



LUNCH MENU

STARTERS

Beef Tartare	300
Australian Beef, Cured Egg Yolk, Dijon Mustard, Sourdough Crackers	
Tuna Crudo	280
Aquatir Caviar, Black Truffle Soy, Fried Nori, Betel Leaf	
Grilled Octopus GF	290
Saikyo Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad	
Trio of Dips	200
Flat Bread served with Hummus, Baba Ghanoush, Romesco	
Burrata with Roast Pumpkin	260
Roasted Pumpkin Seeds, Organic Watercress, Toasted Sourdough	
Tomato Bruschetta	200
Italian Basil, Fresh Garlic, Tomatoes from our Greenhouse	
Vegetable Rice Paper Rolls	170
Vermicelli, Coriander, Mint, Cashew, Nuoc Cham, Peanut Sauce	
<i>Add Grilled Chicken</i>	

SALADS

Viceroy Caesar GF *	230
Grilled Chicken Breast, Sous Vide Egg, Anchovies, Bacon, Grana Padano, Croutons	
Spinach and Chickpea GF	190
Green Apple, Roasted Almond, Honey Balsamic Dressing	
Garden GF	150
Mixed Lettuce and Capsicum, Plum Tomato, Red Onion, Mustard Dressing	
Kale and Pumpkin GF	190
Feta Mousse, Tahini Yogurt, Haricot Vert, Candied Pumpkin Seeds	
Green Mango and Papaya GF	150
Pomelo, Mint, Coriander, Long Beans, Fried Shallot and Peanut, Nam Jim	
<i>Add Grilled King Prawn</i>	

SOUPS

Pumpkin	170
Roasted Hazelnut, Double Cream, Brown Butter	
Mushroom Velouté	180
Truffle Oil, Lavosh	
Sop Buntut	300
Aromatic Beef Oxtails Broth, Boiled Vegetables, Sambal, Crackers	
Kuah Be Pasi	280
Traditional Balinese Fish Soup with Barramundi, Prawn, Scallop and Green Tomato	

PIZZAS

Margherita	220
Fior de Latte, Plum Tomato, Italian Basil, Extra Virgin Olive Oil	
Charred Zucchini	250
Confit Garlic, Feta Cheese, Cherry Tomato, Olive, Rucola, Mozzarella	
Chorizo	320
Manchego, Roasted Bell Peppers, Green Olive, Red Onion, Napoli Sauce	
Buffalo Chicken	280
Creamy White Base, Blue Cheese, Plum Tomato, Ranch Dressing, Hot Sauce	
Custom *	250
Tomato Sauce and Mozzarella with your choice of Four Toppings: <i>Bacon, Chicken, Black Olive, Red Onion, Bell Pepper, Cherry Tomato, Mushroom, Zucchini</i>	

PASTAS

Fettucine Carbonara	240
Guanciale, Pecorino Romano, Organic Free-Range Egg	
Spaghetti Bolognese	300
Australian Beef, Italian Basil, Grana Padano, Tomato Sauce	
Homemade Squid Ink Pasta	300
Spaghetini, Prawn, Baby Squid, Clams, Grana Padano, Chili Flakes	
Lobster Ravioli	360
Ikura, Yuzu, Asparagus, Sea Urchin Sauce	

SANDWICHES

Viceroy Club Sandwich *	210
Chicken, Bacon, Lettuce, Cheddar, Mayonnaise, Fried Egg, French Fries	
Crispy Chicken Wrap *	210
Capsicum, Lettuce, Carrot, Creamy Ranch Dressing in a Soft Tortilla	
Australian Beef Burger	310
Lettuce, Tomato, Gherkins, Cheddar, BBQ Sauce, Waffle Fries	
<i>Add Bacon</i>	

CASCADES WOK

Australian Beef Black Pepper	340
Mixed Capsicum, Coriander Leaf, Green Leeks	
Cashew Chicken	240
Stir Fry, Crisp Broccoli, Snow Peas, Leeks, Ginger	
Stir Fried Garlic Tofu and Eggplant	220
Silk Tofu, Green Beans, Five Spice, Black Bean Chili Sauce	

MAINS

Australian Rib Eye (280gr off the bone)	660
Baked Potato, Sautéed Green Beans, Green Peppercorn or Bearnaise Sauce	
Wagyu Picanha Mb 7 (200gr off the bone)	690
Charred Asparagus, Mashed Potato, Green Peppercorn	
Red Wine Braised Beef Cheek	360
Mushroom Ragout, Creamy Leek, Mashed Potato, Glazed Bacon and Pearl Onions	
Australian Rack of Lamb	590
Roasted Garlic, Sautéed Vegetables, Potato, Carrot Puree, Lamb Jus	
Moroccan Lamb Shank	530
Chickpeas, Couscous, Baked Sweet Potato, Baby Carrot, Harissa, Almond	
Beer Battered Fish	310
French Fries, Green Salad, Tartar Sauce	
Pan Seared Barramundi	360
Potato Gratin, Sautéed Green Beans, Lemon Beurre Blanc	
Chicken Green Curry	280
Mixed Vegetables, Green Chilli, Shrimp Paste, Coconut Milk served with Steamed Rice	
Roasted Tempe	240
Sautéed Organic Vegetables, Soy Sauce, Coconut Harisa Sauce	
Truffle Mushroom Risotto	310
Arborio Rice, Wild Mushrooms, Grana Padano	
Whole Roasted Cauliflower	280
Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano	
Kare Kambing	380
Indonesian Lamb Curry, Fried Potato, Aubergine, served with Yellow Rice	
Ikan Panggang	340
Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal	
Ayam Pelalah	240
Shredded Chicken Breast, Sambal Matah served with Steamed Rice	
Satay Skewers	260
Chargrilled Chicken, Pork and Fish, Rice Cake, Pickles, Peanut Sauce	
Nasi Goreng *	210
Indonesian Style Fried Rice, Chicken, Fried Egg, Pickles, Prawn Crackers	
Mie Goreng Cakalang *	230
Javanese Homemade Fried Noodles, Smoked Bonito Fish, Scrambled Egg, Vegetables	

MAINS TO SHARE

These dishes are designed to share for 2 or more persons at a table. Side dishes to be ordered separately.

USDA Prime Tomahawk (1500gr with Bone)	2.900
Beef Jus, Café de Paris, Green Salad	
Salt Crusted Whole Fish (1200gr fresh fish of the day)	900
Braised Leek, Tomato Fondue, Lemon Thyme Butter	
Whole Butterfly Prawns (1000gr medium prawns)	900
Grilled with Garlic Butter, Garden Salad	
Seafood Paella	800
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon	
Chargrilled Spring Chicken (700gr)	500
Marinated in Sambal, Grilled Mixed Vegetables, Steamed Rice	

SIDES

Shoestring Fries / Creamy Mashed Potato	80
Grilled Mixed Vegetables	80
Harissa and Honey Roasted Carrots	80
Creamed Leaf Spinach	80
Sautéed Kale and Garlic	80

DESSERT

Ultimate Indulgence	190
Chocolate Fondant, Chocolate Mousse, Chocolate Espuma and Ice Cream	
Crème Brûlée	160
Vanilla Bean, Merengue, Lemon Sorbet	
Baileys Cream Cheesecake	160
Mango Coulis, Cacao Nibs, Tiramisu Ice Cream	
Irish Apple Tart	160
Hazelnut Cremeux, Salted Caramel, Pistachio Ice Cream	
Grand Marnier Soufflé	190
Candied Orange, Vanilla Ice Cream	
Klepon	150
Glutinous Rice Flour, Pandan Chiboust, Chocolate Ganache, Coconut Malibu Ice Sorbet	
Homemade Ice Cream (per scoop)	50
Tiramisu, Vanilla, Strawberry, Chocolate, Pistachio	
Homemade Sorbet (per scoop)	50
Triple Berry, Coconut Malibu, Lemon, Mango, Passion, Tamarind	

= Indonesian = Vegetarian = Vegetarian Option = Gluten Free

Our kitchen is happy to cater special requests or dietary requirements.

All prices are in Indonesian Rupiah '000s and subject to 21% Tax & Service Charge.