fish from local fishermen to ensure freshness, quality, and authentic coastal flavors.

SIGNATURE DISHES

Beef Steak Tartare



260K

620 Kcal

One of Mövenpick's greatest culinary successes, perfected by our chefs over time, hand cut steak tartare is true classic, not only in Switzerland, but worldwide.

Beef tenderloin, parsley, spring onion, shallot, gherkins, Dijon mustard, Tabasco, Worcestershire, ketchup, truffle mayo, sourdough

Riz Casimir



250K

706 Kcal

Curry and tropical fruit favours suggest an exotic origin, yet Riz Casimir was invented in the Movenpick kitchen by our founder, the legendary Ueli Prager. It's been served in our restaurants since 1952.

Squid, fish, prawn, curry sauce, steamed rice, seasonal tropical fruits

Swiss Carrot Cake



110K

350 Kcal

A modern take on a traditional Swiss dessert 'Rüebli Chueche'. Our contemporary gluten-free carrot cake is delightfully light and bursting with flavour while topped with a smooth & velvety cream cheese glazet.

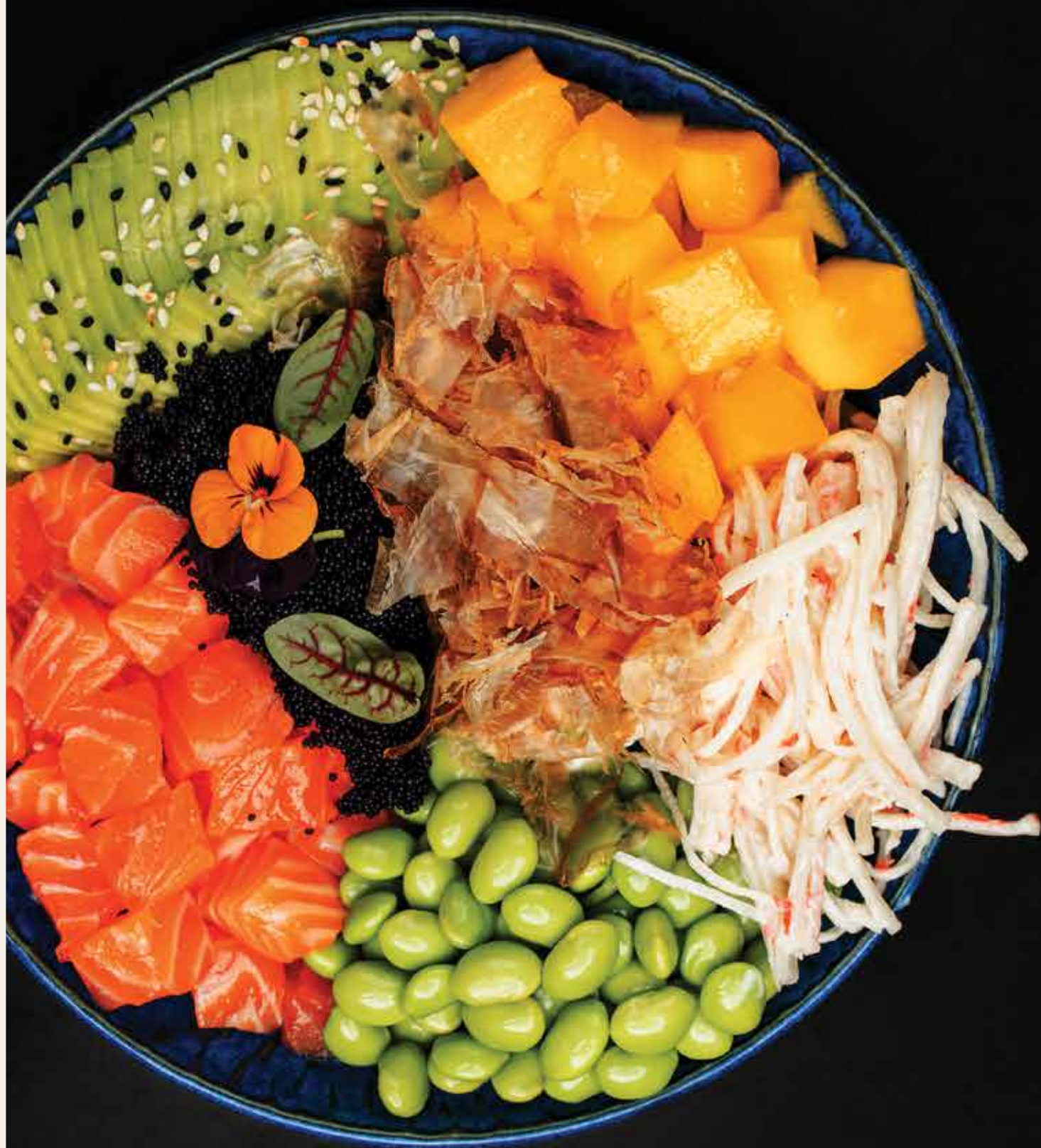
Gluten free Carrot cake, cream cheese icing, chocolate soil, white glaze

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BEEF STEAK TARTARE



SALMON POKE BOWL



AVAILABLE 24/7

All Day Breakfast

800 Kcal



160K

Choices of sunny side up, over easy, scrambled, poached, omelette or boiled eggs served with pork bacon, pork sausages or chicken sausages, grilled tomatoes and potatoes

**This menu is available for order throughout the day*

TO SHARE

Rustic Board

1100 Kcal



450K

Smoked ham, chorizo, Gorgonzola, brie, Emmental, Parmesan, aged cheddar, dried fruits, grapes, pickles, onion jam, butter, whole grain mustard, sourdough toast

POKE BOWL

Tuna Poke Bowl

420 Kcal



170K

Sushi rice, red tuna, edamame, avocado, cucumber, carrot, spring onions, toasted sesame seeds, fried shallots, soy sauce

Chicken Teriyaki Poke Bowl

1150 Kcal



170K

Sushi rice, teriyaki chicken, edamame, grilled pineapple, avocado, shredded carrot, red cabbage, pickled ginger, spring onion, nori, roasted sesame seeds, spicy mayo

Unagi Poke Bowl

795 Kcal



310K

Sushi rice, unagi (sea eel), crab stick, nori, edamame, mango, avocado, nori, green tobiko, roasted sesame seeds, teriyaki sauce, truffle paste

Salmon Poke Bowl

680 Kcal



210K

Sushi rice, salmon, crab stick, edamame, mango, avocado, nori, truffle paste, black tobiko, roasted sesame seeds, ponzu, sweet soy sauce, Katshuobushi

Tofu Poke Bowl

690 Kcal



140K

Sushi rice, glazed tofu, chuka wakame, edamame, mango, avocado, cucumber, nori, truffle paste, roasted sesame seeds, ponzu, sweet soy sauce

SALAD ★

Vegetable Garden Salad



140K

440 Kcal

Grilled baby corn, confit tomatoes, broccoli, pickled cauliflower, beetroot pearls, pickled carrot ribbons, quinoa with tomato sauce, virgin sauce, and chimichurri

Caesar Salad



160K

900 Kcal

Baby romaine lettuce, crispy chicken, sourdough chips, poached egg, spring onions, confit pork

Broccoli & Beetroot Hummus



160K

460 Kcal

Seared broccoli, beetroot hummus, garlic confit, cumin, tahini, olive oil, garlic crouton, sesame seed, mayonnaise, garlic paste

Thai Beef Salad



155K

320 Kcal

Grilled sliced beef, coriander, fresh mint, cucumber, cherry tomatoes, chili-lime dressing

Tomato Burrata



165K

620 Kcal

Confit tomatoes, creamy burrata, garlic croutons, fresh basil, and balsamic dressing

Red Tuna Tartare



165K

320 Kcal

Red tuna, smashed avocado, mango, toasted sesame seeds, spring onions, soy sauce

Roasted Pumpkin



170K

550 Kcal

Roasted pumpkin, pomegranate, honey, fresh thyme, sesame dressing, creamy burrata

Beetroot Organic Quinoa Salad



165K

470 Kcal

Beetroot, organic quinoa, roasted crushed almonds, mango salsa, pomelo, pomegranate, spring onion, balsamic

Tuna Carpaccio



175K

400 Kcal

Sushi-grade tuna, extra virgin olive oil, ginger, ponzu, soy sauce, capers, spring onion, daikon radish, edible flowers, frisée lettuce

Mix Green Salad



130K

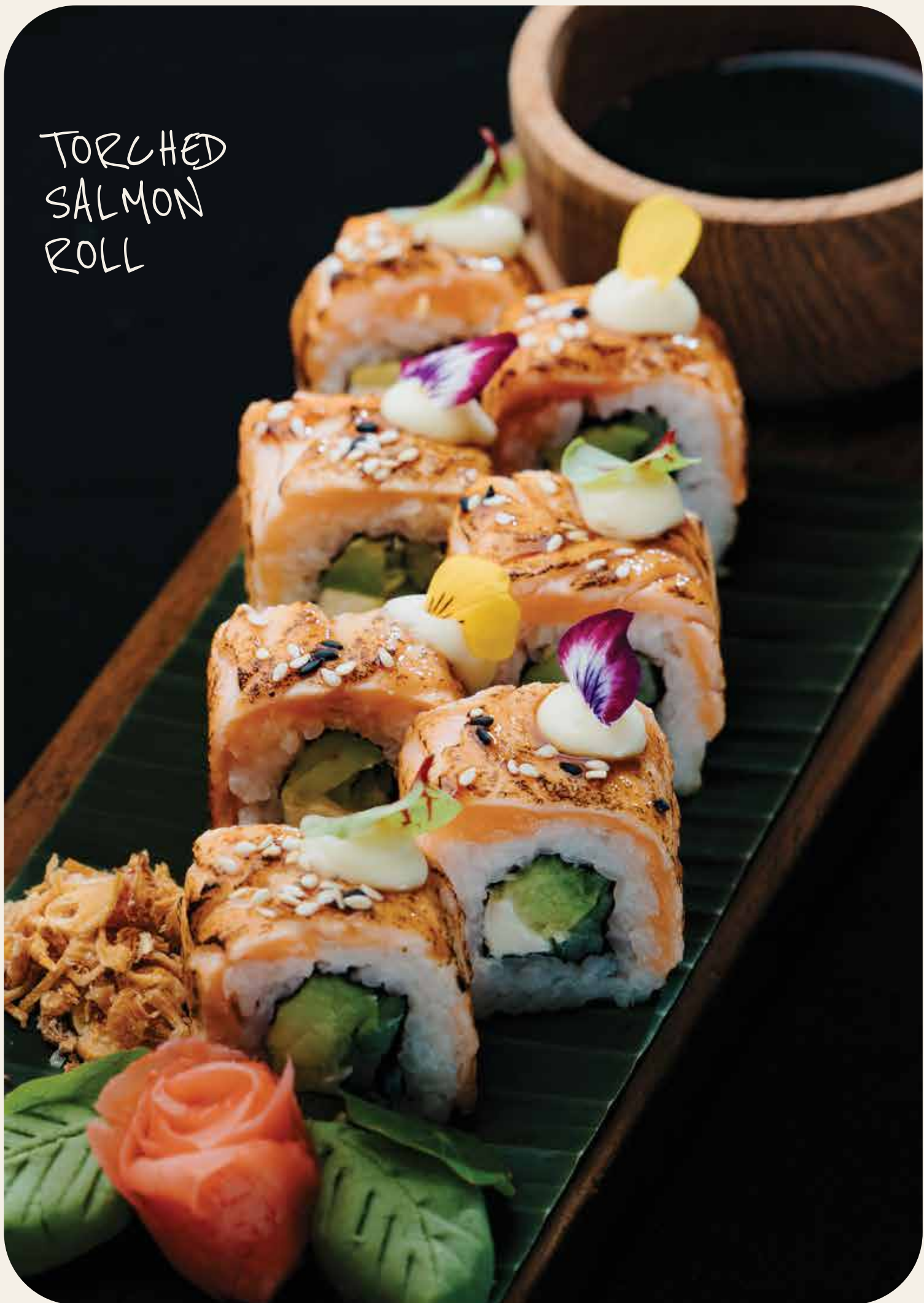
230 Kcal

Mesclun, confit cherry tomatoes, sunflower seeds, pumpkin seeds, garlic croutons, sesame dressing

BROCCOLI & BEETROOT HUMMUS



TORCHED
SALMON
ROLL



SUSHI

California Roll



420 Kcal

Crab, avocado, cucumber, orange lumpfish roe, nori

110K

Torched Salmon Roll



470 Kcal

Salmon, avocado, cream cheese, roasted sesame seeds, teriyaki sauce

125K

Chicken Katsu Roll



570 Kcal

Chicken katsu, cucumber, sesame seeds, crispy shallots, cream cheese, teriyaki mayo

130K

Spicy Tuna Crunch



520 Kcal

Spicy tuna, avocado, sriracha, tempura flakes, dried bonito

150K

Tempura Prawn Roll



580 Kcal

Tempura prawn, wasabi mayo, avocado, cucumber, teriyaki sauce, crispy shallots, nori dust

140K

Unagi Roll



700 Kcal

Unagi eel, pickled ginger, ponzu, cucumber, avocado, cream cheese, wasabi mayo

180K

SOUP ★

Onion Soup



680 Kcal

150K

Confit caramelized onions, beef jus, fresh thyme, garlic, gratinated Comté cheese, sourdough bread

Tomato Gazpacho



640 Kcal

150K

Marinated tomatoes, white loaf, cucumber, red bell pepper, cherry tomato, black olive, onion, basil, extra virgin olive oil, burrata, sourdough toast, cream cheese, garlic crouton

Mushroom Velouté



380 Kcal

150K

Creamy mushroom soup, crispy bacon, Parmesan, spring onions

Wonton Soup



300 Kcal

150K

Clear chicken broth, pork dumplings, crispy wonton dough, spring onions, bok choy

Bakso



580 Kcal

150K

Chicken and beef meatballs, noodles, cooked egg, fried shallots, bok choy, sambal

Pumpkin Velouté



220 Kcal

130K

Pumpkin, coconut milk, roasted pumpkin seeds



TOMATO GAZPACHO



PASTA/RISOTTO

Choice of pasta: spaghetti, penne, fettucine



*Gluten-Free Pasta Can Be Prepared Upon Request

Carbonara

1250 Kcal



170K

Bacon, cream, pork belly, spring onions, Parmesan chips, garlic confit, egg yolk

Bolognese

820 Kcal



170K

Beef ragù, spring onions, Parmesan chips

Creamy Chicken Mushroom

870 Kcal



170K

Sautéed mushrooms, chicken breast, chopped parsley, cream, Parmesan, garlic

Agio e Olio

520 Kcal



160K

Olive oil, chili flakes, Parmesan

Truffle Mushroom Risotto

800 Kcal



220K

Creamy risotto, sautéed mushrooms, black truffle, aged Parmesan

Gnocchi Forestier

1050 Kcal



220K

Homemade gnocchi, gorgonzola sauce, smoked pork belly, sautéed mushrooms, spring onions

Gnocchi Mediterranean

740 Kcal



160K

Homemade gnocchi, cherry tomatoes, black olives, basil, pimentón de la Vera

BETWEEN BREAD & WRAP

All burgers and sandwiches are served with French fries or potato wedges or pom-pom potatoes or mixed green salad

Big Boss Burger



220K

1450 Kcal

100% beef patty, homemade bun, caramelized onions, pickles, iceberg lettuce, tomatoes, American cheddar, pork bacon, sunny-side-up egg, truffle mayo

**Please be advised no under cook patty will be served*

Smashed Jalapeño Cheeseburger



190K

950 Kcal

100% beef smashed patty, American cheddar, pickled Jalapeños, onion, mustard, ketchup

Babi G Burger



170K

1380 Kcal

Homemade Balinese spiced bun, confit slow-cooked pork belly, Balinese mixed vegetables, tomato, Balinese spiced mayo

Chic'n Burger



170K

1100 Kcal

Homemade brioche oat paprika bun, cornflakes-breaded chicken, iceberg lettuce, American cheddar, deluxe sauce

Croque Monsieur



170K

1040 Kcal

Homemade white bread loaf, smoked ham, Comté cheese, fresh thyme, garlic confit

Panini



160K

1000 Kcal

Homemade panini bread, butter chicken, mozzarella, fresh coriander, red onion, avocado, tomato

Caesar Wrap



170K

1200 Kcal

Tortilla, crispy chicken tender, bacon, avocado, yellow cheddar, romaine lettuce, Caesar dressing

Classic Club Sandwich



160K

1200 Kcal

Chicken breast, iceberg lettuce, mayo, tomato slice, fried egg, bacon, Emmental

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Prawn Roll

880 Kcal



170K

Toasted brioche, prawn, cocktail mayo, lemon, fresh dill, spring onions, Avruga caviar

Smoked Salmon

840 Kcal



170K

Homemade brioche puff bun, smoked salmon, wasabi cream cheese, crunchy cucumber, fresh dill

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PRAWN ROLL

WESTERN

FROM THE LAND

Beef Bourguignon

1280 Kcal



280K

Beef cheek stew in red wine sauce, creamy polenta, smoked pork belly, baby carrots, garlic confit, sautéed mushrooms, parsley, garlic croutons

Grass-Fed Ribeye

1440 Kcal



600K

30-day dry-aged ribeye, smashed crispy potatoes, sautéed mushrooms, chimichurri condiment, garlic confit, garlic espuma

Mushroom Slow Cooked Chicken Breast

685 Kcal



200K

Chicken breast stuffed with mushroom mousseline, crispy potato mille-feuille, sautéed mushrooms, bacon cream, poultry jus

24-hours Pork Belly

820 Kcal



210K

24-hour slow-cooked pork belly, mashed potatoes, crispy shallots, Chinese jus

Slow-Roasted Pork Ribs

795 Kcal



230K

Slow-roasted pork ribs, coleslaw, potato wedges, coriander

FROM THE SEA

Fish and Chips

850 Kcal



180K

Nori-flakes crumbed cod fish, French fries, tartar sauce, chili sauce, lemon wedge

Cod Fish

920 Kcal



190K

Seared cod fish, dill beurre blanc, broccoli, crushed potatoes, extra virgin condiments

Salmon Teriyaki

550 Kcal



210K

Teriyaki-glazed salmon, pumpkin coconut cream, roasted sesame, pumpkin seeds, fresh mint, dill herbs

BEEF BOURGUIGNON





55K



90K



90K

90K

90K

90K

90K



90K

INDONESIAN

Soup Buntut

550 Kcal

Beef oxtail soup, vegetables, steamed rice, emping, sambal, sliced lime

195K

Bebek Goreng

870 Kcal

Steamed fried duck, serundeng, coconut rice, fresh orange wedge, lemon basil, orange sambal, steamed rice

215K

Beef Cheek Rendang

1260 Kcal

Slow-cooked beef cheek, coconut, lemongrass, kaffir lime leaves, turmeric leaves, cinnamon, galangal, nasi lemak, potato mille-feuille

220K

Nasi Campur

1360 Kcal

Fried chicken, sweet soy pork, spicy egg, satay lilit, Balinese vegetable salad, steamed rice, sambal, melinjo crackers

185K

BALINESE

White Snapper

800 Kcal

White snapper fillet, nyat-nyat crust, fish soup risotto, coconut oil sambal matah

180K

Babi Kecap

1100 Kcal

24-hour slow-cooked spiced braised pork belly, Balado-style eggplant, steamed rice

195K

Ayam Betutu

950 Kcal

Betutu-marinated half baby chicken, steamed rice, long bean salad, sambal

185K



ASIAN ★

Chinese Wok Beef Tenderloin



620 Kcal

Sautéed beef tenderloin, oyster sauce, broccoli, steamed rice, garlic

185K

Kung Pao Chicken



620 Kcal

Wok-fried chicken, onions, capsicum, dried chili, cashew nuts, steamed rice

175K

Char Kway Teow



820 Kcal

Wok-fried flat rice noodles, seafood, vegetables, sliced omelette

185K

Indian Butter Chicken



1100 Kcal

Chicken thigh, butter gravy, biryani rice

190K

Thai Kao Soi



1100 Kcal

Coconut red curry, flat egg noodles, chicken drumstick, pickled bok choy, crispy pork, roasted cashew nuts

180K

Thai Tom Yum Kung



250 Kcal

Spicy sour tom yum soup, prawn, button mushrooms, lemongrass, kaffir lime leaves, ginger, galangal

160K

INDONESIAN FAVORITES ★

Nasi or Mie Goreng Mövenpick



1100 Kcal

Wok-fried rice/Wok-fried egg noodles, spicy prawn, beef and chicken satay, sunny-side-up egg, prawn crackers

180K

Nasi or Mie Goreng Ayam Betutu



770 Kcal

Wok-fried rice/Wok-fried egg noodles, chicken betutu, sunny-side-up egg, prawn crackers

175K

Nasi or Mie Goreng Babi



720 Kcal

Wok-fried rice/Wok-fried egg noodles, pork bacon, sunny-side-up egg, prawn crackers

175K

Nasi or Mie Goreng Cendawan



640 Kcal

Wok-fried rice/Wok-fried egg noodles, button mushrooms, sunny-side-up egg, emping

165K

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MANGO
STICKY
RICE



SWEET TEMPTATION ★

Swiss Carrot Cake



350 Kcal

Gluten free carrot cake, cream cheese icing, chocolate soil, white glaze

110K

Mango Sticky Rice



520 Kcal

Sticky rice, fresh mango, coconut ice cream, coconut chips

100K

Riz au Lait



726 Kcal

Vanilla slow-cooked rice, dulce de leche, caramelized popcorn, coconut chips

120K

Vanilla Crème Brûlée Catalana



720 Kcal

Bain-marie custard, sugar-torched caramel, financier

110K

Praline Choco Sphere



1020 Kcal

Milk and white chocolate sphere, feuillantine, homemade praline, brownie, Bali vanilla ice cream, hot honey chocolate sauce

140K

Floating Island



520 Kcal

Cotton candy, blueberry blancmange, vanilla sauce, mango sorbet, caramelized almonds

100K

Chocolate Lava Cake



720 Kcal

Hot chocolate lava, vanilla ice cream, dulce de leche

120K

Bedugul Strawberry



370 Kcal

Confit Bedugul strawberry, waffle, crispy meringue, lemon mint sorbet, Bedugul strawberry sauce

110K

Mövenpick Tiramisu



510 Kcal

Mascarpone cream, coffee sponge cake, cocoa

120K

Mille Feuille



600 Kcal

Red berries, chiboust cream, red berry sauce, crispy puff pastry

100K

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Swiss Carrot Cake



350 Kcal

Gluten free carrot cake, cream cheese icing, chocolate soil, white glaze

110K

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Floating Island



520 Kcal

Cotton candy, blueberry blancmange, vanilla sauce, mango sorbet, caramelized almonds

100K

Chocolate Lava Cake



720 Kcal

Hot chocolate lava, vanilla ice cream, dulce de leche

120K

Bedugul Strawberry



370 Kcal

Confit Bedugul strawberry, waffle, crispy meringue, lemon mint sorbet, Bedugul strawberry sauce

110K

Mövenpick Tiramisu



510 Kcal

Mascarpone cream, coffee sponge cake, cocoa

120K

Mille Feuille



600 Kcal

Red berries, chiboust cream, red berry sauce, crispy puff pastry

100K



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Drinks Menu

APERITIF/LIQUEUR

	Glass	Bottle
Nusantara Cold Brew Coffee	110K	
Aperol	120K	
Campari	125K	
Pernod	125K	
Ricard	125K	
Baileys	125K	
Malibu	135K	

VODKA

	Glass	Bottle
Skyv	★ 110K	1.100K
Svedka	130K	1.850K
Absolute	130K	2.350K
Ketel One	150K	2.500K
Grey Goose	190K	3.100K
Belvedere	220K	3.800K
Ciroc	230K	3.600K

RUM

	Glass	Bottle
Arak Dewi Sri	★ 100K	800K
Bacardi Light	★ 110K	1.100K
Bacardi Spiced	★ 110K	1.100K
Brugal Anejo	130K	1.850K
Black Tears	130K	1.900K
Myers Dark Rum	135K	2.000K

GIN

	Glass	Bottle
East Indies	★ 120K	1.350K
East Indies Pink Pomelo	★ 120K	1.350K
Gordon's Dry Gin	★ 120K	1.350K
Tanqueray	155K	2.400K
Bombay Sapphire	160K	2.700K
Roku	180K	2.900K
Hendrick's	185K	3.100K

Mix and match your Gin with condiments.

Fresh fruit: Lime/Lemon/Orange/Strawberry

Dry fruit: Lime/Lemon/Pineapple

TEQUILA

	Glass	Bottle
Margaritaville Gold	★ 120K	1.600K
Jose Cuervo Silver	★ 120K	1.600K
Patron Xo Cafe	160K	2.600K
Patron Silver	240K	3.300K
1800 Reposado	200K	2.800K
1800 Silver	200K	2.800K
1800 Coconut	240K	3.000K
Espolon Blanco	200K	3.250K
Espolon Reposado	230K	3.700K
Espolon Anejo	270K	4.000K

WHISKEY/BOURBON

	Glass	Bottle
Jim Beam White	★ 120K	1.800K
Wild Turkey 81	★ 120K	1.800K
Jameson Irish	145K	1.900K
Old Bushmills	150K	2.000K
Jack Daniel's Old No.7	160K	2.400K
Maker's Mark	160K	2.500K

SCOTCH/SINGLE MALT

	Glass	Bottle
JW Red Label	★ 120K	1.800K
JW Black Label	180K	2.700K
Suntory Japanese	180K	2.700K
Monkey Shoulders	185K	2.700K
Chivas Regal 12Y	200K	3.500K
Glenfiddich 12Y	200K	3.300K
Singleton 12Y	220K	3.500K
Aberfeldy 12Y	310K	4.400K
Talisker 10Y	310K	4.500K
Glenmorangie 18Y	600K	9.000K

COGNAC/BRANDY

	Glass	Bottle
Remy Martin Vsop	270K	5.500K
Hennessy Vsop	470K	4.500K

Herbs: Basil/Mint/Lemongrass/Rosmary/Thyme

Spices: Anise/Cardamon/Black Peppper

***Please choose your preference**

Creation cocktails ★

Moventini

165K

Vodka, bailey's, butterscotch liqueur, chocolate, milk

Cinnamon & Maple Sour

165K

Whiskey, cinnamon syrup, maple syrup, lime juice, aromatic bitter

Ultimate Bloodymary

165K

Gin, tomato juice, lime juice, celery, tabasco, L&P sauce, BBQ sauce, aromatic bitter

El Diablo Margarita

165K

Tequila, creme de cassis, ginger, lime juice, agave syrup

The Green Oriental

165K

Light rum, melon liqueur, thyme cordial, lime juice, green apple syrup

Pink Pomelo G&T

165K

Pomelo gin, pomelo, tonic

South East Bunny-Tini

165K

Vodka, triple sec, carrot juice, orange juice, lime juice, passion syrup

Arak cocktails ★

Yeh Kuud

145K

Arak bali, coconut water, pina syrup, thyme cordial, lime juice, aromatic bitter

Jimbaran Paloma

145K

Arak bali, triple sec, grapefruit juice, lime juice

Honey Bee

145K

Arak bali, triple sec, lime juice, honey syrup

Muaya Melonade

145K

Arak bali, melon liqueur, citrus, soda

Spice it Up

145K

Arak bali, kaffir lime, kaffir leaf, red chili, coconut syrup, lime juice

Bird Tail

145K

Arak bali, green apple, apple shrubs, cranberry juice, caramel syrup

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Classic cocktails

Gimlet ★	145	Cosmopolitan ★	165
Gin, lime juice, simple syrup		Vodka, triple sec, lime juice, cranberry juice	
Caipirosca ★	145	Manhattan	165
Vodka, lime, brown sugar		Whiskey, sweet vermouth, bitter	
Daiquiri ★	145	Margarita ★	165
Light rum, lime juice, simple syrup		Tequila, triple sec, lime juice, simple syrup	
Mojito ★	145	Whiskey Sour ★	165
Light rum, lime, mint leaves, sugar, soda		Whiskey, lime juice, simple syrup	
Aperol Spritz	165	Long Island Iced Tea ★	165
Aperol, soda, sparkling wine		Vodka, gin, rum, tequila, triple sec, lime, coca cola	
Garibaldi	165	Lychee Martini ★	165
Campari, orange juice		Gin, lychee liqueur, lychee fruit, lime juice	
Negroni	165	Classic Martini	165
Gin, campari, sweet vermouth		gin/vodka, dry vermouth	
Espresso Martini ★	165		
Vodka, coffee liqueur, espresso			

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Mocktails ★

Strawberry Nojito

70K

strawberry, mint leaf, sugar, lime, soda

Summer Cooler

70K

lychee, earl grey syrup, lime juice, black tea, tonic water

Passion Dream

70K

passion fruit, passion syrup, pineapple, coconut cream

Telang Fizzy Tea

70K

butterfly pea tea, lime juice, strawberry, vanilla syrup, sprite

It's Not Greenday

70K

green apple, cucumber, elder flower syrup, lime juice, soda

Banana Nuts Choco Oreo

70K

banana, ovaltine, oreo, peanut sauce, hazelnut syrup

Red Agave

70K

grapefruit juice, watermelon, agave syrup, lime juice

Hugs on The Beach

70K

peach, cranberry juice, orange juice, grenadine

Passionate Americano

70K

passion fruit, vanilla syrup, cold brew coffee

Blue Panic

70K

cucumber, basil, blue curacao syrup, orange juice

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Bali Craft Beer

Island Brewing

Pilsner **85**
dry, crisp, with a slight maltiness & a balanced, bitterness.

Summer Pale Ale **100**
the summer has slightly more forward malt & hops (with a well-balanced dry hop), while still being crushable.

KURA-KURA

Lager **95**
a bright lager brewed slow and steady. light maltiness, moderate bitterness, and a refreshingly clean dry finish

Session Hazy **100**
a silky, hop forward and refreshing session IPA. Expect a harmonious blend of tropical and citrus notes

Beer

Bintang ★	65
Bintang radler lemon ★	65
Prost lager ★	65
Heineken	85

San Miguel Light	85
Asahi	135
Corona	155

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Megashake ★

Biscoff Megashake

80K

Vanilla ice cream, butterscotch syrup, caramel sauce, milk, biscoff spread, whipped cream

Chocolate Megashake

80K

Chocolate ice cream, chocolate sauce, butter cream syrup, milk, whipped cream

Strawberry Megashake

80K

Strawberry ice cream, strawberry sauce, strawberry syrup, milk, whipped cream

Smoothies ★

Strawberry

65K

Fresh strawberry, yoghurt, milk, honey

Banana

65K

Banana, yoghurt, milk, honey

Mango

65K

Mango, yoghurt, milk, honey

Tropical

65K

Pineapple, mango, orange, yoghurt, milk, honey

Fresh Juices ★

Watermelon	50
Papaya	50
Orange	50
Pineapple	50
Mango	50
Strawberry	50
Whole Young Coconut	60

Tasty & Healthy ★

Red Juice	50
Dragon fruit, strawberry, orange	
Green Juice	50
Apple, spinach, cucumber, lime	
Yellow Juice	50
Pineapple, turmeric, papaya, honey	

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Soft drink★

Coca cola	45	Tonic water	45
Coke zero	45	Ginger ale	45
Sprite	45	Fevertree mexican lime soda	65
Soda water	45		

Cordial★70

basil, rosella, orange, mango

Water★45

Equil Still 380 ml

Equil Sparkling 380 ml

Coffee & Tea★

	hot or iced		hot or iced
Espresso	45	English Breakfast Tea	55
Milk 	50	Earl Grey Tea	55
Americano	55	Green Tea	55
Cappuccino 	55	Peppermint Tea	55
Latte 	55	Jasmine Tea	55
Flat White 	55	Chamomile Tea	55
Macchiato 	55	Lemon Tea	55
Almond Milk 	55		
Oat Milk	55		
Almond Milk Latte 	65		
Oat Milk Latte	65		
Almond Milk Cappuccino 	65		
Oat Milk Cappuccino	65		

Indulge in our responsibly-sourced coffee and tea, procured from certified sustainable suppliers.

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