

Breakfast

7AM—3PM

The Egg Society

The Simple Life  Eggs your way, House sourdough toast, House fruit preserve 60	Vamos A La Playa   Crispy potato terrine, Sunny-side-up, Confit tomatoes, Potato foam, Roasted kale, Romesco, Herb aioli 110
Green Eggs  Sunny-side-up eggs, Herbs, Garlic, Green tahini, Sourdough toast 80	Omelette Imperial  3 egg omelette, Truffled Java brie & Potato mousse, Leaves, Sourdough 120
Croissant & Eggs  Buttery scrambled eggs, Freshly baked croissant, Crème fraîche, Chives 85	Saffron Benedict  Poached eggs, Saffron hollandaise, Grilled asparagus, Potato rosti 120
Parmesan Party  Croissant basket, Scrambled eggs, Shaved parmesan 85	Lobster Lux Poached lobster, Bonito egg salad, Fried flatbread, Crispy chilli oil 130
Shuka Shuka  Croissant basket, Eggs, Shakshouka, Tomatoes, Cumin, Paprika, Chilli 90	Big Ulu's Half boiled eggs, Smoked ham, Emmental, Labneh, House pickles, Salad, House sourdough toast, French butter, Honeycomb, House fruit preserve 140
Tamago Go  Japanese omelette, Miso buttered shokupan toast, Pickled daikon, Frisee, Sesame, Togarashi 90	Steak & Eggs 150g Australian ribeye, Sunny-side-up eggs, Potato rosti, Red pepper tapenade, Cress 170
The Bestest Scramble  Silky scrambled eggs, Mascarpone, Brown butter, Caviar, Chive dust, Chopped chives, Sourdough toast 90	

Add-ons

Poached / Fried Egg 15	Halloumi 35
French Butter 15	Mushrooms 35
Honey 15	Bacon 40
Pickles 20	Toulouse Sausage 40
Sourdough Toast 20	Scrambled / Omelette Eggs 40
Yoghurt 20	Thick Cut Bacon 45
Potato Rosti 25	Jono's Chorizo 50
Grilled Tomato 25	150g Australian Rib-Eye Steak 150
Avocado 30	

Breakfast

7AM–3PM

The Bagel Bar

House gluten free bread available upon request

Cream B Ⓥ	40	Bageloumi Ⓥ	75	Bacon Melt	80
Toasted bagel, Cream cheese		Toasted bagel, Scrambled eggs, Halloumi, Burnt tomato relish, Shaved parmesan		Toasted bagel, Bacon, Emmental, Burnt tomato relish	

The Daily Toast

Peary Shmeary Ⓥ	80	Yalla Habibi Ⓥg	90
Layers of fresh pear & sautéed pear, Brie, Olive oil, Thyme-infused honey, Sourdough toast		Sourdough toast, Hummus, Chickpeas, Tahini, Cherry tomatoes, Pomegranate molasses, Smoked paprika, House pickles, Fresh herbs	
Euro Kook	80	Ikeasan	100
House sourdough toast, Smoked ham, Emmental, House pickles, House fruit preserve		Rye bread, Soy-poached billfish, Mayak eggs, Cucumber, Yuzu kosho, Crème fraîche	
Woke Folk Ⓥ	80	Burrata Ta Ⓥ	130
Labneh on house sourdough toast, Cherry tomato, Avocado, Basil, Greens, Harissa, Balsamic, EVOO		Burrata, Avocado, Sun-dried tomato & walnut pesto, Basil, Sourdough toast	
Baba Toast Ⓥ	90		
Baba ganoush, Sautéed mushrooms, Poached egg, Crispy fried golden onions, House sourdough			

Sweet Mornings

OG Fruit Bowl Ⓥg ⓖf	80	Pear Affair Ⓥ	80	New York Pancake Ⓥ	85
Seasonal fruit, House granola, Wildflower honey, Dairy or coconut yogurt		Cinnamon poached pear, Vanilla labneh, Berry compote, Granola		Whipped salted butter and burnt honey-maple glaze Gluten free option available	
Porridge of The Gods Ⓥg ⓖf	80	Pisang Mas Ⓥ	80	The Yesness Ⓥ	90
Black rice porridge, Pandan Coconut milk, Palm sugar, Seasonal fruits, Sesame & cashew butter		3 french crêpes, Banana, Walnuts, Cinnamon, Golden syrup, Cream		3 french crepes, Belgian chocolate ganache, Strawberries, Nuts, Mascarpone, Golden syrup	

Lunch

12PM–5PM

Sandwiches

Choice of multigrain sourdough, ciabatta, baguette, focaccia & gluten free bread

Available from 10AM

Aubie 	80	Trifecta	100	My Mama Said	140
Charcoal roasted aubergine, Grilled mushrooms, Pickled roasted bell peppers, Beef tomato, Leaves, Garlic and aubergine cream, Truffle oil, Balsamic reduction		Bacon, Brie, Cranberry, Rocket, Butter		Prosciutto di Parma, Burrata, Tomato, Rucola	
OG Parisian	90	Chilli Chook	100	Morty's Focaccia	140
Smoked ham, Emmental, Cornichon, Dijon, French butter		Roast chicken, Avocado, Romaine, Chicken skin chilli crisp, Pickled onions, Mayo		Italian mortadella, Stracciatella, Pistachio, Balsamic, EVOO	
Blat	90	My Mama Didn't Say 	110	The Beef	140
Bacon, Lettuce, Avocado, Tomato, Butter, Dijon, Mayo		Burrata, Tomato, Rucola, Balsamic		Thin sliced Australian beef rump, Butter, Mustard, Horseradish, Peppery greens, Pickled onions, Beef gravy	
		Hot Tuna	130	G.O.A.T	140
		Kimchi confit tuna, Tonnata sauce, Cheddar		Beef pastrami, Goat cheese, Preserved peppers, Scallions mayo, Hot honey, Rocket	

+ Add chips or green salad 40K

Mains

Nudes 	120	Rotisserie Chicken 	1/2 140
Tagliatelle alla vodka, Burnt chilli, Stracciatella, Basil		24h brined rotisserie chicken, Potato terrines, Peppercorn sauce, Leaves, Cranberry sauce	1/4 160
Fresh gluten free pasta available			
Artisan Smashed Burger	140		
Two smashed Australian beef patties, Caramelised onion, American cheese, House pickles, Thousand island dressing, Horseradish. Served with triple cooked fries			

Salads

Served with bread or gluten free bread

Crunch & Punch 	90	Salad Niçoise 	130
Roasted pumpkin, Avocado, Pear, Red onion, Mixed leaves, Walnuts, Crispy tempeh, Smoked green chilli vinaigrette, Balsamic		House cured yellowfin tuna, Half boiled egg, New potatoes, Green beans, Cherry tomatoes, Leaves, Capers, Dijon vinaigrette	
Hainanese Chicken Salad	110	Roast Beef Salad 	140
Tender chicken breast, Cucumbers, Bean sprouts, Coriander, Spring onions, Leaves, Crispy shallots, Soy, Sesame & Ginger dressing		Thin sliced Australian roast beef rump, Rocket, Cress, Onions, Horseradish dressing	

Desserts

12PM–5PM

Something Sweet

Belgian Dark Chocolate Mousse V GF	70
With sea salt olive oil	
Pistachio Tiramisu V	100

Gelato V GF

Ricotta Lemon	50
Dark Chocolate	50
Vanilla Bean	50
Pistachio	60

Add Olive oil & Sea salt 10k

Baked Fresh Daily

7AM—5PM

Subject to availability

Cinnamon Roll	30
Croissant	35
Pain Au Chocolat	40
Almond Croissant	45
Pain Suisse	45
Ham & Cheese Croissant	50
Garlicky Mushrooms & Parmesan	50
Rhubarb & Vanilla Cheesecake	50
Pistachio & White Chocolate	95



ALL PRICES ARE SUBJECT TO 10% GOVT TAX AND 5% SERVICE CHARGE

ARTISAN

Drinks

ALL DAY

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

Coffee

Espresso	30
Double Espresso	40
Long Black	30
Piccolo	35
Mocha	35
Latte	40

Cappuccino	40
Macchiato	40
Flat White	40
64% Belgian Hot Chocolate	45
Matcha Latte	50

Add-ons	
Ice	5
Oat / Soy	10
Housemade Almond Milk	15

Loose Leaf Tea

White Peony	40
White & Delicate	
Genmaicha	40
Green & Toasted Rice	

Balinese Oolong	40
Earthy & Complex	
Chamomile	40
Calming & Soothing	

Zero

Passionfruit Jasmine Tea	50
Passionfruit, Jasmine tea, Upcycled milk	
Cucumber Pineapple	50
Cucumber, Pineapple, Sesame oil, Upcycled milk	
Coconut Lime Leaf	50
Coconut water, Lime leaf, Soda	

Upcycled Lemonade	50
Upcycled torch ginger stem & lemongrass, Long pepper, Upcycled lemon skin, Soda	
Watermelon Tomato Soda	50
Watermelon, Tomato, Soda	
Jamu Soda	50
Ginger, Turmeric, Tamarind, Spices, Honey, Lemon, Soda	

Specials

Large option for Matcha
for an additional 10k

Banana Coffee	50
Shoulder hopper cold brew, Upcycled banana foam	
Tangerine Coffee	50
Kintamani tangerine, Espresso	

Matcha	50
Lavender Matcha	60
Lavender syrup, Coconut cream, Blue spirulina	

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	

ALL PRICES ARE SUBJECT TO 10% GOVT TAX AND 5% SERVICE CHARGE

ARTISAN

Drinks

ALL DAY

Juices	Single Juice Fuji Apple Mandarin	50	SOL Watermelon, Mandarin, Lime, Mint	60
	Herbalist Cucumber, Parsley, Mint, Fuji apple, Bali greens, Lemon, Basil	60	Antidote Beetroot, Pineapple, Ginger, Coconut water, Black pepper	60

Cocktails	The Japanese Gin, Cucumber, Pineapple, Upcycled milk, Sesame oil	120	Jamu Margarita Tequila, Jamu, Lime, Agave	140
	The Greek Gin, Vermouth, Tomato, Watermelon, Soda	120	Nightcap Shoulder hopper Amaro, Mezcal, House vermouth, Camomile tea	140
	Cycling Arak, Upcycled torch ginger stem & lemongrass, Longpepper, Upcycled lemon skin, Soda	120	Kintamani Garibaldi Strike mission campari, Kintamani tangerine	140
	Naked Pornstar Vodka, Passionfruit, Upcycled milk, Jasmine tea	140	Baked Goods Scotch whisky, Upcycled croissant, Banana water, Upcycled banana peel, Sherry oloroso	160
	Bedugul Nusa Caña rum, Coconut water, Lime leaf, Lime, Egg white	140	Pandan Negroni Coco-Washed gin, Pandan campari, House vermouth	160

Bubbles	Double Sunshine Mimosa Sparkling wine, Mandarin, Tangerine	140	Glass of Sparkling	120
	Passionfruit Bellini Sparkling wine, Passion fruit, Citrus	140		

Soft Drinks	Ginger / Jamu	10	Still Water ^{750ml}	40
	Soda / Tonic	30	Sparkling Water ^{750ml}	45
	Sprite / Coke / Coke Zero	30	Mom’s Kombucha Ginger / Lemongrass	55

Beers	Island Brewing Pilsner			70
	Island Brewing Summer Pale			80

ALL PRICES ARE SUBJECT TO 10% GOVT TAX AND 5% SERVICE CHARGE

ARTISAN

Build Your Own Plate

7AM–5PM

Protein

Poached Egg ^{1pc} P(6) F(5) C(0)	15	Chorizo ^{50g} P(12) F(16) C(1)	50
Fried Egg ^{1pc} P(6) F(7) C(0)	15	Smoked Ham ^{40g} P(9) F(3) C(1)	30
Scrambled Eggs ^{3pcs} P(18) F(18) C(2)	40	Smoked Billfish ^{40g} P(10) F(1) C(0)	30
Omelette Eggs ^{3pcs} P(18) F(18) C(2)	40	Toulouse Sausage ^{60g} P(14) F(17) C(2)	40
Chicken Breast ^{150g} P(33) F(6) C(0)	70	Bacon ^{3pcs} P(9) F(15) C(0)	40
Chicken Thigh ^{150g} P(30) F(11) C(0)	70	Thick-cut Bacon ^{2pcs} P(9) F(14) C(0)	45
Rib-eye Steak ^{150g} P(38) F(24) C(0)	120	Beef Patty ^{150g} P(34) F(26) C(0)	85

Vegs

Pickles ^{30g} P(0) F(0) C(2)	20	Cherry Tomatoes ^{50g} P(1) F(0) C(4)	25
Cucumber ^{50g} P(0) F(0) C(2)	20	Broccoli ^{50g} P(2) F(0) C(3)	25
Sauteed Kale ^{50g} P(1) F(2) C(3)	20	Grilled Asparagus ^{50g} P(1) F(2) C(3)	30
Mixed Salad ^{50g} P(1) F(0) C(3)	20	Sauteed Mushrooms ^{100g} P(3) F(6) C(3)	35
Grilled Tomato ^{50g} P(1) F(2) C(3)	25	Preserved Peppers ^{30g} P(0) F(1) C(3)	35

Carbs

Sourdough Toast ^{1pc} P(4) F(1) C(20)	20
Gluten Free Bread ^{1pc} P(2) F(2) C(17)	20
Shokupan Toast ^{1pc} P(3) F(1) C(18)	25
Potato Rosti ^{100g} P(2) F(9) C(20)	25
Roasted Sweet Potato ^{100g} P(2) F(3) C(20)	25
Potato Terrine ^{80g} P(2) F(10) C(17)	25

P : PROTEINS F : FATS C : CARBS

ALL PRICES ARE SUBJECT TO 10% GOVT TAX AND 5% SERVICE CHARGE

ARTISAN

Build Your Own Plate

7AM—5PM

Pantry

Vegemite ^{15g} P(2) F(0) C(3)	10	Granola ^{30g} P(4) F(7) C(18)	20
Maple Syrup ^{15g} P(0) F(0) C(10)	10	Yoghurt ^{100g} P(5) F(4) C(5)	20
House Fruit Preserve ^{30g} P(0) F(0) C(10)	10	Coconut Yoghurt ^{100g} P(2) F(11) C(4)	20
French Butter ^{15g} P(0) F(11) C(0)	15	Pumpkin Seeds ^{15g} P(3) F(7) C(2)	20
Honey ^{15g} P(0) F(0) C(12)	15	Seasonal Fruits ^{100g} P(1) F(0) C(13)	25
Toasted Almond ^{15g} P(3) F(9) C(3)	20	Homemade Kimchi ^{50g} P(1) F(0) C(3)	40

Fats/Cheese

Avocado ^{100g} P(2) F(15) C(9)	30
Brie ^{30g} P(6) F(8) C(0)	40
Burrata ^{60g} P(5) F(14) C(1)	80
Grilled Halloumi ^{60g} P(13) F(18) C(2)	35
Emmental ^{30g} P(8) F(9) C(0)	30
Cream Cheese ^{30g} P(2) F(10) C(1)	30

Sauces

Herb Aioli ^{20g} P(0) F(10) C(1)	20
Tahini ^{20g} P(3) F(9) C(3)	20
Harissa ^{20g} P(0) F(2) C(2)	25
Romesco ^{20g} P(1) F(6) C(3)	25
Pesto ^{20g} P(1) F(10) C(2)	25

P : PROTEINS F : FATS C : CARBS

ALL PRICES ARE SUBJECT TO 10% GOVT TAX AND 5% SERVICE CHARGE

ARTISAN

BITES & CHARCUTERIE

Ulu Assorted House Bread, Butter ^V	40
Marinated Olives ^{VG}	45
Housemade Pickles ^{VG/GF}	50
Pumpkin Arancini, Caramelised Onions Jam, Parmesan Cream ^V	40
Gnocco Fritto, Prosciutto, Lemon Ricotta ^{GF}	65

SMALL PLATES

Woodfire Eggplants, Black Garlic, Almond Crackers ^{V/GF}	70
Hummus, Garlic Confit, Brown Butter ^{V/GF}	70
Tomatoes, Fermented Chilli, Black Olives Chutney, Basil ^{V/GF}	90
Zucchini Escabeche, Scallions Mayo, Sunflower Seeds Crumb, Mint ^V	100
Beetroots 3 Ways, Gastrique, Smoked Labneh, Pumpkin Seeds ^{V/GF}	100
Stracciatella, Smashed Cucumber, Crispy Chilli Oil ^{V/GF}	110
Smoked Kingfish Tartare, Nori, Rice Crisps ^{GF}	130
Octopus Skewers, Smoked Paprika, Toun ^{GF}	130
Chicken Skewers, Orange, Burnt Honey, Apricot Chutney ^{GF}	110
Steak Tartare, Sambal, Burnt Capers, Egg Yolk, Sourdough Bread	160

PASTA

Orecchiette, Basil, Almond & Green Chilli Pesto, Stracciatella, Sourdough Crumb ^V	140
Farfalloni Amatriciana, Burnt Chilli, Crispy Guanciale	150
Tagliatelle, Sun Dried Tomato, Burrata, Almonds, Caramelised Onions ^V	160
Linguine, Prawns, Zucchini Flowers, Lemon Pangrattato	180
Agnolotti del Plin, Crab, Citrus, Yellow Capsicum Beurre Blanc	170
Pappardelle, Braised Pork Collar, Marjoram, Milk-Lemon Sauce	160

MAINS

Aubergine Bakar, Tempeh Crumb, Chilli Labneh, Pickles, Coriander ^{V/GF}	160
Grilled Fish, Coral Trout, Olives, Cherry Tomatoes, Charred Peppers ^{GF}	200
Seared Prawns, Nduja, Curry Leaves ^{GF}	220
Chicken Puttanesca, Capers, Olives, Fresh Herbs ^{GF}	190
Meatballs, Braised Cabbage, Cavolo Nero, Egg Yolk, Robert Sauce ^{GF}	210
Pork Belly, Pressed Crispy Pork Belly, Smoked Mashed Potato, Pickled Fennel, Pear, Soy Jus ^{GF}	270
Australian Angus Striploin, Smoked Paprika Fries, Peppercorn Sauce ^{GF}	460

SIDES

Smoked Paprika Shoestring Fries ^{V/GF}	50
Green Salad, Burnt Honey-Tamarind, Vinaigrette ^{V/GF}	50
Smoked Potato Mash, Brown Butter, Chives ^{V/GF}	70
Roasted Cauliflower, Miso Dressing, Toasted Rice Furikake ^V	90

DESSERTS

Croissant Flan, Chantilly Cream, Brown Butter	80
Poached Meringue, Passion Fruit Curd, Ginger	90
Chocolate Fondant Cake, Sourdough Gelato, Sea Salt	120