

MENU

SALADS

Spinach ^{GF} *

Green Apple, Katsuobushi, Honey Mustard Dressing

Cos Lettuce ^{GF}

Grilled Chicken, Sous Vide Egg, Focaccia, Parmigiano-Reggiano, Anchovy Egg Emulsion

Wakame & Kombu ^{GF} *

Cucumber, Pickled Daikon, Shiitake Mushroom, Chuka Wakame, Yuzu Dressing

Green Mango & Papaya ^{GF} *

Pomelo, Long Beans, Peanut, Fresh Coriander, Shallot, Nam Jim

Add Grilled Baby Squid

SOUPS

Mushroom

Truffle Oil, Champignon, Lavash Bread

Prawn Laksa

Fried Tofu, Red Chili, Coriander, Egg Noodles, Sous Vide Egg, Fish Ball

Soto Ayam

Indonesian Chicken Soup, White Cabbage, Quail Eggs, Glass Noodle, Crackers

SANDWICHES

Viceroy Club Sandwich *

Pesto Chicken, Bacon, Fries, Gruyere, Fried Egg, Mayonnaise, Tomato, Lettuce, Gherkins

Beef Burger

Brisket Beef Patties, Fries, Bacon, Gruyere, Coleslaw, Caramelized Onion, BBQ Sauce

Chicken Wrap *

Tortilla, Pickle Brined Fried Chicken, Capsicum Confit, Ranch Dressing, Tomato Salsa

Breakfast Burger *

Scrambled Egg, Brioche Bun, Cheddar, Red Onion, Tomato Butter, Sriracha Mayonnaise

Add Smoked Salmon

Add Bacon

PASTA

Beef Ragù

Fresh Pappardelle, Beef Cheek, Crushed Tomato, Parmigiano Reggiano

Potato Gnocchi *

Grana Padano, Basil, Sage, Tomato Fondue, Zucchini

Mac & Cheese

Macaroni, Cheesy Béchamel, Paris Ham, Mozzarella, Parsley

Baby Squid

Homemade Squid Ink Spaghetti, Tomato, Grana Padano, Chili Flakes

Beef Bolognese

Spaghetti, Tomato Sauce, Basil

PIZZA

Margherita *

Beef Tomato, Fior Di Latte, Basil

Charred Zucchini *

Confit Garlic, Feta Cheese, Cherry Tomato, Mozzarella, Black Olive, Rucola


Beef Wagyu

Meatball, Pepperoni, Provolone, Grana Padano, Mozzarella, Caramelized Onion

Custom Pizza *

Tomato Sauce and Mozzarella with Your Choice of Four Topping:
Paris Ham, Bacon, Salami, Chicken, Black Olive, Pepperoni, Red Onion, Bell Pepper, Mushroom, Cherry Tomato, Pineapple

STARTERS

130 **Stracciatella and Tomato ** **180**

Compressed Tomato Cherry, Basil Oil, Tomato Tartare, Pita Bread

160 **Scallop** **250**

Brioche Crumbs, Mushroom Beurre Blanc, Cured Egg Yolk, Braised Fennel

140 **Tuna Tartare** **190**


Truffle Paste, Crushed Potato Chips, Sesame Mayo, Avruga Caviar, Kalamansi

120 **Rice Paper Rolls *** **110**

Vegetables, Coriander, Mint, Cashew, Apple, Nuoc Cham

70 **Octopus ^{GF}** **190**

Semi Dried Tomato, Herb Salad, Miso Glazed, Olive and Lemon Gremolata

120 **Spring Rolls ** **140**

Indonesian Babi Guling, Kaffir Lime Leaf, Crispy Shallot

MAINS

190 **Beef Tenderloin (200gr Australian Wagyu)** **650**

Truffle Mashed Potato, Glazed Carrots, Roasted Cabbage, Madeira, or Pepper Sauce

110 **Nero Paella (Ideal to share)** **650**


Large Prawn, Baby Squid, Mussels, Peas, Smoked Paprika Powder, Lemon Cheek

180 **Salt Crust (Ideal to share)** **600**

800 gr Whole Fish, Braised Leek, Tomato Fondue, Lemon Thyme Butter

210 **Rack Of Lamb** **480**

Fresh Kale, Smoked Aubergine, Roasted Garlic, Parisienne Potato, Apple Lamb Sauce

210 **Truffle Mushroom ** **210**


Risotto, Grana Padano, Sauté Mushroom

140 **Barramundi** **250**


Seared Fillet, Cauliflower Puree, Pistachio Crumbs, Vegetable Ragout, Bok Choy

140 **Chicken (Ideal to share) ** **250**


Chargrilled 600 gr Spring Chicken, Marinated in Sambal, Parsley, Fried Shallot

130 **Ikan Panggang ** **260**

Grilled Whole Snapper, Local Scallop, Yellow Rice, Water Spinach, Sambal

80 **Tofu And Tempe ** **140**

Spice Eggplant, Broccoli, Shitake, Corn, Baby Carrot, Balinese Harissa

35 **Satay ** **220**

Grilled Chicken, Pork and Fish Skewers, Peanut Sauce, Rice Cake, Pickles

190 **Mie Godhog ** **110**

Java Style Boiled Noodle, Fish Ball, Beaten Egg, Vegetables, Fried Shallot, Cracker

160 **Add Grilled King Prawn** **100**


160 **Nasi Goreng ** **110**

Indonesian Style Fried Rice, Melinjo Crackers, Pickle Vegetable, Sambal, Fried Egg

210 **Add Grilled Beef Oxtails** **90**

170 **Add Grilled Chicken** **80**

SIDES

160 **Mashed Potato, Belgian Fries, Potato Wedges ** **50**

160 **Mac And Cheese, Sautéed Mushroom, Roasted Vegetables** **80**

170 **Steamed Rice** **20**

DESSERT

170 **Lemont Tart** **110**

Lemon Sabayon, Praline Crumbs, Pineapple Marmalade, Mango and Passion Sorbet

140 **Chocolate Fondant** **120**

Melted Dark Chocolate Ganache, Vanilla Ice Cream, Crème Anglaise

190 **Banana Bread** **110**

Banana Curd, Raspberry Sorbet, Honey Mascarpone, Kenari, Cocoa Nib Praline

170 **Chocolate Textures** **120**

Valrhona Caramella, Vanilla Bean Cheesecake, Passion Fruit Sorbet, Cashew Nuts

170 **Homemade Ice Cream or Sorbet** **per scoop 35**

Strawberry, Chocolate, Vanilla, Lime, Raspberry

 = Indonesian  = Vegetarian  = Vegetarian Option  = Gluten Free Option

Our kitchen is happy to cater special requests or dietary requirements.

All prices are in Indonesian Rupiah '000s and Subject to the Local 21% Tax & Service Charge.

