

Breakfast Selection

Juices and Smoothies V H D

Fresh Fruit Juice
seasonal tropical fruits

Rise and Shine
tangerine, carrot, apple, beetroot,
turmeric booster

Soul Juice
spinach, tangerine, mango, chia, spirulina,
ginger booster

Exotic Fruit Smoothies
seasonal fruits, yoghurt, fresh milk, local honey

Pastries and Toasts

Selection of Homemade Breads

Rye Bread V V G H G D N

White Toast V H G D

Multigrain Bread V V G H G D N

Gluten-Free Bread V H

Vegan Bread V V G H N

with Amanjiwo jams:
strawberry, lemon butter and orange marmalade

Pastry Basket V G D N
freshly baked selection of pastries, croissant,
pain au chocolate, daily muffin

Cinnamon French Toast V H G D
maple syrup, mascarpone cream

Apple Malang Pancake V H G D
caramelized local green apple, ricotta cheese

Jiwo Waffle V H G D N
whipped coconut milk and vanilla bean,
coconut nectar with palm fruits

Fruits, Yoghurts and Grains

Avocado and Dragon Fruit Carpaccio V V G H G N
topped with Javanese almonds, fresh coconut milk,
cocoa nibs, mint

Tropical Fruit Plated V V G H
tropical fruits of the day

Chia Coconut Pudding V V G H N
strawberry compote, wild strawberry, toasted
almonds

Granola V V G H D N
toasted coconut, cashews, dried tropical fruit,
plain yoghurt

choices of milk: Soy milk or Almond milk

Fruit Yoghurt V H D N
also available with low-fat yoghurt
mixed fruit yoghurt, strawberry puree, local raw
honey

Jiwo Bircher Muesli V H D N
Overnight oat with green apple, raisin, goji berry,
sunflowers, almond, chia seeds, low fat milk,
yogurt, dwarf bee's honey

Berry Immune Bowl V H D N
healthy smoothie bowl, yoghurt, fresh strawberry,
banana, mango, dragon fruit, coconut

with toppings: granola, bee pollens, mixed seeds

Vegan Green Smoothie Bowl V H N
fermented cassava, avocado, spinach, kale, green
apple, coconut milk

with toppings: Ajwa date, longan, pomegranate

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

Organic Eggs

Two Eggs V H P
any style

with choice of:

Chicken or Beef sausage

Bacon P

Grilled tomato

Mushroom

Avocado

Hash brown

Sautéed spinach

Eggs Benedict V H G D P

English muffin, Parma ham, hollandaise sauce

Poached Eggs on Avocado Toast V H G D

with toasted sourdough and mashed green peas

Soft Scrambled Eggs and Smoked Salmon

on Toast V S F H G D

crème fraiche, green onion, grilled brown bread

Shakshuka and Merguez H G

oven-baked eggs, tomato, onion, harissa sauce
with lamb sausage, brown bread

Egg White Frittata V H D

comte cheese, asparagus, confit tomato,
champignon mushroom, rocket salad

Nasi Goreng or Nasi Godog

Amanjiwo style wok-fried rice H N

with vegetables, chicken, fried egg

or

Traditional Rice Soup H N

with vegetables, chicken, egg

Indonesian Breakfast

Lontong Opor H N

rice cake braised chicken, in coconut milk,
spicy potato, chicken liver

Nasi Gurih H N

steamed flavoured rice, coconut beef, spicy egg
wok-fried glass noodles, string bean

Tahu Susur S F H N

deep-fried stuffed tofu with vegetables, shrimp with
chili and sweet soya dip

Nasi Soto H N

Magelang's style clear beef soup and rice, potato
cake, Australian wagyu beef brisket, slow-braised
quail eggs skewer, vegetables fritter

Mie Pecel V H N

cabbages and bean sprouts, egg noodles, spicy
peanut sauce, peanut chips

Bubur Ketan Hitam V V G H G D N

black sticky rice porridge with coconut milk

Bubur Ayam H S F N

rice porridge, shredded chicken, turmeric broth

Mie Goreng or Mie Godog H N

Amanjiwo style wok-fried noodles
with vegetables, chicken, fried egg

or

Traditional Noodles Soup H N

with vegetables, chicken, egg

choice of:

Egg noodles V H G N

Rice noodles V V G H N

'Lethek', a local palm tree noodles V V G H N

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

Western Lunch Selection

In such a soulful destination, it is only right that dining can be as conscious and considered as you desire.

Soulful Eating and Salads

Honey-Baked Goat Cheese Salad V H D N
Chevre Anny buche, pomelo, roasted beetroot, mixed green, edamame, cocoa nibs crumbles, sherry vinaigrette

Garlic Butter Prawn Salad H S F D
greens, tomato cherry, radish, orange segment

Tuna Niçoise H S F
rare seared tuna, string bean, potato, kalamata olives, tomato, shallot, soft-boiled quail egg, anchovy, grain mustard vinaigrette

Caesar Salad H S F G D P
romaine, crispy pancetta, grana padano cheese, anchovy, soft-boiled egg,

with a choice of grilled:
Chicken breast
Tiger prawns

Jiwo's Green Salad V V G H
fresh lettuce, tomato cherry, cucumber, red onion, radish, avocado, sherry vinaigrette

Mains

Grilled Vegetables V V G H N
basil pesto marinated of Borobudur market's vegetables roasted pepper, walnut dips

Salmon Fillet H S F
rosemary-roasted potato, sundried-tomato and creamy spinach

Falafel Plate V H G D N
fried chickpeas patty, labneh, tahini sauce, olives, cucumber, tomato, pita bread

Linguine alla Nerano H S F G D
zucchini sauce, pecorino cheese

Tagliatelle alla Bolognese H G D
flat ribbon pasta with bolognese beef ragout, parmesan cheese

Pan-Roasted Duck Breast H D
roots vegetables, beetroot puree, shallot balsamic jus

Steak and Fries H D
300-gram angus beef striploin, fries, pepper sauce

Steak Hache H D
200-gram wagyu beef striploin patty, onion, parsley, onion jus, greens and parmesan fries

Sandwiches

Jiwo Burger H G D
wagyu striploin beef patty, lettuce, pickled cucumber, crispy onion rings, gruyère cheese with potato wedges

Vegetarian Burger V H N
pan-fried tempeh patty, avocado, spinach, tomato, vegan cheese, brioche bun, chili-tahini sauce, potato wedges

Club H G D P
grilled lemon chicken, egg, tomato, mayonnaise, lettuce, bacon on whole grain bread with fries

Smoked Salmon Sandwich H S F G D
capers olive and cream cheese, kemangi ciabata, red onion, cornichon, greens

Pizza

Margherita V H G D
tomato sauce, mozzarella, basil

Vegetariana V H G D
tomato sauce, mozzarella, mushroom, eggplant, zucchini, bell pepper

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

Western Dinner Selection

Starter

Vegan Dip Bowl V V G H G N
almond beet hummus, eggplant,
spice pumpkin dip, vegan
flatbread

Asparagus Salad V H D N
blue cheese, apple, pear,
crushed walnut, semi-dried
tomato, olive balsamic dressing

Beef Carpaccio H S F N
wagyu tenderloin marble 6,
truffle-honey pickled mushroom,
parmesan chips, rocket leaves

Pan-Fried Hokkaido Scallop
H S F D
smoked paprika sausage ragout,
seafood essence, sweet potato
puree

Soup

Roasted Tomato V H G
sourdough croutons, extra virgin
olive oil

Triple Chicken Velouté Soup
H D
steamed chicken and truffle
mille-feuille, toasted butter
brioche

Mains

Cavatelli alla Norma V H D
Amanjiwo's garden eggplant,
tomato cherry, tomato sauce,
parmesan cheese

Chicken Roulade H D
baby chicken and mushroom
roll, seasonal garden
vegetables, cream charred
mushroom sauce

Gruyère Crusted Fish Fillet
H S F G D
cauliflowers, zucchini, leeks
ragout, light bisque

King Prawn Linguine
H S F G D
house made pasta, garlic, king
prawns, olive oil, basil

Oven-Roasted Cauliflowers
V H
pomegranate molasses,
tahini-green peas puree,
chickpeas, garden weeds

From The Grilled

Australian Tajima
200-gram Wagyu Beef
Tenderloin

300-gram Angus Beef Rib Eye
Steak

250-gram Lamb Chops

choice of sauces:

Red wine jus
Peppercorn sauce
Chimichurri
Hollandaise

Sides

Grilled Asparagus V V G H
extra virgin olive oil, sea salt

Baked Eggplant V H D N
rocket leaves, parmesan,
almond flakes

Butter Broccoli and Green
Beans V H D N
with almond flakes

Chats V V G H
garlic-rosemary roasted baby
potato

Fries V V G H
sea salt

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

Indonesian Selection

Kambing Menoreh

Kambing Menoreh is one of Amanjiwo's signature dishes, inspired by authentic Javanese cuisine. The main ingredients, young lambs from the Menoreh Hills, are organically raised by Pete village farmers exclusively for Amanjiwo. Every part of the lamb is honored in these creations, accompanied by a harmonious blend of herbs and spices sourced from the lush surroundings of Borobudur

Sop H N

lamb clear soup with spices, potatoes, and tomatoes.

Tengkleng H G N

spicy slow-cooked lamb soup infused with coconut milk and garden herbs

Sate Kambing Bakar H G D N

charcoal-grilled lamb satay (skewer) with sweet soy sauce, shallots, and chili

Tongseng H G N

lamb stewed in a curry-like turmeric broth with vegetables and kecap manis (sweet soy sauce).

Sate Goreng H G N

wok-fried boneless lamb meat with spices and sweet soy sauce

Light Foods

Trancam V V G H

freshly grated coconut, cucumber, long bean, cabbage, turmeric, chilli salad

Martabak H G

Indonesian handmade crêpe with egg, spices, ground beef

Lumpia Kepiting H S F G

crispy crab meat and vegetables spring roll, spicy sweet soya dip

Soto and Soups

Traditional Soup bowl

Sop Buntut H N

braised oxtail in broth, potato, carrot, tomato, crispy fried shallots

Soto Ayam H N

Javanese-rustic broth of turmeric, chicken, egg, glass noodles

Grombyang H N

spicy Pernalang style Angus beef stew in keluwak nut, fermented soya beans

Sop Ikan H S F

fish soup, mushrooms, carambola, tofu skin, tatsoi, chili, garlic oil

Bakaran Arang

From Charcoal Grill

Cumi Asam Pedas H G S F N

calamari with spicy tamarind sauce and sweet soya

Udang Bakar Bumbu Kuning H S F

king prawn, yellow paste, herbs oil

Sate Ayam H G N

chicken skewer, peanut sauce, mixed pickled

Ikan Bakar Sambal Matah H S F N

charcoal-grilled fish fillet marinated with spices and fresh herbs

Ayam Bakar Taliwang H N

Sasak-style spicy grilled chicken, water spinach salad

Wagyu Rembiga H N

Lombok-style striploin wagyu skewer, chilli and palm sugar marinated, served with beef broth

(V) Vegetarian

(VG) Vegan

(H) Healthy choice

(SF) Seafood

(G) Gluten

(D) Dairy

(N) Nuts

(P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

Javanese and Nusantara Influenced

Sea and Water

Mangut Beong H G D N
Borobudur beong fish from
Progo River cooked in spicy
coconut milk broth

Mujair Goreng Bumbu Kuning
H S F G D N
deep-fried garden tilapia
marinated in traditional herbs
and turmeric paste, green
tomato and limo lime

Tumis Udang Bumbu Balado
H S F G D N
wok-fried prawn in tomato and
red chilli paste, pete

Gulai Ikan Asap Pucuk Ubi
H S F
smoked fish fillet, spicy
coconut milk broth, cassava
leaf

Choice of Rice:

Nasi Putih Mentik Wangi
special steamed rice from
Yogyakarta area

Special Rice of The Day

Please ask your waiter /
waitress

Vegetables

Sayur Kare V V G H
mixed vegetables in a light
curry broth with vermicelli
noodles

Pepes Tahu Kemangi V V G H
grilled wrap local white tofu,
yellow paste, fresh herbs

Kalio Kentang dan Kacang Arab
V V G H
braised potato and chickpea in
spicy coconut milk

Balado Terong V V G H
fried eggplant tossed in chili
sambal and fresh herbs

Rendang Nangka V V G H N
spicy braised young jack fruits
in spices, coriander and
coconut milk

Nasi Porang
it is a rice from porang roots
processed, low on sugar and
high in fibre

The Land

Gado-Gado V H N
a rich mixture of steamed garden
vegetables in a coconut-cashew
sauce

Bebek Lombok Ijo H N
Magelang crispy duck, green chili
sambal

Ayam Goreng Kremes
H G D
Yogyakarta fried chicken, crispy
spiced tapioca

Rendang H N
Sumatran slow-braised spiced
wagyu beef curry

Dendeng Ragi H N
dried beef with sweet roasted
grated coconut

Sambal Goreng Kreni H N
Magelang style wok-fried minced
beef ball in spicy coconut milk
broth

Nasi Merah
steamed organic red rice,
high fibre contains

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

Javanese and Nusantara Influenced

Rice and Noodles

Jiwo Gudeg ^{H N}
slow-cooked young jackfruit,
braised chicken, spicy beef skin
stewed, marinated hard-boiled
egg

Nasi Liwet ^{H SF N}
flavoured steamed rice,
deep-fried chicken, coconut
beef, spicy salted fish

Kupat Tahu ^{H G N}
Magelang rice cake bowl, fried
tofu, vegetables, omelette,
fritters, spicy palm sugar
tamarind sauce

Sego Tiwul Sayur Lombok
^{H SF N}
steamed cassava rice, tofu and
chili braised in coconut milk,
crispy layur chips, dill salad,
spicy beef lungs

Bakmi Goreng Seafood
^{H SF G N}
wok-fried egg noodles,
vegetables, prawn, calamari,
scallop, mussel, sesame oil

24 Hours Notice Required

Ayam Ingkung ^{H G N}
Javanese-braised whole
chicken with spice and coconut
milk traditional condiments
and chili sambals

Nasi Goreng or Nasi Godog
^{H G N}
Amanjiwo style wok-fried rice

or

Traditional Rice Soup ^{H G N}
with vegetables, chicken, egg

Mie Goreng or Mie Godog
^{H G N}
Amanjiwo style wok-fried
noodles

or

Traditional Noodles Soup
^{V H G N}
with vegetables, chicken, egg

choice of:
Egg noodles
^{V H G N}

Rice noodles
^{V V G H N}

'Lethek', a local palm tree
noodles
^{V V G H N}

Gurami Bakar or Goreng
Bumbu Bacem ^{H G D N}
charcoal-grilled or deep-fried
whole live gurami fish

sides

Tempe Orek ^{V V G H N}
palm sugar fried tempe, salam leaf,
galangal

Tahu Bacem ^{V V G H N}
Javanese slow-cooked white tofu
in palm sugar broth, jati leaf

Oseng-Oseng Kangkung
^{V V G H}
stir-fried water spinach, crispy
shallots

Lodeh ^{V V G H N}
mixed garden vegetables
simmered in coconut milk

Tumis Teri Cabe Ijo ^{H SF}
wok-fried dried fish, green chili,
galangal

Sayur Daun Pepaya Cumi Asin
^{H SF}
wok-fried young papaya leaf,
salted baby squid, bird chili

Pecak Tauge ^{V V G H}
raw bean sprouts salad with spicy
ground chili

Bobor Lembayung
^{V V G H}
garden fresh long bean leaf,
fermented tempeh with light
coconut milk

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

Children Selection

Indonesian

Soto Ayam H D N
rice noodles soup, shredded
chicken, steamed rice

Mie Goreng H G N
Indonesian fried noodles,
chicken, egg, vegetables

Nasi Goreng H N
Indonesian fried rice, chicken,
egg, vegetables

Sate Ayam H G N
grilled chicken skewer served
with rice and peanut sauce

Comfort

Grilled Cheese Sandwich
H G D
homemade white toast,
cheddar cheese, fries

Chicken Nugget H G D
crumbed chicken, fries,
tartare sauce

Fish and Chips H S F G D
battered white snapper, fries,
tartare sauce

Pizza Margherita V H G D
tomato sauce, mozzarella, basil

Spaghetti V G D

choice of:
Bolognese H
Tomato sauce V V G H

Mac and Cheese V H G D
elbow macaroni, creamy cheese
sauce

Healthy

Grilled Steak H D
angus beef rib-eye, steamed
vegetables, mashed potato

Grilled Chicken Breast H
steamed vegetables, fries

Grilled Fish H S F
steamed vegetables, fries

Vegetable Purée V V G H

choice of:
Cauliflower
Broccoli
Pumpkin
Carrot
Potato

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

Vegetarian and Vegan Selection

Salads

Asparagus Salad

V H D N

blue cheese, apple, pear, crushed walnut, semi-dried tomato, olive balsamic dressing

Vegetarian Caesar Salad

V H G D

romaine, grana padano cheese, hard-boiled egg

Terancam

V V G H

freshly grated coconut, cucumber, long bean, cabbage, turmeric, chilli salad

Jiwo's Green Salad

V V G H G

fresh lettuces, tomato cherry, cucumber, red onion, radish, avocado, sherry vinaigrette

Mains

Rendang Nangka

V V G H N

spicy braised young jack fruits in spices, coriander and coconut milk

Sayur Kare

V V G H

mixed vegetables in a light curry broth with vermicelli noodles

Kalio Kentang dan Kacang Arab

V V G H

braised potato and chickpea in spicy coconut milk

Balado Terong

V V G H

fried eggplant tossed in chili sambal and fresh herbs

Low Carb Pineapple Fried Rice

V V G H N

konjac rice, pineapple, green peas, cashew nuts

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

Vegetarian and Vegan Selection

Mains

Vegan Burger

V V G H

pan-fried tempeh patty, avocado, spinach, tomato, chili - tahini sauce, vegan cheese, vegan brioche bun, potato wedges

Cavatelli alla Norma

V V G H

cauliflowers, zucchini, leeks ragout, light bisque

Linguine alla Nerrano

V V G H

zucchini sauce and pecorino cheese

Vegan Poke Bowl

V V G H

watermelon, avocado, seasoned steamed rice, edamame, wakame, nori, vegan wasabi mayo

Palak Paneer

V H G D

Indian creamy spinach curry, homemade fresh cheese, steamed basmati rice

Dal Makhani

V V G H G

Punjab black lentil stew, steamed basmati rice

Grilled Vegetables

V V G H N

basil pesto marinate market vegetables, roasted pepper, walnut dip

Falafel Plate

V H G D N

fried chickpeas patty, labneh, tahini sauce, olives, cucumber, tomato, pita bread

Sides

Baked Eggplant

V H D

rocket leaves, parmesan

Butter Broccoli and Green Beans

V H D N

almond flakes

Crispy Oyster Mushroom

V V G H G

sweet and sour sauce

Steamed Bok Choy

V V G H G

light soya, crispy garlic

Tempe Orek

V V G H

palm sugar fried tempeh, salam leaf, galangal

Tahu Bacem

V V G H

Javanese slow-cooked white tofu in palm sugar broth, jati leaf

Oseng-Oseng Kangkung

V V G H

stir-fried water spinach, crispy shallots

Lodeh

V V G H N

mixed garden vegetables simmered in coconut milk

Bobor Lembayung

V V G H

garden fresh long bean leaf, fermented tempeh with light coconut milk

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

Sweet Ending

International

Amanjiwo Chocolate Soufflé H G D
Indonesian chocolate, coffee anglaise,
vanilla ice cream

Jiwo Apple Crumble V H G
apple compote and raisin, vanilla ice cream

Flourless Chocolate Cake H D
passion fruit ice cream, strawberry anglaise

Deconstructive Nastar V H D
pineapple textures, sable scones,
coriander coulis and pineapple sorbet

Mascarpone Cheese Dulcey G D
cremeux, vanilla sponge, caramel sauce

Coconut and Ginger Crème Brûlée V H G N
with cashew brittle

Pistachio and Coffee Namelaka V H G D N
coffee jelly and coffee ice cream

Strawberry Consommé and Almond
Panna Cotta H N
strawberry textures, basil, roasted almond
praline

Cheese Platter – Jogja Mazaraat Artisan
Cheese H G D
Athan brillat-savarin, brie, Tomme de merapi,
gorgonzola, lavosh, fig jam

Homemade Ice Cream and Sorbet
selection of:
Ice Cream V H D
Sorbet V VG H

Kudapan Jiwo

Indonesian

Majaksingi Jadah V VG H D
deep-fried sticky rice cake, coconut gel,
fermented black sticky rice ice cream

Rujak Si Mbok H N
tropical fruits salad, roasted peanut,
sweet and spicy dipping sauce

Carang Gesing V H N
steamed banana parcel, coconut milk and egg,
palm sugar

Wingko V H
oven-baked grated coconut cake

Mantili VG H N
pearl sago, grated young coconut, jack fruit
compote

Rondo Royal V H G D N
Javanese fermented cassava fritter,
coconut nectar, and palm sugar ice cream

Nangka Aroma V H G D
deep-fried sweet jack fruit rolls, cheddar cheese
sauce

Pisang Goreng V VG H D
banana fritters, caramelized palm sugar, vanilla ice
cream

Wedang Kacang Magelang V VG H N
warm palm sugar, ginger, coconut milk,
peanut and steamed sweet banana cake

Bubur Sumsu V VG H
warm rice pudding, jackfruit jam,
sweet coconut sugar sauce

Es Teler Moely V H D
avocado, jackfruit, young coconut,
condensed milk, fermented cassava ice cream

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

All-Day Asian Delights

Starters

Goi Cuon H SF N
Vietnamese fresh spring roll,
rice paper, poached shrimp,
lettuces, cucumber, glass
noodles, fresh herbs,
nuoc cham

Ebi Tempura H SF G
deep-fried battered king prawn,
tentsuyu sauce, grated daikon

Yum Neua Yang H SF N
spicy Thai-grilled beef angus
tenderloin, fresh herbs, lime
chili dressing

Tuna Tartare H SF G D N
avocado purée, shallot,
soy and ginger dressing,
sesame-togarashi mayo

Mains

Tom Yum Goong H SF D
hot and sour soup, king prawn,
mushrooms, shallot, fresh
herbs

Poke Bowl H SF D
fresh yellowfin tuna with
sesame and chili, flavored rice,
wakame, edamame,
wasabi mayo

Szechuan Mapo Tahu H
steamed silken tofu with
minced wagyu beef and
Doubanjiang sauce

Kary Tier H N
Cambodian crispy duck leg,
pineapple red curry, fresh
coconut milk

Mongolian Beef H G
wok-fried crispy wagyu beef
stripploin, ginger and soya sauce

Mie Laksa H SF G N
Melayu spicy noodles soup,
king prawns, fish tofu,
bok choy, mushrooms

Gaeng Kiew Wan Gai H N
Thai-spicy green coconut milk
curry, chicken breast, garden
vegetables and basil

Dal Makhani H SF G N
Punjab black lentil stew,
steamed basmati rice, garlic
naan bread

Palak Paneer V H G D
Indian creamy spinach curry,
homemade fresh cheese,
steamed basmati rice, garlic
naan bread

Low Carb Pineapple Fried Rice
V VG H N
konjac rice, pineapple, green
peas, cashew nuts

Sides

Garlic Fried Rice V H SF
local jasmine rice, garlic, fish
sauce, chives

Wok-Fried Baby Kailan H SF
with oyster sauce

Crispy Oyster Mushroom
V VG H G
with sweet and sour sauce

Steamed Bok Choy V VG H
light soya, crispy garlic

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.