



## LUNCH MENU



### STARTERS

- White Fish Ceviche**  
Marinated in Soy Sauce and Citrus, Tossed with Kemangi, Onion, Shallot, Garlic
- Tuna Tartare**  
Avruga Caviar, Black Truffle Sesame Mayo, Crushed Potato Chips
- Seared Scallops**  
Avruga Caviar, Chuka Wakame, Pan Sauce
- Grilled Octopus GF**  
Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad
- Roasted Beef Carpaccio**  
Tokusen Wagyu, Crushed Peppercorn, Rucola, Apple, Gochujang
- Tomato Bruschetta**  
Ciabatta, Olive Oil, Garlic, Tomatoes from Our Greenhouse
- Vegetable Rice Paper Rolls**   
Beansprout, Vermicelli, Coriander, Mint, Cashew, Nuoc Cham
- Trio of Dips**   
Crisp Flat Bread Served with Hummus, Baba Ghanoush, Romesco

### SALADS

- Caesar Salad GF**  
Grilled Chicken, Sous Vide Egg, Bacon, Parmigiano, Croutons, Anchovy Egg Emulsion
- Spinach Salad GF**  
Green Apple, Chickpeas, Honey Balsamic Dressing
- Kale & Pumpkin Salad GF**   
Feta Mouse, Tahini Yogurt, Pumpkin Puree, Candied Pumpkin Seeds
- Wakame & Kombu GF**   
Cucumber, Edamame, Pickled Daikon, Chuka Wakame, Gohan, Nori, Yuzu Dressing
- Green Mango & Papaya GF**  
Pomelo, Long Beans, Peanut, Mint, Fresh Coriander, Fried Shallot, Nam Jim  
*Add Grilled Baby Squid*


### PIZZAS

- Beef Cheek Ragù**  
Pepperoni, Provolone, Basil, Oregano, Mozzarella, Onion, Chili
- Margherita**   
Fior de Latte, Tomato, Basil, Extra Virgin Olive Oil
- Charred Zucchini**   
Confit Garlic, Feta Cheese, Cherry Tomato, Mozzarella, Black Olive, Rucola
- Custom**  
Tomato Sauce and Mozzarella with Your Choice of Four Topping:  
*Paris Ham, Bacon, Chicken, Black Olive, Pepperoni, Red Onion, Bell Pepper, Mushroom, Cherry Tomato, Pineapple.*




### PASTAS

- Homemade Squid Ink Pasta**  
Spaghetti, Prawn, Baby Squid, Clams, Tomato, Grana Padano, Chili Flakes
- Soft Potato Gnocchi**   
Grana Padano, Basil, Sage, Tomato Fondue, Zucchini
- Beef Ragù Pappardelle**  
Crushed Tomato, Beef Cheek, Parmigiano Reggiano
- Mac & Cheese**  
Macaroni, Cheesy Béchamel, Paris Ham, Mozzarella, Parsley
- Beef Spaghetti Bolognese**  
Tomato Sauce, Basil, Grana Padano

### SANDWICHES

- Chicken Wrap**  
Tortilla, Fried Chicken, Capsicum, Lettuce, Ranch Dressing, Tomato Salsa
- Viceroy Club Sandwich**   
Chicken, Bacon, Fried Egg, Cheddar, Mayonnaise, Tomato, Lettuce, Fries
- Smoked Salmon Bagels**   
Red Onion, Capers, Cream Cheese
- Beef Burger**  
Brioche Bun, Cheddar, Lettuce, Tomato, Gherkins, BBQ Sauce, Waffle Fries  
*Add Bacon or Egg*

### SOUPS


- Lobster Bisqué**  
Saffron, Lobster Medallion, Sour Cream
- Prawn Laksa**  
Fried Tofu, Red Chili, Coriander, Egg Noodles, Sous Vide Egg, Fish Ball
- Soto Ayam**   
Indonesian Chicken Soup, White Cabbage, Quail Eggs, Glass Noodle, Crackers
- Oxtail Soup**   
Potato, Carrot, Tomato, Melinjo Crackers, Sambal
- Mushroom Velouté**   
Truffle Oil, Champignon, Lavash Bread

### MAINS

- Pan Seared Barramundi**  
Pistachio Crumbs, Potato Chips, Garden Salad, Lemon **300**
- Fish and Chips**  
French Fries, Lemon, Tartar Sauce **300**
- Ikan Panggang**   
Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal **320**
- Beef Tenderloin (200gr Black Angus Fillet)**  
Confit Potato, Baby Carrots, French Green Beans, Madeira, or Pepper Sauce **720**
- Red Wine Braised Beef**  
Mushroom Ragout, Creamy Leek Mashed Potato, Bacon, Onion Pearls **320**
- Rack Of Lamb**  
Roasted Garlic, Parisienne Potato, Sautéed Asparagus, Lamb Jus **520**
- Mediterranean Lamb Shank**  
Stew in Saffron, Mashed Potato, Roasted Red Onions, Carrots **450**
- Truffle Mushroom Risotto**   
Arborio Rice, Wild Mushroom, Grana Padano **260**
- Steak Tempe**   
Pistachio, Nori, Sautéed Vegetables, Homemade BBQ Sauce **170**
- Satay Skewers**   
Chargrilled Chicken, Pork and Fish, Peanut Sauce, Rice Cake, Pickles **260**
- Mie Goreng**   
Java Style Fried Noodle, Chicken, Fried Egg, Vegetables, Cracker **160**  
*Add Grilled King Prawn* **120**
- Nasi Goreng**   
Indonesian Style Fried Rice, Melinjo Crackers, Pickle Vegetable, Sambal, Fried Egg **160**  
*Add Grilled Beef Oxtails* **120**  
*Add Chicken Katsu* **120**

### MAINS TO SHARE

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




- Tokusen Wagyu Tomahawk (1000g with Bone)**  
Garlic Chips, Beef Jus, Café de Paris **2.100**
- Salt Crusted Whole Fish (1000g fresh fish of the day)**  
Braised Leek, Tomato Fondue, Lemon Thyme Butter **900**
- Butterflied Prawns GF**  
Grilled with Garlic Butter, Lemon, Parsley **350**
- Nero Paella**  
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon **700**
- Chargrilled Chicken**   
700gr Spring Chicken, Marinated in Sambal, Parsley, Fried Shallot **350**

### SIDES

- Steamed Rice** **50**
- French Fries or Creamy Mashed Potato** **70**
- Garden Salad or Potato Salad** **130**
- Honey Glazed Carrots** **80**
- Grilled Mixed Vegetables** **80**

### DESSERT

- Chocolate Fondant**  
Melted Dark Chocolate Ganache, Crème Anglaise, Vanilla Ice Cream **150**
- Eton Mess**  
Lemon Meringue, Poached Strawberries, Caramel Ice Cream **130**
- Peanut Chocolate Bar**  
Cranberry Coulis, Caramelized Pop Corn, Chocolate Ice Cream **150**
- Panna Cotta**  
Macerated Berries, Ginger Torch, Pistachio Ice Cream **130**
- Lemon Tart**  
Lemon Sabayon, Pineapple Marmalade, Mango, and Passion Sorbet **130**
- Chocolate Textures**  
Valrhona Caramelia, Vanilla Bean Cheesecake, Strawberry Sorbet **150**
- Homemade Sorbet** **40**  
Lime, Strawberry, Raspberry, Passion
- Homemade Ice Cream** **40**  
Vanilla, Strawberry, Chocolate, Pistachio

 = Indonesian  = Vegetarian  = Vegetarian Option  = Gluten Free Option

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.