

THE
Lounge

FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes available all day, everyday.

Hidangan lezat, serbaguna & bergizi seimbang tersedia sepanjang hari, setiap hari.



ANYTIME PLATE

Lobster Egg Benedict Tartine with Rendang Hollandaise Sauce IDR 258

Poached lobster, eggs, baby spinach, mushrooms, multigrain homemade tartine.



NOURISH BOWL

Gourmet Wellness Bowl IDR 168

Grilled chicken breast, mixed greens, edamame, cherry tomatoes, pickled onion, black beans, quinoa, carrot, toasted pumpkin seeds, lime-spirulina dressing



NUTRITIONAL PROFILE

PROTEIN

The chicken breast, edamame, and quinoa contribute to a high protein content.

LOW IN REFINED CARBOHYDRATES

The dish uses whole grains (quinoa) instead of refined grains, making it low in refined carbohydrates.

FIBER AND ANTIOXIDANTS

The vegetables, black beans, and toasted pumpkin seeds provide fiber and antioxidants.

VITAMINS AND MINERALS

Spirulina contains a range of vitamins and minerals essential for maintaining a healthy immune system.

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|-----------------|---------------|--------------------|
| Contains gluten | Contains nuts | Contains milk |
| Contains egg | Contains fish | Contains sulphites |
| Contains soya | | |





À LA CARTE MENU

TO START YOUR DAY



Available from 08:00 am - 10:00 am





French Breakfast    140
Croissants, orange juice, coffee


Flaky Pastries    120
Croissant, pain au chocolate,
brioche roll




Homemade Granola Bowl     140
Granola, bircher muesli, yoghurt,
roasted nuts, grated apple,
fresh berries





APPETIZERS AND SALADS

Rustic Caesar Salad     140
Romaine lettuce, anchovies,
beef bacon, Focaccia croutons,
parmesan, Homemade Caesar dressing

Tuna Tataki and Avocado Bowl     145
Yellow fin tuna tataki, avocado,
baby spinach, sous-vide egg,
sesame seaweed salad,
goma dressing

Chicken Shawarma Bowl  140
Sliced Arabic spiced chicken,
fattoush, Romaine lettuce,
feta cheese, pomegranate,
hummus

Mixed Garden Greens    125
Mixed lettuce, tomato, Cucumber,
mixed bell peppers, balsamic dressing

Signature Gado-Gado     125
Crisp blanched vegetables, rice cakes,
hard-boiled egg, tofu, bitternut crackers,
peanut dressing

SOUPS

Roasted Pumpkin and     90
Ginger Cream Soup Fresh cilantro

Creamy Mushroom Soup   90
Croutons, fresh parsley


Tomato Cream Soup   90
Croutons, fresh basil



Please inform us of any allergies and ask for further details of dishes that contain allergens. All prices are in thousand (000) IDR and subject to 21% government tax and service charge.

À LA CARTE MENU

LIGHT BITES & NIBBLES




Smoked Salmon  220

Root vegetable, dill sour cream,
caperberries, pickled onion,
melba toast




Wild Mushroom and   
Black Truffle Ravioli 228




Homemade pasta, eggs, wild mushroom,
cheese, truffle paste, truffle oil, double cream




Gyoza   155
Steamed dumplings, dipping sauce



Bitterballen    110
Dutch style beef croquettes,
truffle mayonnaise, tomato ketchup,
curry ketchup, mustard




Flatbread Margherita 150
Mozzarella cheese, tomato, basil pesto

Mezze    150
Hummus, baba ganoush, labneh,
olives, fattoush, pita bread





Hand-Rolled Crisp Vegetable Lumpia    140
Indonesian spring rolls, peanut sambal

Sate Ayam    155
Grilled chicken , rice cakes,
vegetable pickles, peanut sauce
and sweet soy and chili mix

Cheesse Platter From    
The Delicatessen Room 290
Five continental cheeses “A Point”
(brie, Camembert, Edam, Cheddar cheese
and Emmental cheese), artisan breads, chutneys

The Lounge “Bites plater”    160
Bitterballen, West Java Banana Fritters,
French Fries

TOASTED AND WRAPPED

Original 100% Beef Burger     210
Grilled ground beef patty, beef bacon,
cheddar cheese, sesame bun,
homemade coleslaw, French Fries

72-Hour Braised  
Australian Beef Short Rib 215
Tortilla bread, lolo rossa lettuce, tomato,
guacamole, smoke barbecue sauce,
sour cream, potato wedges

Brioche Club Sandwich    195
Toasted brioche, grilled chicken, beef bacon,
tomato lettuce, emmental cheese, fried egg,
mayonnaise, French Fries











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MAINS

- Surf & Turf  465
 Grilled beef tenderloin and sautéed prawn Potato and truffle puree, asparagus, thyme jus
- Grilled Chicken Breast  235
 Braised ratatouille, roasted potatoes, mushroom rosemary jus
- Grilled Salmon Fillet  340
 Char-grilled salmon, cauliflower puree, cashew Romanesco, asparagus
- Spaghetti Bolognese  185
 String pasta, beef ragout, grated parmesan cheese
- Beef Lasagna  198
 Homemade pasta, egg, butter, milk, beef, onion garlic, cheese, celery
- Nasi Goreng Special  190
 Wok-fried rice, grilled prawns, fried egg, chicken sate, fried chicken, vegetable pickles, crackers, homemade sambal
- Sop Buntut  310
 Boiled or char-grilled oxtail, bitternut crackers, chili relish, fragrant steamed rice
- Pasta Less Grilled Vegetable Lasagne  195
 Tomato sugo, fresh basil

SWEETS

- White Chocolate and Matcha Lava Cake  148
- Tiramisu  148
- Passion Fruit Crème Brulee  140
- Chocolate Indulgence Cake  108
- Cheesecake with Red Berry Compote  105
- Homemade Ice Cream  45/scoop
 Vanilla, chocolate, honey and rosemary, salted caramel, blueberry, raspberry
- Sliced Seasonal Fruits Platter  80
- West Java Banana Fritters  98
 palm sugar, chocolate sauce



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