



LUNCH MENU

STARTERS

- Beef Tartare** 220
Diced Beef, Cured Egg Yolk, Mustard, Sourdough Crackers
- Cured Salmon** 240
Dill, Buttermilk, Celery, Apple, Aquatir Caviar, Shallot Dressing
- Tuna Crudo** 220
Aquatir Caviar, Black Truffle Soy, Wasabi, Pomelo, Betel Leaf
- Grilled Octopus GF** 210
Saikyo Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad
- Trio of Dips** 170
Crisp Flat Bread Served with Hummus, Baba Ghanoush, Romesco
- Burrata with Pumpkin** 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
Add Grilled Lemongrass Chicken 60

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
Add Grilled King Prawn or Squid 140

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** 250
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
Spaghetтини, 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
Add Bacon or Egg 50

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** 270
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** 290
Arborio Rice, Wild Mushroom, Grana Padano
- Whole Roasted Cauliflower** 180
Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano
- Tempe** 170
Sautéed Organic Vegetables, Curly Potato, Soy Sauce, Coconut Harisa 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** 190
Vanilla, Strawberry, Chocolate, Pistachio, Caramel
- Homemade Sorbet** 190
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.