

## TASTERS

<b>TRUFFLE FRIES (V)</b> <i>Parmesan and garlic aioli</i>	<b>148</b>
<b>SALT &amp; PEPPER CALAMARI (LF)</b> <i>Scallions and bird's eye chili</i>	<b>148</b>
<b>WASABI PRAWN</b> <i>Wasabi mayonnaise, mango and tobiko</i>	<b>168</b>
<b>MO SLIDER (3 PIECES)</b> <i>Tomato, lettuce, red cheddar, onion jam and French fries</i>	<b>168</b>
<b>SAMOSAS (V)</b> <i>Golden fried vegetarian samosas with mint chutney and tamarind sauce</i>	<b>148</b>

## LEAFY GREENS

<b>CLASSIC CAESAR SALAD</b> <i>Romaine lettuce, focaccia croutons, bacon*, shaved parmesan, caesar dressing</i> <i>*Choice of beef or pork bacon*</i>	<b>188</b>
<b>QUINOA POWER (V)(VG)</b> <i>Pumpkin, beetroot, tofu, baby spinach, pomegranate, citrus vinaigrette</i>	<b>178</b>
<b>AVOCADO SALAD (V)</b> <i>Probolinggo avocado, carrot, kale, mesclun, sweetcorn and sesame dressing</i>	<b>178</b>
<i>Additional Supplement:</i>	
<i>Grilled prawns</i>	<b>118</b>
<i>Grilled chicken</i>	<b>108</b>
<i>Smoked salmon</i>	<b>118</b>

## FILLERS

<b>MANDARIN CLUB SANDWICH</b> <i>Chicken breast, farmed egg, bacon*, Gruyere cheese, tomato, romaine lettuce on buttered toasted sourdough</i> <i>*Choice of beef or pork bacon*</i>	<b>268</b>
<b>MANDARIN BURGER</b> <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>	<b>278</b>
<i>Chicken and vegetable patty available</i> <i>*Choice of beef or pork bacon*</i>	
<b>CLASSIC HOTDOG</b> <i>Beef bratwurst, English mustard, gherkin, ketchup</i>	<b>228</b>
<b>VEGETABLE WRAPPED (N)(VG)</b> <i>Roasted vegetables, tomato pesto, hummus and rocket leaves</i>	<b>208</b>
<b>GRILLED HAM AND CHEESE SANDWICH</b> <i>Sourdough, gammon ham, Gruyere cheese, honey mustard mayonnaise</i>	<b>208</b>
<i>*All sandwiches / wraps are served French fries</i>	

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

<b>VANILLA CRÈME BRÛLÉE (GF)(V)</b>	108
<i>Chantilly cream, berries and caramel tuille</i>	
<b>SELECTION OF SEASONAL FRUITS (GF)(LF)(VG)</b>	188
<b>PISANG GORENG COKLAT KEJU (V)</b>	108
<i>Banana fritters, chocolate sprinkle, grated cheese, condensed milk</i>	

## FRESH JUICE

**WATERMELON / HONEYDEW / ORANGE** 70

## COFFEE

 75

**ESPRESSO / CAPPUCCINO / LATTE / AMERICANO**

## TEA

 70 RA Coc Certified

**ENGLISH BREAKFAST / EARL GREY / CHAMOMILE / PEPPERMINT**

## SOFT DRINKS

 70

**COKE / SPRITE / SODA WATER TONIC WATER**

## BEER BY CAN

<b>KURA-KURA ISLAND</b>	120
<b>BALI HAI</b>	80
<b>BINTANG</b>	80
<b>HEINEKEN</b>	90

## MINERALS

<b>EQUIL NATURAL 380 ML</b>	65
<b>EQUIL SPARKLING 380 ML</b>	
<b>EQUIL NATURAL 760 ML</b>	100
<b>EQUIL SPARKLING 760 ML</b>	

## COCKTAIL SELECTION

**AZURE MOJITO** 170

*Local twist of mojito with rum, infused "bunga telang" syrup and soda water*

**AZURE COOLER** 170

*Rum, cucumber, mint, lime*

**LYCHEE MARTINI** 170

*Vodka, vermouth and lychee liqueur*

**MARGARITA** 170

*Tequila, cointreau and lemon juice*

**VODKA MARTINI** 170

*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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