



LUNCH MENU

STARTERS

Beef Tartare

Australian Beef, Cured Egg Yolk, Mustard, Sourdough Crackers

Cured Salmon

Dill, Buttermilk, Celery, Apple, Aquatir Caviar, Shallot Dressing

Tuna Crudo

Aquatir Caviar, Black Truffle Soy, Wasabi, Pomelo, Betel Leaf

Grilled Octopus GF

Saikyo Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad

Trio of Dips

Flat Bread served with Hummus, Baba Ghanoush, Romesco

Burrata with Roast Pumpkin

Pumpkin Seeds, Watercress, Toasted Sourdough

Tomato Bruschetta

Ciabatta, Basil, Garlic, Tomatoes from our Greenhouse

Vegetable Rice Paper Rolls

Beansprout, Vermicelli, Coriander, Mint, Cashew, Nuoc Cham, Peanut Sauce
Add Grilled Lemongrass Chicken

SALADS

Viceroy Caesar GF *

Grilled Chicken, Sous Vide Egg, Bacon, Grana Padano, Croutons, Anchovies

Spinach and Chickpea GF

Green Apple, Honey Balsamic Dressing

Garden GF

Mixed Lettuce, Capsicum, Tomato, Red Onion, Cucumber, Mustard Dressing

Kale and Pumpkin GF

Feta Mousse, Tahini Yogurt, Pumpkin Puree, Candied Pumpkin Seeds

Green Mango and Papaya GF

Pomelo, Peanut, Mint, Coriander, Long Beans, Fried Shallot, Nam Jim
Add Grilled King Prawn or Squid

SOUPS

Pumpkin

Hazelnut, Brown Butter

Mushroom Velouté

Truffle Oil, Lavosh

Oxtail Soup

Potato, Carrot, Tomato, Melinjo Crackers, Sambal

Kuah Be Pasi

Barramundi, Prawn, Scallop, Green Tomato

PIZZAS

Margherita

Fior de Latte, Tomato, Basil, Extra Virgin Olive Oil

Charred Zucchini

Confit Garlic, Feta Cheese, Cherry Tomato, Black Olive, Rucola, Mozzarella

Hawaiian

Ham, Pineapple, Mozzarella, Onion, Oregano, Tomato Sauce

Buffalo Chicken

White Base, Blue Cheese, Heirloom Tomato, Ranch, Hot Sauce

Custom *

Tomato Sauce and Mozzarella with your choice of Four Toppings:
Bacon, Chicken, Black Olive, Red Onion, Bell Pepper, Cherry Tomato, Mushroom, Zucchini

PASTAS

Fettucine Carbonara

Guanciale, Pecorino, Organic Free-Range Egg

Spaghetti Bolognese

Australian Beef, Basil, Parmesan, Tomato Sauce

Homemade Squid Ink Pasta

Spaghettoni, Prawn, Baby Squid, Clams, Grana Padano

Fusilli al Pesto

Pesto, Asparagus, Peas, Zucchini, Capsicum Cured Egg Yolk, Grana Padano

SANDWICHES

Viceroy Club Sandwich *

Chicken, Bacon, Lettuce, Cheddar, Mayonnaise, Fried Egg, French Fries

Chicken Wrap *

Tortilla, Capsicum, Lettuce, Pickled Carrot, Ranch Dressing

Steak Sandwich

Focaccia, Caramelized Onion, Red Pepper, Lettuce, Tomato, Cheddar, Waffle Fries

Beef Burger

Brioche Bun, Lettuce, Tomato, Gherkins, Cheddar, BBQ Sauce, Waffle Fries
Add Bacon or Egg

MAINS

Australian Rib Eye (280gr off the bone)

Green Beans, Potato, Green Peppercorn or Bearnaise Sauce

Red Wine Braised Beef Cheek

Mushroom Ragout, Creamy Leek, Mashed Potato, Onion Pearls, Bacon

Australian Rack of Lamb

Roasted Garlic, Sautéed Vegetables, Potato, Carrot Puree, Lamb Jus

Moroccan Lamb Shank

Chickpeas, Couscous, Sweet Potato, Baby Carrot, Harissa, Almond

Pan Seared Barramundi

Potato Gratin, Green Beans, Lemon Beurre Blanc

Beer Battered Fish

French Fries, Green Salad, Tartar Sauce

Ikan Panggang

Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal

Ayam Pelalah

Shredded Chicken Breast, Sambal Matah served with Steamed Rice

Satay Skewers

Chargrilled Chicken, Pork and Fish, Rice Cake, Pickles, Peanut Sauce

Chicken Green Curry

Mixed Vegetables, Green Chilli, Shrimp Paste, Coconut Milk served with Steamed Rice

Truffle Mushroom Risotto

Arborio Rice, Wild Mushrooms, Grana Padano

Whole Roasted Cauliflower

Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano

Tempe

Sautéed Organic Vegetables, Soy Sauce, Coconut Harisa Sauce

Mie Goreng *

Java Style Fried Noodles, Chicken, Fried Egg, Vegetables, Melinjo Crackers

Nasi Goreng *

Indonesian Style Fried Rice, Chicken, Fried Egg, Pickles, Melinjo Crackers

MAINS TO SHARE



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

Wagyu Tomahawk (1500gr with Bone)

Beef Jus, Café de Paris

Salt Crusted Whole Fish (1200gr fresh fish of the day)

Braised Leek, Tomato Fondue, Lemon Thyme Butter

Whole Butterflied Prawns (1000gr medium prawns)

Grilled with Garlic Butter, Garden Salad

Seafood Paella

Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon

Chargrilled Spring Chicken (700gr)

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

Steamed Green Vegetables

80

Steamed White Rice

40

CASCADES WOK

Australian Beef Black Pepper

Mixed Capsicum, Coriander Leaf, Leeks

Cashew Chicken

Broccoli, Snow Peas, Leeks, Ginger, Marinated Garlic, Stir Fry Sauce

Volcano Prawns

Stir-fried with Salted Duck Egg, Asparagus, Mixed Capsicum, Sweet & Spicy Ginger Sauce

Stir Fried Garlic Tofu and Eggplant

Silk Tofu, Green Beans, Five Spice, Black Bean Chili Sauce

= 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.



LUNCH MENU

DESSERT

Ultimate Indulgence Chocolate Fondant, Chocolate Mousse, Chocolate Espuma and Ice Cream	190
Tropical Cheesecake Vanilla, Mango Coulis, Passionfruit Caviar, Mango Sorbet	160
Apple Tart Hazelnut Cremeux, Salted Caramel, Vanilla Ice Cream	160
Crème Brûlée Vanilla Bean, Merengue, Lemon Sorbet	160
Klepon Glutinous Rice Flour, Pandan Chiboust, Chocolate Ganache, Coconut Malibu Ice Cream	150
Homemade Ice Cream <i>(per scoop)</i> Vanilla, Strawberry, Chocolate, Pistachio, Caramel	50
Homemade Sorbet <i>(per scoop)</i> Lemon, Strawberry, Raspberry, Passion Fruit, Coconut, Tamarind	50