



LUNCH MENU

STARTERS

- Beef Tartare** 300
Australian Beef, Cured Egg Yolk, Mustard, Sourdough Crackers
- Cured Salmon** 320
Dill, Buttermilk, Celery, Apple, Aquatir Caviar, Shallot Dressing
- Tuna Crudo** 280
Aquatir Caviar, Black Truffle Soy, Wasabi, Pomelo, Betel Leaf
- Grilled Octopus GF** 290
Saikyo Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad
- Trio of Dips** 200
Flat Bread served with Hummus, Baba Ghanoush, Romesco
- Burrata with Roast Pumpkin** 260
Pumpkin Seeds, Watercress, Toasted Sourdough
- Tomato Bruschetta** 200
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 *** 230
Grilled Chicken, Sous Vide Egg, Bacon, Grana Padano, Croutons, Anchovies
- Spinach and Chickpea GF** 190
Green Apple, Honey Balsamic Dressing
- Garden GF** 150
Mixed Lettuce, Capsicum, Tomato, Red Onion, Cucumber, Mustard Dressing
- Kale and Pumpkin GF** 190
Feta Mousse, Tahini Yogurt, Pumpkin Puree, Candied Pumpkin Seeds
- Green Mango and Papaya GF** 150
Pomelo, Peanut, Mint, Coriander, Long Beans, Fried Shallot, Nam Jim
Add Grilled King Prawn or Squid 150

SOUPS

- Pumpkin** 170
Hazelnut, Brown Butter
- Mushroom Velouté** 180
Truffle Oil, Lavosh
- Oxtail Soup** 300
Potato, Carrot, Tomato, Melinjo Crackers, Sambal
- Kuah Be Pasih** 280
Barramundi, Prawn, Scallop, Green Tomato

PIZZAS

- Margherita** 220
Fior de Latte, Tomato, Basil, Extra Virgin Olive Oil
- Charred Zucchini** 250
Confit Garlic, Feta Cheese, Cherry Tomato, Black Olive, Rucola, Mozzarella
- Hawaiian** 280
Ham, Pineapple, Mozzarella, Onion, Oregano, Tomato Sauce
- Buffalo Chicken** 280
White Base, Blue Cheese, Heirloom Tomato, Ranch, Hot Sauce
- Custom *** 250
Tomato Sauce and Mozzarella with your choice of Four Toppings:
Bacon, Chicken, Black Olive, Red Onion, Bell Pepper, Cherry Tomato, Mushroom, Zucchini

PASTAS

- Fettucine Carbonara** 240
Guanciale, Pecorino, Organic Free-Range Egg
- Spaghetti Bolognese** 300
Australian Beef, Basil, Parmesan, Tomato Sauce
- Homemade Squid Ink Pasta** 300
Spaghettini, Prawn, Baby Squid, Clams, Grana Padano
- Fusilli al Pesto** 240
Pesto, Asparagus, Peas, Zucchini, Capsicum Cured Egg Yolk, Grana Padano

SANDWICHES

- Viceroy Club Sandwich *** 210
Chicken, Bacon, Lettuce, Cheddar, Mayonnaise, Fried Egg, French Fries
- Chicken Wrap *** 210
Tortilla, Capsicum, Lettuce, Pickled Carrot, Ranch Dressing
- Steak Sandwich** 330
Focaccia, Caramelized Onion, Red Pepper, Lettuce, Tomato, Cheddar, Waffle Fries
- Beef Burger** 310
Brioche Bun, Lettuce, Tomato, Gherkins, Cheddar, BBQ Sauce, Waffle Fries
Add Bacon or Egg 40

MAINS

- Australian Rib Eye (280gr off the bone)** 610
Green Beans, Potato, Green Peppercorn or Bearnaise Sauce
- Red Wine Braised Beef Cheek** 360
Mushroom Ragout, Creamy Leek, Mashed Potato, Onion Pearls, Bacon
- Australian Rack of Lamb** 540
Roasted Garlic, Sautéed Vegetables, Potato, Carrot Puree, Lamb Jus
- Moroccan Lamb Shank** 480
Chickpeas, Couscous, Sweet Potato, Baby Carrot, Harissa, Almond
- Pan Seared Barramundi** 360
Potato Gratin, Green Beans, Lemon Beurre Blanc
- Beer Battered Fish** 310
French Fries, Green Salad, Tartar Sauce
- Ikan Panggang** 340
Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal
- Ayam Pelalah** 240
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** 280
Mixed Vegetables, Green Chilli, Shrimp Paste, Coconut Milk served with Steamed Rice
- Truffle Mushroom Risotto** 310
Arborio Rice, Wild Mushrooms, Grana Padano
- Whole Roasted Cauliflower** 280
Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano
- Tempe** 240
Sautéed Organic Vegetables, Soy Sauce, Coconut Harisa Sauce
- Mie Goreng *** 210
Java Style Fried Noodles, Chicken, Fried Egg, Vegetables, Melinjo Crackers
- Nasi Goreng *** 210
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)** 2,400
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)** 900
Grilled with Garlic Butter, Garden Salad
- Seafood Paella** 800
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon
- Chargrilled Spring Chicken (700gr)** 500
Marinated in Sambal, Grilled Mixed Vegetables, Steamed Rice

SIDES

- Shoestring Fries / Creamy Mashed Potato** 80
- Grilled Mixed Vegetables** 80
- Harissa and Honey Roasted Carrots** 80
- Steamed Green Vegetables** 80
- Steamed White Rice** 40

CASCADES WOK

- Australian Beef Black Pepper** 300
Mixed Capsicum, Coriander Leaf, Leeks
- Kung Pao Chicken (N)** 240
Mixed Capsicum, Dried Chilli, Cashew, Garlic, Ginger, Hoisin Chili Sauce
- Volcano Prawns** 280
Stir-fried with Salted Duck Egg, Asparagus, Mixed Capsicum, Sweet & Spicy Ginger Sauce
- Tofu Soy Garlic** 220
Silk Tofu, Wok Fried Vegetables, Garlic, Sesame Seeds, Dark Soy Sauce

DESSERT

- Ultimate Indulgence** 190
Chocolate Fondant, Chocolate Mousse, Chocolate Espuma and Ice Cream
- Tropical Cheesecake** 160
Vanilla, Mango Coulis, Passionfruit Caviar, Mango Sorbet
- Apple Tart** 160
Hazelnut Cremeux, Salted Caramel, Vanilla Ice Cream
- Crème Brûlée** 160
Vanilla Bean, Merengue, Lemon Sorbet
- Heritage Indonesian Sweet** 150
Glutinous Rice Flour, Pandan Chiboust, Chocolate Ganache, Coconut Malibu Ice Cream
- Homemade Ice Cream (per scoop)** 50
Vanilla, Strawberry, Chocolate, Pistachio, Caramel
- Homemade Sorbet (per scoop)** 50
Lemon, Strawberry, Raspberry, Passion Fruit, Coconut, Tamarind

= Indonesian = Vegetarian = Vegetarian Option = Gluten Free

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.