



P R E S I D E N T C A K E

HOUSE SPECIALTIES

KROKET

*Deep-Fried Breaded Veal Ragout Croquette
and Green Salad served with Balsamic
Mayo Dressing and Mustard*

180

BITTERBALLEN

*Deep-Fried Breaded Beef Ragout Balls
with Mustard*

198

SAUCIJZENBROODJE

*Veal in Puff Pastry served with Mustard
Green Salad and Balsamic Mayo Dressing*

125

• ROOKWORST •

Dutch Smoked Sausage served with Mustard

175

• DUTCH PEA SOUP •

*Green Split Pea Purée, Onion, Celery
and Rookworst*

98

• non-halal

STARTERS TO SHARE

WINGS SAMBAL BALI

Deep Fried Chicken Wings in Sambal Bali

120

CALAMARI

*Salt, Pepper and Chili Powder Calamari Rings
with Dipping Sauce*

98

CHICKEN QUESADILLAS

*Julienned Spiced Chicken Breast, Bell Peppers,
Sliced Black Olives, Tomato
Monterey Jack Cheese served with Sour Cream*

145

CHILI FRIES

*French Fries Seasoned with Dry Chili
Anchovies and Red Onion*

85

FRENCH FRIES

Honesty Homemade French Fries

60

STARTERS

SLICED ORGANIC CHICKEN SALAD

*Roasted Organic Chicken with Mixed Green
Salad with Japanese Wafu Dressing*

108

CHICKEN CAESAR SALAD

*Romaine Lettuce with Caesar Dressing topped
with Croutons and Freshly Grated Parmesan*

108

ESCARGOT DE BOURGOGNE

*Escargot in Garlic Butter Sauce served with
Mini French Bread*

124





SOUP

MUSHROOM SOUP

Rich Homemade Mushroom Soup with Cream

80

TOMATO SOUP

Oven Roasted Vine-Ripened Tomato Soup with Sour Cream

85

PASTA

ORGANIC CHICKEN PASTA

Roasted Organic Chicken served with Angel Hair Pasta, Morel Chicken Jus and Crispy Oyster Mushroom

205

BOLOGNESE PASTA

Spaghetti Pasta with Homemade Beef Sauce, Parmesan Cheese and Parsley

205

CRAB PASTA

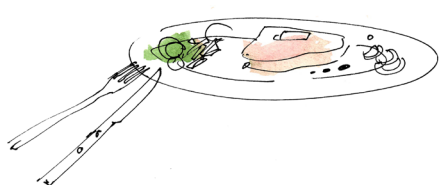
Angel Hair Pasta with Crab served with Basil Cream Sauce

255

LINGUINE SALMON PASTA

Linguine in Creamy Sauce, with Salmon and Broccoli

240



MEAT MAINS

DUTCH STEAK

Seared Wagyu Tenderloin served with French Fries, Butter Sauce and Salad

595

BBQ SHORT RIBS

U.S Short Ribs marinated in Galangal Juice with Honey and Chili served with Steamed Rice and Vegetables

450

YAKINIKU DON

Japanese Steamed Rice with Sliced Beef in Yakiniku Sauce served with Beansprout and Spring Onion

290

BEEF UDON

Japanese Thick Noodle in Clear Shoyu Soup with Sliced Beef, Tofu and Egg

290

SEAFOOD MAINS

CHILEAN SEABASS

Chilean Seabass served with Sautéed Vegetables and Japanese Steam Rice with Black Pepper Sauce Or Teriyaki Sauce

410

PAN SEARED BARRAMUNDI

With Spiced Ginger Sauce served with Steam Rice and Sautéed Vegetables

310

DOVER SOLE A LA MEUNIERE (FOR UP TO 2 PERSON)

Seared Dover Sole with Sautéed Vegetables and Beurre Noisette

860

NORWEGIAN SALMON

Oven-Roasted Salmon with Spring Onion, Shitake Mushroom, Fresh Chili, Soy Mustard, Mustard Seed Dressing and Wasabi Mashed Potato

350

POULTRY MAINS

CHICKEN KATSU CURRY

Deep-Fried Chicken Katsu Curry over Japanese Steamed Rice

225

POULET MOUSSELINE

Grilled Chicken Breast filled with Tarragon Mousse Horenso and Smoked Beef served with Mashed Potato and Tarragon Cream

235





LOCAL FAVORITES

BAKSO

Indonesian Beef Meat Balls Soup

96

RAWON “KALIANDRA”

Boiled Beef in Rawon Stock, served with Steamed Rice, Salted Duck Egg and Shrimp Crackers

180

AYAM SAMBAL MATAH

Fried Chicken with Traditional Balinese Sambal Matah served with Steamed Rice and Urap (Steamed Mixed Vegetables and Spiced Grated Coconut Dressing)

170

NASI GORENG

Traditional Fried Rice served Sunny Side Up, Galangal Fried Chicken, served with Acar and Prawn Cracker

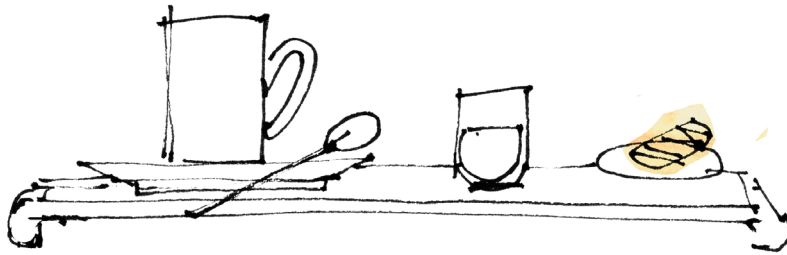
170

NASI GORENG WAGYU

Sauteed Rice with Wagyu Beef Spring Onion, Eggs, Chilli, served with Prawn Crackers and Cucumber Tomato Red Onion Salad

180





DILMAH T-SERIES

THE ORIGINAL EARL GREY

BRILLIANT BREAKFAST

GREEN TEA WITH JASMINE FLOWERS

ROSE WITH FRENCH VANILLA

PURE CHAMOMILE FLOWERS

PURE PEPPERMINT LEAVES

SENCHA GREEN EXTRA SPECIAL

65

WHITE TEA

JASMINE PEAR DRAGON

65



SELECTIONS OF REFRESHING ICED TEA

PAPILION ICED TEA

Peach, Grape Fruit, Fresh Lemon Juice

Sugar Syrup

75

CITRUS ZING

Dilmah Lively Lime, Lemon & Orange Slices

Mint Leaf

75

MAN GO WILD

Mango & Strawberry, Honey Syrup,

Lime Juice, Sparkling Water

75

TEA

ICED TEA

50

ICED LEMON TEA

55

LYCHEE ICE TEA

55

PEACH ICED TEA

55



JUICES

FRESH ORANGE

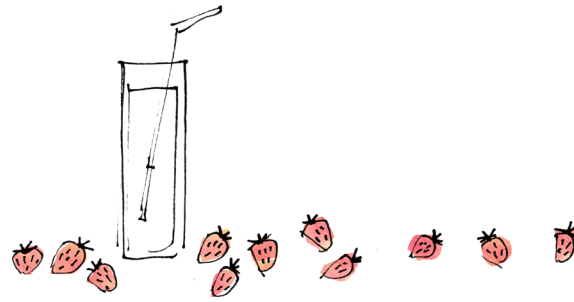
115

FRESH STRAWBERRY

95

FRESH LEMON

70



SOFT DRINKS

COCA COLA

DIET COKE

SPRITE

SODA WATER

GINGER ALE

TONIC WATER

50

SODA GEMBIRA

60

CHOCOLATE

HOT/ICED CHOCOLATE

68

MINERAL WATER

EQUIL NATURAL

(380ML/760ML)

50/105

EQUIL SPARKLING (380ML)

50

ACQUA PANNA (1000ML)

120

SAN PELLEGRINO (750ML)

120

COFFEE

HOT/ICE AMERICANO

55 / 65

HOT/ICED CAFE LATTE

65 / 72

HOT/ICED CAPPUCCINO

62 / 72

MACCHIATO

55

HOT/ICED MOCHA LATTE

88

HOT/ICED MATCHA LATTE

68

HOT/ICED RED VELVET

LATTE

68

HOT ESPRESSO SINGLE

55

HOT ESPRESSO DOUBLE

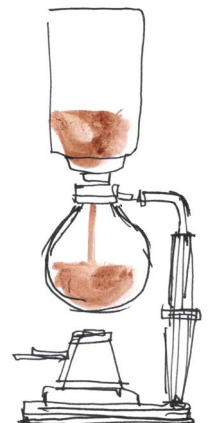
72

HOT RISTRETTO

55

AFFOGATO

65



HOUSE WINE BY THE GLASS

RED WINE

190

WHITE WINE

160

SPARKLING

190

HOUSE COCKTAILS

AMARETTO STONE SOUR

Amaretto, orange, lemon

180

CLOVER CLUB

Dry gin, raspberry, lemon

130

BLOODY MARY

150

MARGARITA

Tequilla, orange liquer, lime

150

MOJITO

White rum, lime, mint, soda

165

PENICILLIN

Whiskey, ginger, lemon

130

G&TEA

Sencha green tea, hendrick's gin, honey, lime

170

HOUSE SPIRIT

J.W. DOUBLE BLACK

145 / 1.900

KETEL ONE VODKA

130 / 2.000

TANQUERAY GIN

160 / 2.300

JOSE CUERVO

69

MARTELL V.S.O.P MEDAILLON

180 / 2.700

CHAMPAGNE COCKTAILS

PEACH BELLINI

205

KIR ROYAL

205

FRANCE 75

180

MARTINI

DRY MARTINI

150

APPLE MARTINI

150

WHITE CHOCOLATE MARTINI

150

ESPRESSO MARTINI

150

LYCHEE MARTINI

150

TIRAMISU MARTINI

150

BEER

BINTANG

80

HEINEKEN

80

