

BREAKFAST MENU

7:30AM - 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, Green tahini, Sourdough toast

Add Ham 30k

CROISSANT & EGGS

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

PARMESAN PARTY

Croissant basket, Scrambled eggs, Shaved parmesan

Add Avocado 30k

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,

BIG ULU'S

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

STEAK & EGGS

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

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

EURO KOOK

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

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

BABA TOAST

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

Add Bacon 40k, Smoked ham 30k

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

IKEASAN

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

BURRATA TA

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

Add Bacon 40k, Thick-cut bacon 45k

SWEET MORNINGS

Because mornings deserve a little sugar

OG FRUIT BOWL

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

PISANG MAS

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

PEAR AFFAIR

Cinnamon poached pear, Vanilla labneh, Berry compote, Granola

PORRIDGE OF THE GODS

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

NEW YORK PANCAKES

Whipped salted butter and burnt honey-maple glaze
Gluten free option available

Add Bacon 40k, Thick-cut bacon 45k

THE YESNESS

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

THE BAGEL BAR

A bagel a day keeps the hunger away

CREAM B

Toasted bagel, Cream cheese

BAGELOUMI

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

BACON MELT

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

Please inform our staff if you have any dietary preferences



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

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	

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

Beers

BINTANG	40
ISLAND BREWING PILSNER	70
ISLAND BREWING SUMMER PALE	80

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

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

LUNCH MENU

12PM - 5PM

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	

Panuzzo

SATU 	80
Breaded aubergine, Tomato sauce, Mozzarella, Rucola, EVOO	
DUA	90
Smoked Ham, Butter, Brie, Aioli, Leaves	
TIGA	90
Grilled chicken, Pesto, Marinated peppers, Aioli, Leaves	
EMPAT	130
Prosciutto, Tomato, Mozzarella, Rucola, Balsamic	

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	

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

LUNCH MENU

12PM - 5PM

Salads

Served with bread or gluten free bread
Available from 12PM - 10PM

CRUNCH & PUNCH ^{VG} 90

Roasted pumpkin, Avocado, Pear, Pickled 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 140

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

Add-ons

SOURDOUGH BREAD	20
CHIPS	40
GREEN SALAD	40
CHICKEN	70

SOMETHING SWEET

GELATO 50

Ricotta lemon, Dark chocolate, Vanilla bean, Pistachio (+10k)
Add Olive oil & Sea salt 10k

BELGIAN DARK CHOCOLATE MOUSSE, SEA SALT OLIVE OIL 70

THE TART 80

Belgian dark chocolate and Salted caramel tart

PISTACHIO TIRAMISU 90

Pizza

Available until 10PM

PLAIN WAYNE ^{VG} 80

Tomato base, Garlic, Basil

MARGY ^V 100

Tomato base, Mozzarella, Basil

MARGARET ^V 100

Cherry Tomato, Garlic, Mozzarella, Parmesan, Basil

CURTIS ^V 110

Tomato base, Mixed mushrooms, Parsley pesto, Mozzarella

HAMISH 120

Tomato base, Ham, Mozzarella, Basil

CURTIS IN A TUX ^V 130

Béchamel sauce base, Mushrooms, Truffle oil, Mozzarella, Parmesan

ANNIE ARE YOU OK 130

Tomato base, Anchovy, Capers, Chilli, Mozzarella, Basil

SHAWARMIZZA 130

Tomato base, Lebanese grilled chicken, Green chilli, Red onion, Sumac, Toum, Mozzarella, Parsley

PEPPA PIG 130

Tomato base, Spicy sausage, Bell peppers, Garlic, Mozzarella

BERLUSCONI 130

Tomato Base, Ham, Pineapple, Mozzarella

CHEEZYNESS ^V 140

Mozzarella, Gorgonzola, Brie, Parmesan

PAPA RON 140

Tomato base, Pepperoni, Mozzarella, Parmesan

TOMMY LEE 140

Tomato base, Pancetta, Black olives, Red onions, Mozzarella, Parmesan, Basil

CARBONARA 140

Mozzarella, Parmesan, Pancetta, Egg yolk, Parmesan cream, Black pepper

PRAWN & CORN 140

Creamed corn base, Butter chilli prawns, Coriander pesto

NOT CHARLOTTE'S 160

Béchamel sauce base, Sausage, Pumpkin, Walnuts, Red onion jam, Gorgonzola, Mozzarella, Sage

PAMELA 180

Tomato base, Prosciutto di Parma, Burrata, Rucola, Balsamic

Option to swap mozzarella with vegan mozzarella

Sweet Pizza

NAUGHTY NEL ^V 80

Nutella, Powdered sugar

NAUGHTY NEL X PISTACHIO 100

Nutella, Pistachio cream, Powdered sugar

Pizza add-ons

EGG	15	OLIVES	20	TOULOUSE SAUSAGE	40
PARMESAN	20	PINEAPPLE	20	PEPPERONI	40
MUSHROOMS	35	HAM	30	ANCHOVIES	40
CHERRY TOMATOES	25	VEGAN MOZZARELLA	30	PROSCIUTTO DI PARMA	50
RUCOLA	20	MOZZARELLA	30	GORGONZOLA	50
CAPERS	20	BACON	40	JONO'S CHORIZO	50
				BURRATA	80

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DINNER MENU

5PM - 10PM

Bites & Charcuterie

PIZZA BREAD, OLIVE OIL + BALSAMIC VG	30
PAN CON TOMATE VG	40
BAGUETTE & PARMESAN BUTTER V	40
SMOKED HAM (50GM) DF	40
MARINATED OLIVES VG GF	50
PICKLES VG GF	50
PROSCIUTTO DI PARMA (50GM) GF DF	80

Small Plates

SAUTÉED MUSHROOMS, GARLIC + PARSLEY V GF	50
TOMATOES, BASIL, SOURDOUGH CRUMB VG	60
GRILLED CHICKEN SKEWER, SPICED YOGHURT, MINT, TOUM GF	60
RUCOLA, PEAR, PARMESAN, BALSAMIC V GF	70
GRILLED ZUCCHINI, GORGONZOLA, WALNUTS, HONEY V	70
YELLOWFIN GF DF House cured yellowfin tuna, Cherry tomatoes, Parsley, Red onions, Red wine vinegar, Olive oil	80
CALAMARI FRITTI Deep fried calamari, Smoked paprika aioli	90
GRILLED OCTOPUS, GARLIC, CHILLI GF DF	90
BURRATA + TOMATOES V Add Anchovies 40k	120

Mains

POULET FRITES Grilled boneless chicken thigh, Peppercorn sauce, Triple-cooked fries	120
ARTISAN BURGER Australian beef smash patties, Slivered onions, Artisan sauce, American cheddar, Pickle, Milk bun, Triple-cooked fries Add thick-cut bacon 45k	140
ARTISAN SWISS BURGER Australian beef smash patties, Slivered onions, Parmesan creamy mushrooms, American cheddar, Milk bun, Triple-cooked fries Add Thick-cut bacon 45k	150
ANGUS STRIPLOIN STEAK 250g AUS Angus striploin steak, Garlic butter, Balsamic reduction, Mixed Leaves	360

Pasta

Gluten free pasta of the day also available

TOMMY PASTA V Fresh spaghetti, San Marzano tomato, Chilli, Basil, Pangrattato	90
LIL PESTO V Fresh fusilli, Basil, Green chilli, Almond, Parmesan, Pangrattato	100
PAM Fresh fettuccine, Pea, Ham, Egg yolk, Parmesan, Black pepper	110
CARMELA V Fresh tagliatelle, Sun-dried tomato, Caramelised onions, Almonds, Parmesan, Stracciatella, Basil oil	120
CALAMARATA Fresh calamarata, Calamari, Pomodorini, Chilli, White wine, Garlic, Parsley	130
PRAWN & BROWN BUTTER Fresh spaghetti, Minced prawns, Cherry tomato, Chilli, White wine, Garlic, Anchovy, Brown Butter	130
RAGUUU Fresh pappardelle, Beef shin, Tomato, Red wine	150

Desserts

CROISSANT ICE CREAM V House Butter Croissant Ice Cream Add Espresso 20	40
BELGIAN DARK CHOCOLATE MOUSSE V GF Sea Salt, Extra Virgin Olive Oil	70
TIRAMISU Mascarpone, Savoiardi, Espresso, Rum, Cocoa	80
LOCAL ARTISAN CHEESE V Javanese soft cheese, Honeycomb, Sourdough cracker	110

Please inform our staff if you have any dietary preferences



VEGAN



VEGETARIAN



GLUTEN
FREE





DAIRY
FREE

Cocktails

ESPRESSO MARTINI Vodka, Coffee Liqueur, Artisan Signature "Strike Mission" Espresso	100
TORCH GINGER ROYALE Torch Ginger Syrup, Sparkling Wine	100
ULU DAIQUIRI Nusa Cana Tropical Island Rum, Passionfruit, Citrus	120
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda	130
STOLEN COCONUT Clarified Coconut & Cucumber Infused Rum	130
CIAO BELLA Gin, Cranberry, Strawberry, Rosemary, Balsamic Honey, Citrus, Soda	130
GIN & APEROL FIX Gordon's, Aperol, Passionfruit, Grapefruit, Egg whites	140
NEGRONI Campari, Gin, Sweet Vermouth	140
APEROL SPRITZ Aperol, Sparkling Wine, Soda	140

Wines

	 GLASS	 BOTTLE
SPARKLING		
VIÑA VALDIVIESO Chardonnay pinot noir, CL NV	120	550
LAZARUS PULP THE ALTER EGO 🌿 Chardonnay, sauvignon, Bali, ID	-	790
WHITE		
SANTI SORTESELE Pinot grigio, veneto, IT	120	650
HAHA Sauvignon Blanc, Marlborough, NZ	140	700
LAZARUS PULP 🌿 Chardonnay, Bali, ID	150	790
FRITZ HAAG TROCKEN Riesling, mosel, DE	-	850
ROSÉ		
MOULIN DE GASSAC GUILHEM 🌿 Syrah grenache cinsault, IGP OC, FR	120	590
PARCELLAIRES DE L'HERRE 🌿 Cabernet Sauvignon, merlot, FR	-	700
BB ROSÉ 🌿 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		
LA REVOLUTION Cabernet sauvignon, central valley CH	90	470
FANTINI MONTEPULCIANO D'ABRUZZO Montepulciano, Abruzzo, IT	120	590
CLOS HENRI ESTATE Pinot Noir, marlborough, NZ	-	820
CLAUS PRESINGER FRUIT LOOPS 🌿 Cab Franc, Blaufränkisch, syrah, burgenland, AT	-	1.4M

🌿 Natural 🌿 Biodynamic | Organic | Sustainable