



LUNCH MENU

STARTERS

- Beef Tartare** 220
Australian 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
Flat Bread served with Hummus, Baba Ghanoush, Romesco
- Burrata with Roast 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, Peanut Sauce
Add Grilled Lemongrass Chicken 60

SALADS

- Viceroy Caesar GF *** 180
Grilled Chicken, Sous Vide Egg, Bacon, Grana Padano, Croutons, Anchovies
- Spinach and Chickpea GF** 170
Green Apple, Honey Balsamic Dressing
- Garden GF** 150
Mixed Lettuce, Capsicum, Tomato, Red Onion, Cucumber, Mustard Dressing
- Kale and Pumpkin 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

PIZZAS

- Margherita** 200
Fior de Latte, Tomato, Basil, Extra Virgin Olive Oil
- Charred Zucchini** 200
Confit Garlic, Feta Cheese, Cherry Tomato, Black Olive, Rucola, Mozzarella
- Hawaiian** 250
Ham, Pineapple, Mozzarella, Onion, Oregano, Tomato Sauce
- Buffalo Chicken** 230
White Base, Blue Cheese, Heirloom Tomato, Ranch, Hot Sauce
- Custom *** 200
Tomato Sauce and Mozzarella with your choice of Four Toppings:
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
Australian 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, BBQ Sauce, Waffle Fries
Add Bacon or Egg 40

SOUPS

- Pumpkin** 150
Hazelnut, Brown Butter
- Mushroom Velouté** 170
Truffle Oil, Lavosh
- Oxtail Soup** 280
Potato, Carrot, Tomato, Melinjo Crackers, Sambal
- Kuah Be Pasih** 190
Barramundi, Prawn, Scallop, Green Tomato

MAINS

- Australian Rib Eye (280gr off the bone)** 580
Green Beans, Potato, Green Peppercorn or Bearnaise Sauce
- Red Wine Braised Beef Cheek** 320
Mushroom Ragout, Creamy Leek, Mashed Potato, Onion Pearls, Bacon
- Australian 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, Green 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 Mushrooms, Grana Padano
- Whole Roasted Cauliflower** 180
Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano
- Tempe** 180
Sautéed Organic Vegetables, Soy Sauce, Coconut Harisa Sauce
- Mie Goreng** 160
Java Style Fried Noodles, Chicken, Fried Egg, Vegetables, Melinjo Crackers
- Nasi Goreng** 160
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 (1000gr with Bone)** 2.100
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 (1000gr medium prawns)** 800
Grilled with Garlic Butter, Garden Salad
- Seafood Paella** 750
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon
- Chargrilled Chicken (700gr)** 350
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 Mousse, 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
- Traditional Sweets** 120
Tasting Platter of Five Indonesian Archipelago Desserts
- Homemade Ice Cream (per scoop)** 40
Vanilla, Strawberry, Chocolate, Pistachio, Caramel
- Homemade Sorbet (per scoop)** 40
Lemon, Strawberry, Raspberry, Passion Fruit, 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.