

BREAKFAST MENU

7AM - 3:30PM

THE EGG SOCIETY

For those who love a good egg moment

THE SIMPLE LIFE | 55 V

Eggs your way, House sourdough toast, House fruit preserve

Add Bacon 30k | Add Thick cut bacon 40K
Add Chorizo 40k | Add Toulouse sausage 40k

GREEN EGGS | 70 V

Sunny side up eggs, Herbs, Garlic, Tahini, Sourdough toast

Add Ham 30K

CROISSANT & EGGS | 70 V

Buttery scrambled eggs, Fresh baked croissant, Crème fraîche, Chives

TAMAGO GO | 80 V

Japanese omelette, Miso buttered shokupan toast, Pickled daikon, Frisee, Sesame, Togarahashi

Add Bacon 30k | Add Thick cut bacon 40k

THE BESTEST SCRAMBLE | 80

Silky scrambled eggs, Mascarpone, Brown butter, Caviar, Chive dust, Chopped chives, Sourdough toast

Add Bacon 30k | Add Thick cut bacon 40k
Add Toulouse sausage 40k

RICE UP | 90 DF

White rice porridge, Soft-boiled egg, Bacon, Sambal, Pickled daikon, Emping crackers, Sesame, Soy

VAMOS A LA PLAYA | 100 V GF

Crispy potato terrine, Fried eggs, Confit tomatoes, Potato foam, Roasted kale, Romesco, Herb aioli

Add Chorizo 40k | Add Premium chorizo 60K

SAFFRON BENEDICT | 100 V

Poached eggs, Saffron hollandaise, Grilled asparagus, Potato rosti

Add Smoked ham 30k | Add Smoked marlin 30k

THE OMELETTE | 100 V

3 egg omelette, Truffled java brie & potato mousse, Leaves, Sourdough

BIG ULU'S | 120

Half boiled eggs, Smoked ham, Emmental, Labneh, House pickles, Salad, House sourdough toast, French butter, Honeycomb, House fruit preserve

STEAK & EGGS | 150

150g Australian ribeye, Sunny side up eggs, Potato rosti, Red pepper tapenade, Cress

THE DAILY TOAST

Because everything tastes better on toast

PEARY SHMEARY | 70 V

Layers of fresh pear & sautéed pear, Brie, Olive oil, Thyme-infused honey, Sourdough toast

BABA TOAST | 80 V

Baba ganoush, Sautèed mushrooms, Poached egg, Crispy fried golden onions, House sourdough

Add Bacon 30k | Add Smoked ham 30k

WOKE FOLK | 80 V

Labneh on house sourdough toast, Cherry tomato, Avocado, Basil, Greens, Harissa, Balsamic, EVOO

Add Poached/fried egg 15k
Add Scrambled eggs/omelette 40k
Add Toulouse sausage 40k
Add Bacon 30k | Add Thick cut bacon 40k

EURO KOOK | 80

House sourdough toast, Smoked ham, Emmental, House pickles, House fruit preserve

YALLA HABIBI | 90 VG

Sourdough toast, Hummus, Chickpeas, Tahini, Confit tomatoes, Pomegranate molasses, Smoked paprika, House pickles, Fresh herbs

Add Toulouse sausage 40k
Add Poached/fried egg 15k
Add Scrambled eggs/omelette 40k

MAGIC BEANS | 90 V

White bean stew, Poached egg, Kale, Shaved parmesan, Sourdough toast

BURRATA TA | 120 V

Burrata, Avocado, Sun-dried tomato & walnut pesto, Basil, Sourdough toast

Add Bacon 30k | Add Thick cut bacon 40k

SWEET MORNINGS AHEAD

Because mornings deserve a little sugar

HEY SWEETIE | 70 V

3 stack fluffy pancakes, Mascarpone, Cardamom syrup, Strawberry or passion fruit compote, Meringue

OG FRUIT BOWL | 70 V

Seasonal fruit, House granola, Wildflower honey, Dairy or coconut yogurt

PISANG MAS | 80 V

3 french crepes, Banana, Walnuts, Cinnamon, Golden syrup, Cream

THE YESNESS | 80 V

3 french crepes, Belgian chocolate ganache, Strawberries, Nuts, Mascarpone, Golden syrup

PORRIDGE OF THE GODS | 80 VG GF

Black glutinous rice porridge, Seasonal fruit, Pandan coconut milk, Palm sugar, Seasonal fruits, Sesame & cashew butter

PIGGY PANCAKES | 90

3 stack fluffy pancakes, Bacon, Brown butter, 100% Maple syrup

Change to Thick cut bacon 10k
Gluten free pancakes available

Please inform our staff if you have any dietary preferences

VG

VEGAN

V

VEGETARIAN

GF

GLUTEN
FREE

DF

DAIRY
FREE

THE BAGEL BAR

A bagel a day keeps the hunger away

CREAM B | 30

Toasted bagel, Cream cheese

BEGAN | 60

Toasted bagel, Sautéed mushrooms, Herb & chickpea puree, Crispy tempeh, Pickled onions

BAGELOUMI | 70

Toasted bagel, Scrambled eggs, Halloumi, Burnt tomato relish, Shaved parmesan

CHARLOTTE'S BAGEL | 70

Toasted bagel, Bacon, Emmental, Burnt tomato relish

Change to Thick cut bacon 10k

Add Poached/fried egg 15k

Add Scrambled eggs/omelette 40k

SMOKED MARLIN | 100

Locally sourced smoked marlin, Lemon and dill crème fraîche, Cucumber, Red onion, Capers

Toasties

Available from 7:30AM

BAREFOOT POSH | 70

Asparagus & leek cream, Sautéed mushrooms, Java brie, Sourdough loaf

WAA'LI WONKA | 70

64% Belgian dark chocolate, Tahini sea salt, Croissant loaf

GO TO | 80

Smoked ham, Emmental, Cheddar, Red onion jam, Sourdough loaf

BIT POSH | 80

Asparagus & leek cream, Smoked ham, Java brie, Sourdough loaf

Bakery

Subject to availability. Please check bakery counter.

CROISSANT	25	FRUIT DANISH	40
CINNAMON ROLL	25	CHEESE AND BASIL CROISSANT	40
PAIN AU CHOCOLAT	30	HAM AND CHEESE CROISSANT	50
ALMOND CROISSANT	40	MAPLE PECAN PIE	50

LUNCH MENU

12PM - 5PM



The Artisan Bowl Bar

Your bowl, your way. You choose, we craft.

STEP 1: PICK YOUR BASE

Bbq glazed tofu 100k | Fillet of locally caught fish 130k | 24hr brined rotisserie chicken(quarter) 130k (half) 150k

STEP 2: PICK YOUR SIDES

Choose 2 from our daily changing display bar

STEP 3: PICK YOUR FLAVOR

Herb aoili, Harissa, Gremolata, OG vinaigrette, Daily special, Chicken gravy, Fish gravy

STEP 4: ADD A LITTLE EXTRA

French butter 10k | Bacon gravy 15k
House sourdough 20k | Salad 30k
Hand-cut chips 30k

LARGE SALAD | 100

Your choice of 4 items from the hot & cold display bar with house sourdough bread and your selection of condiments and dressings

Sandwiches

Available from 10AM.
Choose from Baguette, Ciabatta, Sesame ciabatta, Foccacia or Sourdough multigrain

AUBIE | 80

Charcoal roasted aubergine, Grilled mushrooms, Pickled roasted bell peppers, Beef tomato, Leaves, Garlic and aubergine cream, Truffle oil, Balsamic reduction

PEARY SHMEARY | 70

Pear, Brie, Olive Oil, Thyme Honey, Sourdough Toast

MY MAMA DIDN'T SAY | 100

Burrata, Tomato, Rucola, Balsamic

SARDINE SARNIE | 70

Pan fried local sardines, Caper & red onion gremolata, Tomato, Leaves, EVOO

AYAM LOVE EXTREME | 90

Charcoal rotisserie chicken, Rocket, Pickled onions, Cranberry sauce, Chicken gravy, Bread sauce, Dijon, French butter

OG PARISIAN | 80

Smoked ham, Emmental, Cornichon, Dijon, French butter

BLAT | 80

Bacon, Lettuce, Avocado, Tomato, Butter, Dijon, Mayo
Change to Thick cut bacon 10k

TRIFECTA | 90

Bacon, Brie, Cranberry, Rocket, Butter

Change to Thick cut bacon 10k

ZO-ZO | 90

Chrorizo, Grated tomato, Aioli, Olive oil

ZO-ZO | 90

Chrorizo, Grated tomato, Aioli, Olive oil

MY MAMA SAID | 130

Prosciutto di parma, Burrata, Tomato, Rucola

Add any 2 salads from display bar or hand cut chips | 30

Add-ons

150G AUSTRALIAN RIB-EYE STEAK	110
PREMIUM CHORIZO	60
CHORIZO	40
TOULOUSE SAUSAGE	40
BACON	30
THICK CUT BACON	40
SMOKED HAM	30
SMOKED MARLIN	30
POACHED/FRIED EGG	15
SCRAMBLED EGGS/OMELETTE	40
AVOCADO	20
ASPARAGUS	30
PICKLES	20
SALAD	20
GRILLED TOMATO	20
EMMENTAL	30
JAVA BRIE	30
HALLOUMI	25
BURRATA	80
POTATO TERRINE	25
POTATO ROSTI	25
SOURDOUGH TOAST	20
SHOKUPAN TOAST	20
FRENCH BUTTER	15
HOUSE FRUIT PRESERVE	10
VEGEMITE	10
GRANOLA	20

Sweets

FLOURLESS CHOCOLATE CAKE | 80

Flourless belgian dark chocolate cake, Brown butter, Ice cream

ULU AFFOGATO | 50

Croissant ice cream served with a hot shot of espresso

CROISSANT CROISSANT | 60

Croissant ice cream served inside a freshly baked croissant

PECAN PIE | 80

Warm pecan pie served with croissant ice cream

Please inform our staff if you have any dietary preferences

VG

VEGAN

V

VEGETARIAN

GF

GLUTEN
FREE

DF

DAIRY
FREE

DINNER MENU

6PM - 10:30PM

- ULU ASSORTED HOUSE BREAD,
BUTTER | 40

V
- MARINATED OLIVES IN OLIVE OIL | 40

VG

GF
- HOUSE PICKLES | 40

VG

GF
- PAN CON TOMATE | 40

VG

Add Anchovy 20k
- SMOKED HAM, SERRANO,
CORNICHON | 120

GF

DF

Small Plates

- TOMATOES | 70

VG

GF

Highland tomatoes, Pickled red onion, Basil oil
Add Burrata 80k
- AUBERGINE BAKAR | 70

VG

GF

Wood roasted aubergine, Tempeh crumb, Chili labneh, Pickles, Coriander
- BURNT CARROTS | 70

VG

GF

Wood fired carrots, Caramelised onion hummus, Pine nuts, Herbs, Spice oil
- GRILLED ZUCCHINI & ASPARAGUS | 80

VG

GF

Zucchini, Asparagus, Black garlic, Dukkha, Herbs
- ARANCINI | 70

V

Brown butter pumpkin arancini, Caramelised onion jam, Parmesan cream
- ASH ROASTED BEETS | 80

V

GF

3 types of ash roasted beets, Smoked labneh, Pickled beetjuice gastrique, Pumpkin seeds
- FENNEL X STRACCIATELLA | 110

V

Stracciatella, Fennel 3 ways, Burnt mandarin marmalade, Sourdough crumb

- SARDINES | 80

GF

Grilled local sardines, Anchovy aioli, Lemon
- CLAMS | 80

DF

Local clams, White wine, Garlic, Smoked pepper tepanade, Crusty bread
- YELLOWFIN TUNA CRUDO | 90

DF

Line caught yellowfin tuna, Caper vinaigrette, Sourdough crumb
- OCTOPUS | 110

GF

DF

Grilled octopus skewer, Smoked paprika, Toun
- CHICKEN SKEWER | 70

GF

DF

Charcoal grilled chicken skewer, Zhoug, Toasted femmel, Cashew & sesame puree
- STEAK TARTARE | 130

DF

Filet mignon, Sambal, Burnt caper relish, Egg yolk, Sourdough toast

Mains

- LIONS MANE MUSHROOM STEAK FRITES | 180

VG

Pan fried lions mane mushroom, Peppercorn sauce, Smoked paprika fries
- LINE CAUGHT FISH | 190

GF

DF

Pan fried coral trout, Olive, Cherry tomatoes, Charred red bell pepper sauce
- CHARCOAL ROASTED CHICKEN | 150

GF

Half chicken, Carrots, Cauliflower, Harissa, Yoghurt, Mint
- CRISPY PORK BELLY | 190

Pressed crispy pork belly, Smoked mash, Pickledfennel, Pear, Soy jus

- BRAISED LAMB SHANK | 260

GF

Australian lamb shank, Burnt aubergine, Tomato, Turmeric, Cinnamon, Caramelised onions, Polenta
- STEAK FRITES | 450

US Angus striploin, Smoked paprika fries, Peppercorn sauce

Pasta

- ORECCHIETTE | 130

V

Basil, Almond & green chili pesto, Stracciatella, Parmesan, Sourdough crumb, Fresh orecchiette
- TAGLIATELLE | 150

V

Sun-dried tomato, Caramelised onions, Almonds, Parmesan, Burrata, Fresh tagliatelle
- LINGUINE & CLAMS | 130

DF

Clams, Garlic, Chili, Anchovy, Parsley, White wine, Fresh linguine
- SPAGHETTI & PRAWNS | 160

DF

Grilled prawns, Cherry tomato, Parsley, White wine, Fresh spaghetti
- CHICKEN PAPPARDELLE | 140

Roast chicken, Ragu, Rosemary, Egg yolk, Shaved parmesan, Fresh pappardelle
- Fresh Gluten free pasta available upon request

Sides

- SMOKED PAPRIKA SHOESTRING
FRITES

VG

GF

40
- GREEN SALAD, FRENCH
VINAIGRETTE

VG

GF

40
- SMOKED POTATO MASH, BROWN
BUTTER, CHIVES

V

GF

50
- CREAMY POLENTA

V

GF

50
- CHARRED BROCCOLI, GARLIC,
CHILLI

VG

GF

60

Desserts

- CROISSANT ICE CREAM | 40

V

House butter croissant ice cream

Add Espresso 20k
- STICKY TOFFEE PUDDING | 80

V

Warm date pudding, Hot salted toffee sauce and croissant ice cream
- FLOURLESS CHOCOLATE CAKE | 80

V

GF

Flourless belgian dark chocolate cake, Brown butter, Ice cream
- TIRAMISU | 80

V

Mascarpone, Savoiardi, Espresso, Rum, Cocoa
- PAVLOVA | 70

V

GF

Meringue, Cream, Strawberry, Mixed berries
- LOCAL ARTISAN CHEESE | 110

V

Javanese soft cheese, Honeycomb, Sourdough, Cracker

Please inform our staff if you have any dietary preferences



VEGAN



VEGETARIAN



GLUTEN
FREE



DAIRY
FREE

WINES

		
SPARKLING	GLASS	BOTTLE
BACIO DELLA LUNA BLANC DE BLANCS Chardonnay, Pinot Blanc, Veneto, IT	120	600
LAZARUS PULP THE ALTER EGO  Chardonnay, Sauvignon, Bali, ID	140	790
CHAMPAGNE PHILIPPONNAT RESERVE BRUT Champagne, FR		2.5M
WHITE		
SANTI SORTESELE Pinot Grigio, Veneto, IT	120	650
HAHA Sauvignon, Marlborough, NZ	140	700
LAZARUS PULP  Chardonnay, Bali, ID	150	790
FRITZ HAAG TROCKEN Riesling, Mosel, DE		850
RUTHERFORD RANCH  Chardonnay, Napa Valley, US		1M
HENRI BOUGEOIS EN TRAVERTIN  Sauvignon, Loire Valley Pouilly Fume, FR		1.3M
MILAN NESTAREC BEL  Müler Thurgau, Grüner Veltliner, Welschriesling, Moravia, CZ		1.3M
DOMAINE VILLET SAVAGNIN IN FUSION  Savagnin, Jura, FR		1.6M
ROSÉ		
MOULIN DE GASSAC GUILHEM  Syrah Grenache Cinsault, IGP OC, FR	120	590
BB ROSE  Gamay blend, Loire Valley, FR		1M
ORANGE		
LAZARUS PULP ORANGE  Chenin Blanc, South Australia, AUS		850
TENUTA FORESTO FAVIONO  Moscato, Piemonte, IT		1.4M
RED		
FANTINI MONTEPULCIANO D'ABRUZZO Montepulciano, Abruzzo, IT	120	590
RIFT 69 Gamay, Beaujolais, FR	140	700
CRU LA MAQUELINE Merlot, Cabernet Sauvignon, Bordeaux, FR	150	750
GABRIEL MEFFRE Grenache blend, Plan de Dieu, FR		790
CLOS HENRI ESTATE Pinot Noir, Marlborough, MZ		820
TENUTA FORESTO PAUPAU  Dolcetto, Piemonte, IT		1.3M
CLAUS PRESINGER FRUIT LOOPS  Cab Franc, Blaufrankisch, Syrah, Burgenland, AT		1.4M

DRINKS MENU

Coffee

CHOOSE YOUR BEANS

STRIKE MISSION
INDONESIA & BRAZIL

Chocolate, Punchy, Orange
Roast: Medium to dark

SHOULDER HOPPER
PAPUA NEW GUINEA & ETHIOPIA

Citrus, Bright Stone Fruit, Delicate
Roast: Light

ESPRESSO	30
LONG BLACK	30
LATTE	35
CAPPUCCINO	35
MACCHIATO	35
FLAT WHITE	35
PICCOLO	35
XL LATTE	40

Tea

ENGLISH BREAKFAST	30
CAMOMILE	30
EARL GREY	30
BLACK TEA	30

Specials

MOCHA	35
MATCHA	40
64% BELGIAN HOT CHOCOLATE	40

Add Ons

EXTRA SHOT	10
OAT ALMOND	10
ICE	5

Juices

SINGLE JUICE	45
Apple Mandarin Pineapple Watermelon Beetroot Mango	
ORANGE ONE	50
Watermelon, Apple, Fresh ginger, Fresh turmeric	
GREEN ONE	50
Broccoli, Kale, Spinach, Apple, Pineapple	
NOT SO GREEN ONE	50
Green apple, Ginger	
YELLOW ONE	50
Mango, Mandarin, Lime	
RED ONE	50
Carrot, Mandarin, Beetroot	

Smoothies

All smoothies come with a choice of
dairy or coconut yoghurt

MANG-ITO	60
Pineapple, Mango & mint, Yoghurt	
BASIC BERRY	60
Strawberry, Raspberry, Cranberry, Banana, Yoghurt	
GIVE ME ALL THE PURPLE	60
Blueberry, Raspberry, Banana, Lemon juice, Coconut cream, Yoghurt	
IM GOING GREEN	60
Kale, Almond, Honey, Oat milk, Yoghurt	

Coolers

ORANGE CINNAMON ICE TEA	50
Black tea, Orange, Cinnamon, Citrus	
HOMEMADE LIMONADA	50
Fresh lemon juice, Lemon zest syrup, Soda	
ICE JAMU	50
Artisan signature jamu, Soda	
PASSION FRUIT COOLER	50
Passion fruit, Agave, Mint, Citrus, Soda	
STRAWBERRY FIZZ	50
Strawberry, Lime, Mint, Citrus, Soda	
BELLA SPRITZ	50
Cranberry, Strawberry, Rosemary, Soda	
TORCH GINGER SODA	50
Torch ginger syrup, Citrus, Soda	

Softdrinks

SPRITE, COKE, COKE ZERO	25
TONIC WATER, SODA WATER	25
EQUIL STILL WATER 750ML	40
EQUIL SPARKLING WATER 750ML	45
MOM'S KOMBUCHA, GINGER LEMONGRASS	55

Bubbles

DOUBLE SUNSHINE MIMOSA	100
Sparkling wine, Mandarin, Tangerine	
PASSION FRUIT BELLINI	100
Sparkling wine, Passion fruit, Citrus	
GLASS OF SPARKLING	120
Lindemans Bin 25 Brut Cuvee	

Beers

BINTANG	40
ISLAND BREWING LIGHT	50
ISLAND BREWING PILSNER	60
ISLAND BREWING SUMMER PALE	70

After Dinner Digestif

FERNET BRANCA	80
---------------	----

All prices are subject to 10% govt tax and 5% service charge

COCKTAILS



THE SPARKLING HOUR

DOUBLE SUNSHINE MIMOSA | 100

Sparkling wine, Mandarin juice, Tangerine juice

PASSIONFRUIT BELLINI | 100

Sparkling wine, Passionfruit syrup

TORCH GINGER ROYALE | 100

Sparkling wine, Torch ginger syrup

LIMONCELLO SPRITZ | 130

Limoncello, Prosecco, Soda

CIAO BELLA | 130

Gin, Cranberry, Strawberry, Rosemary, Balsamic Honey, Citrus, Soda



GARDEN IN A GLASS

BOTANICA FIZZ | 130

Cucucmber Gordon's Gin, Italian basil & orange tonic water, Salted cucumber

GIN & APEROL FIX | 140

Gordon's, Aperol, Passionfruit, Grapefruit, Whites



ISLAND ESCAPES

MANGO TANGO | 130

Nusa Cana Tropical Island Rum & St.James Blanc Rhum Mango, Coconut, Curry Leaf, Chilli, Citrus, Whey

STOLEN COCONUT | 130

Clarified coconut & cucumber infused rum

BEACH BITCH | 130

Aperol, Sauvignon Blanc, Peach, Honey, Citrus



TWISTED CLASSICS

RUMBERMARLE FIZZ | 130

Tropical Island Rum, Lemon, Grenadine, Raspberry, Whites

THAI EL DIABLO | 140

Thai Basil infused Jose Cuervo Blanco, Triple sec, Blackcurrant, Lime, Ginger, Soda

GEORGIA HIGHBALL | 140

Black tea infused Jim Beam Whisky, Peach liqueur, Peach puree, Soda



THE WARM-UP

ORANGE PENICILLIN | 150

Orange peel infused Grants Scotch Whisky, Laphroig 10, lemon, Ginger honey

MICHALARGARITA | 150

El Jimador Blanco Tequila & Machetazo Mezcal, Tomato charred red bell pepper, Chilli, Coriander, Beer, Agave, Citrus



DAIQUIRIS AROUND THE WORLD

REEF THIEF | 120

Coconut rum, Triple sec, Sage, Pineapple

AROMATHERAPY | 120

Kaffir lime, Nusa Cana Rum, Fresh lime

ULU DAIQUIRI | 120

Nusa Cana Tropical Island Rum, Passionfruit, Citrus