

Bistro Menu WEST TO EASTERN

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CHICKEN PANINI grilled chicken, caramelised onion, capsicum with green leaves - 70K

MUSHROOM TARTINE sauteed mushroom, avocado and tomato salsa on sourdough bread - 70K

TORTILLA WRAP chicken, green leaves, avocado with garlic mayo - 60K

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AVOCADO AND BEETROOT honey lime vinaigrette - 55K
NICOISE SALAD tuna tataki, green leaves, boiled egg with lemongrass dressing - 70K
PUMPKIN AND TANGERINE green leaves and sesame dressing - 55K
WATERMELON SALAD roasted chicken, mix leaves, herbs with sesame dressing - 55K

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CREAMY CAULIFLOWER - 70K CREAMY PUMPKIN AND GREEN PEAS - 75K PORCINI AND PORTOBELLO MUSHROOM - 75K

ALL SOUP SERVED WITH HOMEMADE BAGUETTE BREAD

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CRUMBED FISH AND CHIP John Dory and Grouper, potato chips and tartar sauce - 90K
GROUPER FILLET white wine, caper, parsley, lemon, olive oil - 1 15K
PERI PERI CHICKEN Portuguese grilled chicken, potato chips served with salad - 90K
SPAGHETTI AND MEATBALLS Puglia Italian classic - 90K
SPICY SPAGHETTI GORENG East meets west, wok style bakmi goreng, chicken,
prawn, vegetable - 85K (VO - 75K)

AUSTRALIAN BEEF

PETITE EYE FILLET 120G grilled prawn, wedges or mashed, salad and served with red wine sauce - 260K

RUMP STEAK 200G seasoned potato wedges, mixed leaves and gravy sauce - 250K SLOW-COOKED BEEF CHEEKS potato mash, spinach and cherry tomato - 125K TUSCANY STEAK steamed potato, vegetables with rosemary garlic lemon sauce - 250K





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BANH MI Vietnamese short baguette, grilled chicken, pickles, homemade pate and sauce - 70K
HONEY SOY CHICKEN WING Korean sweet sticky finger food - 70K
LOTUS LEAF STEAMED BUN Chinese fluffy bun, savoury pork or chicken, pickles, vegetables - 60K
(VO - 55K)

SPRING ROLL Vegetables, minced pork and prawns served with sweet chilli sauce - 60K

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GADO GADO Traditional cooked vegetables, tofu, tempeh and egg with peanut sauce - 65K KETOPRAK Tofu, cucumber, vermicelli, kerupuk with garlic peanut sauce - 65K

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SAYUR ASEM Sundanese vegetables in tamarind soup - 65K
SAYUR LODEH Javanese vegetables in coconut milk with chicken broth - 65K

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BEEF BRISKET NOODLE Taiwanese slow-cooked, Hokkien mee with thick broth - 95K
CHAR KWAY TEOW Penang wok stir-fried flat rice noodle, egg, prawn, lap cheong, bean sprout,
chives, soy sauce - 85K

CURRY LAKSA Malaysian style with Prawn or Chicken - 95K (VO - 75K)
FLYING TILAPIA OR MUJAIR KINTAMANI sauteed water spinach, sweet Thai sauce,
Vietnamese nuoc cham, sambal matah and steamed rice - 80K

NASI GORENG TIRA VILAGNA Jatiluwih fried rice, sambal matah, egg, grilled fish, pickles, crackers - 75K (VO - 65K)

SATAY chicken/beef/pork or mixed, rice cake, seasoned peanut and turmeric sauce with shallot - 85K SPICY SPAGHETTI GORENG East meets west, wok style bakmi goreng, chicken, prawn and vegetable - 80K (VO - 60K)

SPICY THAI GREEN CURRY prawn or chicken and vegetable serve with steam rice - 95K

(VO-70K)





Bistro Menu

KIDS MENU

AVAILABLE FOR KIDS AGED 10 AND BELOW

STICKY HONEY ADVENTURE

Juicy chicken wings, glazed with sweet and savory honey soy sauce, served with organic rice - **60K**

PASTA FIESTA

Tender spaghetti coated with rich sauce, topped with meatballs - 60K

CAPTAIN'S CATCH

Set sail with crispy, golden fish and chips delight - 60K

CHICKEN WRAP DELIGHT

Tender chicken, wrapped in warm tortilla and fresh veggies - 55K

SUPER STRENGTH SOUP

Nourishing delight that empowers with every spoonful - 60K

CHILLY SCONE SCOOPWICH

Frosty delight where scones meet ice cream - 45K

RAINBOW MOZZARELLA MUNCHIES

Experience the magical combination of colorful cheese munchies drizzled with sweet honey - 55κ

GRANOLA GALORE

Two scoops of creamy ice cream, topped with a shower of crunchy granola - **50**K

CHOCOLICIOUS HOT COCOA

A warm, chocolatey hug in a mug, just for you - 45K





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PIZZA

MARGHERITA

tomato base and basil - 80K

NAPOLETANA

tomato base, olives, anchovies, oregano and basil - 85K

POLLO ALLA PIZZAIOLA

tomato base, chicken breast, garlic and oregano - 85K

SPAGNOLA

tomato base, chorizo, capsicum and red onion - 85K

TIRA VILAGNA PIZZA

tomato base, Italian sausage, mushroom, dill and red onion - $\bf 90K$

CONTADINA PIZZA BIANCA

white base, potato, parmesan, red onion and rosemary - 85K





Bistro Menu

DESSERTS

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BANANA SPLIT

cut lengthwise, cream, tripple ice creams and chocolate sauce - 55K

CHOCOLATE MOUSSE

smooth creamy and fluffy chocolate sweet in glass - 55K

GRILLED LOCAL BANANA

glazed with coffee coconut cream and vanilla ice cream - 55K

ONDE ONDE MOZZARELLA

mozzarella filled with sweet potato ball and sesame seed - 60K

PANDAN CRÈME BRULLE

pandan infused rich custard topped with caramelised sugar - 65K

PISANG GORENG

golden fried buttered banana - **45K***Extra Vanilla Ice Cream and Chocolate Sauce - **20K**

TIRAMISU

sweet creamy coffee flavoured mascarpone cheese sprinkled with cocoa - $\mathbf{65}K$

