

*“One can not think well, love well,
sleep well if one has not dined well”*

- Virginia Woolf

IN ROOM DINING

BREAKFAST

Available from 6.00 am - 11.00 am

Beverages

 Fruit juice orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi guava, grapefruit, hibiscus or lemon Blend : please create your own	58 ⁰⁰⁰
 Vegetable juice beetroot, tomato, carrot, celery or cucumber Blend : please create your own	58 ⁰⁰⁰
 Smoothie banana - strawberry, papaya - orange, blueberry - pineapple	88 ⁰⁰⁰
Milkshake choice of ice cream: banana, vanilla, strawberry, raspberry, chocolate papaya, coconut or mango blended with milk	98 ⁰⁰⁰
 Healthy blend lettuce, spinach, celery, apple, pear and banana	88 ⁰⁰⁰
 Lassi choice of mango, banana, strawberry, blueberries, papaya, lime or natural	58 ⁰⁰⁰
 Fresh coconut water	58 ⁰⁰⁰
Water with lemon , hot or iced	58 ⁰⁰⁰
Arabica Illy coffee or Java coffee	60 ⁰⁰⁰
French press, espresso, macchiato, mocha double espresso, latte, cappuccino (all coffees are available decaffeinated)	60 ⁰⁰⁰
TWG, tea selection aromatic and fine herbal teas	60 ⁰⁰⁰

Continental Breakfast

Available from 6.00 am - 11.00 am

188⁰⁰⁰

Fruit juice

orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi
guava, grapefruit, hibiscus or lemon

or

Vegetable juice

beetroot, tomato, carrot, celery or cucumber

Bread basket

croissant

pain au chocolat

butter brioche

muffin

baguette

white and whole wheat toast

with butter, seasonal fruit preserves and honey

Hot beverages

Illy coffee

or

Java coffee

or

TWG, tea selection

aromatic and fine herbal teas

We will be happy to assist you in your selection if you suffer from any allergies or food intolerance

Origins of the meats and seafood served in the restaurant are available upon request



Signature dish



Vegetarian choice



Sustainable cuisine



Spa



Spicy

*Contain pork

Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

Oriental Breakfast

Available from 6.00 am - 11.00 am

268⁰⁰⁰

Fruit juice

orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi
guava, grapefruit, hibiscus or lemon

or

Vegetable juice

beetroot, tomato, carrot, celery or cucumber

Seasonal exotic fruits

natural yoghurt

Bread basket

croissant
pain au chocolat
butter brioche
muffin
baguette
white or wholewheat toast
with butter, seasonal fruit preserves and honey

Two eggs

two fried organic eggs served with baked beans, white button mushrooms,
sautéed potatoes, roasted baby tomatoes, sausage*, back bacon** & toast

Hot beverages

Illy coffee

or

Java coffee


or


TWG, tea selection


*beef, chicken or pork

**beef or pork

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 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

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Indonesian Breakfast

Available from 6.00 am - 11.00 am

198⁰⁰⁰

Fruit juice

orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi
guava, grapefruit, hibiscus or lemon

or

Vegetable juice

beetroot, tomato, carrot, celery or cucumber

Seasonal exotic fruits

natural yoghurt

Bread basket

Indonesian chocolate doughnut

pisang molen

lapis legit

or

white or brown toast with jam and butter

Nasi goreng kampoeng

wok fried rice with fried chicken drumstick, anchovies, beef sate, prawns
fried egg, pickled vegetables and sambal

or

Mie/bihun goreng

wok fried yellow or white noodles with seafood, cabbage, pak choy
shredded egg, pickled vegetables and sambal

or

Bubur ayam

century duck egg, shredded chicken, tong chy, spring onion, cakwe,
and crispy prawn crackers

Hot beverages

Illy coffee

or

Java coffee

or

TWG, tea selection

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Mandarin Breakfast
Available from 6.00 am - 11.00 am

218⁰⁰⁰

中式早餐

218⁰⁰⁰


 **Steamed dim sum**

har kow
char siew pau
siew mai
steamed glutinous rice in leaf

蒸点心

虾饺
叉烧包
烧卖
荷香香菇糯米饭

 **Congee**

 Plain
chicken
fish
spring onions, fried wonton crisps,
salted peanuts

粥

简单的
鸡肉
鱼肉
青葱, 炸脆云吞皮, 咸花生

or


or

Hong Kong noodles

wok fried egg noodles with prawns
and egg, carrots, and bean sprouts

香港炒面

鲜虾, 鸡蛋, 萝卜和豆芽香港式
炒面

 **Soy bean milk**


豆浆


Hot beverages


Chinese tea

热饮料

中国茶

 Signature dish

 Vegetarian choice

 Sustainable cuisine

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Low Calories Breakfast

Available from 6.00 am - 11.00 am

218⁰⁰⁰

Fruit juice

orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi
guava, grapefruit, hibiscus or lemon

or

Vegetable juice

beetroot, tomato, carrot, celery

or

Smoothie

Banana - strawberry, papaya - orange, blueberry - pineapple or mango lime lassi

Bircher muesli

oats, apple, blueberry, almonds, honey served with non-fat Greek yogurt

Organic egg white omelet or scrambled

served with mushrooms, grilled baby tomatoes, asparagus or spinach

or

Whole wheat toast

sugar-free jam, honey and margarine

Hot beverages

TWG, tea selection

Vanilla Bourbon Tea, Eternal Summer Tea, Chamomile and Scarlet Hour Tea

or

Mineral water with lemon, hot or iced

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Signature dish



Vegetarian choice



Sustainable cuisine



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Japanese Breakfast
Available from 6.00 am - 11.00 am

218⁰⁰⁰

日本食

218⁰⁰⁰

Bento

miso soup

Japanese vegetable pickles

Japanese omelet

blanched spinach

broiled fish

steamed rice

or

rice porridge

お弁当

味噌汁

お漬物

卵焼き

ほうれん草のおひたし

焼き魚

蒸しご飯

or

粥

Seasonal exotic fruits

エキゾチックフルーツ

Hot beverages


Ocha


Sencha Japanese


ホットドリンク

お茶

煎茶


 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa


 Spicy

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Middle-Eastern Breakfast 268⁰⁰⁰
Available from 6.00 am - 11.00 am

قهي طس وألا قرشلا راطفإ 268⁰⁰⁰
متوفر ٨٢ ساعة

 **Fruit juice**

orange, papaya, mango, apple, melon,
watermelon, pineapple, kiwi
guava, grapefruit, hibiscus or lemon
or

 **Vegetable juice**


tomato, carrot, celery or cucumber

عصائر الفواكه

برتقال، أناناس، بابايا، مانجا،
شمام، بطيخ، أناناس، كيوي،
جوافة، جريب فروت، خبازي أو ليمون
أو

عصائر الخضار

طماطم، ترنيل، كرفس، خيار

 **Seasonal exotic fruits**
with Dates

الفواكه الغريبة الموسمية
مع تمر

 **Mezzeh**

labneh, tahina and haloumi cheese

المزة

لبنة، طحينة مع حلوم جبن

 **Foul Medammes**

with tomatoes, spring onions and
boiled egg and pita bread

فول مدمس

مع طماطم، ربيع البصل مع بيض المسلوق و خبز
بيتا

Shakshouka

Middle-Eastern two eggs omelet
with onion, chili, red pepper, garlic,
parsley with olive oil and pita bread

بيض مخلوط

عدد ٢ عجة البيض الشرق الأوسطية مع البصل،
فلفل، فلفل أحمر، ثوم، البقدونس مع زيتون

Hot beverages

المشروبات الساخنة

**Illy coffee or Java coffee or
TWG, tea selection**

English Breakfast Tea, Eternal
Summer Tea, Pink Flamingo Tea,
Moroccan Mint Tea


قهوة إيلي أو قهوة جاوا أو TWG


إختيارات للشاي :


الشاي الإفطار الإنجليزي، شاي الصيف الأبدى
شاي وردي فلامينغو، شاي نعناع المغربي

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Little Fan Breakfast*

Available from 6.00 am - 11.00 am

158⁰⁰⁰

Fresh juice

orange, papaya, mango, apple, melon or kiwi
or

Smoothie

banana - strawberry, papaya - orange, blueberry - pineapple
or

Milkshake

with choice of ice cream, banana, strawberry or chocolate with milk

Bread basket

croissants
pain au chocolat
blueberry muffins
with butter, seasonal fruit preserves and honey

Belgian waffles or pancakes

with sugar and jam

Cereals

all-bran, corn flakes, rice krispies or coco pops
or

Two eggs

potato, sausage** and baked beans
or

Chicken congee

spring onions, fried wonton crisps & salted peanuts

Hot beverages

hot chocolate, milo or warm milk

**beef, chicken or pork

*(for children of 12 years of age and under)

Breakfast A la Carte

Available from 6.00 am - 11.00 am

Fresh fruits

 **Seasonal fruits and berries plate** 148⁰⁰⁰

 **Tropical fruits salad**, no sugar added 188⁰⁰⁰

Seasonal fruits and berries 168⁰⁰⁰
with plain yogurt or cottage cheese

 **Fresh papaya** 108⁰⁰⁰
with lime


subject to change according to the variety, season and provenance


Zest 108⁰⁰⁰
pomelo, pink grapefruit and orange

Home made seasonal fruit purée
prunes compote 88⁰⁰⁰
pineapples with vanilla 88⁰⁰⁰
apple and pear with cinnamon 88⁰⁰⁰

Grains and whole wheats

Cereals 108⁰⁰⁰
all-bran, corn flakes, rice krispies, coco pops, muesli, weetabix and granola
with your choice of whole, low fat or soya milk and diced seasonal fruits


 **Oatmeal** 128⁰⁰⁰
boiled oats with milk or mineral water
with maple syrup, brown sugar and jam


 **Bircher muesli** 128⁰⁰⁰
rolled oats, apple, roasted almonds with yoghurt with fresh milk
choice of
strawberries
raspberries
blueberries
banana


Granola 128⁰⁰⁰
honey, yoghurt with cottage cheese and berries

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Fresh from the Mandarin Oriental Cake Shop

Available from 6.00 am - 11. 00 am

Sweet

Pancakes

old-fashioned buttermilk, maple syrup and berries or banana

118⁰⁰⁰

Waffle

Belgium classic waffle, maple syrup and berries or banana

118⁰⁰⁰

Butter brioche French toast

icing sugar, maple syrup, whipped cream and vanilla sauce

98⁰⁰⁰

Australian banana bread

caramelized bananas, whipped cream and vanilla sauce

98⁰⁰⁰

Fresh muffins

freshly baked blueberry, chocolate and banana

98⁰⁰⁰

Bakery

Breakfast viennoiseries

selection of croissant, almond croissant, pain au chocolat
blueberry muffin, butter brioche, 7 grains bread & baguette

118⁰⁰⁰

Breakfast toast breads

oats, rye, raisin, English muffin, bagel, white or wholewheat

98⁰⁰⁰

Breakfast bagel

smoked salmon, onions and chive cream cheese

128⁰⁰⁰

Healthy bakery

Fresh muffins

No sugar and gluten free, freshly baked almonds, walnuts, dates or rolled oats

98⁰⁰⁰

Whole wheat toast

home made sugar-free jam and margarine

78⁰⁰⁰

all above are accompanied with butter, marmalade, fruit preserves
and honey

Dairy and finest cold cuts

Available from 6.00 am - 11.00 am

Farmers cheeses

selection of four soft mild cheeses with walnuts and seasonal preserve

188⁰⁰⁰

Farmers yoghurt plain, low fat or non-fat Greek

with artisanal made coulis

88⁰⁰⁰

with choice of:

strawberries

raspberries

blueberries

banana

mango

Ricotta and raspberry


with artisanal home made coulis, honeycomb and pine nuts

88⁰⁰⁰

Smoked and marinated fish

Smoked salmon

198⁰⁰⁰

 Salmon gravlax

198⁰⁰⁰

Brined and cured meats

Iberian cured ham*

228⁰⁰⁰

Cold poached ham*


198⁰⁰⁰


Beef pastrami


198⁰⁰⁰

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Soup

Available from 6.00 am - 11.00 am

Clear chicken consommé
with wantons and black truffle

108⁰⁰⁰

 **Soto ayam**

turmeric and lemon leaf scented chicken broth with locally farm organic chicken glass noodles spring onions and sambal belacan


108⁰⁰⁰


 **Miso soup**


traditional dashi broth with tofu, wakame and spring onions

118⁰⁰⁰

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Asian cuisine


Available from 6.00 am - 11.00 am


 Steamed dim sum har kow char siew pau siew mai steamed glutinous rice and mushroom wrapped in lotus leaf	168 ⁰⁰⁰
 Nasi goreng kampung wok fried rice with fried chicken drumstick, anchovies, beef sate, prawns fried egg, pickled vegetables and sambal	178 ⁰⁰⁰
Nasi Lemak traditional Malayu coconut rice with shrimp sambal choice of chicken or beef rendang ikan bilis, fried egg, vegetable achar and sambal	178 ⁰⁰⁰
Mie/ bihun goreng wok fried yellow or white noodles with seafood, cabbage, pak choy shredded egg pickled vegetables and sambal	158 ⁰⁰⁰
Hong Kong noodles wok fried egg noodles with prawns and egg, carrots, and bean sprouts	178 ⁰⁰⁰
 Congee plain, chicken or fish congee with traditional condiments spring onions, fried wonton crisps & salted peanuts	108 ⁰⁰⁰
 Bubur ayam century duck egg, shredded chicken, tong chy, spring onions, cakwe and crispy prawn crackers	108 ⁰⁰⁰

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Organic eggs


Available from 6.00 am - 11.00 am

	English breakfast	208 ⁰⁰⁰
	two fried organic eggs served with baked beans, white button mushrooms, sautéed potatoes, roasted baby tomatoes, sausage*, back bacon** & toast	
	Omelete	158 ⁰⁰⁰
	Choice of: tomatoes, mushrooms, cheese, herbs, bacon*, ham* or smoked salmon	
	Scrambled eggs	168 ⁰⁰⁰
	Smoked salmon, English muffin	
	Eggs Benedict	158 ⁰⁰⁰
	poached egg, ham*, muffin and Hollandaise sauce	
	Florentine	158 ⁰⁰⁰
	poached egg, spinach, muffin and Hollandaise sauce	
	Royale	288 ⁰⁰⁰
	poached egg, Sturia baerii caviar, smoked salmon, muffin and Hollandaise sauce	
	To complement your dish:	
	Iberian de Bellota ham*	at market price
	Truffle (according to the season)	at market price
	Sturia baerii caviar from Aquitaine - France	at market price
	Boiled eggs	108 ⁰⁰⁰
	3 minutes, really soft 5 minutes, fairly liquid yolk with white just set 7 minutes firmer, creamy yolk with white completely set 10 minutes, hardboiled cooked accompanied by toasted farm bread, salt and butter	
	Shakshouka	158 ⁰⁰⁰
	Middle-Eastern two eggs omelet with onion, chili, red pepper, garlic, parsley with olive oil and pita bread	
 	Organic egg white	158 ⁰⁰⁰
	Two egg omelet, scrambled or poached served with mushrooms, grilled baby tomatoes asparagus or spinach	
	**beef, chicken or pork	

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 Signature dish

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All Day Dining

Available from 11.30 a.m - 11.00 p.m

Snacks

Asian Snacks

Jiaozi

steamed and pan fried with soy vinegar sauce

108⁰⁰⁰

Thord man goong

crispy shrimp cakes with plum sauce

128⁰⁰⁰

Spring roll

Asian vegetables, sweet and chili sauce

108⁰⁰⁰

Summer roll

with prawns, papaya, vermicelli and fresh coriander

128⁰⁰⁰

Indian samosa

vegetables, mint yogurt

88⁰⁰⁰

Spanish Tapas

Bombas de la Barceloneta

spicy beef and potato croquettes, salsa brava, garlic aioli

128⁰⁰⁰

Calamares a la Romana

deep fried squid rings served with spicy aioli sauce

108⁰⁰⁰

Gambas al ajillo

casseroled prawns with garlic and chilli pepper in olive oil

128⁰⁰⁰

Ala de pollo

marinated chicken wings, served with a spicy mayonnaise dip

98⁰⁰⁰

Gourmet nacho

chili con carne, guacamole, aged cheddar, tomato, sour cream and jalapeno pepper

128⁰⁰⁰

Tapas platter*

black olive, anchovy, cured ham, octopus, omelet, pimientos


168⁰⁰⁰


Basket of warm corn tortilla chips


fresh tomato salsa, refried beans, guacamole and sour cream

88⁰⁰⁰

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All Day Dining


Available from 11.30 a.m - 11.00 p.m


Comfort

 Truffle & Parmesan fries	88 ⁰⁰⁰
Giant basket of pop corn	68 ⁰⁰⁰
Cheese board Selection of fresh and matured cheeses	248 ⁰⁰⁰
Spanish cold cuts board* Ibérico cured Jamon & chorizo, served with tomato bread	228 ⁰⁰⁰
Artisanal charcuteries board* black pepper cured salami sausage, duck terrine, country pork pâté, duck rillettes, cheese head terrine	248 ⁰⁰⁰

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All Day Dining

Available from 11.30 a.m - 11.00 p.m

Starter

Pure Pata Negra de Bellota*

tomato bread

358⁰⁰⁰

Prawns cocktail

avocado, Marie Rose sauce and green leaves

188⁰⁰⁰

Smoked salmon

crème fraîche, capers and toast

228⁰⁰⁰

Gravlax of salmon

home cured Tasmanian salmon with hovmästarsås sauce and condiments

208⁰⁰⁰

Egg mimosa

hardboiled organic farmed egg, mayonnaise sauce and succrine lettuce


108⁰⁰⁰


Lebanese mezzeh


babaghanoush, hummus, labna and fattoush salad with pita bread

118⁰⁰⁰

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All Day Dining


Available from 11.30 a.m - 11.00 p.m


Salads


 Tomatoes from Mount Gede, Puncak West Java buffalo mozzarella cheese, basil and aged balsamico	168 ⁰⁰⁰
Niçoise salad tuna, tomatoes, egg, olives, anchovy, pepper, cucumber, radish and olives	188 ⁰⁰⁰
 Chef's garden salad avocado, tomato, fennel, eggplant, zucchini, bell pepper with bonccocini cheese	148 ⁰⁰⁰
Caesar salad romaine lettuce, anchovy dressing, croutons and Parmesan cheese	
 classic	128 ⁰⁰⁰
with grilled prawns	208 ⁰⁰⁰
with smoked salmon	208 ⁰⁰⁰
with grilled chicken	188 ⁰⁰⁰
Chef's salad* chicken, bacon, ham, avocado, Emmental cheese, egg and lettuce leaves, Roquefort cheese or red wine vinaigrette	178 ⁰⁰⁰
 Rocket & radicchio salad Greek yogurt with cucumber and apples condiment	178 ⁰⁰⁰
Saint Maure cheese salad lettuce, warm matured goat cheese and vinaigrette	158 ⁰⁰⁰
 Spinach salad avocado, tomatoes confit, rustic bread croutons and lemon vinaigrette	158 ⁰⁰⁰
Waldorf salad chicken breast, walnuts, apple, celery and grape with a light mayonnaise	178 ⁰⁰⁰

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All Day Dining

Available from 11.30 a.m - 11.00 p.m


Soups


 	Mushroom soup parsley and truffle oil	138 ⁰⁰⁰
 	Tomato soup pesto and rustic crouton	128 ⁰⁰⁰
	Gulaschsuppe German, rich beef and vegetable goulash soup with rustic bread	158 ⁰⁰⁰
	Shorbat adas Middle-Eastern, cumin and coriander flavored lentil soup with pita bread crouton and lemon	128 ⁰⁰⁰


Burger

	Classic* beef, tomato, matured cheddar, onion and lettuce (with beef or pork bacon or fried egg)	228 ⁰⁰⁰
	Rossini wagyu beef, foie gras from les Landes, black truffle purée and lettuce	428 ⁰⁰⁰
	Rendang lime leaves, coconut milk and lemon grass marinated beef, with onion and lettuce	258 ⁰⁰⁰


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All Day Dining

Available from 11.30 a.m - 11.00 p.m

Sandwich

 Club sandwich* organic chicken, egg, ham, bacon, cheese, tomatoes and lettuce toasted whole grain or white bread	208 ⁰⁰⁰
 Shawarma pita bread spiced grilled chicken with fattoush salad and tahina sauce	178 ⁰⁰⁰
 Steak wrap beef sirloin, red onions marmalade, tomato, goat cheese and rocket leaves	228 ⁰⁰⁰
 Asian wrap egg omelet, spring onion, cucumber, bean sprouts and sweet peanuts sauce	188 ⁰⁰⁰
Smoked salmon bagel lettuce leaves, cucumber, cream cheese, avocado and capers	188 ⁰⁰⁰
Tuna sandwich brown toast bread, tomato, red onion, lettuce and mustard mayonnaise	148 ⁰⁰⁰
Ham & cheese sandwich* classic grill, cooked ham, tomato and cheddar cheese	148 ⁰⁰⁰
BLT* bacon, lettuce, tomato, egg, Monterey Jack cheese and mayonnaise	148 ⁰⁰⁰
 Croque Monsieur* brioche toast, cooked ham and cheese	148 ⁰⁰⁰

All sandwiches are served with your choice of French fries or green leaves



Signature dish



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*Contain pork

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Origins of the meats and seafood served in the restaurant are available upon request







Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

All Day Dining







Available from 11.30 a.m - 11.00 p.m

Asian Cuisine


Salads


-  **Karedok** 128⁰⁰⁰
crunchy assorted fresh vegetables salad, finely sliced, tossed in roasted peanut sauce, scented with aromatic cut cherries
-  **Yum nua** 188⁰⁰⁰
grilled beef tenderloin with tomato, cucumber, red onions, bean sprouts, basil, chili and lemongrass vinaigrette
-   **Gado-gado** 118⁰⁰⁰
steamed vegetables and bean curd tossed in mild roasted peanut sauce
-   **Ayam pelalah** 128⁰⁰⁰
shredded poached locally farm organic chicken with long bean, beans sprouts and lemongrass-tomato sambal


Thai

-  **Tom yum goong** 118⁰⁰⁰
spicy prawns soup with mushrooms, lemongrass and coriander leaves
-   **Gaeng phed ped yang** 188⁰⁰⁰
roast duck red curry with bell pepper, pineapple, grapes, eggplant, peas and jasmine rice
-   **Khao pad** 188⁰⁰⁰
wok fried organic jasmine rice with calamari, shrimps, scallops spring onions topped with fried egg, chicken sate and condiments
-  **Pad Thai goong** 188⁰⁰⁰
wok fried noodles with blue river prawns, chives, chilies, bean sprouts, bean curds garnished with spring onions, crushed peanuts, dry shrimps coriander and lime

We will be happy to assist you in your selection if you suffer from any allergies or food intolerance
Origins of the meats and seafood served in the restaurant are available upon request

 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy




*Contain pork

Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge




All Day Dining

Available from 11.30 a.m - 11.00 p.m


India


- | | |
|--|--------------------|
|  Chicken tikka masala | 158 ⁰⁰⁰ |
| locally farmed chicken chunks with creamy tomato curried sauce and yoghurt | |
|  Aloo gobi | 108 ⁰⁰⁰ |
| cumin spiced braised potato and cauliflower with fresh coriander | |
|  Palak paneer | 108 ⁰⁰⁰ |
| soft Indian cottage cheese in a spinach gravy, flavored with fenugreek and cardamom | |


Curries

- | | |
|---|--------------------|
|  Locally farmed, organic chicken from “Cisarua, Bogor” | 228 ⁰⁰⁰ |
|  Farm-raised tiger garoupa fillet | 238 ⁰⁰⁰ |
|  Seasonal vegetables and pea | 148 ⁰⁰⁰ |


Indian dishes are served with dahl, poppadoms, raita, chutney
parahta bread and basmati rice

 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spicy

 *Contain pork

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Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

All Day Dining

Available from 11.30 a.m - 11.00 p.m

Western Cuisine

Fish & chips

beer battered cod fish fillets, mushy peas and fries

248⁰⁰⁰

Bangers and mash*

roasted beef and pork sausages, onion gravy

228⁰⁰⁰

Wiener schnitzel

veal escalope, brioche crumbs and lemon served with French fries

298⁰⁰⁰

Shepherd's pie

rich lamb stew topped with glazed mashed potato


248⁰⁰⁰


Macaroni and cheese*


mornay sauce, comté cheese, cured ham and mushrooms

148⁰⁰⁰

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 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

*Contain pork

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All Day Dining

Available from 11.30 a.m - 11.00 p.m

Pizza

 **Margherita** 138⁰⁰⁰
with tomato and mozzarella cheese

Tartufo* 158⁰⁰⁰
with black truffle, Parma ham, rocket and aged Parmesan cheese

Pasta


Homemade

 **Lasagna** 188⁰⁰⁰
with rich meat sauce, bechamel sauce and Parmesan cheese


 **Potato gnocchi** 148⁰⁰⁰
with sage and ricotta cheese

Trofie squid ink 188⁰⁰⁰
with prawns ragout and lemon sauce

Durum wheat semolina pasta's from Rustichella d'Abruzzo

 **Linguine ai frutti di mare** 238⁰⁰⁰
with squids, prawns, mussels and clams with tomato and parsley

 **Penne rigate con pomodori** 188⁰⁰⁰
with dried tomatoes, capers, Burrata cheese

 **Penne rigate alla Genovese** 168⁰⁰⁰
with creamy basil purée and Parmesan cheese


Spaghetti alla carbonara* 188⁰⁰⁰
with crispy bacon and egg yolk cream sauce


Tagliatelle alla Bolognese 188⁰⁰⁰
with rich meat sauce and Parmesan cheese


 **Capellini ai funghi** 168⁰⁰⁰
with black truffle, herbs and wild mushroom cream sauce

 **Capellini aglio e olio** 148⁰⁰⁰
with garlic, dried chili flakes and olive oil

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 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy


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All Day Dining

Available from 11.30 a.m - 11.00 p.m

Risotto

 **Al limone e basilico** 238⁰⁰⁰
Carnaroli rice, snow peas, basil and parmesan cheese

 **Tartufo** 268⁰⁰⁰
Carnaroli rice, black truffle and parmesan cheese

To complement your dish:

Iberian de Bellota ham*

Truffle (according to the season)


Sturia baerii caviar from Aquitaine - France


per gram at market price


per gram at market price

per gram at market price

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 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

*Contain pork

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All Day Dining

Available from 11.30 a.m - 11.00 p.m

Meats from the grill

Our premium beef:

Greater Omaha US - Premium grain-fed
Mayura Full blood Wagyu, 500 day grain-fed
with no hormones or antibiotics

Wagyu beef rib eye, 250 g/ Mayura 688⁰⁰⁰

Black Angus beef sirloin, 200 g/ Greater Omaha 588⁰⁰⁰

Black Angus beef tenderloin, 180 g/ Greater Omaha 588⁰⁰⁰

Australian farm-raised, lamb cutlets 358⁰⁰⁰

 **Locally farmed, organic spring chicken from "Cisarua, Bogor"** 288⁰⁰⁰

Fish and seafood from the grill

 **Pacific Ocean, tiger prawn** 288⁰⁰⁰

 **Tasmanian salmon fillet** 258⁰⁰⁰

 **Pacific Ocean, yellow fine tuna fillet** 258⁰⁰⁰

Farm-raised sea bass fillet 388⁰⁰⁰


All dishes from the grill are served with your choice of grilled vegetables, green leaves, French fries or mashed potato


Sauce/Condiments


Béarnaise
Black peppercorn Cognac cream sauce
Bordelaise with bone marrow sauce
Seasonal mushrooms sauce
Whole grain mustard sauce
Beurre blanc sauce

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Origins of the meats and seafood served in the restaurant are available upon request

 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

*Contain pork

Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

All Day Dining

Available from 11.30 a.m - 11.00 p.m

Side dish

88⁰⁰⁰

The starch

French fries
Mashed potatoes
Fork-crushed potato
Baked potato
Gratin Dauphinois


The vegetables


Steamed asparagus
Steamed green bean
Steamed green pea
Steamed seasonal vegetables
Steamed bok-choy
Sauteed broccoli with garlic and chili
Wild mushrooms
Ratatouille
Creamed spinach


The rice

Risotto with truffle
Steamed basmati rice
Steamed Jasmine rice
Steamed Japanese rice

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 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

*Contain pork

Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

All Day Dining

Available from 11.30 a.m - 11.00 p.m

Eggs

 **Omeletes or scrambled eggs** 158⁰⁰⁰
(regular or white)

aromatic herbs

cheese

onion

ham*

tomato

mushrooms

smoked salmon

flavoured with truffles (with supplement)

All egg dishes are served with your choice of grilled vegetables, green leaves, French fries or mashed potatoes

Cheese


Selection of fresh and matured cheeses 288⁰⁰⁰
with condiments and honeycomb


Truffled farm-made Brie from Meaux 238⁰⁰⁰


kindly ask your In-Room Dining attendant for our daily selection

We will be happy to assist you in your selection if you suffer from any allergies or food intolerance

Origins of the meats and seafood served in the restaurant are available upon request

 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy




*Contain pork

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All Day Dining


Available from 11.30 a.m - 11.00 p.m


Desserts

	Crème brûlée with red berries sorbet	128 ⁰⁰⁰
	Tiramisu mascarpone cream layer with coffe-flavoured Savoirdi biscuits and dusted with cocoa powder	128 ⁰⁰⁰
	Matcha goma cake Valrhona ivory white chocolate mousse and green tea biscuit with sesame seed jelly	128 ⁰⁰⁰
	Mango cream refreshing Hong Kong-style pudding with pomelo and sago	128 ⁰⁰⁰
	House-made ice cream & sorbet kindly ask your In-Room Dining attendant for our daily selection	128 ⁰⁰⁰

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 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy




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All Day Dining

Available from 11.30 a.m - 11.00 p.m


Fruits


- | | |
|--|--------------------|
|  Tropical fruits salad , no sugar add | 108 ⁰⁰⁰ |
|  Carpaccio of pineapple from Subang West Java | 108 ⁰⁰⁰ |
| Smooth mango milkshake | 88 ⁰⁰⁰ |
|  Seasonal fresh fruits and berries platter | 168 ⁰⁰⁰ |


Traditional shaved iced treats

- | | |
|---|-------------------|
|  Es campur
shaved ice topped with avocado, young coconut, cassava, jack fruit and plenty little treasure with syrup and condensed milk | 88 ⁰⁰⁰ |
|  Es cincau hijau
green herbal jelly topped with coconut milk shaved ice and pandan leaf syrup | 88 ⁰⁰⁰ |
|  Es cendol
shaved ice topped with pandan leaf scented rice dumplings, coconut milk avocado, cassava and palm sugar syrup | 88 ⁰⁰⁰ |
|  Es teler
shaved ice topped with avocado, young coconut, jack fruit with syrup and condensed milk | 88 ⁰⁰⁰ |

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 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

*Contain pork

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All Day Dining

Available from 11.30 a.m - 11.00 p.m

Bento

Mandarin bento

448⁰⁰⁰

Clear chicken consommé with wantons and black truffle

Braised beef shank with sesame spicy sauce

Crisp-fried eggplant tossed with chicken floss

Choice of your favourite main dish:

steamed black cod fish with homemade green ginger purée

or


stir fried Greater Omaha US beef with spring onions and ginger


or


wok fried Pacific Ocean king prawns dried chili, onions and cashew nuts

Refreshing exotic seasonal fruits (according to the season)

Chilled cream of mango with sago pearls and pomelo

 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

*Contain pork

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All Day Dining

Available from 11.30 a.m - 11.00 p.m

Japanese bento

358⁰⁰⁰

Miso soup

Today's sashimi

Braised vegetable & tofu in light soy sauce

Assorted Japanese vegetable pickles

Choice of your favourite main dish:

assorted shrimp and vegetable tempura

or

wagyu beef rib eye with ginger salad, mushrooms and daikon sauce

or

fried locally farmed chicken with ponzu and negi sauce

Refreshing exotic seasonal fruits (according to the season)



Signature dish



Vegetarian choice



Sustainable cuisine



Spa



Spicy

*Contain pork

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All Day Dining

Available from 11.30 a.m - 11.00 p.m

Indonesian bento

328⁰⁰⁰

Soto ayam

Otak otak with peanut and coconut milk sauce

Gado-gado, steamed vegetables and bean curd tossed in mild roasted peanut sauce

Choice of your favourite main dish:

beef rendang dan ayam pop sambal hijau

or

mie goreng, yellow noodle with scallops, crab and bok choy with sambal chili sauce

or

nasi goreng with chicken sate

Refreshing exotic seasonal fruits (according to the season)

Lapis legit

All Day Dining

Available from 11.30 a.m - 11.00 p.m

Vegetarian bento

288⁰⁰⁰

Hoshi shiitake broth

Soba noodles with ponzu and wasabi dressing, spring onion

Assorted Japanese vegetable pickles

Choice of your favourite main dish:

assorted tofu and vegetable tempura

or

grilled shiitake mushroom yakitori with ginger salad, mushrooms and daikon sauce


or


breaded eggplant yakitori with ponzu and negi sauce


Refreshing exotic seasonal fruits (according to the season)

We will be happy to assist you in your selection if you suffer from any allergies or food intolerance

Origins of the meats and seafood served in the restaurant are available upon request

 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

*Contain pork

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Cinnamon

Cinnamon is a lively and contemporary restaurant, which takes guests on a journey through the Orient. Serving breakfast, lunch and dinner, the restaurant focuses on authentic Asian food, using the freshest produce. All food is prepared 'à la minute' ensuring both authenticity and quality in a lively and fun environment.




Open daily from 6:00am to 10:30pm.
Sunday brunch is available from 11 am to 3 pm.

For reservations please dial 8823 on your room phone.

All Day Dining


Available from 11.30 a.m - 11.00 p.m


CINNAMON, signature


- | | |
|---|--------------------|
|  Nasi goreng kampung
wok fried rice with fried chicken drumstick, anchovies, beef sate, prawns, fried egg, pickled vegetables and sambal | 178 ⁰⁰⁰ |
|  Nasi goreng sari laut
wok fried spicy rice with market seafood, anchovies, prawns sate, fried egg, pickled vegetables and sambal | 188 ⁰⁰⁰ |
| Mie/ bihun goreng
wok fried yellow or white noodles with seafood, cabbage, pak choy, shredded egg, pickled vegetables and sambal | 158 ⁰⁰⁰ |
|  Ikan asam pedas
sour and spicy stewed sea bass fillet cooked in tamarind fruit juice with okra, tomatoes, chilli and spices accompanied with fragrant steamed rice | 288 ⁰⁰⁰ |
|  Beef rendang
lemon grass braised Wagyu beef cheek with lime leaves and coconut milk fragrant steamed rice | 328 ⁰⁰⁰ |
|  Soto ayam
turmeric and lemon leaf scented chicken broth with locally farmed organic chicken glass noodles, spring onions and sambal belacan | 108 ⁰⁰⁰ |
|  Sop buntut
braised oxtail with nutmeg and cloves in clear vegetable broth fragrant steamed rice and green sambal and bitternut crackers | 218 ⁰⁰⁰ |
|  Soto Betawi
beef ox tongue simmered in clear coconut cream broth with potato, spring onion and lime. Fragrant steamed rice and green sambal and bitternut crackers | 118 ⁰⁰⁰ |
| Hainanese chicken rice
tender poached locally farm organic chicken, green vegetables, with shallot fragrant rice served with Chinese herbs broth and traditional condiments ginger, chili sauce and dark soy sauce
traditionally the chicken is served at room temperature | 268 ⁰⁰⁰ |

We will be happy to assist you in your selection if you suffer from any allergies or food intolerance

Origins of the meats and seafood served in the restaurant are available upon request

 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy



*Contain pork

Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

All Day Dining


Available from 11.30 a.m - 11.00 p.m


From the Gerobak Sate

- | | |
|---|--------------------|
|  Sate campur | 108 ⁰⁰⁰ |
| beef, chicken and lamb accompanied with lontong and roasted peanuts and sweet soya sauce | |
| Sate ayam | 88 ⁰⁰⁰ |
| grilled organic chicken skewers, roasted peanuts and sweet soya sauce | |
|  Sate daging sapi | 108 ⁰⁰⁰ |
| grilled beef skewers, roasted peanuts and sweet soy sauce | |
| Sate daging kambing | 108 ⁰⁰⁰ |
| grilled Australian baby lamb shoulder with soy sauce | |

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 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

*Contain pork

Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

All Day Dining

Available from 11.30 a.m - 11.00 p.m

Japanese

Maki

Spider roll crunchy fried soft shell crab tempura, mayonnaise, kyuri, tobiko wasabi and pickled ginger	128 ⁰⁰⁰
California roll crab stick, cucumber, lettuce, avocado, tobiko and mayonnaise	108 ⁰⁰⁰
Tiger roll fried tiger prawn, cucumber, avocado, tobiko and spicy mayonnaise	108 ⁰⁰⁰
Caterpillar roll Unagi, avocado, tuna, tobiko and spicy sauce	128 ⁰⁰⁰
Dragon roll crispy jumbo prawn tempura with salmon, avocado, unagi and tobiko	98 ⁰⁰⁰
Rainbow roll snapper, tuna, salmon, avocado, crab stick, kyuri, lettuce and mayonnaise	128 ⁰⁰⁰

Nugiri combination

Nigiri sushi jo makimomo takemaki, salmon, tuna, snapper, kanpachi, ebi and tobiko	128 ⁰⁰⁰
Nigiri sushi toku jo makimono sake, salmon, tuna, snapper, salmon roe, ebi and tamago	128 ⁰⁰⁰

Hand rolled

Tuna pepper temahi tuna with avocado, lettuce, teriyaki sauce, mayonnaise and tobiko	108 ⁰⁰⁰
Negi hamamaki chopped yellowtail and chopped scallion	108 ⁰⁰⁰

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Signature dish



Vegetarian choice



Sustainable cuisine



Spa



Spicy

*Contain pork

Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

All Day Dining

Available from 11.30 a.m - 11.00 p.m

Sashimi

Sashimi matsu

salmon, tuna, snapper, octopus, hamachi, mackerel

148⁰⁰⁰

Sashimi take

salmon, octopus, hamachi, salmon roe, crab

148⁰⁰⁰

Soup

Miso soup

traditional dashi broth with tofu, wakame and spring onion

118⁰⁰⁰

Main Course

Miso black cod fillet

broccolini, miso sauce, pickled radish and horseradish cream

358⁰⁰⁰

Chicken teriyaki

grilled chicken with sweet teriyaki sauce

228⁰⁰⁰

Beef teriyaki / Mayura - Full blood wagyu, 500 day grain-fed

grilled tenderloin with sweet teriyaki sauce

588⁰⁰⁰

Salmon fillet teriyaki

grilled Tasmanian salmon with sweet teriyaki sauce


328⁰⁰⁰


Assorted tempura


deep-fried shrimp and vegetables tempura

358⁰⁰⁰

Japanese dish are served with sticky Japanese steamed rice


 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

 *Contain pork

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Lyon

Lyon is a French restaurant, serving traditional French dishes prepared with the best ingredients in a brasserie setting. In essence this restaurant delivers the very best of French cuisine in a relaxed yet sophisticated environment.

Open daily for lunch and dinner.
Saturday Brunch from 11.30am to 2.30pm

For reservations please dial 8824 on your room phone

All Day Dining from the Lyon Kitchen
Available from 11.30 a.m - 11.00 p.m

LYON BRASSERIE, signature

Oysters selection

France

6 9 12

Fines de Claire - N°2 Brittany

388⁰⁰⁰ 588⁰⁰⁰ 688⁰⁰⁰

Tsarskaya - N°3 Brittany

488⁰⁰⁰ 688⁰⁰⁰ 888⁰⁰⁰

Guillardeau - N°2 Charente Maritime


488⁰⁰⁰ 688⁰⁰⁰ 888⁰⁰⁰


Australia


Smoky Bay - N°3 Eyere Peninsula

488⁰⁰⁰ 588⁰⁰⁰ 888⁰⁰⁰

Served with shallots vinegar, rye bread and lemon

 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

*Contain pork

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All Day Dining from the Lyon Kitchen

Available from 11.30 a.m - 11.00 p.m

Meats from the grill

Our premium beef:

Greater Omaha US - Premium grain-fed
Mayura Full blood Wagyu, 500 day grain-fed
with no hormones or antibiotics

To share

Châteaubriand 350g / Greater Omaha	888 ⁰⁰⁰
Côte de boeuf 800g / Greater Omaha	1.180 ⁰⁰⁰
Ribeye 350g / Mayura	988 ⁰⁰⁰

Please allow 25 minutes of preparation

Sauce/Condiments

Béarnaise
Black peppercorn Cognac cream sauce
Bordelaise with bone marrow sauce
Seasonal mushrooms sauce
Whole grain mustard sauce
Beurre blanc sauce

Side dish 88⁰⁰⁰

Pont Neuf potatoes
Mashed potato
Fork-crushed potatoes
Gratin Dauphinois
Wild mushrooms
Ratatouille
Creamed spinach
Steamed asparagus

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Origins of the meats and seafood served in the restaurant are available upon request



Signature dish



Vegetarian choice



Sustainable cuisine



Spa



Spicy

*Contain pork

Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge


All Day Dining from The Lyon Kitchen


Available from 11.30 a.m - 11.00 p.m


The All Time Favorite

Atlantic cod fillet “Grenobloise” nut brown butter seasoned with lemon, capers and rustic croutons	328 ⁰⁰⁰
Whole Dover sole “Meunière” or “Grilled” herbs nut brown butter seasoned with lemon, capers	1.180 ⁰⁰⁰
Tournedos “Rossini” foie gras and Périgueux sauce	788 ⁰⁰⁰
Steak “au Poivre” black peppercorn Cognac cream sauce	588 ⁰⁰⁰
Steak frites “Café de Paris” grilled with French fries	328 ⁰⁰⁰

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 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

*Contain pork

Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

All Day Dining from The Lyon Kitchen

Available from 11.30 a.m - 11.00 p.m

Appetizers

Pan-fried duck foie gras from Perigord 288⁰⁰⁰
toasted Parisian brioche

Tasmanian salmon fillet “Gravalax” 228⁰⁰⁰
with beets, celeriac remoulade and pickled vegetables


Sea scallop from “Hokkaido Island” with black truffle 328⁰⁰⁰
with Soisson bean and Lomo de Bellota

Soup

 **Onion soup** 118⁰⁰⁰
Comté cheese and house farm bread

Lobster bisque 168⁰⁰⁰
with raviole and tarragon cream

From our artisanal charcuteries

 **Chef’s selection*** 248⁰⁰⁰
Black pepper cured salami sausage
Duck terrine
Country pork pâté
Duck rillettes
Cheese head terrine

Duck terrine with foie gras 198⁰⁰⁰

All charcuteries are served with vegetables pickles, French butter and rustic bread

Iberian charcuteries*

Pure Pata Negra de Bellota 328⁰⁰⁰


Lomo de Bellota 268⁰⁰⁰


Chorizo de Bellota 268⁰⁰⁰


all Iberian charcuteries are served with tomato bread

We will be happy to assist you in your selection if you suffer from any allergies or food intolerance

Origins of the meats and seafood served in the restaurant are available upon request

 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

*Contain pork

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All Day Dining from The Lyon Kitchen

Available from 11.30 a.m - 11.00 p.m


Fish


Grilled Pacific tuna fillet* Provençal condiment with chorizo de Bellota	288 ⁰⁰⁰
Line-caught sea bass with tiger prawn with squid ink orzo pasta and shellfish jus	368 ⁰⁰⁰
Dover sole fillet with heart of sucrine lettuce and black truffle	628 ⁰⁰⁰


Meats

Farm-raised lamb rack from Australia mixed herbs salad and mashed potato	348 ⁰⁰⁰
Red wine braised locally farmed young chicken fricassée with Spätzle	318 ⁰⁰⁰
US Premium grain-fed beef tartar hand-cut with French fries and salad	328 ⁰⁰⁰

We will be happy to assist you in your selection if you suffer from any allergies or food intolerance
Origins of the meats and seafood served in the restaurant are available upon request


 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy

 *Contain pork

Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge



Xin Hwa

Xin Hwa revives its reputation as the best Chinese restaurant in Jakarta. Specializing in quintessential Cantonese cuisine combined with a refreshed interpretation of modern touches, Xin Hwa is a favorite for local and international guests.

Open daily for lunch and dinner

Saturday and Sunday All-you-can-eat Dim Sum from 10:00am to 2:30pm

For reservations please dial 8825 on your room phone


All Day Dining from the Xin Hwa Kitchen


Available from 11.30 a.m - 11.00 p.m


XIN HWA signature dishes

 Steamed black cod fish with homemade green ginger purée	328 ⁰⁰⁰
Stir fried Greater Omaha US beef, Premium grain-fed with spring onion and ginger	288 ⁰⁰⁰
 Wok fried Pacific Ocean king prawns with dried chili, onions and cashew nuts	288 ⁰⁰⁰
Sweet and sour pork from Kurobuta* breaded and wok fried with peppers, onions and pineapples	288 ⁰⁰⁰
 Fragrant black sesame fried rice with crab meat and asparagus sprinkled with fish roe	188 ⁰⁰⁰
 Yung chow wok fried rice with chicken char siew, prawns and asparagus	168 ⁰⁰⁰
Cause bay style wok fried string bean with minced chicken, dried shrimps, garlic and hot bean sauce	138 ⁰⁰⁰
Char kway teow stir fried rice flat noodles, with sliced beef, spring onions and bean sprouts	188 ⁰⁰⁰
 Braised bean curd assorted seafood in casserole	138 ⁰⁰⁰
 Deep fried chicken almond flakes in Thai sauce	158 ⁰⁰⁰
Clear chicken consommé with wantons and black truffle	108 ⁰⁰⁰
Spicy imperial hot and sour soup with assorted seafood	128 ⁰⁰⁰

We will be happy to assist you in your selection if you suffer from any allergies or food intolerance
Origins of the meats and seafood served in the restaurant are available upon request

 Signature dish

 Vegetarian choice

 Sustainable cuisine

 Spa

 Spicy





*Contain pork

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Simple & Healthy

Available from 11.30 a.m - 11.00 p.m


Soup


-   **Vegetable broth** 88⁰⁰⁰
shimeiji mushroom and pak choy
-   **Minestrone alla Genovese** 85⁰⁰⁰
tomato broth with fresh basil and whole grain spaghettini


Salads

- Beetroot salad** 118⁰⁰⁰
raspberry and pine nut with aged balsamic
- Bruschetta** 128⁰⁰⁰
whole wheat bread, tomato, basil, olive oil and spinach leaves
-  **Moroccan carrot salad** 118⁰⁰⁰
raisins, orange, dates, olive oil, cumin and fresh coriander
- Vine-ripened heirloom tomato salad from Puncak West Java** 128⁰⁰⁰
sweet peppers, pine nuts, hazelnuts, almonds and basil
-   **Organic quinoa salad** 138⁰⁰⁰
avocado, tomato, olive oil and cottage cheese
- Mediterranean salad** 128⁰⁰⁰
tomato, cucumber, feta cheese, basil, almonds, Kalamata olives and olive oil
-   **Watermelon and feta cheese salad** 128⁰⁰⁰
olive oil and basil

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Simple & Healthy Dining


Available from 11.30 a.m - 11.00 p.m


Sandwich


- | | |
|---|--------------------|
|  Club
turkey, egg white, avocado, tomatoes, rocket leaves, pesto with whole grain bread | 208 ⁰⁰⁰ |
|  Lemon-pepper shrimp pita
arugula and lemon artichoke purée | 148 ⁰⁰⁰ |
|  Veggies wrap
roasted peppers, caramelized onion, eggplant, zucchini, rocket leaves and hummus spread | 128 ⁰⁰⁰ |

All above sandwich are offer with your choice of steamed vegetable or green leaves

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 Sustainable cuisine

 Spa

 Spicy



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Simple & Healthy Dining

Available from 11.30 a.m - 11.00 p.m

Mains

- | | |
|---|--------------------|
|  Tasmanian salmon fillet
with saffron couscous, lemon & basil oil | 208 ⁰⁰⁰ |
|  Locally farmed, organic spring chicken from “Cisarua, Bogor”
with seasonal vegetables and fresh herbs olive oil | 188 ⁰⁰⁰ |
|  Pacific Ocean, yellowfin tuna fillet
with organic quinoa and vierge sauce | 228 ⁰⁰⁰ |




Choice of cooking method:

steamed


grilled


baked


Grains & wheats

- | | |
|---|--------------------|
|  Whole grain spaghetti pasta
with spinach, tomato confite and mushroom | 168 ⁰⁰⁰ |
|  Whole grain spaghetti pasta
with fresh tomato and basil | 148 ⁰⁰⁰ |
|  Soft polenta
with roasted seasonal mushroom and fresh thyme | 148 ⁰⁰⁰ |

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Simple & Healthy Dining


Available from 11.30 a.m - 11.00 p.m


Desserts

 Tropical fruits salad , no sugar added	108 ⁰⁰⁰
 Pineapple Carpaccio from Subang, West Java	108 ⁰⁰⁰
Smooth mango milkshake	88 ⁰⁰⁰
 Seasonal fresh fruits and berries platter fruits with plain yoghurt or cottage cheese	168 ⁰⁰⁰
 Bubur ketan hitam dark glutinous rice porridge and light creamy coconut sauce	88 ⁰⁰⁰
 Home made sorbet kindly ask your In-Room Dining attendant for our daily selection	88 ⁰⁰⁰

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Overnight Dining

Available from 11.00 p.m - 6.00 a.m

Starter

Prawns cocktail

avocado, Marie Rose sauce and green leaves

188⁰⁰⁰

Smoked salmon

crème fraîche, capers and toast

228⁰⁰⁰

Artisanal charcuteries board*

black pepper cured salami sausage, duck terrine, country pork pâté, duck rillettes, cheese head terrine

248⁰⁰⁰

Duck terrine with foie gras

198⁰⁰⁰

All charcuteries are served with vegetable pickles, French butter and rustic bread

Egg mimosa

hardboiled organic farmed egg, mayonnaise sauce and sucrine lettuce


108⁰⁰⁰


Lebanese Mezzeh


babaghanoush, hummus, labna and fattoush salad with pita bread

118⁰⁰⁰

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Overnight Dining


Available from 11.00 p.m - 6.00 a.m


Salads

 Tomatoes from Mount Gede, Puncak West Java buffalo mozzarella cheese, basil and aged balsamico	168 ⁰⁰⁰
Niçoise salad tuna, tomatoes, egg, olives, anchovy, pepper, cucumber, radish and olives	188 ⁰⁰⁰
 Chef's garden salad avocado, tomato, fennel, eggplant, zucchini, bell pepper with bonccocini cheese	148 ⁰⁰⁰
Caesar salad romaine lettuce, anchovy dressing, croutons and Parmesan cheese	
 classic	128 ⁰⁰⁰
with grilled prawns	208 ⁰⁰⁰
with smoked salmon	208 ⁰⁰⁰
with grilled chicken	188 ⁰⁰⁰
Chef's salad* chicken, bacon, ham, avocado, Emmental cheese, egg and lettuce leaves, Roquefort cheese or red wine vinaigrette	178 ⁰⁰⁰
 Yum nua grilled beef tenderloin with tomato, cucumber, red onion, bean sprouts, basil chili and lemongrass vinaigrette	188 ⁰⁰⁰
 Gado-gado steamed vegetables and bean curd tossed in mild roasted peanut sauce	118 ⁰⁰⁰
  Ayam pelalah shredded poached locally farmed organic chicken with long beans, bean sprouts and lemongrass-tomato sambal	128 ⁰⁰⁰

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Overnight Dining

Available from 11.00 p.m - 6.00 a.m




Soups

-  **Mushroom soup** 158⁰⁰⁰
parsley and truffle oil
-  **Tomato soup** 108⁰⁰⁰
pesto and rustic crouton
- Onion soup** 118⁰⁰⁰
Comté cheese and house farm bread


Burger


- Classic*** 228⁰⁰⁰
beef, tomato, matured cheddar, onion and lettuce
(with beef or pork bacon and fried egg)
-  **Rossini** 428⁰⁰⁰
wagyu beef, foie gras from Périgord, black truffle purée
and sucrine lettuce


Sandwich

-  **Club sandwich*** 208⁰⁰⁰
organic spring chicken, egg, ham, bacon, cheese, tomatoes and lettuce
toasted whole grain or white bread
-  **Steak wrap** 228⁰⁰⁰
beef sirloin, red onion marmalade, tomato, goat cheese and rocket leaves
-  **Croque Monsieur*** 148⁰⁰⁰
butter brioche toast, cooked ham and cheese

All above sandwiches are offered with your choice of French fries or green leaves

 Signature dish

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Overnight Dining


Available from 11.00 p.m - 6.00 a.m


Asian Cuisine

 **Nasi goreng kampung** 178⁰⁰⁰
wok fried rice with fried chicken drumstick, anchovies, beef sate, prawns, fried egg, pickled vegetables and sambal

Mie/ bihun goreng 188⁰⁰⁰
wok fried yellow or white noodles with seafood, cabbage, pak choy, shredded egg, pickled vegetables and sambal


 **Soto Betawi** 118⁰⁰⁰
beef ox tongue simmered in clear coconut cream broth with potato, spring onion and lime. Fragrant steamed rice and green sambal and bitternut crackers


 **Soto ayam** 108⁰⁰⁰
turmeric and lemon leaf scented chicken broth with locally farmed organic chicken, glass noodles, spring onions and sambal belacan


 **Sop buntut** 218⁰⁰⁰
braised oxtail with nutmeg and cloves in clear vegetables broth, fragrant steamed rice and green sambal and bitternut crackers

Chicken tikka masala 158⁰⁰⁰
locally farm-raised spring chicken chunks with creamy tomato curried sauce and yoghurt

Indian dishes are served with dahl, poppadoms, raita, chutney parahta bread and basmati rice

 Signature dish

 Vegetarian choice

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Overnight Dining

Available from 11.00 p.m - 6.00 a.m

Western Cuisine

Fish & chips

beer battered, cod fish fillets, mushy peas and fries

248⁰⁰⁰

Bangers and mash*

roast beef and pork sausages, onion gravy

228⁰⁰⁰

Wiener schnitzel

veal escalope, brioche crumbs and lemon

298⁰⁰⁰

Shepherd's pie

rich lamb stew topped with glazed mashed potato


248⁰⁰⁰


Macaroni and cheese*


mornay sauce, comté cheese, cured ham and mushrooms

148⁰⁰

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Overnight Dining


Available from 11.00 p.m - 6.00 a.m


Pasta


Homemade

 Potato gnocchi with sage and ricotta cheese	148 ⁰⁰⁰
Trofie squid ink with prawns ragout and lemon sauce	188 ⁰⁰⁰
Durum wheat semolina pasta's from Rustichella d'Abruzzo	
 Linguine ai frutti di mare with squids, prawns, mussels and clams with tomato and parsley	238 ⁰⁰⁰
 Penne rigate con pomodori with dried tomatoes, capers, Burrata cheese	188 ⁰⁰⁰
 Penne rigate alla Genovese with creamy basil purée and Parmesan cheese	168 ⁰⁰⁰
Spaghetti alla carbonara* with crispy bacon and egg yolk cream sauce*	188 ⁰⁰⁰
Tagliatelle alla Bolognese with rich meat sauce and Parmesan cheese	188 ⁰⁰⁰
 Capellini ai funghi with black truffle, herbs and wild mushroom cream sauce	168 ⁰⁰⁰
 Capellini aglio e olio with garlic, dried chili flakes and olive oil	148 ⁰⁰⁰

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Overnight Dining

Available from 11.00 p.m - 6.00 a.m




Meats from the grill

Our premium beef:

Greater Omaha US - Premium grain-fed
Mayura Full blood Wagyu, 500 day grain-fed
with no hormones or antibiotics

Wagyu beef rib eye, 250 g/ Mayura	688 ⁰⁰⁰
Black Angus beef tenderloin, 180 g/ Greater Omaha	588 ⁰⁰⁰
Australian farm-raised, lamb cutlets	358 ⁰⁰⁰
 Locally farmed, organic spring chicken from “Cisarua, Bogor”	288 ⁰⁰⁰


Fish and seafood from the grill


 Pacific Ocean, tiger prawn	288 ⁰⁰⁰
 Tasmanian salmon fillet	258 ⁰⁰⁰
 Pacific Ocean, yellow fine tuna fillet	258 ⁰⁰⁰
Farm-raised sea bass fillet	388 ⁰⁰⁰


Sauce/Condiments

Béarnaise
Black peppercorn Cognac cream sauce
Bordelaise with bone marrow sauce
Seasonal mushrooms sauce
Whole grain mustard sauce
Beurre blanc sauce

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Overnight Dining

Available from 11.00 p.m - 6.00 a.m

Side dish

88⁰⁰⁰

The starch


French Fries
Mashed potatoes
Baked potato


The vegetables


Steamed seasonal vegetables
Steamed bok-choy
Wild mushrooms
Ratatouille
Creamed spinach

The rice

Risotto with black truffle
Steamed basmati rice

 Signature dish

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Overnight Dining

Available from 11.00 p.m - 6.00 a.m

Eggs

Omelets and scrambled eggs
(regular or white)

158⁰⁰⁰

aromatic herbs

cheese

onion

ham*

tomato

mushrooms

smoked salmon

flavoured with truffles

All egg dishes are offer with your choice of
grilled vegetables, green leaves, French fries or mashed potato

Cheese

Selection of fresh and matured cheeses
with condiments and honeycomb

288⁰⁰⁰


Truffled farm-made Brie from Meaux


238⁰⁰⁰


kindly ask your In-Room Dining attendant for our daily selection

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Overnight Dining


Available from 11.00 p.m - 6.00 a.m


Desserts


Crème brûlée with red berries sorbet	128 ⁰⁰⁰
 Tiramisu mascarpone cream layer with coffe-flavoured Savoirdi biscuits and dusted with cocoa powder	128 ⁰⁰⁰
 Matcha goma cake Valrhona ivory white chocolate mousse and green tea biscuit with sesame seed jelly	128 ⁰⁰⁰
 Mango cream refreshing Hong Kong-style pudding with pomelo and sago	128 ⁰⁰⁰
House-made ice cream & sorbet kindly ask your In-Room Dining attendant for our daily selection	128 ⁰⁰⁰

Fruits

Tropical fruits salad , no sugar added	108 ⁰⁰⁰
Seasonal fresh fruits and berry platter	168 ⁰⁰⁰


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All Day Dining

Available from 11.30 a.m - 11.00 p.m

Little fan

Smaller Portions (up to 8 years old)

Seasonal fruit purée 48⁰⁰⁰
apples, mango, banana, pineapples and apricot

 **Warm vegetable purée** 38⁰⁰⁰
carrot, broccoli, pumpkin, potato and green peas

Main

 **Chicken soup** 38⁰⁰⁰
alphabet macaroni and vegetables

 **Chicken nuggets** 68⁰⁰⁰
with French fries


Beef fried rice 68⁰⁰⁰


Macaroni & cheese 68⁰⁰⁰


Pad Thai noodle 68⁰⁰⁰

 **Steamed salmon** 78⁰⁰⁰
with vegetables and steamed rice

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 Signature dish

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All Day Dining

Available from 11.30 a.m - 11.00 p.m

Larger Portions (9 to 12 years old)

Soft bread sandwiches 48⁰⁰⁰
chicken or turkey ham and tomatoes and cheese

 **Tomato soup** 38⁰⁰⁰
golden croutons

Baby shrimp 48⁰⁰⁰
with avocado and Marie Rose sauce

Wonton noodle soup 38⁰⁰⁰

Main Dishes

 **Nasi goreng** 78⁰⁰⁰
with chicken, beef, shrimp or vegetables

 **Mie goreng** 78⁰⁰⁰
with chicken, shrimp or vegetables


Spaghetti 78⁰⁰⁰
with Bolognese sauce or tomato sauce


Fish and chips 78⁰⁰⁰
with tartar sauce


 **Steamed fish fillet** 78⁰⁰⁰
vegetables with olive oil and lemon vinaigrette

Pizza Margherita 78⁰⁰⁰

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All Day Dining


Available from 11.30 a.m - 11.00 p.m


Mini beef burger with French fries	88 ⁰⁰⁰
Mini chicken burger with French fries	88 ⁰⁰⁰
 Sweet and sour chicken with broccoli and steamed rice	88 ⁰⁰⁰
Grilled junior Angus sirloin steak with mashed potatoes	158 ⁰⁰⁰


Desserts

Chocolate brownie	58 ⁰⁰⁰
Mango pudding	58 ⁰⁰⁰
Banana split	58 ⁰⁰⁰
Mango milkshake	58 ⁰⁰⁰
Chocolate cookies & milk	58 ⁰⁰⁰
Vanilla ice cream & cookie with chocolate sauce	58 ⁰⁰⁰
Ice cream cup: mango, vanilla, strawberry (per scoop)	58 ⁰⁰⁰
Fresh fruit salad, no sugar added	58 ⁰⁰⁰

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All Day Dining

Available from 11.30 a.m - 11.00 p.m

Bento

DORAEMON

Shrimp dim sum
creamy dip

Chicken yakitori
with noodles

Chocolate cookie
with milk

Pineapple-watermelon skewer



158⁰⁰⁰

SPONGEBOB

Turkey pasta salad

Beef burger
with French fries


Chocolate brownie


Tropical fruit skewer




158⁰⁰⁰

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MO Bar

MO Bar is a perfect venue for socializing on all occasions, with a rich and welcoming design and windows overlooking the main Jakarta thoroughfare. MO Bar combines music and service to give all guests a true feeling of hospitality.

Open daily from 5.00pm

For reservations please dial 8827 on your room phone

BEVERAGES

CLASSICS

Alabama Slammer Orange Vodka, Southern Comfort, amaretto, orange juice	150 ⁰⁰⁰
Brandy Alexander Brandy, Crème de cacao, milk	150 ⁰⁰⁰
Bloody Mary Vodka, tomato juice, condiments	150 ⁰⁰⁰
Caipirinha Cachaca, limes, brown sugar	150 ⁰⁰⁰
Caipiroska Vodka, limes, brown sugar	150 ⁰⁰⁰
Cosmopolitan Citrus Vodka, cointreau, lime juice, orange juice, cranberry juice	150 ⁰⁰⁰
Daiquiri Rum, lime juice, sugar	150 ⁰⁰⁰
Kamikaze Vodka, lime juice, Triple Sec	150 ⁰⁰⁰
Long Island Ice Tea Vodka, Gin, Rum, Tequila, Triple Sec, Coke	150 ⁰⁰⁰
Mai Tai Rum, Grand Marnier, Galliano, orgeat, orange juice, sugar	150 ⁰⁰⁰
Classic Old Fashioned Bourbon, fresh orange, sugar and bitter	150 ⁰⁰⁰
Harvey Wallbanger Our twist sees Vodka, Galliano and fresh orange juice finished with orange bitter	150 ⁰⁰⁰
Whiskey Sour Bourbon, lemon juice and sugar syrup	150 ⁰⁰⁰
Manhattan Whisky, Vermouth, bitter	150 ⁰⁰⁰

Beverages

Margarita	150 ⁰⁰⁰
Tequila, Triple sec, lime juice	
Mojito manogo, strawberry, lychee, peach	150 ⁰⁰⁰
Rum, limes, mint, sugar	
Pina Colada	150 ⁰⁰⁰
Rum, coconut, pineapple	
Singapore Sling	150 ⁰⁰⁰
Gin, Triple Sec, cherry brandy, lime juice and orange juice	
APERITIF	
Campari	120 ⁰⁰⁰
Pimms No. 1	120 ⁰⁰⁰
Martini Bianco	120 ⁰⁰⁰
Martini Dry	120 ⁰⁰⁰
Martini rosso	120 ⁰⁰⁰
MARTINI COCKTAILS	120 ⁰⁰⁰
Martini Dry, Lychee, Melon, Mandarine, Apple, French, Chocolate	
VODKA	
Skyy	110 ⁰⁰⁰
Absolut Blue	130 ⁰⁰⁰
Grey Goose	165 ⁰⁰⁰
Belvedere	165 ⁰⁰⁰
Smirnoff	120 ⁰⁰⁰
Absolut Vodka flavoured	150 ⁰⁰⁰
<i>Vanilla, Citrus, Kurrant, Raspberry, Mandarine</i>	
GIN	
Gordon Dry Gin	130 ⁰⁰⁰
Taqueray	140 ⁰⁰⁰
Taqueray No. 10	150 ⁰⁰⁰
Bombay Sapphire	150 ⁰⁰⁰
Beefeater	130 ⁰⁰⁰

Beverages

RUM

Bacardi Light	130 ⁰⁰⁰
Myer's Dark Rum	130 ⁰⁰⁰
Malibu	130 ⁰⁰⁰

TEQUILA

Jose Cuervo	115 ⁰⁰⁰
Pepe Lopez	115 ⁰⁰⁰
Sauza	115 ⁰⁰⁰

SCOTCH WHISKY

Johnnie Walker Red Label	130 ⁰⁰⁰
Johnnie Walker Black Label	190 ⁰⁰⁰
Johnnie Walker Blue Label	475 ⁰⁰⁰
Dewars 12 years	130 ⁰⁰⁰
Chivas Regal 12 years	150 ⁰⁰⁰
Chivas Regal 18 years	130 ⁰⁰⁰
Chivas Regal 21 Royal Salute	250 ⁰⁰⁰
Famouse Grouse	115 ⁰⁰⁰
J&B Rare	115 ⁰⁰⁰

SINGLE MALT

Macallan 12 years	200 ⁰⁰⁰
Macallan 18 years	355 ⁰⁰⁰
Ardmore Cask	225 ⁰⁰⁰
Highland Park 12 years	225 ⁰⁰⁰
Laphroaig 10 years	225 ⁰⁰⁰
Glenmorangie	225 ⁰⁰⁰

BOURBON

Jack Daniel's	140 ⁰⁰⁰
Jim Beam	130 ⁰⁰⁰
Jim Beam Black	140 ⁰⁰⁰

Beverages

WHISKEY

Old Bushmill	130 ⁰⁰⁰
Canadian Club	130 ⁰⁰⁰
John Jameson	115 ⁰⁰⁰

BRANDY

St. Remmy Napoleon	115 ⁰⁰⁰
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LIQUORS

Jägermeister	140 ⁰⁰⁰
Amaretto di Saronno	140 ⁰⁰⁰
Bailey's	140 ⁰⁰⁰
Cointreau	140 ⁰⁰⁰
Drambuie	140 ⁰⁰⁰
D.O.M Benedictine	140 ⁰⁰⁰
Grand Marnier	140 ⁰⁰⁰
Kahlua	140 ⁰⁰⁰
Vaccari Sambuca	140 ⁰⁰⁰
Tia Maria	140 ⁰⁰⁰
Southern Comfort	140 ⁰⁰⁰
Galliano	140 ⁰⁰⁰
Peter Cherry Heering	140 ⁰⁰⁰

SHERRY and PORT

Tio Pepe	115 ⁰⁰⁰
Graham's Ruby Port	115 ⁰⁰⁰
Graham's 10 Years Tawny Port	150 ⁰⁰⁰

COGNAC

Hennessy VSOP	200 ⁰⁰⁰
Hennessy XO	355 ⁰⁰⁰
Martel Cordon Bleu	450 ⁰⁰⁰
Martell VSOP	200 ⁰⁰⁰
Remy Martin VSOP	200 ⁰⁰⁰
Courvoisier VSOP	225 ⁰⁰⁰

GRAPPA

Brunello di Montalcino	200 ⁰⁰⁰
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Beverages

BEERS

Bintang	80 ⁰⁰⁰
Heineken	85 ⁰⁰⁰
Corona	90 ⁰⁰⁰
Shandy	60 ⁰⁰⁰

SOFTS

Coca Cola, Coke Zero, Diet Coke, Sprite, Ginger Ale, Soda, Tonic Water, Green Tea Pokka	55 ⁰⁰⁰
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CHILLED FRUIT JUICES

cranberry, tomato, guava, lychee	55 ⁰⁰⁰
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FRESH FRUIT JUICES

apple, orange, pineapple, lime, watermelon, strawberry, mango	70 ⁰⁰⁰
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MOCKTAILS

Banana Delight

banana, pineapple juice, coconut	70 ⁰⁰⁰
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Nada Colada

coconut cream, pineapple juice, lime juice	70 ⁰⁰⁰
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Ginger Mary

tomato, ginger, celery	70 ⁰⁰⁰
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Chill Limau

lime juice, honey, ginger	70 ⁰⁰⁰
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Mango Fitness

mango, banana, coconut, mint leaves	70 ⁰⁰⁰
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Mangga Ceria

lychee, strawberry, mango juice	70 ⁰⁰⁰
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Pinoba

pineapple, orange and banana	70 ⁰⁰⁰
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Beverages

MINERAL WATER

Aqua Reflections	50 ⁰⁰⁰
Equil 380 ml	55 ⁰⁰⁰
Equil 760 ml	80 ⁰⁰⁰
Evian 330 ml	75 ⁰⁰⁰
Evian 1500 ml	115 ⁰⁰⁰

SPARKLING WATER

Equil 380 ml	80 ⁰⁰⁰
Equil 760 ml	115 ⁰⁰⁰
San Pellegrino 250 ml	105 ⁰⁰⁰
San Pellegrino 1000 ml	150 ⁰⁰⁰
Perrier 330 ml	80 ⁰⁰⁰
Perrier 750 ml	130 ⁰⁰⁰

COFFEE

Mandarin Oriental Blend

Coffee, Espresso, Café Latte, Ristretto, Cappuccino
Double Espresso

60⁰⁰⁰

Mandarin Oriental Blend Dicafeinnated

Coffee, Espresso, Café Latte, Ristretto, Cappuccino
Double Espresso

60⁰⁰⁰

ICED DELIGHTS

Iced coffee, iced cappuccino, iced lemon tea, eternal summer iced tea, iced tea, pink flamingo iced tea, Moroccan mint iced tea.

60⁰⁰⁰

TWG TEA SELECTION

English Breakfast, Earl Grey Gentleman, Royal Darjeeling, Grand Jasmine Tea, Moroccan Mint Tea, Emperor Pu-Erh, Ti Kuan Yin and Sencha Chinese, Vanilla Bourbon Tea, Eternal Summer Tea, Chamomile and Scarlet Hour Tea, Sencha Japanese, English Breakfast Tea, Eternal Summer Tea, Pink Flamingo Tea, Moroccan Mint Tea.

60⁰⁰⁰

Beverages

WINE LIST

WHITE WINE BY GLASS

Louis Latour, Ardeche

A Chardonnay with a lovely clean, green-yellow colour and marked freshness of delicious floral aromas. It has a long finish and is perfectly balanced.

Chardonnay, France, 2009

Glass Bottle

195⁰⁰⁰ 745⁰⁰⁰

Crozes-hermitages

Combination of a powerful, full bodied elegant wine, which is rich and has a scent of acacia honey and peaches.

Rousanne, France, 2007

228⁰⁰⁰ 1.100⁰⁰⁰

De Bortoli 3R's, Sacred Hill

Semillon Sauvignon Blanc is bright straw in color with a touch of youthful green hue. The nose is full of fresh green melons, and tropical fruit aromas with lifted citrus notes.

Semillon Sauvignon Blanc, Australia, 2010

170⁰⁰⁰ 755⁰⁰⁰

Argento

Elegant sauvignon blanc offer flavours of ripe grape fruit, peach and citrus fresh aroma of grass ,crisp and clean with bright vibrant acidity after taste.

Sauvignon Blanc, Chile, 2011

170⁰⁰⁰ 715⁰⁰⁰

Beverages

RED WINE BY GLASS

Glass Bottle

Argento

Powerful aromas of blackstone fruit a hint of chocolate, deep violet in colour, touch of sweet and spice, blackcurrant fruit lead into long finish and velvety tannins

Malbec, Chile, 2011.

170⁰⁰⁰ 715⁰⁰⁰

Montes Classic

Dark ruby color, fruity aromas and nice hints of tree bark with flavors of chocolate mint, spices and end with red berries dance on the palate.

Cabernet Sauvignon, Chile, 2010.

195⁰⁰⁰ 940⁰⁰⁰

Penfolds Rawson Retreat

Fermented and matured with French and American oak. A delightful amalgam of berry fruit with spicy oak. A classic Australian red blend.

Rawson Retreat Shiraz Cabernet is sourced from premium Shiraz and Cabernet Sauvignon grapes grown throughout southeast Australia.

Shiraz, Cabernet Sauvignon, Australia, 2011.

170⁰⁰⁰ 810⁰⁰⁰

Côtes du Rhône, E. Guigal

Full with a long finish and plenty of elegance and finesse due to the well balanced tannins and fruit.

Syrah, France, 2009

220⁰⁰⁰ 1020⁰⁰⁰

Beverages

CHAMPAGNE BY GLASS

Moet & Chandon Brut Imperial

Chardonnay, France, NV

Glass Bottle

400⁰⁰⁰ 1980⁰⁰⁰

SPARKLING WINE BY GLASS

Zonin Moscato Spumante

Moscato, Italy, NV

180⁰⁰⁰ 825⁶⁰⁰