IN-ROOM DINING

OUR COMMITMENT TO SUSTAINABILITY

At Mandarin Oriental, Jakarta, we are committed to sustainability. All fish and seafood on our menus are responsibly sourced, whether local or imported. We also use locally raised poultry, as well as fresh vegetables and fruits from trusted local farmers ensuring every dish is both exceptional in quality and respectful of our planet.

A LA CARTE MENU

11 AM - 11 PM

MINI BITES

Home Made Bitterballen (E)(G)(L) 148
Served with Spicy Pepper Sauce

Chicken Wings (E)(G)(L) 168
Choice of Flavour – Garlic Parmesan, Buffalo Sauce, or Barbecue Sauce
Served with Ranch Dressing, Celery Sticks, and Carrot Sticks

Truffle Fries (V)(L) 148
Truffle Oil and Parmesan Cheese
Served with Garlic Aioli

French Fries (V) 128

Chicken Quesadilla (G)(L) 148
Marinated Chicken, Tortilla, Lettuce, Red Cheddar, Mozzarella, Mushrooms, and Spring Onions
Served with Guacamole, Tomato Salsa, and Sour Cream

Samosas (V) 148
Golden Fried Vegetarian Samosas with Mint Chutney and Tamarind Sauce

SALAD & STARTERS

Prawn and Mango Salad (F)(G)(S) 188
Marinated Grilled Prawns, Mango, Fried Shallots, Pomelo,
Bird's Eye Chili, Cherry Tomatoes, and Lemongrass Sweet Chili Dressing

Tasmanian Smoked Salmon (E)(F)(L) 248
Served with Crispy Rye Bread, Horseradish Cream, Quail Eggs, Capers, and Cucumbers

Tuna Niçoise (E)(F) 238
Tuna Tataki, Onions, Mesclun, String Beans, Cherry Tomatoes, Potatoes, Hard-Boiled Egg,
Kalamata Olives, and Lemon Dressing

Classic Caesar Salad (E)(G)(L) 188
Romaine Lettuce, Ciabatta Croutons, Bacon*, Shaved Parmesan, White Anchovies, Hard-Boiled Egg
Caesar Dressing
*Choice of Beef or Pork bacon

Additional Supplement for your salad:

Grilled Prawns	118
Grilled Chicken	108
Smoked Salmon	118

Charred Broccoli (E)(V) 188
Yellow Frisée, Candied Walnuts, Radishes, and French Dressing

Greek Salad (L)(V) 188
Feta Cheese, Cucumbers, Cherry Tomatoes, Red Onions, Kalamata Olives
Mesclun Salad, and Oregano Dressing

Heirloom Beets (L)(V) 208
Oven-Roasted Beetroots, Yellow Frisée, Goat Cheese, Citrus, and Sherry Vinaigrette

Quinoa Salad (VG) 178
Cucumbers, Baby Spinach, Pomegranates, Cherry Tomatoes, and Balsamic Vinaigrette

Kale & Avocado Salad (E)(N)(V) 178
Avocado, Hard-Boiled Egg, Mesclun Salad, Kale, Edamame, and Sesame Dressing

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan
ASC Certified | MSC Certified
We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request
Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

SOUPS

Truffle Scented Mushroom Soup (G)(L)(V) 198
Served with Black Truffle Parmesan Croutons and Crème Fraîche

Cream of Tomato Soup (G)(V) 158
Served with Garlic Butter Croutons and Basil Pesto

Clam Chowder (G)(L)(S) 218
Served with Garlic Butter Croutons and Beef Bacon Bits

SANDWICHES

Mandarin Club Sandwich (E)(G)(L) 268
Chicken Breast, Cage-Free Egg, *Bacon, Gruyere Cheese, Tomato, Romaine Lettuce,
and Mayonnaise on Buttered Toasted Sourdough
*Choice of Beef or Pork bacon

Mandarin Burger (E)(G)(L) 278
"Angus Reserve" Beef Patty*, Tomato, Romaine Lettuce, Red Cheddar, Jalapenos, Cornichons,
Caramelized Onion, Mayonnaise, Bacon*, and Sunny Side Up Egg on Buttered Toasted Brioche Bun

*Chicken and Vegetable patty available
**Choice of Beef or Pork bacon

Classic Hotdog (E)(G)(L)
Beef Bratwurst, English Mustard, Gherkins, and Ketchup on Buttered Toasted Brioche Bun 228

Vegetables Panini (E)(G)(L)(N)(V) 208
Roasted Vegetables, Sundried Tomatoes, Mozzarella Cheese, Basil Pesto on Ciabatta Bread

Mozzarella and Tomato Sandwich (E)(G)(L)(N)(V) 208
Tomatoes, Mozzarella Cheese, Rocket Leaves, Pesto Mayonnaise, Balsamic Reduction on Ciabatta Bread

Grilled Ham and Cheese Sandwich (E)(G)(L) 208
Sourdough, Gammon Ham, Gruyère Cheese, and Honey Mustard Mayonnaise

All above are offered with a choice of French Fries or Mesclun salad

MAIN COURSE

Roasted Stuffed Chicken Breast (E)(G)(L) 288
Creamy Mushroom Sauce, Baby Potatoes, and Tarragon Chicken Jus

Fish and Chips (E)(F)(G) 388
Golden Fried Cod Fish with Mushy Peas, French Fries, Lemon, and Tartar Sauce

Barramundi Grenobloise (F)(L)(N) 328
Wilted Spinach, Seasonal Vegetables, Roasted Potatoes, Hazelnuts, and Grenobloise Sauce

Boeuf Bourguignon (G)(L) 368
Australian Beef Short Ribs Braised in Red Wine and Beef Bacon
Served with Potato Mousseline

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

ASC Certified | MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

CREATE YOUR OWN PASTA

Your Choice of Pasta with a Selection of Classic Sauces and Served with Grated Parmesan Cheese
Spaghetti | Tagliatelle | Penne | Gluten Free Pasta

Individual choice of our signature sauce

Bolognaise (E)(G)(L) Homemade Beef Ragout	218
Classic Tomato Sauce(E)(G)(L)(V) Basil Leaves and Garlic Baguette	188
Arrabbiata (E)(G)(L) Spicy Tomato Sauce, Eggplant, and Kalamata Olives	188
Carbonara (E)(G)(L) Beef Pancetta, Parmesan Cheese, and Egg Yolk	218
Aglio Olio (E)(G)(L)(S) Served with Grilled Prawns, Chili Flakes, and Garlic	258
Basil Pesto (E)(G)(L)(N) Served with Roasted Chicken Breast, Basil Pesto Sauce, Cherry Tomatoes, and Parmesan Cheese	238

MEATS FROM THE GRILL

Australian "Angus Reserve" MB 4+ Beef Ribeye, 250 grs	698
Australian "Angus Reserve" MB 4+ Beef Striploin, 180 grs	588
Stockyard Gold Beef Tenderloin 180 grs	688
Australian Lamb Cutlets 350 grs	498

FRESH FISH AND SEAFOOD

Your choice of fish cooking style: Grilled / Pan-Fried / Steamed

Tasmanian Salmon fillet asc	(180 grs)	388
Cod fillet	(180 grs)	488

From water in Sulawesi

Tiger prawns (Locally sourced from Sulawesi)	(350 grs)	428
Off the bone Snapper (Locally sourced from Bali)	(180 grs)	298

The above is accompanied with a choice of one side dish and sauce:

Sauce/Condiments
- Béarnaise (E)(L)(V)
- Black peppercorn sauce Sauce (G)(L)
- Red wine sauce (G)(L)
- Mushroom sauce (G)(L)

Side Dishes
- French fries (G)(V)
- Mashed potatoes (L)(V)
- Steamed jasmine rice (VG)
- Grilled Broccoli (VG)
- Glazed Seasonal Vegetables (L)(V)
- Mushroom fricassée (L)(V)
- Creamed spinach

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

asc ASC Certified | MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

VEGAN MAIN COURSE

Grilled Eggplant Steak (VG) 218
Grilled Eggplant, Confit Cherry Tomato, Baby Spinach, and Gremolata Sauce

Cauliflower Steak (N)(VG) 218
Pine Nuts, Roasted Bell Pepper, Chimichurri Sauce, and Confit Cherry Tomato

Nasi Goreng Sayur (N)(VG) 228
Vegetable Fried Rice
Vegetables, Tofu, Beancake, Kale, Emping Crackers, and Pickled Vegetables

INDONESIAN DELIGHTS

Cinnamon's Signature Sop Buntut (G)(N) 398
Oxtail Soup
Tomatoes, Potatoes, Carrots, Spring Onions, Fried Shallots Lime, Green Sambal, Fragrant Steamed Rice, Emping Crackers
Choice of Braised or Grilled

Soto Betawi (L)(N) 388
Batavian Coconut Beef Soup
Beef Lung, Tripe, Skin, Potatoes, Tomatoes, Spring Onions, Lime, Sambal, Fragrant Steamed Rice, Emping Crackers

Soto Ayam Lamongan (E)(G)(N)(S) 278
Lamongan's Turmeric Chicken Soup
Glass Noodles, Egg, Cabbages, Beansprouts, Tomatoes, Spring Onions, Lime, Sambal, Fragrant Steamed Rice, Prawn Crackers

Sate Campur Madura (G)(N) 338
Charcoal Grilled Satay with Peanut Sauce
Mixed Beef, Chicken and Lamb, Rice Cake, Pickled Vegetables, Peanut Sauce, Colo-Colo Sauce

Gado - Gado Betawi (G)(N)(V) 198
Assorted Steamed Local Vegetable with Peanut Sauce
Water Spinach, Chayote, Beansprouts, Cabbages, Carrots, Long Beans, Potatoes, Corn, Tofu, Beancake,
Hard-Boiled Egg, Emping Crackers

Rujak Buah (N)(VG) 178
Assorted Tropical Fruit Salad with Sweet and Sour Palm Sugar Sauce, Young Mango, Pineapples, Papayas,
Cucumbers, Rose Apples, Jicama, Ambarella

Cinnamon "Beef Rendang" (N) 378
Indonesian Favourite Beef Rendang
Braised Beef, Cassava Leaves, Caramelized Spicy Potatoes, Green Chili Sambal

Nasi Goreng Kampung (E)(F)(G)(N)(S) 298
Kampung Fried Rice
Sunny Side Up Egg, Fried Chicken, Beef Satay, Grilled Prawn, Prawn Crackers, Sambal, Pickled Vegetables

Mie Tek – Tek (E)(F)(G)(S) 258
Fried/Boiled Egg Noodle
Sunny Side Up Egg, Cabbages, Pak Choy, Chicken, Sliced Meatballs, Onion Crackers, Pickled Vegetables, Sambal

Ayam Kalasan (G)(N)(S) 338
Grilled/Deep-Fried Chicken
Sambal Colo-Colo, Sambal Terasi, Grilled Corn, Kemangi

Oseng Daging Balado (G)(S) 378
Sweet & Spicy Sautéed Beef
Deep-Fried Beef Tenderloin, Eggplant, Sambal Balado

Udang Bakar (G)(N)(S) 338
Spicy Soy Caramelized Grilled Prawn
Sambal Colo-Colo, Tomato Sambal, Grilled Corn, Kemangi

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan
ASC Certified | MSC Certified
We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request
Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

DESSERT & CHEESE

Fresh Fruit Platter (VG) Selection of Local Seasonal Fruits	188
Gelato of the Day (One Scoop) (L)(V) Please Ask Your Order Taker for Today's Flavor	68
Mandarin Oriental American Chocolate Cake (G)(L)(V) Served with Chocolate Sauce	108
Vanilla Crème Brûlée (E)(L)(V) Served with Berries, Whipped Cream, and Caramel Tuille	108
Triple Berry Cheesecake (E)(G)(L)(V) Served with Mixed Berries Compote and Dulce de Leche Cream	108
Selection of European Artisan Cheese (G)(L)(N)(V) Selection of Three Cheeses Accompanied with Nuts and Seasonal Chutney	388

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

ASC Certified | MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

LI FENG
SPECIALS MENU

11 AM - 2 PM

5.30 PM - 9.30 PM

APPETIZERS

Marinated Cherry Truss Tomato in Japanese Sake Plum Syrup (A)(VG)	158
Poached Chicken with Chili Oil Sauce Sichuan Style (G)(N)(S)	198
Crispy Fish Skin with Salted Egg Yolk (E)(F)(G)	148

SOUPS

Double-Boiled Chrysanthemum Tofu Soup with Morel (G)	188
Hot and Sour Soup with Shredded Seafood and Scallops (F)(G)(S)	258

MAIN COURSES

Wok-Fried Hokkaido Scallops with Asparagus, Mushrooms and Truffle Oil (E)(G)(S)(N)	568
Kung Pao King Prawns with Sesame Walnuts (E)(G)(S)(N)	476
Wok-Fried Australian Beef Tenderloin Cubes with Mushrooms Black Pepper Sauce (E)(G)(S)	498
Sautéed Chinese Yam and Asparagus with Sakura Shrimps (G)(S)	268
Sautéed Hong Kong Kailan Ginger (G)(VG)	168
Yang Zhou Fried Rice with Prawns and Chicken (E)(G)(S)	238
Wok-Fried Fragrant Rice with Mixed Vegetables and Black Truffle (E)(G)(V)	238
Wok-Fried HK Noodle with Egg and Mixed Vegetables (E)(G)(V)	208

DESSERT

Chilled Mango Cream with Sago and Pomelo (L)(V)	118

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

ASC Certified | MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

OVERNIGHT MENU

11 PM - 6 AM

Truffle Scented Mushroom Soup (G)(L)(V) 198
Served with Black Truffle and Parmesan Croutons

Lumpia Semarang (E)(F)(G)(S) 118
Central Java Fried Spring Roll
Bamboo Shoots, Shrimps, Chicken, Egg, and Palm Sugar Dipping

Greek Salad (L)(V) 188
Feta Cheese, Cucumbers, Cherry Tomatoes, Red Onions, and Kalamata Olives
Mesclun Salad, and Oregano Dressing

Classic Caesar Salad (E)(G)(L) 188
Romaine Lettuce, Ciabatta Croutons, Bacon*, Shaved Parmesan, White Anchovies, Hard-Boiled Egg
Caesar Dressing
*Choice of Beef or Pork bacon

Additional Supplement for your salad:

Grilled Prawns	118
Grilled Chicken	108
Smoked Salmon	118

Mandarin Club Sandwich (G)(E)(L) 268
Chicken Breast, Cage Free Egg, *Bacon, Gruyere Cheese, Tomato, Romaine Lettuce and Mayonnaise on Buttered Toasted Sourdough
*Choice of Beef or Pork bacon

Mandarin Burger (G)(E)(L) 278
"Angus Reserve" Beef Patty*, Tomato, Romaine Lettuce, Red Cheddar, Jalapeno, Cornichon, Caramelized Onion, Mayonnaise, Bacon*, and Sunny Side Up Egg on Buttered Toasted Brioche Bun

*Chicken and Vegetable patty available
**Choice of Beef or Pork bacon

Spaghetti Bolognaise (E)(G)(L) 218
Homemade Beef Ragout and Parmesan Cheese

Penne Arrabbiata (E)(G)(L) 188
Spicy Tomato Sauce, Eggplant, and Kalamata Olives

Soto Ayam Lamongan (E)(G)(N)(S) 278
Lamongan's Turmeric Chicken Soup
Glass Noodles, Egg, Cabbages, Beansprouts, Tomatoes, Spring Onions, Lime, Sambal, Fragrant Steamed Rice, Prawn Crackers

Nasi Goreng Kampung (E)(F)(G)(N)(S) 298
Kampung Fried Rice
Sunny Side Up Egg, Fried Chicken, Beef Satay, Grilled Prawn, Prawn Crackers, Sambal, Pickled Vegetables

Ayam Kalasan (G)(N)(S) 338
Grilled/Deep-Fried Chicken
Sambal Colo-Colo, Sambal Terasi, Grilled Corn, Kemangi

Fresh Fruit Platter (VG) 188
Selection of Local Seasonal Fruits

Gelato of the Day (One Scoop) (L)(V) 68
Please Ask Your Order Taker for Today's Flavor

Mandarin Oriental American Chocolate Cake (G)(L)(V) 108
Served with Chocolate Sauce

Vanilla Crème Brûlée (E)(L)(V) 108
Served with Berries, Whipped Cream, and Caramel Tuille

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

ASC Certified | MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

LITTLE "FAN"

CHILDREN'S - ALA CARTE

11AM - 11PM

1 - 3 YEARS

Seasonal Fruits Purée (VG) 78
Apple / Mango / Banana / Pineapple

Warm Vegetable Purée (VG) 78
Carrot / Broccoli / Pumpkin / Potato / Green Peas

Soft Finger Foods (VG) 78
Steamed Corn / Steamed Sweet Potato / Steamed Banana

3 YEARS AND ABOVE

LIGHT SNACKS

Steamed Cage Free Egg Tofu (E)(V) 88
Soft Steamed Cage Free Egg with Tofu and Spring Onion

Cheese Bitterballen (3 pieces) (E)(G)(L)(V) 88
Crispy Cheese Ragout with Garlic Aioli

Chicken Rissoles (2 pieces) (E)(G)(L) 78
Crispy Thin Crepe Filled with Chicken and Vegetables Ragout

MAIN COURSE

MO Slider (E)(G)(L)(V) 148
Beef Patty, Tomato, Lettuce, Red Cheddar, Onion Jam, and French Fries

Penne Bolognaise (E)(G)(L) 148
Homemade Beef Ragout and Parmesan Cheese

Grilled Cheese Sandwich (E)(G)(L)(V) 138
Sourdough Bread, Red Cheddar, Honey Mustard Mayonnaise, and French Fries

Fish Fingers with French Fries and Tartar Sauce (E)(F)(G)(L) 138

Baked Macaroni & Cheese (E)(G)(L) 138

Chicken Nuggets with French Fries and Tartar Sauce (E)(G)(L) 128

Steamed Salmon (F) 178
Served with Vegetables and Steamed Rice

Nasi Goreng Kampoeng (E)(F)(G)(S) 148
Kampung Fried Rice with Reduced Oil, Sunny Side Egg, and Chicken Nugget

Mie Tek-Tek Kuah (E)(F)(G)(S) 148
Boiled Egg Noodles with Chicken, Vegetables, and Soft Poached Egg

Stir-Fried Tofu & Vegetables (VG) 138
Mixed Vegetables, Tofu, Light Soy Sauce, and Steamed Rice

Chicken Katsu (E)(G) 148
Crispy-Coated Chicken Breast, Coleslaw Vegetables and Steamed Rice

Homemade Beef Meatballs (4 pieces) (E)(G)(L) 148
Beef Meatballs, Mashed Potato, and Creamy Mushroom Sauce

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

ASC Certified | MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

BREAKFAST

6 AM - 11 AM

THE AMERICAN BREAKFAST 358

Selection of Squeezed Fruit or Vegetable Juice:
Orange, Papaya, Watermelon, Mango, Pineapple, Apple, Carrot, or Tomato

Seasonal Sliced Fruits with Berries (VG)

Bakery Basket with Your Choice of Three (3) Bakery Items:
Croissant, Pain au Chocolate, Danish Pastry, Soft Roll, Brown Roll, Brioche
Doughnut, Muffin, Rye Bread, Baguette, and Sourdough
Whole Wheat or White Toast
Gluten Free Bakery Basket is Available
Served with Jams, Honey, and Butter

Cage-Free egg (E)
Two Fresh Eggs Cooked to Your Liking with a Choice of Crispy Pork or Beef Bacon, and Chicken or Pork Sausages
Accompanied by Roasted Tomato, Sautéed Wild Mushrooms, and Hash browns

Selection of Freshly Brewed Coffee
Americano/ Espresso/ Cappuccino/ Café Latte (All Coffees are Available Decaffeinated)

Or

Selection of Teas (RA Coc Certified)
English Breakfast/ Earl Grey/ Jasmine/ Sencha/ Chamomile/ Peppermint

Or

Hot Chocolate /Hot Milk

THE CONTINENTAL 298

Selection of Squeezed Fruit or Vegetable Juice:
Orange, Papaya, Watermelon, Mango, Pineapple, Apple, Carrot, or Tomato

Bakery Basket with Your Choice of Three (3) Bakery Items:
Croissant, Pain Au Chocolate, Danish Pastry,
Soft Roll, Brown Roll, Brioche
Doughnut, Muffin,
Rye Bread, Baguette, and Sourdough
Whole Wheat or White Toast
Gluten Free Bakery Basket is Available
Served with Jams, Honey, and Butter

Yoghurt (L)(V)
Natural or Add Your Flavor: Strawberry/Raspberry/Blueberry/Mango Coulis

Selection of Freshly Brewed Coffee
Americano / Espresso / Cappuccino / Café Latte (All Coffees are Available Decaffeinated)

Or

Selection of Teas (RA Coc Certified)
English Breakfast / Earl Grey / Jasmine / Sencha / Chamomile / Peppermint

Or

Hot Chocolate /Hot Milk

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

ASC Certified | MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

THE FIT & HEALTHY 338

Selection of Squeezed Fruit or Vegetable Juice:
Orange, Papaya, Watermelon, Mango, Pineapple, Apple, Carrot, or Tomato

Seasonal Sliced Fruits with Berries (VG)

Bakery Basket with Your Choice of Three (3) Bakery Items:
Croissant, Pain au Chocolate, Danish Pastry,
Soft Roll, Brown Roll, Brioche
Doughnut, Muffin,
Rye Bread, Baguette, and Sourdough
Whole Wheat or White Toast
Gluten Free Bakery Basket is Available
Served with Jams, Honey, and Butter

Bircher Muesli (G)(L)(N)(V)
Oats, Apple, Berries, Almonds, and Honey

Chia Seed Pudding (L)(V)

Egg White Omelette with Avocado, Green Vegetables, and Goat Cheese (E)(L)
Roasted Tomato, Sautéed Wild Mushrooms

Fresh Ginger Tea

THE INDONESIAN 328

Selection of Squeezed Fruit or Vegetable Juice:
Orange, Papaya, Watermelon, Mango, Pineapple, Apple, Carrot or Tomato

Seasonal Sliced Fruits with Berries (VG)

Nasi Goreng Kampung (E)(F)(G)(N)(S)
Kampung Fried Rice
Sunny Side Up Egg, Fried Chicken, Beef Satay, Grilled Prawn,
Prawn Crackers, Sambal, Pickled Vegetables

Or

Mie Tek – Tek (E)(F)(G)(S)
Fried/Boiled Egg Noodle
Sunny Side Up Egg, Cabbages, Pak Choy, Chicken, Sliced Meatballs
Onion Crackers, Pickled Vegetables, Sambal

Or

Bubur Ayam Jakarta (E)(G)(N)(S)
Boiled Egg, Shredded Chicken, Salted Cabbages, Spring Onions, Fried Chinese Dough,
Fried Soybean, and Crispy Prawn Crackers

Jamu
Indonesian Herbal Drink Served Warm or Cold

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

ASC Certified | MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

THE MANDARIN

318

Selection of Squeezed Fruit or Vegetable Juice:
Orange, Papaya, Watermelon, Mango, Pineapple, Apple, Carrot, or Tomato

Seasonal Sliced Fruits with Berries (VG)

Steamed Dim Sum (G)(F)(S)
Har Gau, Pork Char Siew Pau, Chicken Siu Mai, and Porcini Mushroom Bun

Congee
Plain, Chicken or Locally Sourced Fish (G)
Served With Spring Onions, Fried Wonton Crisps and Salted Peanuts

Or

Hong Kong Noodles (E)(G)
Wok-Fried Egg Noodles with Prawns, Egg, Carrots, and Bean Sprouts

Sautéed Market Green Vegetables (V)

Warm Soybean Milk

Or

Chinese Green Tea

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan
ASC Certified | MSC Certified
We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request
Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

A LA CARTE BREAKFAST

6 AM - 11 AM

LIGHT AND HEALTHY

Fresh Seasonal Sliced Fruits (VG) 188

Fresh Seasonal Berries (VG) 198

Yoghurt (L)(V) 138
Natural or Add Your Flavor: Strawberry/Raspberry/Blueberry/Mango Coulis

Bircher Muesli (G)(L)(N)(V) 168
Oats, Apple, Berries, Almonds, and Honey

Hot Oatmeal (G)(L)(V) 168
Served with Cinnamon, Raisins, and Honey

Selection of Cereals (G)(L)(V) 168
All-Bran / Corn Flakes / Rice Krispies / Coco Pops / Alpen Muesli / Weetabix
Your Choice of Whole / Low Fat / Almond / Soya Milk / Natural Yoghurt
Gluten Free Cereals are Available

FROM THE BAKERY

Bakery Basket with Your Choice of 5 Bakery Items (E)(G)(L)(N)(V) 188
Croissant, Pain au Chocolate, Danish Pastry, Soft Roll, Brown Roll, Brioche, Doughnut,
Muffin, Rye Bread, Baguette, Whole Wheat or White Toast, and Sourdough

Served With Selection of Jam, Honey and Butter
Gluten Free Bakery Basket is Available

DELI

Tasmanian Smoked Salmon (F)(L)(E) 248
Served with Crispy Rye Bread, Horseradish Cream, Quail Eggs, Capers, and Cucumbers

Selection of European Artisan Cheese (N)(V)(G) 388
Selection of Three Cheeses Accompanied with Nuts and Seasonal Chutney

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

ASC Certified | MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

CAGE FREE EGGS

Classic Egg Benedict (E)(G)(L) — 208
Poached Eggs on English Muffin, Ham, and Hollandaise Sauce
Choice of Turkey Ham or Gammon Pork Ham

Egg Royal (E)(G)(L) — 248
Poached Eggs on English Muffin, Smoked Salmon, and Hollandaise Sauce

Egg White Omelet (E)(L) — 208
Egg White Omelet with Avocado, Green Vegetables, and Goat Cheese

Two Cage Free Eggs Any Style (E)(G)(L) — 188
Your Choice of Scrambled, Omelette, Poached, Fried or Boiled Eggs
Served with Choice of Turkey Ham / Beef Bacon / Pork Bacon / Gammon Pork Ham
Beef / Chicken / Pork Sausages

Avocado Toast (E)(G)(V) — 178
Poached Eggs, Avocado, Toasted Sourdough

Additional Supplement:
Smoked Salmon (F) — 118

All Above are Accompanied by Roasted Tomato, Sautéed Wild Mushrooms and Breakfast Potato

Add on Breakfast Sides — 108
Baked beans
Roasted tomatoes
Hash browns
Turkey ham
Beef bacon
Beef sausages
Pork sausages
Sautéed mushrooms
Avocado
Breakfast potatoes
Gammon pork ham
Pork bacon
Chicken sausages

INDONESIAN CLASSIC

Nasi Goreng Kampung (E)(F)(G)(N)(S) — 298
Kampung Fried Rice
Sunny Side Up Egg, Fried Chicken, Beef Satay, Grilled Prawn
Prawn Crackers, Sambal, Pickled Vegetables

Mie Tek – Tek (E)(F)(G)(S) — 258
Fried/Boiled Egg Noodle
Sunny Side Up Egg, Cabbages, Pak Choy, Chicken, Sliced Meatballs
Onion Crackers, Pickled Vegetables, Sambal

Bubur Ayam Jakarta (E)(G)(N)(S) — 148
Boiled Egg, Shredded Chicken, Salted Cabbages, Spring Onions, Fried Chinese Dough, Fried Soybean, and Crispy Prawn Crackers

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

ASC Certified | MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

ASIAN CLASSIC

Chinese Congee (F)(G)(N) 148
Plain/Chicken/Fish Congee with Spring Onions, Fried Wonton Crisps and Salted Peanuts

Assorted Steamed Dim Sum 148
Selection of Three Dim Sum of the Day

SWEET TOOTH

Buttermilk Pancake (E)(L)(G)(V) 188
Served with Pancake Syrup, Butter, and Mixed Berries

French Toast (E)(L)(G)(V) 188
Served with Honey Roasted Pineapple and Crème Chantilly

Belgian Waffles (E)(L)(G)(V) 188
Served with Caramel Sauce, Roasted Banana, and Vanilla Mascarpone Cream

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

ASC Certified | MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

BEVERAGES

Mineral Water Equil 380ml / 750 ml	60 / 95
Sparkling Water Equil 380ml / 750ml	60 / 95
Soft Drinks Coke/light coke/sprite /soda water/tonic water	75
Freshly Squeezed Single: Orange/watermelon/ carrot/honeydew/ strawberry/kiwi	80
Make your own mixed juice:	
Fruits Orange/apple/pineapple/watermelon/strawberry/ carrot/kiwi banana	90
Vegetables Celery/spinach/beetroot/mint/cucumber	90
Booster Cinnamon/turmeric powder/lime/honey/ ginger/chia seed	90
Chilled Juice Orange/guava/mango	80
Milkshake and smoothies	
Milkshake Chocolate/vanilla/strawberry	80
Exotic smoothie Pineapple, banana, coconut milk	80
Make your own smoothie: Strawberry/banana/mango (seasonal)	80
For the love of caffeine (RA CoC Certified) Freshly brew/espresso/cappuccino/café latte/macchiato	85
Tea (RA CoC Certified) English breakfast/earl grey/jasmine/green tea/chamomile peppermint/ginger	85

0% ALCOHOL	
Bintang Zero	68
Bir Pletok	68
BEER Selection	
Bintang	95
Heineken	95
APPERITIF	
Martini Dry	138
Campari	138
Richard Pernod	138
GIN	
Bombay Sapphire	158 / 2,698
Hendrick's	238 / 4,298
Gordon's	128 / 1,298
Monkey 47	228 / 3,898
VODKA	
Ketel One	138 / 2,598
Grey Goose	178 / 3,789
Absolut (blue/citron/raspberri/vanilla/mango)	158 / 2,998
Belvedere	158 / 3,498
TEQUILA	
Jose Cuervo Reposado	138 / 2,198
Patron Anejo	218 / 5,098
Patron Reposado	168 / 3,698
WHISKEY	
Jack Daniel's	158 / 3,398
Chivas Regal 18 YO	308 / 7,398
Johnnie Walker Black Label	168 / 3,798
Macallan 12 YO	368 / 7,498
Singleton 18 YO	598 / 13,898
COGNAC	
Hennessy VSOP	308 / 6,989
Remy Martin XO	468 / 7,898
Martell Cordon Bleu	668 / 14.998

All spirit shot is 30ml standard measurement and including one mixer of your choice

Kindly contact In Room Dining or scan the QR code below to request our wine list

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

ASC Certified | MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge