

THE  
Lounge






À LA CARTE MENU

TO START YOUR DAY

Available from 08:00 am - 10:00 pm





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, sous-vide egg,  
anchovies, beef bacon, croutons,  
parmesan, 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, eggplant,  
tomato, balsamic dressing

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

SOUPS

Roasted Pumpkin and  
Ginger Cream Soup Fresh cilantro       90

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.

LIGHT BITES & NIBBLES

Smoked Salmon   	220
Root vegetable, dill sour cream, caperberries, pickled onion, melba toast	
Quiche Lorraine   	140
Crispy bacon bits, crème fraîche	
Prawns Pil Pil    	165
Spanish style prawns, smoked paprika, shallot, garlic, extra virgin olive oil, parsley	
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	
Cheese Platter From The Delicatessen Room   	290
Five continental cheeses “A Point” (brie, camembert, goat crème cheese, gouda and blue cheese), artisan breads, chutneys	
TOASTED AND WRAPPED	
Original 100% Beef Burger   	210
Grilled ground beef patty, beef bacon, cheddar cheese, sesame bun, homemade coleslaw, truffles frieswith grated parmesan	
72-Hour Braised  	215
Australian Beef Short Rib sautéed king oyster mushrooms, truffle jus	
Brioche Club Sandwich   	195
Toasted brioche, grilled chicken, beef bacon, tomato lettuce, emmental cheese, fried egg, mayonnaise, homemade potato chips	



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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

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

Tarte Tatin  140

Caramelized apple tart, homemade vanilla ice cream

Valrhona Raspberry Choux  145

Passion Fruit Crème Brulee  140

Chocolate Indulgence Cake  105

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