

BREAKFAST MENU

7AM - 3PM

THE EGG SOCIETY

For those who love a good egg moment

THE SIMPLE LIFE 60

Eggs your way, House sourdough toast, House fruit preserve

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

GREEN EGGS 80

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

Add Ham 30K

PARMESAN PARTY 80

Croissant basket, Scrambled eggs, Shaved parmesan

Add Avocado 30k

CROISSANT & EGGS 85

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

TAMAGO GO 90

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

Add Bacon 40k, Thick-cut bacon 45k

THE BESTEST SCRAMBLE 90

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 110

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

Add Jono's chorizo 50k

OMELETTE IMPERIAL 120

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

SAFFRON BENEDICT 120

Poached eggs, Saffron hollandaise, Grilled asparagus, Potato rosti

Add Smoked ham 30k, Smoked billfish 30k

LOBSTER LUX 130

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

BIG ULU'S 140

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

STEAK & EGGS 170

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

THE DAILY TOAST

Because everything tastes better on toast
Gluten free option available

PEARY SHMEARY 80

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

EURO KOOK 80

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

WOKE FOLK 80

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

BABA TOAST 90

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

Add Bacon 40k, Smoked ham 30k

YALLA HABIBI 90

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

IKEASAN 100

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

BURRATA TA 130

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

Add Bacon 40k, Thick-cut bacon 45k

Please inform our staff if you have any dietary preferences



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

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

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|--------------------------------|----|
| 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

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|---|-----|
| 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

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| 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

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

Specials

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| 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

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

Juices

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| 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 | |

Smoothies

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| 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

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| 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 |
| Passionfruit, 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

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| 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

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

Beers

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| BINTANG | 40 |
| ISLAND BREWING LIGHT | 60 |
| ISLAND BREWING PILSNER | 70 |
| ISLAND BREWING SUMMER PALE | 80 |

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

LUNCH MENU

12PM - 5PM

Sandwiches

Available from 10AM

ON YOUR CHOICE OF:

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

AUBIE ^{VG} 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 ^V 110

Burrata, Tomato, Rucola, Balsamic

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

HOT TUNA 130

Kimchi confit tuna, tonnata sauce, cheddar

G.O.A.T 140

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

Mains

NUDES ^V 120

Tagliatelle alla vodka, burnt chilli,
stracciatella, basil

ARTISAN SMASHED BURGER 140

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

Served with triple cooked fries

ROTISSERIE CHICKEN ^{Quarter} 140

24h Brined rotisserie chicken, Potato terrine,
Peppercorn sauce, Leaves, Cranberry sauce

^{Half} 160

Add-ons

SOURDOUGH BREAD 20

CHIPS 40

GREEN SALAD 40

CHICKEN 70

Salads

Served with bread or gluten free bread

CRUNCH & PUNCH ^{VG} 90

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

HAINANESE CHICKEN SALAD ^{DF} 110

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

SALAD NIÇOISE ^{DF} ^{GF} 130

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

ROAST BEEF SALAD ^{GF} 140

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

SOMETHING SWEET

BELGIAN DARK CHOCOLATE MOUSSE, SEA SALT OLIVE OIL 70

THE TART 80

Belgian dark chocolate and Salted caramel tart

PISTACHIO TIRAMISU 90

Gelato

RICOTTA LEMON 50

DARK CHOCOLATE 50

Add Olive oil & Sea salt 10k

VANILLA BEAN 50

Add Olive oil & Sea salt 10k

PISTACHIO 60

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

DINNER MENU

6PM - 10:30PM

Bites

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| ULU ASSORTED HOUSE BREAD, BUTTER V | 40 |
| MARINATED OLIVES VG GF | 45 |
| HOUSE PICKLES VG GF | 50 |
| PUMPKIN ARANCINI, CARAMELISED ONIONS JAM, PARMESAN CREAM V | 40 |
| GNOCCHO FRITTO, PROSCIUTTO, LEMON RICOTTA | 65 |

Small Plates

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| WOOD-FIRED EGGPLANT V GF Black Garlic, Almond Crackers | 60 |
| HUMMUS V GF Garlic Confit, Brown Butter | 65 |
| TOMATOES Fermented Chilli, Black Olives Chutney, Basil | 90 |
| ZUCCHINI ESCABECHE V Scallion Mayo, Sunflower Seed Crumb, Mint | 90 |
| CHICKEN SKEWERS GF Orange, Burnt Honey, Apricot Chutney | 90 |
| ASH ROASTED BEETS V GF Smoked Labneh, Beet Gastrique, Pumpkin Seed | 90 |
| STRACCIATELLA V GF Smashed Cucumber, Crispy Chilli Oil | 100 |
| SMOKED SNAPPER TARTARE GF Nori, Rice Crisps | 110 |
| OCTOPUS SKEWERS GF Smoked paprika, Toun | 130 |
| STEAK TARTARE Sambal, Burnt Capers, Egg Yolk, Sourdough Bread | 145 |

Mains

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| GRILLED AUBERGINE V GF Tempeh Crumb, Chilli Labneh, Pickles, Coriander | 150 |
| GRILLED FISH GF Coral Trout, Olives, Cherry Tomatoes, Charred Peppers | 190 |
| GRILLED PRAWNS GF Nduja, Curry Leaves | 210 |

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| CHICKEN PUTTANESCA GF Capers, Olives, Fresh Herbs | 180 |
| MEATBALLS GF Cavolo Nero, Egg Yolk, Robert Sauce | 200 |
| PRESSED CRISPY PORK BELLY GF Smoked Mashed Potato, Pickled Fennel, Pear, Soy Jus | 250 |
| ANGUS STRIPLOIN STEAK (AUS) GF Smoked Paprika Fries, Peppercorn Sauce | 460 |

Pasta

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| ORECCHIETTE V Basil, Almond and Green Chilli Pesto, Stracciatella, Sourdough Crumb | 140 |
| FARFALLONI AMATRICIANA Burnt Chilli Butter, Tomato, Guanciale | 140 |
| TAGLIATELLE V Sun-Dried Tomato, Burrata, Almonds, Caramelised Onions | 160 |
| PAPPARDELLE Braised Pork Collar, Marjoram, Milk-Lemon Sauce | 160 |
| AGNOLOTTI DEL PLIN Crab, Citrus, Yellow Capsicum Beurre Blanc | 165 |
| LINGUINE Prawns, Zucchini Flowers, Lemon Pangrattato | 170 |

Sides

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| SMOKED PAPRIKA SHOESTRING FRIES V GF | 45 |
| GREEN SALAD V GF Burnt Honey-Tamarind, Vinaigrette | 50 |
| SMOKED MASHED POTATO V GF Brown Butter, Chives | 60 |
| ROASTED CAULIFLOWER V Miso Dressing, Toasted Rice Furikake | 80 |

Desserts

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| BELGIAN DARK CHOCOLATE MOUSSE V GF Sea Salt, Extra Virgin Olive Oil | 70 |
| STICKY TOFFEE PUDDING V Warm Date Pudding, Hot Salted Toffee Sauce, Croissant Ice Cream | 90 |
| PISTACHIO TIRAMISU V Mascarpone, Savoiardi | 100 |
| CHEESECAKE MOUSSE V GF Strawberries, White Chocolate Crumble | 110 |



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

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
Cucumber 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 rum, 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 whiskey, Peach liqueur, Peach puree, Soda



THE WARM-UP

ORANGE PENICILLIN | 150
Orange peel infused Grants scotch whisky, Laphroaig 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