

TASTERS

TRUFFLE FRIES AIOLI (V) <i>Parmesan and Garlic Aioli</i>	105
SALT & PEPPER CALAMARI (LF) <i>Scallions and Bird's Eye Chili</i>	115
WASABI PRAWN <i>Wasabi Mayonnaise, Mango, and Tobiko</i>	130
SEMPOL AYAM (LF) <i>East Java Fried Ground Chicken with Tangy Sauce</i>	110
CHEFS FAVOURITE HEALTHY SNACK (V) <i>Mixed Crudités, Hummus, Cucumber Raita, and Crispy Pita Bread Sticks</i>	95

LEAFY GREENS

CLASSIC CAESAR SALAD <i>Romaine Lettuce, Focaccia Croutons, Bacon*, Shaved Parmesan, Caesar Dressing</i> <i>*Choice of Beef or Pork bacon*</i>	155
ORGANIC QUINOA SALAD (GF) (VG) <i>Avocado, Dates, Cucumber, Strawberry, Citrus Vinaigrette</i>	155
VITALITY SALAD (VG) <i>Organic Greens, Cherry Tomatoes, Avocado, Sugar Peas, Sunflower Seeds, Edamame, Papaya, Mango Tossed in Mandarin Orange Dressing.</i>	155
<i>Additional Supplement:</i>	
<i>Grilled Prawns</i>	85
<i>Grilled Chicken</i>	75
<i>Smoked Salmon</i>	85

FILLERS

MANDARIN CLUB SANDWICH <i>Chicken Breast, Farmed Egg, Bacon*, Gruyere Cheese, Tomato, Romaine Lettuce On Buttered Toasted Sourdough</i> <i>*Choice of Beef or Pork bacon*</i>	225
MANDARIN BURGER <i>"Angus Reserve" Beef Patty**, Tomato, Romaine Lettuce, Red Cheddar, Jalapeno, Cornichon, Caramelized Onion, Bacon* and Sunny Side Up on Buttered Toasted Brioche Bun</i> <i>**Chicken and Vegetable Patty Available</i> <i>*Choice of Beef or Pork Bacon*</i>	260
VEGETABLE WRAPPED (N) (VG) <i>Roasted Vegetables, Tomato Pesto, Hummus, and Rocket Leaves</i>	165
GRILLED HAM AND CHEESE SANDWICH <i>Sourdough, Gammon Ham, Gruyere Cheese, Honey Mustard Mayonnaise</i>	165
<i>All Sandwiches / Wraps / Burgers are Served with French fries</i>	
GNOCCHI (LF) (N) (VG) <i>Homemade Potato Gnocchi with Green Vegetables, Walnuts and Vegan Pesto</i>	180

Gluten Free (GF), Lactose Free (LF), Contain Nuts (N), Vegan (VG), Vegetarian (V)
We will be happy to assist you for any allergies or food intolerance you may have
Origins of the meats and seafood served in the restaurant are available upon request
Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

DESSERT

VANILLA CRÈME BRULEE (GF) (V)	85
SELECTION OF SEASONAL FRUITS (GF) (LF) (VG)	165
PISANG GORENG (LF) (V)	75

FRESH FROM THE AZURE BAR

WATERMELON / HONEYDEW / ORANGE 65

BEERS SPECIAL OFFERS

PACKAGE OF 2 PROST CANS 120

PACKAGE OF 4 PROST CANS 200

PACKAGE OF 2 HEINEKEN CANS 170

PACKAGE OF 4 HEINEKEN CANS 320

BEER BY CAN

PROST	75
BINTANG	80
HEINEKEN	90

COFFEE AND TEA RA Coc Certified 65

ESPRESSO / CAPPUCCINO / LATTE /
AMERICANO / ENGLISH BREAKFAST /
EARL GREY / CHAMOMILE / PEPPERMINT

SOFT DRINKS 65

COKE / SPRITE / GINGER ALE / SODA
WATER / TONIC WATER

MINERALS 55

AQUA REFLECTION NATURAL 380ML
AQUA REFLECTION SPARKLING 380ML

COCKTAIL SELECTION

AZURE MOJITO 170

*Local Twist of Mojito Cocktail with Rum,
Infused "Bunga Telang" Syrup and Soda Water*

CAIPIRINHA 165

Cachaca, Sugar and Lime

LYCHEE MARTINI 165

Vodka, Vermouth, and Lychee Liqueur

MARGARITA 165

Tequila, Triple Sec, and Lemon Juice

VODKA MARTINI 165

Vodka, Dry Vermouth

MOCKTAIL SELECTION

AZURE COLADA 70

*Fresh Sweet Pineapple, Coconut Milk,
Coconut Syrup and Shredded Coconut*

AZURE BOOSTER 75

*Turmeric, Ginger, Chia Seed, Lime, Honey,
Cinnamon Served Cold or Hot*

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