

BREAKFAST MENU

7AM - 3PM

THE EGG SOCIETY

For those who love a good egg moment

THE SIMPLE LIFE

Eggs your way, House sourdough toast, House fruit preserve

Add Bacon 40k, Thick-cut bacon 45k, Jono's chorizo 50k

GREEN EGGS

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

Add Ham 30K

PARMESAN PARTY

Croissant basket, Scrambled eggs, Shaved parmesan

Add Avocado 30k

CROISSANT & EGGS

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

SHUKA SHUKA

Croissant basket, Eggs, Shakshouka, Tomatoes, Cumin, Paprika, Chilli

Add Jono's chorizo 50k

TAMAGO GO

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

Add Bacon 40k, Thick-cut bacon 45k

THE BESTEST SCRAMBLE

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

Add Bacon 40k, Thick-cut bacon 45k, Toulouse sausage 40k

VAMOS A LA PLAYA

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

Add Jono's chorizo 50k

OMELETTE IMPERIAL

3 egg omelette, Truffled Java brie & Potato mousse, Leaves, Sourdough

SAFFRON BENEDICT

Poached eggs, Saffron hollandaise, Grilled asparagus, Potato rosti

Add Smoked ham 30k, Smoked billfish 30k

LOBSTER LUX

Poached lobster, bonito egg salad, fried flatbread, Crispy chilli oil

60

BIG ULU'S

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

140

STEAK & EGGS

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

170

THE DAILY TOAST

Because everything tastes better on toast
Gluten free option available

PEARY SHMEARY

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

80

EURO KOOK

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

80

WOKE FOLK

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

Add Poached/fried egg 15k, Toulouse sausage 40k, Bacon 40k, Thick-cut bacon 45k

80

BABA TOAST

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

Add Bacon 40k, Smoked ham 30k

90

YALLA HABIBI

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

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

90

IKEASAN

Rye bread, soy poached Bill fish, mayak eggs, cucumber, yuzu kosho crème fraîche

100

BURRATA TA

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

Add Bacon 40k, Thick-cut bacon 45k

130

Please inform our staff if you have any dietary preferences



SWEET MORNINGS AHEAD

Because mornings deserve a little sugar

OG FRUIT BOWL V	80
Seasonal fruit, House granola, Wildflower honey, Dairy or coconut yogurt	
PORRIDGE OF THE GODS VG GF	80
Black rice porridge, Pandan coconut milk, Palm sugar, Seasonal fruits, Sesame & cashew butter	
PEAR AFFAIR V	80
Cinnamon poached pear, Vanilla labneh, Berry compote, Granola	
PISANG MAS V	80
3 french crêpes, Banana, Walnuts, Cinnamon, Golden syrup, Cream	
NEW YORK PANCAKES V	85
Whipped salted butter and burnt honey-maple glaze	
Gluten free option available Add Bacon 40k, Thick-cut bacon 45k	
THE YESNESS V	90
3 french crepes, Belgian chocolate ganache, Strawberries, Nuts, Mascarpone, Golden syrup	

THE BAGEL BAR

A bagel a day keeps the hunger away

CREAM B V	40
Toasted bagel, Cream cheese	
BAGELOUMI V	75
Toasted bagel, Scrambled eggs, Halloumi, Burnt tomato relish, Shaved parmesan	
BACON MELT	80
Toasted bagel, Bacon, Emmental, Burnt tomato relish	
Change to Thick-cut bacon 20k Add Poached/fried egg 15k	

Bakery

Subject to availability. Please check bakery counter

CINNAMON ROLL	30
CROISSANT	35
PAIN AU CHOCOLAT	40
ALMOND CROISSANT	45
PAIN SUISSE	45
TOMATO CHEESE, BASIL CROISSANT	45
FRUIT DANISH	45
HAM & CHEESE CROISSANT	50

Add-ons

150G AUSTRALIAN RIB-EYE STEAK	120
JONO'S CHORIZO	50
BACON	40
THICK-CUT BACON	45
TOULOUSE SAUSAGE	40
SMOKED HAM	30
SMOKED BILLFISH	30
POACHED/FRIED EGG	15
SCRAMBLED / OMELETTE EGGS	40
BURRATA	80
JAVA BRIE	40
HALLOUMI	35
EMMENTAL CHEESE	30
CREAM CHEESE	30
AVOCADO	30
ASPARAGUS	30
POTATO TERRINE	25
POTATO ROSTI	25
GRILLED TOMATO	25
FRESH CHERRY TOMATOES	25
PICKLES	20
CUCUMBER	20
KALE	20
SALAD	20
MUSHROOMS	35
SHOKUPAN TOAST	25
SOURDOUGH TOAST	20
GLUTEN FREE BREAD	20
FRENCH BUTTER	15
HOUSE FRUIT PRESERVE Strawberry or Passion fruit	10
VEGEMITE	10
GRANOLA	20
MAPLE SYRUP	10
HONEY	15
YOGHURT	20
COCONUT YOGHURT	20

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
PICCOLO	35
LATTE	40
CAPPUCCINO	40
MACCHIATO	40
FLAT WHITE	40

Large option for Latte, Cappuccino & Flat White for an additional 10k

Tea

ENGLISH BREAKFAST	30
CHAMOMILE	30
EARL GREY	30
GREEN TEA	30
BLACK TEA	30

Specials

MOCHA	35
Large option for additional 10k	
64% BELGIAN HOT CHOCOLATE	45
Large option for additional 20k	
MATCHA	50
Large option for additional 10k	
LAVENDER MATCHA	60
Lavender Syrup, Coconut Cream, Blue Spirulina	

Add-ons

ICE	5
OAT SOY	10
EXTRA SHOT	10
HOUSE MADE ALMOND MILK	15

Juices

SINGLE JUICE	45
Fuji Apple Mandarin	
HERBALIST	60
Cucumber, Parsley, Mint, Fuji Apple, Bali Greens, Lemon, Basil	
SOL	60
Watermelon, Mandarin, Lime, Mint	
ANTIDOTE	60
Beetroot, Pineapple, Ginger, Coconut Water, Black Pepper	

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

Smoothies

INDAH	80
Lychee, Raspberry, Banana, House Made Almond Milk, Date Paste, Coconut Cream	
SPF	80
Passionfruit, Mango, Banana, House Made Almond Milk, Coconut Cream, Date Paste, Beetroot	
MAGENTA 13	80
Dragonfruit, Strawberry, Banana, House Made Almond Milk, Coconut Cream, Sea Salt, Blue Spirulina	

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	
PASSIONFRUIT 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

GINGER SHOT, TURMERIC SHOT, JAMU SHOT	10
SPRITE, COKE, COKE ZERO, TONIC WATER, SODA WATER	30
STILL WATER 750ML	40
SPARKLING WATER 750ML	45
MOM'S KOMBUCHA GINGER, LEMONGRASS	55

Bubbles

DOUBLE SUNSHINE MIMOSA	100
Sparkling wine, Mandarin, Tangerine	
PASSIONFRUIT BELLINI	100
Sparkling wine, Passion fruit, Citrus	
GLASS OF SPARKLING	120
VIÑA VALDIVIESO, CHARDONNAY PINOT NOIR, CL NV	

Beers

ISLAND BREWING PILSNER	60
ISLAND BREWING SUMMER PALE	70
ISLAND BREWING SMALL HAZY	80

LUNCH MENU

12PM - 4:30PM

Sandwiches

Available from 10AM

ON YOUR CHOICE OF:

Multigrain sourdough, Ciabatta, Baguette, Focaccia, or gluten free bread

AUBIE 80

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

OG PARISIAN 90

Smoked ham, Emmental, Cornichon, Dijon, French butter

BLAT 90

Bacon, Lettuce, Avocado, Tomato, Butter, Dijon, Mayo

Change to Thick-cut bacon 20k

TRIFECTA 100

Bacon, Brie, Cranberry, Rocket, Butter

CHILLI CHOOK 100

Roast chicken, Avocado, Romaine, Chicken skin chilli crisp, Pickled onions, Mayo

MY MAMA DIDN'T SAY 110

Burrata, Tomato, Rucola, Balsamic

HOT TUNA 130

Kimchi confit tuna, tonnata sauce, cheddar

MY MAMA SAID 140

Prosciutto di Parma, Burrata, Tomato, Rucola

MORTY'S FOCACCIA 140

Italian mortadella, Stracciatella, Pistachio, Balsamic, EVOO

THE BEEF 140

Thin sliced Australian beef rump, Butter, Mustard, Horseradish, Peppery greens, Pickled onions, Beef gravy

G.O.A.T 140

Beef pastrami, goat cheese, preserved peppers, scallions mayo, hot honey

Mains

NUDES 120

Tagliatelle alla vodka, burnt chilli, stracciatella, basil

CHICKEN AU POIVRE 130

Crispy pan-fried boneless chicken thigh, Potato rosti, Peppercorn sauce, Leaves, Cranberry sauce

ARTISAN SMASHED BURGER 140

Two smashed Australian beef patties, Caramelised onion, American cheese, House pickles, Thousand island dressing, Horseradish

Served with triple cooked fries

Add-ons

SOURDOUGH BREAD 20

CHIPS 40

GREEN SALAD 40

CHICKEN 70

Salads

Served with bread or gluten free bread

CRUNCH & PUNCH 90

Roasted pumpkin, Avocado, Pear, Red onion, Mixed leaves, Walnuts, Crispy tempeh, Smoked green chilli vinaigrette, Balsamic

HAINANESE CHICKEN SALAD 110

Tender chicken breast, Cucumbers, Bean sprouts, Coriander, Spring onions, Leaves, Crispy shallots, Soy, Sesame & Ginger dressing

SALAD NICOISE 130

House cured yellowfin tuna, Half boiled egg, New potatoes, Green beans, Cherry tomatoes, Leaves, Capers, Dijon vinaigrette

ROAST BEEF SALAD 140

Thin sliced Australian roast beef rump, Rocket, Cress, Onions, Horseradish dressing

SOMETHING SWEET

BELGIAN DARK CHOCOLATE MOUSSE, SEA SALT OLIVE OIL 70

PISTACHIO TIRAMISU 80

THE TART 90

Belgian dark chocolate and Salted caramel tart

Gelato

RICOTTA LEMON 50

DARK CHOCOLATE 50

Add Olive oil & Sea salt 10k

VANILLA BEAN 50

Add Olive oil & Sea salt 10k

PISTACHIO 60

Please inform our staff if you have any dietary preferences



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

DINNER MENU

6PM - 10:30PM

DINNER

Small Plates

ARANCINI, JALAPEÑO, TANGERINE	40/PCS
ZUCCHINI FLOWERS, CAPONATA, SMOKED WHIPPED RICOTTA	60/PCS
OCTOPUS SKEWERS, SHISHITO PEPPERS, ORANGE DRESSING	90
SPRING FLAT BREAD, BURRATA, ASPARAGUS, PEAS, GREEN BEANS	100
CONFIT GARLIC FLAT BREAD, TOMATO SAUCE, PARMESAN	100
ALFONSINO CRUDO, TOMATO, PASSION FRUIT, TORCH GINGER	110
SALUMI, GIARDINIERA, ARTISAN CIABATTA	110
NDUJA FLAT BREAD, HOT HONEY, TOMATO JAM, STRACCIATELLA	120
BURRATA, SWEET AND SOUR ONION, BLACK OLIVE CRUMB	130
PORCHETTA TONNATA, CAPERBERRIES, BUCKWHEAT, BONITO	130
BEEF TARTARE, KIMCHI, POTATO CHIPS	130
TOMATO CARPACCIO, FERMENTED CHILLI HOT SAUCE, STRACCIATELLA, CURRY LEAVES	130

Mains

ROASTED CABBAGE, RIBOLLITA, CRISPY CHILLI OIL	130
GRILLED CHICKEN, CACCIATORA, PICKLED SHIMEJI	180
GRILLED PRAWNS, DASHI BEURRE BLANC, GINGER SCALLION SAUCE	220
FISH OF THE DAY, TOMATOES, SPIGARELLO	(market price)
BALINESE BLACK HERITAGE PORK, GRILLED RADICCHIO, KOJI MUSTARD	240
RIB EYE, ANDALIMAN PEPPER JUS, CHARRED BROCCOLINI	450

Pasta

Gluten free pasta of the day also available

CONCHIGLIE ALLA VODKA, EGGPLANT, STRACCIATELLA	120
SEAFOOD RISOTTO, AGLIO E OLIO	140
PAPPARDELLE, CRAB, FERMENTED CHILLI, EGG YOLK	140
TORTELLI, TALEGGIO, PEAR, BLACK GARLIC	150
GNOCCHI, BEEF CHEEKS RAGU, PORCINI, COCOA	160

Sides

INSALATA, TAMARIND, PEANUTS	60
GRILLED PEPPERS, CITRUS KOSHO, MARJORAM	70
POTATOES, GOAT CHEESE, BURNT HONEY	90
CHARCOAL GREENS, JERUSALEM ARTICHOKE, SESAME SEEDS CRUNCH	90

Desserts

PANNACOTTA, YUZU, STRAWBERRIES, BASIL	90
BASQUE CHEESECAKE, CHOCOLATE, SALT BAKED PINEAPPLE	110
MISOMISÚ	120

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Cocktails

DOUBLE SUNSHINE MIMOSA Sparkling wine, Mandarin, Tangerine	100	MANGO TANGO Nusa cana tropical island rum & St. James blanc rhum, Mango, Coconut, Curry leaf, Chilli, Citrus, Whey	130
TORCH GINGER ROYALE Torch Ginger Syrup, Sparkling Wine	100	STOLEN COCONUT Clarified coconut rum, Cucumber	130
PASSION FRUIT BELLINI Sparkling wine, Passion fruit syrup	100	GIN & APEROL SPRITZ Gordon's, Aperol, Passion fruit, Grapefruit, Egg whites	140
ULU DAIQUIRI Nusa Cana tropical island rum, Passionfruit, Citrus	120	THAI EL DIABLO Thai basil infused José Cuervo Blanco, Triple sec, Blackcurrant, Lime, Ginger, Soda	140
AROMATHERAPY Kaffir lime, Nusa Cana rum, Fresh lime	120	GEORGIA HIGHBALL Black tea infused Jim Beam whiskey, Peach liqueur, Peach puree, Soda	140
CIAO BELLA Gin, Cranberry, Strawberry, Rosemary, Balsamic Honey, Citrus, Soda	130	ORANGE PENICILLIN Orange peel infused Grant's Scotch whisky, Laphroaig 10, lemon, Ginger honey	150

Wines



SPARKLING

VIÑA VALDIVIESO 120 550
Chardonnay pinot noir, CL NV

LAZARUS PULP THE ALTER EGO - 750
Medium, tropical, citrus, mineral

VEUVE CLICQUOT CHAMPAGNE - 1.7M
Full, brioche, lemon, almond

WHITE

TALAMONTI TREBI TREBBIANO 120 500
Light, citrus, saline, pear

SANTI SORTESELE, PINOT GRIGIO - 600
Light, melon, almond, lemon zest

HAHA SAUVIGNON BLANC 130 650
Medium, passionfruit, lime, gooseberry

SONS OF WINE SOULGRAPHIE PINOT BLANC - 950
Medium, peach, spice, honey

MAS FOULAQUIER, INTO THE WHITE 170 950
Medium, stonefruit, herbs, mineral

TALAMONTI PECORINO TRABOCCHETTO - 950
Full, pear, mineral, fennel

ROSÉ

MOULIN DE GASSAC GUILHEM - 550
Light, strawberry, citrus, floral

PARCELLAIRES DE L'HERRÉ - 700
Light, watermelon, redcurrant, crisp

LE COSTE LITROZZO ROSATO - 1.2M
Medium, wild berries, herbs, funky

ORANGE

TENUTA FAVIONO MOSCATO - 850
Full, honey, peach, floral

LE VINS PIROUETTES - 1M
Light, peach, apricot, grapefruit

TESTALONGA STAY BRAVE CHENIN BLANC - 1.1M
Medium, tangerine, mineral, spice

RED

LA REVOLUTION 90 470
Cabernet sauvignon, central valley CH

CASA MENDOZA 110 590
Malbec, mendoza uco valley AR

FANTINI MONTEPULCIANO D'ABRUZZO 120 650
Full, chocolate, plum, rich

CRU LA MAQUELINE MERLOT - 700
Full, orchard fruit, honey, mineral

VILLA GIRARDI VALPOLICELLA CORNIVA - 800
Light, cherry, almond, herbaceous

CLOS DU TUE BOEUF VIN ROUGE 140 800
light, cranberry, pepper, vibrant

LUCIANO SANDRONE DOLCETTO D'ALBA 150 900
Medium, blackberry, violet, savory

FRANK MASSARD EPICURE HUELLAS GRENACHE - 1.35M
Full, dark fruit, spice, oak

GUT OGGAU ATANASIVUS ZWEIGELT - 1.8M
Medium, plum, spice, earthy

Natural Biodynamic | Organic | Sustainable