



LUNCH MENU

LITTLE PLATES

PAN CON TOMATE 🌿 45
Toasted rustic bread topped with sun-ripened grated tomatoes, cold-pressed olive oil, Maldon sea salt.

BLACK OLIVE TAPENADE 🌿 50
Served with charred Turkish bread.

FALAFELS 🌿 80
Served with tzatziki dip, fresh parsley.

PAPAS BRAVAS 🌿 70
Crispy potatoes with spicy brava sauce e garlic aioli

SALT & PEPPER SQUID 🐟 95
Crispy squid with garlic aioli fresh lemon.

TO START WITH

AUBERGINE À LA VIERGE 🌿👑 115
Chargrilled marinated eggplant dressed with a Provençal mix of fresh tomato, citrus, garden herbs, crispy golden breadcrumbs.

WATERMELON & HALLOUMI 🌿 150
Compressed watermelon, charred halloumi, creamy avocado, wild watercress, and a tangy balsamic glaze.

FALAFEL FATTOUSH 🌿 150
Crisp romaine, cherry tomatoes, cucumber, radish, mint, parsley, toasted pita chips, sumac-lemon dressing. Topped with warm falafel balls.

HORIATIKI SALAD 🌿 155
Heirloom tomatoes, cucumber, green pepper, red onion, Kalamata olives, and barrel-aged feta cheese.

HUMMUS 🌿 160
Silky chickpea purée topped with a vibrant Arabic stile salad and bread.

CAPRESE 🌿 180
Marinated cherry tomatoes, creamy mozzarella bocconcini, black olives, and fragrant basil pesto.

TUNA CARPACCIO 🐟 185
Delicate slices of raw tuna with orange segments, shaved fennel, pomegranate pearls, microgreens, and pink peppercorn vinaigrette.

TUNA NIÇOISE 🐟 185
Seared rare tuna green beans, baby potatoes, soft-boiled eggs, tender leaves, tomatoes, anchovies, black olive, citrus-lemon vinaigrette.

BETWEEN THE BREAD

All our sandwiches, burgers, and wraps are served with French fries

FALAFEL WRAP 🌿 160
Crispy chickpea falafel, hummus, cucumber, tomato, roasted red pepper, baby greens in warm flatbread.

CLUB SANDWICH 🍔 170
Grilled chicken breast, crispy pork bacon, over-easy egg, avocado, tomato, baby romaine, mayonnaise layered on toasted white bread.

BOCADILLO MEDITERRANEO 🐟 210
Fried calamari, basil pesto mayo, semi-dried tomato, arugula on ciabatta.

BISTRO BURGER ROYALE WITH CHEESE 🍔 220
Beef patty, melted brie, caramelized onion, Dijon mayo, tomato, lettuce on a toasted brioche bun.

STONE BAKED ROMAN STYLE PIZZA

Gluten-free pizza available on request

PLANT POWER 🌿 155
Roasted zucchini, eggplant, red pepper, and cherry tomatoes. Finished with crumbled feta and basil pesto.

THE BOMB! 🍔 155
San Marzano tomato sauce, fior di latte mozzarella, spicy beef or pork salami, roasted bell peppers, chili flakes.

ROYAL MARINER 🐟 165
San Marzano tomato sauce, fior di latte mozzarella, garlic-scented prawns calamari, baby arugula, Parmigiano shavings.

PARISIENNE 🍔 200
Smoked ham, cream sauce, brie cheese, caramelized onion, and frisée lettuce.

THE DIVINE 🌿 215
Crushed San Marzano tomatoes, fresh burrata, black olives extra virgin olive oil, fresh basil.

THE CLAN CATCH 🐟 215
Smoked salmon, cream sauce, julienned red onions, capers, baby arugula, dill-infused cream cheese.

SOUPS

MEDITERRANEAN TOMATO SOUP 🌿 125
Slow-cooked tomato soup crumbled feta, garlic croutons, fresh basil.

SOUP MARINIÈRE 🐟 150
Seafood soup with prawn, squid, fish in a light cream broth, infused with bay leaf fresh parsley, garlic croutons.

🍔 Pork 🐟 Seafood 🥚 Eggs 🥑 Contain Nut 🌶️ Spicy 🔥 Hot 🌿 Vegan 🌱 Vegetarian 🌿 Vegetarian 🌿 Gluten Free 🥛 Dairy 🍷 Alcohol 👑 Signature
"Please notify your server of any food allergies or dietary requirements before placing your order."

All Prices are in Indonesian 000 (Thousand) Rupiah and inclusive 21% of Government Tax and Service Charge

PASTAS

GNOCCHI AL RAGÙ DI CALAMARI 150

Potato gnocchi in a silky broccoli cream, topped with garlic and chili sautéed squid.

PENNE ALLA SORRENTINA 180

De Cecco Penne folded through a slow-cooked Neapolitan tomato sauce, finished with fresh mozzarella and sun-dried cherry tomatoes.

TAGLIATELLE AL BRASATO 220

Tagliatelle folded through braised beef short rib ragù and oyster mushrooms in a rich red wine sauce. Finished with fresh herbs and grated Grana Padano.

Gluten-free pasta available on request

MAIN COURSES

FLAVORS OF THE EAST

LAKSA 165

Fragrant coconut curry broth with rice noodles, seafood, quail eggs, bean sprouts, bean curd. Infused with shrimp paste, lemongrass, chili. Fresh coriander, lime, charred sourdough.

WONTON NOODLE SOUP 165

Egg noodles in chicken broth with shrimp and chicken dumplings, barbecued chicken, Bok choy, fried garlic, scallions.

MEAT & FISH MAINS

BAZAAR CHICKEN BROCHETTES 150

Flame-grilled chicken, marinated in Arabic spices. Served with rocket Fattoush, pomegranate pearls, and sumac dressing and tzatziki.

BARRAMUNDI À LA VIERGE 180

Pan-seared barramundi served with a provencal, tomato, capers, herbs, lemon, and olive oil.

FRIED FROM THE LAGOON 205

Venetian-style mix of crispy fried prawn, squid, baby scallops, snapper. Served with lemon parsley aioli.

KING PRAWN ARMORICAINE 330

Sautéed king prawns in a tomato-shellfish reduction flamed with cognac, garlic, shallots, white wine. Finished with butter, parsley. Charred sourdough.

RED WINE BRAISED SHORT RIB 330

Slow-braised beef short rib in red wine, rosemary, caramelized onion, and mushrooms, served on a silky potato mash

BUFFALO FILET MIGNON À LA PROVENÇALE 350

Tender buffalo fillet mignon sautéed with tomato, garlic, black olives, and Provençal herbs, baby carrots, tender asparagus, mash potato, finished with a touch of red wine jus

RIBEYE TAGLIATA PIZZAIOLA 440

Tender ribeye steak, chargrilled and sliced tagliata style, topped with a vibrant pizzaiola sauce of cherry tomatoes, garlic, oregano, capers, and olives, served with rustic fries.

BEEF FILET À LA MOUTARDE À L'ANCIENNE 490

Pan-Seared Beef Tenderloin, Creamy Wholegrain Mustard Sauce, Leek Fondue, garlic parsley potatoes

SWEET ENDING

MILLEFEUILLE DU BISTRO 80

Crisp puff pastry, coconut pastry cream, pineapple jam, palm sugar sauce, coconut gelato

MANGO & RASPBERRY DOME 80

Mango and raspberry mousse dome, strawberry–kiwi–orange compote, passion fruit sauce

PINEAPPLE CARAMEL TORTE 80

Pineapple cake, caramel sauce, coconut gelato

ROYAL CHOCOLATE CAKE 80

Rich chocolate cake, mixed berry compote, chocolate gelato

COFFEE PANNA COTTA 80

Espresso panna cotta, vanilla anglaise, lady finger

BAILEYS CHEESECAKE 90

Baileys-infused cheesecake, silky ganache, mixed berry compote, mango sorbet

EXOTIC FRUIT PLATTER 50

Mix fruit slices with fruit sorbet

HOMEMADE GELATO (PER SCOOP) 30

- Vanilla Tahitian
- Strawberry Valley
- Double Chocolate
- Pistachio  

HOMEMADE SORBETS (PER SCOOP) 30

- Mango
- Raspberry
- Lime Honey Yogurt

           
 Pork Seafood Eggs Contain Nut Spicy Hot Vegan Vegetarian Gluten Free Dairy Alcohol Signature
 "Please notify your server of any food allergies or dietary requirements before placing your order."

All Prices are in Indonesian 000 (Thousand) Rupiah and inclusive 21% of Government Tax and Service Charge



DINNER MENU

LITTLE PLATES

PAN CON TOMATE  **45**
Toasted rustic bread topped with sun-ripened grated tomatoes, cold-pressed olive oil, Maldon sea salt.

BLACK OLIVE TAPENADE  **50**
Served with charred Turkish bread.

FALAFELS   **80**
Served with tzatziki dip, fresh parsley.

PAPAS BRAVAS    **70**
Crispy potatoes with spicy brava sauce e garlic aioli

SALT & PEPPER SQUID   **95**
Crispy squid with garlic aioli fresh lemon.

TO START WITH

SALADE DE ROQUETTE     **95**
Arugula with marinated artichokes, shaved Parmesan, toasted almond, pomegranate pearls and lemon vinaigrette

AUBERGINE À LA VIERGE   **115**
Chargrilled marinated eggplant dressed with a Provençal mix of fresh tomato, citrus, garden herbs, crispy golden breadcrumbs.

PANZANELLA DI CARCIOFI, ARANCIA E CECI  **135**
Toasted sourdough, chickpeas, artichokes, orange segments over hummus, finished with citrus dressing fresh herbs

FALAFEL FATTOUSH   **150**
Crisp romaine, cherry tomatoes, cucumber, radish, mint, parsley, toasted pita chips, sumac-lemon dressing. Topped with warm falafel balls

LA BURRATA    **175**
with char grilled eggplant, Mediterranean tomatoes relish, crispy baguette bread

TUNA TARTAR  **185**
Delicate hand cut tuna gently marinated with orange juice, fennel whit sundried tomato salad, casereccio bread chips

KING PRAWN A LA GRECQUE    **220**
King prawns halloumi baked in a spiced tomato, white wine, lemon sauce, grilled Turkish bread

CARPACCIO DE BOEUF    **260**
Traditional beef carpaccio, confit tomatoes, black olive tapenade, shaved Parmigiano, arugula salad

SOUPS

MEDITERRANEAN TOMATO SOUP   **125**
Slow-cooked tomato soup crumbled feta, garlic croutons, fresh basil.

SOUP MARINIÈRE    **150**
Seafood soup with prawn, squid, fish in a light cream broth, infused with bay leaf fresh parsley, garlic crouton.

BETWEEN THE BREAD

All our sandwiches, burgers, and wraps are served with French fries

FALAFEL WRAP  **160**
Crispy chickpea falafel, hummus, cucumber, tomato, roasted red pepper, baby greens in warm flatbread.

CLUB SANDWICH     **170**
Grilled chicken breast, crispy pork bacon, over-easy egg, avocado, tomato, baby romaine, mayonnaise layered on toasted white bread.

BOCADILLO MEDITERRANEO    **210**
Fried calamari, basil pesto mayo, semi-dried tomato, arugula on ciabatta.

BISTRO BURGER ROYALE WITH CHEESE    **220**
Beef patty, melted brie, caramelized onion, Dijon mayo, tomato, lettuce on a toasted brioche bun.

STONE BAKED ROMAN STYLE PIZZA

Gluten-free pizza available on request

PLANT POWER    **155**
Roasted zucchini, eggplant, red pepper, and cherry tomatoes. Finished with crumbled feta and basil pesto.

THE BOMB!    **155**
San Marzano tomato sauce, fior di latte mozzarella, spicy beef or pork salami, roasted bell peppers, chili flakes.

ROYAL MARINER   **165**
San Marzano tomato sauce, fior di latte mozzarella, garlic-scented prawns calamari, baby arugula, Parmigiano shavings.

PARISIENNE    **200**
Smoked ham, cream sauce, brie cheese, caramelized onion, and frisée lettuce.

THE DIVINE    **215**
Crushed San Marzano tomatoes, fresh burrata, black olives extra virgin olive oil, fresh basil.

THE CLAN CATCH   **215**
Smoked salmon, cream sauce, julienned red onions, capers, baby arugula, dill-infused cream cheese.

           
Pork Seafood Eggs Contain Nut Spicy Hot Vegan Vegetarian Gluten Free Dairy Alcohol Signature
"Please notify your server of any food allergies or dietary requirements before placing your order."

All Prices are in Indonesian 000 (Thousand) Rupiah and inclusive 21% of Government Tax and Service Charge

PASTAS

GNOCCHI AL RAGÙ DI CALAMARI 150

Potato gnocchi in a silky broccoli cream, topped with garlic and chili sautéed squid.

PENNE ALLA SORRENTINA 180

De Cecco Penne folded through a slow-cooked Neapolitan tomato sauce, finished with fresh mozzarella and sun-dried cherry tomatoes.

TAGLIATELLE AL BRASATO 220

Tagliatelle folded through braised beef short rib ragù and oyster mushrooms in a rich red wine sauce. Finished with fresh herbs and grated Grana Padano.

Gluten-free pasta available on request

MAIN COURSES

FLAVORS OF THE EAST

LAKSA 165

Fragrant coconut curry broth with rice noodles, seafood, quail eggs, bean sprouts, bean curd. Infused with shrimp paste, lemongrass, chili. Fresh coriander, lime, charred sourdough.

WONTON NOODLE SOUP 165

Egg noodles in chicken broth with shrimp, chicken dumplings, barbecued chicken, Bok choy, fried garlic, scallions.

MEAT & FISH MAINS

AUSTRAL SEABASS A LA PLANCHA 200

Crisp-skinned seabass fillet, served with a warm casserole of sautéed zucchini, potato, leek, zesty lemon butter sauce.

RED WINE BRAISED SHORT RIB 330

Slow-braised beef short rib in red wine with rosemary, caramelized onion, mushrooms, served on a silky potato mash

FRIED FROM THE LAGOON 205

Venetian-style mix of crispy fried prawn, squid, baby scallops, snapper. Served with lemon parsley aioli.

BUFFALO FILET MIGNON À LA PROVENÇALE 350

Tender buffalo fillet mignon sautéed with tomato, garlic, black olives, Provençal herbs, baby carrots tender asparagus, mash potato, finished with a touch of red wine jus

COTOLETTA DI POLLO ALLA MILANESE 255

Golden-crust breaded chicken breast cutlet, topped with a fresh tomato relish, served with arugula salad and shaved Parmigiano Reggiano.

STEAK AU POIVRE 480

Pan seared ribeye steak finished with a classic cracked peppercorns sauce, served with rustic French fries.

KING PRAWN ARMORICAINE 330

Sautéed king prawns in a tomato-shellfish reduction flamed with cognac, garlic, shallots, white wine. Finished with butter, parsley, charred sourdough.

BEEF FILLET À LA MOUTARDE À L'ANCIENNE 490

Pan-Seared Beef Tenderloin, Creamy Wholegrain Mustard Sauce, Leek Fondue, garlic parsley potatoes

SWEET ENDING

MILLEFEUILLE DU BISTRO 80

Crisp puff pastry, coconut pastry cream, pineapple jam, palm sugar sauce, coconut gelato

BAILEYS CHEESECAKE 90

Baileys-infused cheesecake, silky ganache, mixed berry compote, mango sorbet

MANGO & RASPBERRY DOME 80

Mango and raspberry mousse dome, strawberry-kiwi-orange compote, passion fruit sauce

EXOTIC FRUIT PLATTER 50

Mix fruit slices with fruit sorbet

PINEAPPLE CARAMEL TORTE 80

Pineapple cake, caramel sauce, coconut gelato

HOMEMADE GELATO (PER SCOOP) 30

- Vanilla Tahitian
- Strawberry Valley
- Double Chocolate
- Pistachio

ROYAL CHOCOLATE CAKE 80

Rich chocolate cake, mixed berry compote, chocolate gelato

HOMEMADE SORBETS (PER SCOOP) 30

- Mango
- Raspberry
- Lime Honey Yogurt

COFFEE PANNA COTTA 80

Espresso panna cotta, vanilla anglaise, lady finger

           
Pork Seafood Eggs Contain Nut Spicy Hot Vegan Vegetarian Gluten Free Dairy Alcohol Signature
"Please notify your server of any food allergies or dietary requirements before placing your order."

All Prices are in Indonesian 000 (Thousand) Rupiah and inclusive 21% of Government Tax and Service Charge