



LUNCH MENU

STARTERS

Beef Tartare	210
Diced Beef, Cured Egg Yolk, Mustard, Sourdough Crackers	
Cured Salmon	240
Dill, Buttermilk, Celery, Apple, Shallot Dressing	
Tuna Crudo	210
Avruga Caviar, Black Truffle Soy, Wasabi, Pomelo, Betel Leaf	
Grilled Octopus GF	220
Saikyo Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad	
Trio of Dips 🌿	170
Crisp Flat Bread Served with Hummus, Baba Ghanoush, Romesco	
Roasted Pumpkin and Burrata 🌿	190
Pumpkin Seeds, Watercress, Toasted Sourdough	
Tomato Bruschetta 🌿	170
Ciabatta, Basil, Garlic, Tomatoes from Our Greenhouse	
Vegetable Rice Paper Rolls 🌿	170
Beansprout, Vermicelli, Coriander, Mint, Cashew, Nuoc Cham, Soya Peanut Sauce	
<i>Add Grilled Lemongrass Chicken</i>	

SALADS

Caesar Salad GF *	180
Grilled Chicken, Sous Vide Egg, Bacon, Grana Padano, Croutons, Anchovy Egg Emulsion	
Spinach Salad GF 🌿	170
Green Apple, Chickpeas, Honey Balsamic Dressing	
Garden Salad GF 🌿	150
Mixed Lettuce, Capsicum, Tomato, Red Onion, Cucumber, Mustard Dressing	
Kale and Pumpkin Salad GF 🌿	170
Feta Mousse, Tahini Yogurt, Pumpkin Puree, Candied Pumpkin Seeds	
Green Mango and Papaya GF	160
Pomelo, Peanut, Mint, Coriander, Long Beans, Fried Shallot, Nam Jim	
<i>Add Grilled King Prawn or Squid</i>	

PIZZAS

Margherita	220
Fior de Latte, Tomato, Basil, Extra Virgin Olive Oil	
Charred Zucchini 🌿	200
Confit Garlic, Feta Cheese, Cherry Tomato, Black Olive, Rucola, Mozzarella	
Ham and Pineapple	240
Mozzarella, Onion, Oregano, Tomato Sauce	
Buffalo Chicken	230
White Base, Blue Cheese, Heirloom Tomato, Ranch, Hot Sauce	
Custom *	220
Tomato Sauce and Mozzarella with Your Choice of Four Topping: Bacon, Chicken, Black Olive, Red Onion, Bell Pepper, Cherry Tomato, Mushroom, Zucchini	

PASTAS

Cacio e Pepe	190
Spaghetti, Pecorino, Grana Padano, Black Pepper	
Spaghetti Bolognese	200
Beef, Basil, Parmesan, Tomato Sauce	
Homemade Squid Ink Pasta	260
Spaghettoni, Prawn, Baby Squid, Clams, Grana Padano	
Gnocchi 🌿	190
Asparagus, Peas, Pecorino Romano, Brown Butter and Sage	

SANDWICHES

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

SOUPS

Pumpkin 🌿	150
Hazelnuts, Brown Butter	
Mushroom Velouté 🌿	170
Truffle Oil, Champignon, Lavosh	
Oxtail Soup 🍲	280
Potato, Carrot, Tomato, Melinjo Crackers	
Kuah Be Pasi 🍲	190
Barramundi, Prawn, Scallop, Raw Papaya, Green Tomato	

MAINS

Rib Eye (280gr off the bone)	580
French Fries, Watercress, Mushrooms, Green Peppercorn or Bearnaise Sauce	
Red Wine Braised Beef Cheek	320
Mushroom Ragout, Creamy Leek, Mashed Potato, Onion Pearls, Bacon	
Rack Of Lamb	520
Roasted Garlic, Sautéed Vegetables, Potato, Carrot Puree, Lamb Jus	
Moroccan Lamb Shank	450
Chickpeas, Couscous, Sweet Potato, Baby Carrot, Harissa, Almond	
Pan Seared Barramundi	300
Potato Gratin, Green Beans, Lemon Beurre Blanc	
Beer Battered Fish	300
French Fries, Salad, Tartar Sauce	
Ikan Panggang 🍲	320
Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal	
Ayam Pelalah 🍲	200
Shredded Chicken Breast, Sambal Matah. Served with Steamed Rice	
Satay Skewers 🍲	260
Chargrilled Chicken, Pork and Fish, Rice Cake, Pickles, Peanut Sauce	
Chicken Green Curry *	220
Mixed Vegetables, Green Chilli, Shrimp Paste, Coconut Milk. Served with Steamed Rice	
Truffle Mushroom Risotto 🌿	260
Arborio Rice, Wild Mushroom, Grana Padano	
Whole Roasted Cauliflower 🌿	180
Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano	
Steak Tempe 🌿	170
Pistachio, Nori, Sautéed Vegetables, Homemade BBQ Sauce	
Mie Goreng 🍲 *	160
Java Style Fried Noodle, Chicken, Fried Egg, Vegetables, Cracker	
Nasi Goreng 🍲 *	160
Indonesian Style Fried Rice, Fried Egg, Pickles, Melinjo Cracker	

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 (1000g with Bone)	2.100
Garlic Chips, Beef Jus, Café de Paris	
Salt Crusted Whole Fish (1000g fresh fish of the day)	900
Braised Leek, Tomato Fondue, Lemon Thyme Butter	
Whole Butterflied Prawns (1000g medium prawns)	800
Grilled with Garlic Butter, Garden Salad	
Seafood Paella	750
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon	
Chargrilled Chicken 🍲	350
700gr Spring Chicken, Marinated in Sambal, Parsley, Fried Shallot	

SIDES

Shoestring Fries	70
Creamy Mashed Potato	70
Grilled Mixed Vegetables	80
Honey Glazed Carrots	80
Steamed Green Vegetables	80
Steamed White Rice	20

DESSERT

Ultimate Indulgence	170
Chocolate Fondant, Chocolate Mouse, Chocolate Espuma and Ice Cream	
Tropical Cheesecake	150
Vanilla, Mango Coulis, Passionfruit Caviar, Mango Sorbet	
White Chocolate Mousse	160
Raspberries and Rosewater, Caramelised White Chocolate, Strawberries	
Crème Brûlée	130
Vanilla Bean, Merengue, Lemon Sorbet	
Blue Cheese	160
Warm Scone, Fresh Honeycomb, Hazelnuts	
Indonesian Sweets	120
Platter of Five Traditional Archipelago Desserts	
Kaleidoscope Trio	120
Selection of Three Flavour Homemade Ice Cream and Sorbet	
Homemade Ice Cream	
Vanilla, Strawberry, Chocolate, Pistachio, Caramel	
Homemade Sorbet	
Lemon, 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.