



## LUNCH MENU

### STARTERS

<b>Beef Carpaccio</b>	230
Tokusen Wagyu, Rucola, Apple, Gochujang	
<b>Seared Scallops</b>	270
Avruga Caviar, Chuka Wakame, Apple	
<b>Grilled Octopus GF</b>	220
Saikyo Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad	
<b>Tuna Tartare</b>	250
Avruga Caviar, Black Truffle Sesame Mayo, Crisp Potato Chips	
<b>Trio of Dips</b> 🌿	170
Crisp Flat Bread Served with Hummus, Baba Ghanoush, Romesco	
<b>Tomato Bruschetta</b> 🌿	170
Ciabatta, Basil, Garlic, Tomatoes from Our Greenhouse	
<b>Vegetable Rice Paper Rolls</b> 🌿	170
Beansprout, Vermicelli, Coriander, Mint, Cashew, Nuoc Cham, Soya Peanut Sauce	
<i>Add Grilled Lemongrass Chicken</i>	

### SALADS

<b>Caesar Salad GF *</b>	180
Grilled Chicken, Sous Vide Egg, Bacon, Grana Padano, Croutons, Anchovy Egg Emulsion	
<b>Spinach Salad GF</b> 🌿	170
Green Apple, Chickpeas, Honey Balsamic Dressing	
<b>Kale and Pumpkin Salad GF</b> 🌿	170
Feta Mouse, Tahini Yogurt, Pumpkin Puree, Candied Pumpkin Seeds	
<b>Wakame and Kombu GF</b> 🌿	180
Gohan, Cucumber, Edamame, Pickled Daikon, Chuka Wakame, Yuzu Dressing	
<b>Green Mango and Papaya GF</b>	160
Pomelo, Peanut, Mint, Coriander, Long Beans, Fried Shallot, Nam Jim	
<i>Add Grilled King Prawn or Squid</i>	

### PIZZAS

<b>Margherita</b>	220
Fior de Latte, Tomato, Basil, Extra Virgin Olive Oil	
<b>Charred Zucchini</b> 🌿	200
Confit Garlic, Feta Cheese, Cherry Tomato, Black Olive, Rucola, Mozzarella	
<b>Ham and Pineapple</b>	240
Mozzarella, Onion, Oregano, Tomato Sauce	
<b>Custom *</b>	220
Tomato Sauce and Mozzarella with Your Choice of Four Topping: Bacon, Chicken, Black Olive, Red Onion, Bell Pepper, Cherry Tomato, Mushroom, Zucchini	

### PASTAS

<b>Mac and Cheese</b>	220
Four Cheese, Nutmeg, Crumbs	
<b>Cacio e Pepe</b>	190
Spaghetti, Pecorino, Grana Padano, Black Pepper	
<b>Spaghetti Bolognese</b>	200
Beef, Basil, Parmesan, Tomato Sauce	
<b>Homemade Squid Ink Pasta</b>	260
Spaghetti, Prawn, Baby Squid, Clams, Grana Padano	
<b>Gnocchi</b> 🌿	190
Asparagus, Peas, Pecorino Romano, Brown Butter and Sage	

### SANDWICHES

<b>Viceroy Club Sandwich *</b>	170
Chicken, Bacon, Lettuce, Cheddar, Mayonnaise, Fried Egg, French Fries	
<b>Chicken Wrap *</b>	180
Tortilla, Capsicum, Lettuce, Ranch Dressing, Tomato Salsa	
<b>Steak Sandwich</b>	270
Focaccia, Caramelized Onion, Red Pepper, French Fries	
<b>Beef Burger</b>	250
Brioche Bun, Lettuce, Tomato, Gherkins, Cheddar, Waffle Fries, BBQ Sauce	
<i>Add Bacon or Egg</i>	

### SOUPS

<b>Pumpkin</b> 🌿	150
Hazelnuts, Brown Butter	
<b>Mushroom Velouté</b> 🌿	170
Truffle Oil, Champignon, Lavosh	
<b>Cauliflower Vichyssoise</b>	150
Couscous Cauliflower, Chive, Olive Oil	
<b>Oxtail Soup</b> 🇮🇩	280
Potato, Carrot, Tomato, Melinjo Crackers	
<b>Soto Ayam</b> 🇮🇩	150
Indonesian Chicken Soup, White Cabbage, Quail Eggs, Glass Noodle, Cracker	
<b>Kuah Be Pasi</b> 🇮🇩	190
Barramundi, Prawn, Scallop, Raw Papaya, Green Tomato	

### MAINS

<b>Beef Tenderloin (200gr Black Angus Fillet)</b>	720
Confit Potato, Baby Carrots, French Green Beans, Madeira, or Pepper Sauce	
<b>Red Wine Braised Beef</b>	320
Mushroom Ragout, Creamy Leek Mashed Potato, Onion Pearls, Bacon	
<b>Rack Of Lamb</b>	520
Roasted Garlic, Sautéed Vegetables, Confit Potato, Carrot Puree, Lamb Jus	
<b>Moroccan Lamb Shank</b>	450
Chickpeas, Couscous, Sweet Potato, Baby Carrot, Harissa, Almond	
<b>Pan Seared Barramundi</b>	300
Pistachio Crumbs, Potato Chips, Garden Salad, Lemon	
<b>Beer Battered Fish</b>	300
French Fries, Salad, Tartar Sauce	
<b>Ikan Panggang</b> 🇮🇩	320
Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal	
<b>Ayam Pelalah</b> 🇮🇩	200
Shredded Chicken Breast, Sambal Matah	
<b>Satay Skewers</b> 🇮🇩	260
Chargrilled Chicken, Pork and Fish, Rice Cake, Pickles, Peanut Sauce	
<b>Chicken Green Curry *</b>	220
Mixed Vegetables, Green Chilli, Shrimp Paste, Coconut Milk	
<b>Truffle Mushroom Risotto</b> 🌿	260
Arborio Rice, Wild Mushroom, Grana Padano	
<b>Whole Roasted Cauliflower</b> 🌿	180
Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano	
<b>Steak Tempe</b> 🌿	170
Pistachio, Nori, Sautéed Vegetables, Homemade BBQ Sauce	
<b>Mie Goreng</b> 🇮🇩 *	160
Java Style Fried Noodle, Chicken, Fried Egg, Vegetables, Cracker	
<b>Nasi Goreng</b> 🇮🇩 *	160
Indonesian Style Fried Rice, Fried Egg, Pickles, Melinjo Cracker	
<i>Add Chicken Katsu</i>	

### MAINS TO SHARE 🧑🧑

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

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

### SIDES

<b>Garden Salad</b>	130
<b>Steamed Rice</b>	50
<b>French Fries</b>	70
<b>Creamy Mashed Potato</b>	70
<b>Grilled Mixed Vegetables</b>	80
<b>Honey Glazed Carrots</b>	80
<b>Green Vegetable Medley</b>	80

### DESSERT

<b>Ultimate Indulgence</b>	170
Chocolate Fondant, Chocolate Mouse, Chocolate Espuma and Ice Cream	
<b>Tropical Cheesecake</b>	150
Vanilla, Mango Coulis, Passionfruit Caviar, Mango Sorbet	
<b>Lemon Tart</b>	130
Lemon Sabayon, Pineapple Marmalade, Mango and Passion Sorbet	
<b>Lemongrass Crème Brûlée</b>	120
Vanilla Sugar, Puff Stick, Strawberries Ice Cream	
<b>Indonesian Sweets</b>	120
Platter of Five Traditional Archipelago Desserts	
<b>Kaleidoscope Trio</b>	120
Selection of Three Flavour Homemade Ice Cream and Sorbet:	

#### Homemade Ice Cream

Vanilla, Strawberry, Chocolate, Pistachio, Caramel

#### Homemade Sorbet

Lime, Strawberry, Raspberry, Passion, Coconut, Tamarind

🇮🇩 = Indonesian    🌿 = Vegetarian    ★ = Vegetarian Option    GF = 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.