## CONTINENTAL BREAKFAST

FRESH FRUIT OR VEGETABLE JUICE
orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi, guava, grapefruit, lemon, tomato, carrot, celery or cucumber

HOMEMADE BAKERY BASKET
your choice of three items: homemade croissant, pain au chocolat, butter brioche, muffin, baguette, white or whole wheat toast served with butter, seasonal fruit preserves and honey

SELECTION OF COFFEE
freshly brewed coffee (Americano or regular), espresso, cappuccino, café latte
(all coffees are available decaffeinated)
or
SELECTION OF TEA
English Breakfast, Earl Grey, Darjeeling, Jasmine, Sencha, Genmaicha, Ginger, Chamomile, Peppermint
or
HOT CHOCOLATE

HEALTHY BREAKFAST

FRESH FRUIT OR VEGETABLE JUICE
orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi, guava, grapefruit, lemon, tomato, carrot, celery or cucumber
or
SMOOTHIE
banana-strawberry, papaya-orange, blueberry-pineapple or mango lassi
BIRCHER MUESLI
oats, apple, blueberry, almonds and honey
EGG WHITE FRITTATA(v)
egg white frittata with mushroom, tomato, asparagus and frisée salad
HOT BEVERAGE
fresh ginger tea
or
soothing tea latte

[^0]Prices are in Indonesian Rupiah (IDR) and subject to $21 \%$ government tax and service charge

## INDONESIAN BREAKFAST

FRESH FRUIT OR VEGETABLE JUICE
orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi, guava, grapefruit, lemon, tomato, carrot, celery or cucumber

TROPICAL FRUIT
selection of refreshing seasonal fruits
INDONESIAN SWEETS
Indonesian chocolate doughnut
fried banana
lapis legit
NASI GORENG KAMPOENG
wok-fried rice with fried chicken drumstick, anchovy, 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 cai, spring onion, cakwe and crispy prawn crackers

SELECTION OF COFFEE
freshly brewed coffee (Americano or regular), espresso, cappuccino, café latte
(all coffees are available decaffeinated)
or
SELECTION OF TEA
English breakfast, Earl Grey, Darjeeling, Jasmine, Sencha, Genmaicha, Ginger, Chamomile, Peppermint
or
HOT CHOCOLATE

## FRESH FRUIT OR VEGETABLE JUICE

orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi, guava, grapefruit, lemon, tomato, carrot, celery or cucumber

## TROPICAL FRUIT

selection of refreshing seasonal fruits served with natural yoghurt

HOMEMADE BAKERY BASKET
your choice of three items: homemade croissant, pain au chocolat, butter brioche, muffin, baguette, white or whole wheat toast served with butter, seasonal fruit preserves and honey

## FRESH ORGANIC EGGS

two fresh eggs cooked to your liking with a choice of crispy pork or beef bacon, cooked pork or beef ham, chicken or pork sausage accompanied by roasted tomatoes and hashbrown

## SELECTION OF COFFEE

freshly brewed coffee (Americano or regular), espresso, cappuccino, café latte
(all coffees are available decaffeinated)
or
SELECTION OF TEA
English Breakfast, Earl Grey, Darjeeling, Jasmine, Sencha, Genmaicha, Ginger, Chamomile, Peppermint
or
HOT CHOCOLATE

## MANDARIN BREAKFAST

FRESH FRUIT OR VEGETABLE JUICE
orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi, guava, grapefruit, lemon, tomato, carrot, celery or cucumber

STEAMED DIM SUM
har kow, char siew pau, siew mai and steamed glutinous rice in lotus leaf
PLAIN, CHICKEN OR FISH CONGEE
served with spring onions, fried wonton crisps and salted peanuts
or
HONG KONG NOODLES
wok-fried egg noodles with prawns, egg, carrots and bean sprouts
SOY BEAN MILK
or
CHINESE GREEN TEA

[^1]
## FRUITS AND YOGHURTS

ASSORTED BERRY PLATTER ..... $148^{000}$with vanilla whipped cream
SEASONAL FRUITS AND BERRIES ..... $168^{000}$
with plain yogurt or cottage cheese
SEASONAL FRUIT PURÉE ..... $88^{000}$
with a choice of prune compote or pineapple with vanilla or apple and pear with cinnamon
FARMER'S YOGHURT PLAIN OR LOW FAT ..... $88^{000}$with a choice of: strawberry, raspberry, blueberry, banana or mango coulis
GRAINS AND WHOLE WHEATS
OATMEAL
boiled oats with milk maple syrup, brown sugar and jam ..... $128^{000}$
CEREALS
All-Bran, Corn Flakes, Rice Krispies, Coco Pops, muesli, Weetabix or ..... $108^{000}$ granola with your choice of whole, low fat or soya milk
HOMEMADE BIRCHER MUESLI
oats, apple, blueberry, almonds and honey ..... $128^{000}$
GRANOLA
honey, yoghurt and berries ..... $128^{000}$
BAKERY
BREAKFAST VIENNOISERIES (choice of three pieces) selection of croissant, almond croissant, pain au chocolat, soft roll, hard ..... $138^{000}$ roll, muffin, butter brioche, 7 grains bread or baguette with jam and butter
BREAKFAST TOAST BREADS (choice of two pieces) oats, rye, raisin, English muffin, bagel, white or whole wheat toast with ..... $88^{000}$ jam and butter
FRESH MUFFINS (per piece)
blueberry, chocolate or banana ..... $38^{000}$

[^2]BUTTERMILK PANCAKES, FRENCH TOAST OR WAFFLESserved with berries or banana and traditional condiments
AUSTRALIAN BANANA BREAD ..... $108^{000}$caramelized bananas, whipped cream and vanilla sauce
ENGLISH BREAKFAST ..... $198^{000}$two fried organic eggs served with baked beans, white button mushrooms,sautéed potatoes, roasted baby tomatoes, sausage (pork, beef or chicken),back bacon (pork or beef) and toast
FRESH ORGANIC EGGS ..... $138^{000}$two fresh eggs cooked to your liking accompanied by roasted tomatoesand hashbrown
EGGS BENEDICT*poached fresh egg, pork ham, homemade English muffin andHollandaise sauce
FLORENTINE(v) ..... $168^{000}$
poached fresh egg, spinach, homemade English muffin and Hollandaise sauce
ROYALE ..... $298{ }^{000}$
poached egg, Sturia caviar, smoked salmon, muffin and Hollandaise sauce
EGG WHITE FRITATTA(v) ..... $168^{000}$two egg white frittata with mushroom, tomato, asparagus and frisée salad
ATLANTIC SMOKED SALMON ..... $208{ }^{000}$
bagel, cream cheese, red onion, tomatoes and capers
FARMER'S CHEESE ..... $1988^{000}$
selection of three cheeses with walnuts and seasonal preserve
ASSORTED IMPORTED COLD CUTS* ..... $198^{000}$
Dijon mustard and ciabatta bread
BREAKFAST SIDES ..... $88^{000}$bacon (pork or beef)*sausage (chicken, pork, or beef)*hash brownbaked beans

[^3]STEAMED DIM SUM$168^{000}$
assortment of har kow, char siew pau, siew mai, steamed glutinous rice inlotus leaf
NASI GORENG KAMPOENG ..... $178^{000}$wok-fried rice with fried chicken drumstick, anchovy, beef sate, prawns,fried egg, pickled vegetables and sambal
NASI LEMAK ..... $178^{000}$traditional Malay coconut rice with shrimp sambal, ikan bilis, fried egg,vegetable achar and choice of chicken or beef rendang
MIE/BIHUN GORENG ..... $158^{000}$wok-fried yellow or white noodles with seafood, cabbage, pak choy,shredded egg, pickled vegetables and sambal
CONGEE ..... $108^{000}$plain, chicken or fish congee with spring onions, fried wonton crisps andsalted peanuts
BUBUR AYAM ..... $108^{000}$century duck egg, shredded chicken, tong cai, spring onions, cakwe andcrispy prawn crackers

## BEVERAGES

FRUIT JUICE ..... $75^{000}$orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi, guava,or grapefruitblend: please create your own
VEGETABLE JUICE ..... $75^{000}$beetroot, tomato, carrot, celery or cucumberblend: please create your own
HEALTHY BLEND JUICE ..... $88^{000}$lettuce, spinach, celery, apple, pear or bananablend: please create your own
SMOOTHIE ..... $95^{000}$
banana-strawberry or papaya-orange or blueberry-pineapple
MILKSHAKE ..... $95^{000}$choice of ice cream: banana, vanilla, strawberry, raspberry, chocolate,papaya, coconut or mango blended with milk
LASSI ..... $75^{000}$
choice of mango, banana, strawberry, blueberries, papaya, lime or natural blended with yoghurt
FRESH COCONUT WATER ..... $70^{000}$
WATER WITH LEMON ..... $55^{000}$hot or iced
SELECTION OF COFFEE ..... $70^{000}$
freshly brewed coffee (Americano or regular), espresso, cappuccino, café latte
(all coffees are available decaffeinated)
SELECTION OF TEA ..... $75^{000}$
English Breakfast, Earl Grey, Darjeeling, Jasmine, Sencha, Genmaicha, Ginger, Chamomile, Peppermint
HOT CHOCOLATE ..... $70^{000}$

[^4]ALL DAY DININGAvailable from 11.00 a.m - 11.00 p.m
SNACKS
MINI CHEESE BURGERS (3 pieces) ..... $130^{000}$
Cheddar, onion jam and French fries
DEEP FRIED CALAMARI ..... $68^{000}$
sweet chili sauce
"BITTERBALLEN" ..... $128^{000}$
beef croquettes, spicy pepper sauce
COLD CUT BOARD* ..... $248^{000}$
assorted cold cuts and pâtés served with grain mustard
HUMMUS(v) ..... $98^{000}$pita bread
TRUFFLE AND PARMESAN FRIES(v) ..... $98^{000}$
truffle aioli
MIXED CRUDITÉS(v) ..... $85^{000}$
tartar sauce
GIANT BASKET OF SALTY POPCORN(v) ..... $68^{000}$
CHICKEN LOLLIPOPS ..... $98^{000}$
honey mustard sauce

## STARTERS AND SALADS

PRAWN COCKTAIL ..... $188^{000}$
avocado, Marie Rose sauce
GRAVLAX SALMON ..... $208{ }^{000}$
home cured Tasmanian salmon with dill cream cheese and condiments
TUNA TARTAR ..... $218^{000}$
avocado and sesame dressing
BEETROOT SALAD(v) ..... $168^{000}$
spinach, goat cheese, pistachio, balsamic dressing
ORGANIC QUINOA SALAD(v) ..... $148^{000}$
avocado, tomato, olive oil and cottage cheese
MIXED SUSHI ROLLS AND MAKI SUSHI ..... $198^{000}$
traditional condiments
CAESAR SALAD
romaine lettuce, white anchovy, croûtons, Caesar dressing and Parmesan ..... $148^{000}$
with chicken ..... $198^{000}$
with prawns ..... $208^{000}$
GARDEN SALAD(v) ..... $148^{000}$rocket salad, cherry tomato, fennel, cucumber, shaved carrot, greenpepper, radishes, dill and honey dressing
CAPRESE SALAD(v) ..... $168^{000}$
tomato, mozzarella cheese, pesto and aged balsamic dressing
GARDEN COBB SALAD* ..... $178^{000}$romaine lettuce, avocado, baby corn, spring onion, blue cheese, tomato,pork bacon and ranch dressing
CHICKEN SALAD ..... $178{ }^{000}$spinach salad, chicken breast, cranberries, apple, walnuts, mayonnaise andgrapes

[^5]
## SOUPS

CLEAR CHICKEN CONSOMMÉ ..... $108^{000}$
diced vegetables
TOMATO CREAM SOUP(v) ..... $128^{000}$
pesto and herbs toast
WILD MUSHROOM SOUP(v) ..... $138^{000}$
roasted mushroom and garlic toast
LOBSTER BISQUE ..... $178^{000}$
crab meat and garlic toast
BURGER AND SANDWICHES
Served with your choice of French fries or green leaves
VEGGIE WRAP(v) ..... $128^{000}$
roasted peppers, caramelized onion, eggplant, zucchini, rocket leaves and hummus
HAM AND CHEESE SANDWICH* ..... $148^{000}$
ciabatta bread, cooked pork ham, Emmental cheese and mornay sauce
SMOKED SALMON SANDWICH ..... $148^{000}$
soft roll bread, Tzatziki, red onion and cucumber
TUNA SANDWICH ..... $158^{000}$
red onion, lettuce and mustard mayonnaise
MANDARIN ORIENTAL CLUB SANDWICH* ..... $208{ }^{000}$organic chicken, egg, pork ham, bacon, cheese, tomatoes and lettucewith toasted whole grain or white bread
PRIME BEEF CHEESE BURGER* ..... $228^{000}$beef, tomato, matured Cheddar, onion jam, pickled cucumber and lettucewith beef or pork bacon

[^6]
## ASIAN DELIGHTS

SUMMER ROLLS ..... $128^{000}$with prawn, vermicelli and fresh coriander
YUM NUA ..... $188^{000}$
grilled beef with tomato, cucumber, shallot, bean sprout, basil, chili and lemongrass vinaigrette
VIETNAMESE BEEF NOODLE PHO ..... $118^{000}$
sliced beef, noodles, fresh herbs and lime
KHAO PAD ..... $188^{000}$wok fried organic jasmine rice with calamari, shrimp, scallop, spring oniontopped with fried egg, chicken and condiments
PAD THAI GOONG$188^{000}$
wok fried noodles with prawn, chives, chili, bean sprout, bean curd,garnished with spring onion, peanut, dry shrimp, coriander and lime
TOM YUM GOONG ..... $188^{000}$
spicy prawn soup with mushroom, lemongrass and coriander
INDIAN DELIGHTS
PAPADUM ..... $98^{000}$
Indian crackers and mango chutney
BUTTER CHICKEN TIKKA AND ALOO GOBI (v) THALI ..... $2288^{000}$Chicken chunks with creamy tomato sauce and cumin spiced braisedpotato with cauliflower and coriander
CHICKEN CURRY AND PALAK PANEER (v) THALI ..... $2288^{000}$Traditional Indian masala and soft Indian cottage cheese in spinach gravyflavored with fenugreek
ALOO GOBI (v) AND PALAK PANEER (v) THALI ..... $188^{000}$Cumin spiced braised potato with cauliflower and coriander and softIndian cottage cheese in spinach gravy flavored with fenugreek
All Thalis are served with vegetable raita, pickles, chutney, papadum and dablPlease choose either Jeera rice or chapati bread to accompany your Thali

[^7]
## INDONESIAN DELIGHTS

GADO-GADO(v)
steamed vegetables and bean curd tossed in mild roasted peanut sauce
AYAM PELALAH
shredded and poached locally farmed organic chicken with long bean, bean sprouts and lemongrass-tomato sambal

SOTO AYAM

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

## SOP BUNTUT

braised oxtail with nutmeg and cloves in clear vegetable broth, fragrant steamed rice, green sambal and crackers

SOTO BETAWI
beef tongue simmered in clear coconut cream broth with potato, spring onion and lime, fragrant steamed rice, green sambal and crackers

SATE CAMPUR
beef, chicken and lamb accompanied by lontong, roasted peanuts and sweet soya sauce

NASI GORENG KAMPOENG
wok-fried rice with fried chicken drumstick, anchovy, beef sate, prawn, fried egg, pickled vegetables and sambal

NASI GORENG SARI LAUT
wok-fried spicy rice with market seafood, anchovy, prawn sate, fried egg, pickled vegetables and sambal

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

IKAN ASAM PEDAS
sour and spicy stewed sea bass fillet cooked in tamarind fruit juice with okra, tomatoes, chilli and spices accompanied by fragrant steamed rice

BEEF RENDANG
lemongrass braised beef cheek with lime leaves and coconut milk accompanied by fragrant steamed rice

[^8]
## CHINESE DELIGHTS

VEGETABLE SPRING ROLLS ..... $48^{000}$
MARINATED CUCUMBER WITH CHILI ..... $51^{000}$
DONGBEI WOOD EAR FUNGUS WITH DRIED BEAN CURD ..... $69^{000}$
CHILI CHICKEN ..... $178^{000}$
Chinese peppercorn and fragrant salt
IMPERIAL HOT AND SOUR SOUP ..... $148^{000}$
assorted seafood
CHICKEN CONSOMMÉ ..... $148^{000}$
stewed Matsutake mushrooms
CRISPY FRIED PRAWNS ..... $278{ }^{000}$
salted egg yolk
STEAMED COD ..... $388^{000}$
prime soya sauce
SAUTEED DICED CHICKEN AND CASHEW NUTS ..... $258^{000}$
dried chili vinegar sauce
DEEP-FRIED SWEET AND SOUR PORK* ..... $288^{000}$
with pineapple and bell pepper
WOK-FRIED WAGYU BEEF ..... $458^{000}$
black pepper sauce
BRAISED ORGANIC RED RICE IN COCONUT JUICE(v) ..... $78^{000}$
with assorted vegetables
SIDES
STIR-FRIED CABBAGE ..... $88^{000}$
chili and vinegar
STEAMED RICE(v) ..... $55^{000}$
STIR-FRIED MIXED VEGETABLES(v) ..... $88^{000}$
golden garlic
FRIED HONG KONG NOODLES(v) ..... $88^{000}$with assorted vegetables

## WESTERN DELIGHTS

ROASTED LAMB ..... $358^{000}$
potato gnocchi, carrot, broccoli and lamb sauce
HERB CRUSTED CHICKEN BREAST ..... $298{ }^{000}$
wild mushroom ragout, glazed onion and baby potatoes
TASMANIAN SALMON FILLET ..... $258{ }^{000}$
cauliflower, capers and seafood sauce
ROASTED BARAMUNDI ..... $388^{000}$
ratatouille and tomato salsa
CREAMY BARLEY RISOTTO(v) ..... $148^{000}$
asparagus, wild mushroom and sun-dried tomato
PASTAYour choice of pastapenne, linguine, spaghetti or whole grain spaghetti
MEDITERRANEAN* ..... $188^{000}$
Shrimp, capsicum cream, Spanish chorizo, fresh herbs
CARBONARA* ..... $188^{000}$
pork bacon, cream and black pepper
MARINARA(v) ..... $168^{000}$
classic tomato sauce, garlic and olive oil
BOLOGNESE ..... $188^{000}$
homemade minced beef ragout and Parmesan

[^9]
## FROM THE GRILL

BLACK ANGUS BEEF RIB EYE, 250 GR ..... $698{ }^{000}$
BLACK ANGUS BEEF SIRLOIN, 200 GR ..... $650^{000}$
BLACK ANGUS BEEF TENDERLOIN, 180 GR ..... $588^{000}$
AUSTRALIAN FARM-RAISED LAMB CUTLETS ..... $358^{000}$
PACIFIC OCEAN TIGER PRAWN ..... $328^{000}$
TASMANIAN SALMON FILLET ..... $298{ }^{000}$
FARM-RAISED SEA BASS FILLET ..... $388^{000}$
COD FILLET ..... $398{ }^{000}$

All dishes from the grill are served with your choice of one sauce and one side dish

## SAUCE/CONDIMENTS

Béarnaise
Black Peppercorn Sauce
Bordelaise Sauce
Beurre Blanc Sauce
Seasonal Mushroom Sauce

## SIDE DISHES

French Fries
Mashed Potatoes
Steamed Jasmine Rice
Sauteed Broccoli with Garlic and Chili
Wild Mushrooms
Creamed Spinach

## BENTO

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MANDARIN
448 }\mp@subsup{}{}{000
stewed Matsutake mushroom in chicken stock
marinated cucumber with chili
crisp-fried eggplant tossed with chicken floss
Choice of your favorite main dish:
steamed black cod fish with homemade green ginger purée
or
stir-fried beef with black pepper sauce
Or
wok-fried Pacific Ocean king prawn, salted egg yolk
refreshing exotic seasonal fruits
or
blueberry snow skin dumpling
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## INDONESIAN

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 favorite main dish:
beef rendang and ayam pop sambal hijau
or
mie goreng, yellow noodle with scallops, crab and pak choy with sambal chili sauce
or
nasi goreng with chicken satay
refreshing exotic seasonal fruits
or
lapis legit
VEGETARIAN
tomato cream soup
organic quinoa salad
assorted crudités
Choice of your favorite main dish:
penne pasta with mushroom cream
or
veggie wrap with grilled vegetables
or
creamy barley risotto(v)
asparagus, wild mushroom and sun-dried tomato
refreshing exotic seasonal fruits
or
green tea cheesecake

## DESSERTS

CHEESE SELECTION ..... $288{ }^{000}$
selection of 3 cheeses accompanied with nuts and seasonal chutney
GREEN TEA CHEESECAKE ..... $138^{000}$
mango coulis, fresh papaya
CHILLED RICE PUDDING ..... $138^{000}$
pineapple, coconut milk
VANILLA CRÈME BRÛLÉE ..... $128^{000}$
TIRAMISU ..... $128^{000}$biscuit, mascarpone, coffee and cocoa powder
MOLTEN CHOCOLATE CAKE ..... $128^{000}$
vanilla sauce
BERRY PANNA COTTA ..... $128^{000}$
shortbread
COCONUT CAKE SCENTED WITH PANDAN ..... $128^{000}$
coconut crumble and passion fruit coulis
HOMEMADE ICE CREAM AND SORBET (3 scoops) ..... $128^{000}$
kindly ask your in-room-dining attendant for our daily selection
SEASONAL FRESH FRUIT AND BERRY PLATTER ..... $168^{000}$

## OVERNIGHT DINING

Available from 11.00 p.m. $-6.00 \mathrm{a} . \mathrm{m}$.
PRAWN COCKTAIL ..... $188^{000}$
avocado with Marie Rose sauce
GRAVLAX SALMON ..... $208^{000}$home-cured Tasmanian salmon with dill cream cheese and condiments
CAESAR SALAD
romaine lettuce, white anchovy, croûtons, Caesar dressing and Parmesan ..... $148^{000}$
with chicken ..... $198^{000}$ ..... $208{ }^{000}$
with prawns
with prawns
GARDEN COBB SALAD* ..... $198^{000}$
assorted mixed greens, avocado, corn, spring onion, blue cheese, tomato,pork bacon and ranch dressing
TOMATO CREAM SOUP(v) ..... $108^{000}$
pesto and rustic croûton
PRIME BEEF CHEESE BURGER*beef, tomato, matured cheddar, onion and lettuce with beef or pork baconserved with your choice of French fries or green leaves
MANDARIN ORIENTAL CLUB SANDWICH*
organic chicken, egg, ham, bacon, cheese, tomato and lettuce, toastedwhole grain or white bread served with your choice ofFrench fries or green leaves
NASI GORENG KAMPOENGwok fried rice with fried chicken drumstick, anchovy, beef satay, prawn,fried egg, pickled vegetables and sambal
PAD THAI GOONG ..... $188^{000}$wok fried noodles with prawn, chive, chili, bean sprout, bean curd,garnished with spring onion, crushed peanut, dry shrimp, coriander andlime
MIE/BIHUN GORENG$158^{000}$wok fried yellow or white noodles with seafood, cabbage, pak choy,shredded egg, pickled vegetables and sambal

[^10]ARTISANAL CHEESE SELECTION ..... $288^{000}$
selection of cheeses, nuts, seasonal chutney
TIRAMISU ..... $128^{000}$
biscuit, mascarpone, coffee and cocoa powder
MOLTEN CHOCOLATE CAKE ..... $128^{000}$
vanilla sauce
BERRY PANNA COTTA ..... $128^{000}$
shortbread
HOMEMADE ICE CREAM AND SORBET ..... $128^{000}$
kindly ask your in-room dining attendant for our daily selection
SEASONAL FRESH FRUIT AND BERRY PLATTER ..... $168^{000}$

## ON THE GO

Please allow us 6 hours in advance notification
MENU ONE
Pork ham and cheese in French baguette*
Greek salad, tomatoes, cucumber, feta cheese, olives and red onion
The Mandarin Oriental cheesecake
Exotic fruits
MENU TWO ..... $320^{000}$
Assorted cold cuts and cheese*
Caesar salad with smoked salmon
Chocolate cakeExotic fruits
If you wish to enjoy our food in the comfort of your private jet,please contact your In Room Dining operator for a tailor-made menu.
ALL DAY DINING
Available from 11.00 a.m. - 11.00 p.m.
LITTLE FAN
(FROM ONE TO THREE YEARS OLD)
SEASONAL FRUIT PURÉE ..... $48^{000}$
apple, mango, banana, pineapple or apricot
WARM VEGETABLE PURÉE ..... $38^{000}$
carrot, broccoli, pumpkin, potato or green peas
LITTLE FAN
(FROM THREE YEARS OLD)
TOMATO CREAM SOUP(v) ..... $38^{000}$
CLEAR CHICKEN SOUP ..... $38^{000}$
MINI BEEF BURGER ..... $88^{000}$
with French fries
CHICKEN NUGGETS ..... $68^{000}$
with French fries
MACARONI \& CHEESE(v) ..... $68^{000}$
NASI GORENG KAMPOENG ..... $68^{000}$
wok-fried rice with chicken
PAD THAI NOODLE ..... $68^{000}$
choice of plain, prawn or chicken
STEAMED SALMON ..... $78^{000}$
with vegetables and steamed rice
SOFT BREAD SANDWICHES ..... $48^{000}$
chicken or turkey ham with tomato and cheese
SPAGHETTI ..... $78^{000}$
with Bolognese sauce or tomato sauce

[^11]
## DESSERTS

CHOCOLATE BROWNIE ..... $58^{000}$
vanilla ice cream and chocolate sauce
BERRY MILKSHAKE ..... $58^{000}$
HOMEMADE ICE CREAM ..... $48^{000}$
mango, vanilla, strawberry (per scoop)
FRUIT SKEWER WITH CHOCOLATE SAUCE ..... $58^{000}$
MANGO PUDDING ..... $58^{000}$
BEVERAGES
Available 24 hours
STILL WATER
Aqua Reflection 380ml ..... $65^{000}$
Evian 330ml ..... 75000
Evian 750ml ..... $115^{000}$
Equil 760ml ..... $115^{000}$
SPARKLING WATER
Aqua Reflection sparkling 380ml ..... $65^{000}$
Equil 760ml ..... $115^{000}$
Perrier 330ml ..... $80^{000}$
Perrier 750ml ..... $130^{000}$
San Pellegrino 250ml ..... $105^{000}$
San Pellegrino 1000ml ..... $150^{000}$
SOFT DRINKS
Coke, Coke Zero, Sprite, Soda Water, Ginger Ale, Tonic Water ..... $65^{000}$
Red Bull ..... $79^{000}$
FRESHLY SQUEEZED JUICES
oranges, watermelon, melon, carrot, strawberry, kiwi, grape fruit ..... $75^{000}$
SELECTION OF COFFEE
freshly brewed, espresso, cappuccino, café latte ..... $70^{000}$
(all coffees are available decaffeinated)
SELECTION OF TEA
English Breakfast, Earl Grey, Darjeeling, Jasmine, Sencha, Genmaicha, ..... $75^{000}$
Ginger, Chamomile, Peppermint
APERITIF ..... 30ml
Martini Dry ..... $135^{000}$
Campari ..... $135^{000}$
GIN
Bombay Sapphire ..... $170^{000}$
Hendrick's ..... $240^{000}$
VODKA
Ketel One ..... $155^{000}$
Grey Goose ..... $195{ }^{000}$
TEQUILA ..... $155^{000}$Patron Silver
WHISKEY
Jack Daniel's ..... $165^{000}$
Chivas Regal, 18 years ..... $270^{000}$
Johnnie Walker Black Label ..... $195^{000}$
Macallan, 12 years ..... $380^{000}$
Singleton, 18 years ..... $580^{000}$
COGNAC
Hennesy V.O.S.P. ..... $250^{000}$
Rémy Martin XO ..... $515{ }^{000}$
For all spirits one mixer of your choice is included
BEER BY BOTTLE
Bintang ..... $90^{000}$
Heineken ..... $98^{000}$
Corona ..... $135^{000}$
Kilkenny ..... $98^{000}$

## WINE LIST

## WINE BY GLASS

| WHITE WINE |  |
| :---: | :---: |
| Sauvignon Blanc, Viña Ventisquero "Reserva", Chile | $170^{000} / 380^{000} / 750^{000}$ |
| Grenache Blanc, La Vieille Ferme, France | 190 ${ }^{000} / 470^{000} / \mathbf{9 0 0}^{000}$ |
| Moscato D'Asti, Balbi Soprani, Italy | $210^{000} / 490{ }^{000} / \mathbf{9 5 0}^{000}$ |
| Pinot Grigio, Attems, Italy | $220{ }^{000} / 510^{000} / 1.000^{000}$ |
| RED WINE |  |
| Merlot, Viña Ventisquero "Reserve", Chile | $170^{000} / 380^{000} / \mathbf{7 5 0}^{000}$ |
| Cabernet Sauvignon, Montes Alpha, Chile | $\mathbf{1 7 0}^{\mathbf{0 0 0}} \mathbf{3 8 8 0}{ }^{000} / \mathbf{7 5 0}^{000}$ |
| Sangiovese, Marchesi De Frescobaldi " Castiglioni", Italy | $190^{000} / 470^{000} / 900000$ |
| Grenache Blend, E. Guigal "Côtes Du Rhône", France | $\mathbf{2 3 0}{ }^{000} / 520^{000} / \mathbf{1 , 0 5 0}{ }^{000}$ |
| CHAMPAGNE AND PROSECCO |  |
| Cantine Leonardo Da Vinci, Prosecco, Veneto NV | $210^{000} /{ }^{\text {/ }}$, 100 ${ }^{000}$ |
| Lanson Black Label, Brut NV | $390^{000} / 2,000{ }^{000}$ |

[^12]Prices are in Indonesian Rupiah (IDR) and subject to 21\% government tax and service charge
WINE \& CHAMPAGNE by bottle
CHAMPAGNE
Veuve Clicquot Ponsardin "Yellow Label", Brut ..... 2,400 ${ }^{000}$
Lanson Black Label, Brut NV ..... $2,000{ }^{000}$
SPARKLING WINE
Sacred Hill "De Bortoli", Brut ..... $900^{000}$
Cantine Leonardo Da Vinci, Prosecco, Veneto NV ..... $1,100^{000}$
WHITE WINE
FRANCE
Chardonnay, Louis Latour, Chablis ..... $1,300^{000}$
NEW ZEALAND
Sauvignon Blanc, Cloudy Bay, Marlborough ..... $1,800^{000}$
RED WINE
FRANCE
Pinot Noir, Louis Latour, Chassagne-Montrachet ..... $2,000^{000}$
Syrah, Paul Jaboulet "Domaine de Thalabert", Crozes-Hermitage ..... $2,300^{000}$
ITALY
Merlot Blend, Gaja Ca’ Marcanda " Promis ", Tuscany ..... $2,850^{000}$
ARGENTINA
Malbec, Kaiken Ultra, Mendoza ..... $1,200^{000}$


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    *Contains pork
    (v)Vegetarian

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