

cinnamon



Appetizers

- 

MARTABAK KARE TELOR, *Indonesia*

deep fried crisp cake with mixed egg and sliced onion, leek, minced beef accompanied with spicy palm sugar sauce and pickle cucumber

78⁰⁰⁰
- 

TAHU ISI, *Indonesia*

vegetables stuffed deep fried bean curd with peanut sauce and sweet soy sauce

58⁰⁰⁰
- 

SAMOSA, *India*

deep fried vegetables samosa with mint chutney

58⁰⁰⁰
- 

OTAK OTAK, *Jakarta - Indonesia*

grilled minced king mackerel, sliced chives rolled in banana leaf with spicy and sour peanut sauce

78⁰⁰⁰
- BATAGOR**, *West-Java, Indonesia*

fried fish dumpling and bean curd served with spicy peanut sauce

78⁰⁰⁰
- 

TAHU GEJROT

golden fried tofu bruised in sweet soy sauce with vinegar, garlic and chili




58⁰⁰⁰
- 

LUMPIA SEMARANG, *Indonesia*

crispy fried spring roll with peanut sauce

58⁰⁰⁰

Salads

- | | | |
|---|---|-------------------|
|  | RUJAK BUAH, Indonesia
<i>cucumber, salak, jicama, sweet potato, green papaya and pineapple salad with peanuts sambal rujak</i> | 68 ⁰⁰⁰ |
|  | GADO-GADO, Indonesia
<i>combination of steamed vegetables with bean curd, beans cake and boiled egg tossed in mild roasted peanut sauce</i> | 68 ⁰⁰⁰ |
|  | KAREDOK, Indonesia
<i>crunchy assorted finely sliced fresh vegetables salad tossed in roasted peanut sauce</i> | 58 ⁰⁰⁰ |

From The Sushi Bar

MAKI

SPIDER ROLL

88⁰⁰⁰

crunchy fried soft shell crab tempura, mayonnaise, kyuri, tobiko, wasabi and pickled ginger

CALIFORNIA ROLL

68⁰⁰⁰

crab stick, cucumber, lettuce, avocado, tobiko and mayonnaise

TIGER ROLL

68⁰⁰⁰

fried tiger prawn, cucumber, avocado, tobiko and spicy mayonnaise

CATERPILLAR ROLL

98⁰⁰⁰

Unagi, avocado, tuna, tobiko and spicy sauce

DRAGON ROLL

78⁰⁰⁰

crispy jumbo prawn tempura with salmon, avocado, unagi and tobiko

RAINBOW ROLL

88⁰⁰⁰

snapper, tuna, salmon, avocado, crab stick, kyuri, lettuce and mayonnaise

NIGIRI COMBINATION

NIGIRI SUSHI JO

108⁰⁰⁰

makimomo takemaki, salmon, tuna, snapper, kanpachi, ebi and tobiko


NIGIRI SUSHI TOKU JO


108⁰⁰⁰


makimono sake, salmon, tuna, snapper, salmon roe, ebi and tamago

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 Spa

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HAND ROLLED

TUNA PEPPER TEMAH

88⁰⁰⁰

tuna with avocado, lettuce, teriyaki sauce, mayonnaise and tobiko

NEGI HAMAMAKI

88⁰⁰⁰

chopped yellowtail and leeks

SASHIMI

SASHIMI MATSU

88⁰⁰⁰

salmon, tuna, snapper, octopus, hamachi, mackerel

SASHIMI TAKE

88⁰⁰⁰

salmon, octopus, hamachi, salmon roe, crab

Soups and Broths

-  **LAKSA BOGOR**, *Indonesia* 118⁰⁰⁰
turmeric base thick yellow spiced coconut broth with rice vermicelli, bean sprout, basil leaf, cooked free range chicken, prawn and hardboiled egg with sambal cuka
-   **SOTO AYAM**, *Indonesia* 88⁰⁰⁰
turmeric and lemon leaf scented chicken broth with free range chicken, glass noodles, spring onion and sambal belacan
-   **SOP BUNTUT**, *Indonesia* 138⁰⁰⁰
braised oxtail with nutmeg and cloves in clear vegetables broth accompanied with fragrant steamed rice, green sambal and bitternut crackers
-  **SOTO BETAWI**, *Indonesia* 118⁰⁰⁰
coconut creamed soup with beef shank, beef tripe, beef sweet meats, diced potatoes, dice tomatoes, sliced green onion, sliced lime and sambal belacan
-  **TOM YUM GOONG**, *Thailand* 88⁰⁰⁰
spicy Thai prawns soup with mushrooms, lemongrass and coriander leaves

In House Specialties

- | | | |
|---|---|--------------------------|
|  | <p>BEEF RENDANG, <i>Sumatera - Indonesia</i>
 <i>slow braised lemongrass beef chunk with lime leaves and coconut milk
 accompanied with fragrant steamed rice</i></p> | <p>248⁰⁰⁰</p> |
|  | <p>IKAN ASAM PEDAS, <i>Indonesia</i>
 <i>sour and spicy stewed fish fillet cooked in tamarind fruit juice with okra, tomatoes,
 chilli and spices accompanied with fragrant steamed rice</i></p> | <p>238⁰⁰⁰</p> |
|  | <p>KEPITING SOKA GORENG TELOR, <i>Java-Indonesia</i>
 <i>crisp and moist deep fried soft crabs with crispy fried golden brown egg drops</i></p> | <p>158⁰⁰⁰</p> |
|  | <p>CHICKEN CURRY, <i>India</i>
 <i>served with dahl, poppadoms, raita, chutney, bread and basmati rice</i></p> | <p>178⁰⁰⁰</p> |
|  | <p>UDANG BALADO, <i>Sumatera - Indonesia (300gr)</i>
 <i>prawns with chilies and lime in coconut sauce</i></p> | <p>228⁰⁰⁰</p> |
|  | <p>OPOR AYAM DAN KETUPAT, <i>Java - Indonesia</i>
 <i>traditional braised chicken in coconut milk with garlic, ginger, cumin and coriander
 served with ketupat</i></p> | <p>158⁰⁰⁰</p> |



Rice Speciality





-  **BUBUR AYAM** 68⁰⁰⁰
savory porridge served with soy sauce, fried shallots, shredded chicken, beans and crackers
-  **NASI GORENG KAMPOENG, Indonesia** 138⁰⁰⁰
wok fried rice with fried chicken drumstick, anchovies, beef sate, fried egg, prawns, pickled vegetables and sambal
-  **NASI GORENG SARI LAUT, Indonesia** 148⁰⁰⁰
wok fried spicy rice with market seafood, anchovies, prawns sate, fried egg, pickled vegetables and sambal


Noodles

-  **BIHUN GORENG, Indonesia** 138⁰⁰⁰
wok fried white noodles with seafood, egg, cabbage, pak choy shredded egg, pickled vegetables and sambal
-  **MIE GORENG, Indonesia** 138⁰⁰⁰
wok fried yellow egg noodles with seafood, egg, cabbage, pak choy, shredded egg, pickled vegetables and sambal
- KWETIAU GORENG** 138⁰⁰⁰
wok fried flat noodles with egg, beef and vegetables
-  **MIE AYAM** 100⁰⁰⁰
boiled egg noodles in chicken broth topped with slices of gravy-braised chicken, chives and sambal

From The Grill

	SATE CAMPUR <i>grilled beef, chicken and lamb skewers accompanied with lontong and kasturi peanut sauce</i>	78 ⁰⁰⁰
	SATE AYAM <i>grilled free range chicken skewers, roasted peanuts and sweet soy sauce</i>	78 ⁰⁰⁰
	SATE DAGING SAPI <i>grilled beef skewers, roasted peanuts and sweet soy sauce</i>	78 ⁰⁰⁰
	SATE DAGING KAMBING <i>grilled Australian baby lamb shoulder with soy sauce</i>	88 ⁰⁰⁰
	SATE LIDAH <i>grilled beef tongue skewers with soy sauce</i>	88 ⁰⁰⁰
	UDANG BAKAR (300gr) <i>grilled tiger prawns in spicy sweet soy sauce</i>	158 ⁰⁰⁰
	AYAM BAKAR <i>grilled and marinated free range chicken, Javanese style</i>	98 ⁰⁰⁰
	IKAN BAKAR DABU-DABU <i>grilled fish fillet with tomatoes and chilies</i>	98 ⁰⁰⁰

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From The Grill


Norwegian SALMON steak	198 ⁰⁰⁰
Black Angus beef RIB EYE, 240 g	450 ⁰⁰⁰
Black Angus beef TENDERLOIN, 240 g	500 ⁰⁰⁰
Australian farm-raised, LAMB CUTLETS	288 ⁰⁰⁰
Free range, organic SPRING CHICKEN	198 ⁰⁰⁰


All dishes from the grill are offered with a choice of grilled vegetables, green leaves French fries or mashed potato


Choice of sauce: béarnaise, mushroom, green or black peppercorn sauce

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Pasta


 BOLOGNESE	148 ⁰⁰⁰
<i>with tagliatelle and parmesan cheese</i>	
CARBONARA	128 ⁰⁰⁰
<i>with spaghetti and rocket leaves* (pork or beef bacon)</i>	
 AGLIO E OLIO	108 ⁰⁰⁰
<i>tossed with garlic, dried chili flakes and olive oil and rocket leaves</i>	


Burger & Sandwiches


CLASSIC BURGER*	178 ⁰⁰⁰
<i>beef, tomato, cheddar cheese, onion and lettuce (with beef/ pork bacon or a fried egg)</i>	
 VEGGIE BURGER	138 ⁰⁰⁰
<i>cheddar cheese, avocado, tomato, arugula, mushrooms and hummus rosemary whole grain ciabatta bread</i>	
 CLUB SANDWICH*	158 ⁰⁰⁰
<i>free range chicken, egg, ham, bacon, cheese, tomatoes and lettuce toasted with whole grain or white bread</i>	
 HEALTHY CLUB	138 ⁰⁰⁰
<i>turkey, egg white, avocado, heirloom tomatoes, arugula, pesto with whole grain bread</i>	

all above are offered with a choice of French fries or green leaves

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Vegetables

 **BALADO TERONG** 78⁰⁰⁰
grilled purple eggplant topped with belacan

 **GORENGAN** 78⁰⁰⁰
vegetables fritters with shredded carrot, cabbage, bean sprouts and fermented soybean cakes




  **GUDEG** 78⁰⁰⁰
soft and tender sweet jackfruit stew boiled in coconut milk and palm sugar

  **LONTONG SAYUR** 78⁰⁰⁰
boiled banana leaf casings glutinous rice cake in thick peanut sauce and curries


CONDIMENTS


sambal hijau 28⁰⁰⁰
sambal bajak 28⁰⁰⁰
sambal matah 28⁰⁰⁰
sambal petis 28⁰⁰⁰


Rice Selection

 NASI KUNING <i>yellow rice</i>	58 ⁰⁰⁰
 NASI MERAH <i>organic red rice</i>	58 ⁰⁰⁰
NASI UDUK <i>rice cooked in coconut milk</i>	58 ⁰⁰⁰
 NASI PUTIH <i>white rice</i>	58 ⁰⁰⁰

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Desserts

BANANA AND PALM SUGAR CRÈME BRULÉE 68⁰⁰⁰
caramelized baked creamy egg custard

 **PISANG GORENG** 68⁰⁰⁰
deep fried banana fritter

 **BUBUR INJIN** 68⁰⁰⁰
black rice pudding, steamed sticky rice, grated coconut and palm sugar syrup

COLENAK 68⁰⁰⁰
grilled fermented cassava with cheese and chocolate topping (requires 10 minutes to prepare)

 **BUAH SEGAR** 68⁰⁰⁰
selection of tropical fruit platter

SELECTION OF ICE CREAM AND SORBET 68⁰⁰⁰
kindly ask the server for our daily selection

Traditional Shaved Iced Treats

ES CAMPUR 68⁰⁰⁰

avocado, young coconut, cassava, jack fruit and plenty little treasure with syrup and condensed milk topped with shaved ice

ES CINCAU HIJAU 68⁰⁰⁰

green herbal jelly topped with coconut milk, shaved ice and pandan leaf syrup

ES CENDOL 68⁰⁰⁰


pandan leaf scented rice dumplings, coconut milk, avocado, cassava and palm sugar syrup topped with shaved ice


ES TELER 68⁰⁰⁰


avocado, young coconut, jack fruit with syrup and condensed milk topped with shaved ice

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DRINK LIST

Mocktails

BANANA DELIGHT <i>banana, pineapple, coconut cream</i>	85 ⁰⁰⁰
NADA COLADA <i>coconut cream, pineapple, lime</i>	85 ⁰⁰⁰
GINGER MARY <i>tomato, ginger, celery</i>	85 ⁰⁰⁰
CHILL LIMAU <i>lime, honey, ginger</i>	85 ⁰⁰⁰
MANGO FITNESS <i>mango, banana, coconut cream, mint leaves</i>	85 ⁰⁰⁰
MANGGA CERIA <i>lychee, strawberry, mango</i>	85 ⁰⁰⁰
PINOBA <i>pineapple, orange, banana</i>	85 ⁰⁰⁰

Fresh Juices

ORANGE	65 ⁰⁰⁰
APPLE	65 ⁰⁰⁰
PINEAPPLE	65 ⁰⁰⁰
WATERMELON	65 ⁰⁰⁰
CARROT	65 ⁰⁰⁰
PAPAYA	65 ⁰⁰⁰
DRAGON FRUIT	65 ⁰⁰⁰

AVOCADO	55 ⁰⁰⁰
<i>blended avocado fruit with condense chocolate milk</i>	

STRAWBERRY	65 ⁰⁰⁰
MIXED BERRIES	65 ⁰⁰⁰
KIWI	65 ⁰⁰⁰
POMELO	65 ⁰⁰⁰

Chilled Juices

CRANBERRY	55 ⁰⁰⁰
GUAVA	55 ⁰⁰⁰
MANGO	55 ⁰⁰⁰
TOMATO	55 ⁰⁰⁰

Ice Delight

ICED LIME/LEMON/ORANGE SQUASH	65 ⁰⁰⁰
<i>lime/ lemon/ orange juice and soda water</i>	
LYCHEE ICE TEA	65 ⁰⁰⁰
<i>black tea, lychee fruits, lychee juice and syrup</i>	
MANGO PASSION FRUIT ICE TEA	65 ⁰⁰⁰
<i>green tea, mango juice, passion fruit</i>	
LEMONGRASS TEA	55 ⁰⁰⁰
ICED LEMON TEA	55 ⁰⁰⁰
ICED TEA	55 ⁰⁰⁰
COFFEE/LATTE/CAPPUCINNO	55 ⁰⁰⁰
HOMEMADE MILK SHAKE	75 ⁰⁰⁰
<i>chocolate/ strawberry/ vanilla</i>	
MIXED BERRIES SMOOTHIE	75 ⁰⁰⁰

Cold Beverages

SPARKLING WATER

AQUA REFLECTION SPARKLING 380 ml	55 ⁰⁰⁰
EQUIL 760 ml	90 ⁰⁰⁰
PERRIER 330 ml	65 ⁰⁰⁰
PERRIER 750 ml	95 ⁰⁰⁰

MINERAL WATER

AQUA REFLECTIONS 380 ml	55 ⁰⁰⁰
EQUIL 760 ml	90 ⁰⁰⁰
EVIAN 330 ml	65 ⁰⁰⁰
EVIAN 750 ml	95 ⁰⁰⁰

SOFT DRINKS

COCA COLA, DIET COKE, COKE ZERO, SPRITE, GINGER ALE, TONIC, SODA WATER	55 ⁰⁰⁰
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COLD BEERS

BINTANG BOTTLE	65 ⁰⁰⁰
HEINEKEN BOTTLE	70 ⁰⁰⁰
CORONA BOTTLE	95 ⁰⁰⁰
BINTANG DRAUGHT	70 ⁰⁰⁰

Hot Beverages

TEA BY TWG

ENGLISH BREAKFAST	60 ⁰⁰⁰
EARL GREY GENTLEMAN	60 ⁰⁰⁰
ROYAL DARJEELING	60 ⁰⁰⁰
GRAND JASMINE	60 ⁰⁰⁰
MOROCCAN MINT	60 ⁰⁰⁰
EMPEROR PU-ERH	60 ⁰⁰⁰
SENCHA CHINESE	60 ⁰⁰⁰
VANILLA BOURBON (decaffeinated)	60 ⁰⁰⁰
ETERNAL SUMMER (decaffeinated)	60 ⁰⁰⁰
CHAMOMILE	60 ⁰⁰⁰
ETERNAL SUMMER	60 ⁰⁰⁰
PINK FLAMINGO	60 ⁰⁰⁰
SCARLET HOUR	65 ⁰⁰⁰
TI KUAN YIN	65 ⁰⁰⁰
IMPERIAL OOLONG	65 ⁰⁰⁰
SENCHA JAPANESE	65 ⁰⁰⁰

COFFEE BY ILLY

COFFEE AMERICANO	55 ⁰⁰⁰
LATTE	55 ⁰⁰⁰
CAPPUCINO	55 ⁰⁰⁰
ESPRESSO	55 ⁰⁰⁰
DOUBLE ESPRESSO	60 ⁰⁰⁰
VANILLA LATTE	60 ⁰⁰⁰
MOCHA LATTE	60 ⁰⁰⁰

decaffeinated selection available with all coffee beverages

SEASONAL FRUITS AND BERRIES PLATER

148⁰⁰⁰

TROPICAL FRUITS SALAD

108⁰⁰⁰

FRESH PAPAYA *with lime*

108⁰⁰⁰

GRAINS AND WHOLE WHEATS

CEREALS

108⁰⁰⁰

*all-bran, corn flakes, rice krispies, coco pops, muesli, weetabix and granola
with your choice of whole, low fat or soya milk and diced seasonal fruits*

OATMEAL

128⁰⁰⁰

boiled oats with milk or water with maple syrup, brown sugar and jam

BIRCHER MÜESLI

128⁰⁰⁰

*rolled oats, apple, roasted almonds with yoghurt with fresh milk
choice of
strawberries
raspberries
blueberries
banana*


GRANOLA


128⁰⁰⁰


honey, yoghurt with cottage cheese and berries

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FRESH FROM THE MANDARIN
ORIENTAL CAKE SHOP

SWEET

PANCAKES 98⁰⁰⁰
old-fashioned buttermilk, maple syrup and berries or banana


WAFFLE 98⁰⁰⁰
Belgium classic waffle, maple syrup and berries or banana


 BUTTER BRIOCHE FRENCH TOAST 88⁰⁰⁰
icing sugar, maple syrup, whipped cream and vanilla sauce


 AUSTRALIAN BANANA BREAD 88⁰⁰⁰
caramelized bananas, whipped cream and vanilla sauce

FRESH MUFFIN 88⁰⁰⁰
freshly baked blueberry, chocolate and banana

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BAKERY

BREAKFAST VIENNOISERIES

108⁰⁰⁰

*selection of croissant, almond croissant, pain au chocolat
blueberry muffin, butter brioche, 7 grains bread & baguette*

BREAKFAST TOAST BREADS

88⁰⁰⁰

oats, rye, raisin, English muffin, bagel, white or wholewheat

BREAKFAST BAGEL

118⁰⁰⁰

smoked salmon, onions and chive cream cheese

HEALTHY BAKERY



FRESH MUFFINS

88⁰⁰⁰

freshly baked all bran, muesli or rolled oats



WHOLE WHEAT TOAST


88⁰⁰⁰


House made sugar-free jam and margarine


all above are accompanied by butter, marmalade, fruit preserves and honey

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DAIRY AND FINEST COLD CUTS

FARMERS CHEESES 188⁰⁰⁰
selection of four soft mild cheese with walnuts and seasonal preserve

 FARMERS YOGHURT PLAIN, 88⁰⁰⁰
LOW FAT OR NON-FAT GREEK
with artisanal made coulis

with choice of
strawberries
raspberries
blue berries
banana

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SMOKED AND MARINATED FISH

SMOKED SALMON

188⁰⁰⁰

 SALMON GRAVLAX

188⁰⁰⁰

BRINED AND CURED MEATS

IBERIAN CURED HAM*

228⁰⁰⁰


COLD POACHED HAM*


188⁰⁰⁰


BEEF PASTRAMI

188⁰⁰⁰

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SOUP

CLEAR CHICKEN CONSOMMÉ

with wantons and black truffle

98⁰⁰⁰



SOTO AYAM

turmeric and lemon leaf scented chicken broth with locally farm organic chicken glass noodles spring onion and sambal belacan

98⁰⁰⁰





MISO SOUP


traditional dashi broth with tofu, wakame and spring onion

108⁰⁰⁰

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ASIAN CUISINE

-  **STEAMED DIM SUM** 168⁰⁰⁰
har kow
char siew pau
siew mai
steamed glutinous rice and mushroom wrapped with lotus leaf
-  **NASI GORENG KAMPUNG** 148⁰⁰⁰
wok fried rice with fried chicken drumstick, anchovies, beef sate, prawns, fried egg pickles vegetables and sambal
- NASI LEMAK** 168⁰⁰⁰
traditional Malayu coconut rice with shrimp sambal
choice of chicken or beef rendang ikan bilis, fried egg, vegetable achar and sambal
- MIE/BIHUN GORENG** 128⁰⁰⁰
wok fried yellow or white noodles with seafood, cabbage, pak choy, shredded egg pickles vegetables and sambal
- HONG KONG NOODLES** 158⁰⁰⁰
wok fried egg noodles with prawns and egg, carrots, and bean sprouts
-  **CONGEE** 98⁰⁰⁰
plain, chicken or fish congee with traditional condiments
spring onions, fried won ton crisps & salted peanuts
-  **BUBUR AYAM** 98⁰⁰⁰
century duck egg, shredded chicken, tong chy, spring onion, cakwe and crispy prawn crackers

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ORGANIC EGGS

ENGLISH BREAKFAST

168⁰⁰⁰

*two fried eggs served with baked beans, white button mushrooms, sautéed potatoes, roasted baby tomatoes, pork sausage, back bacon** and toast*



OMELETTE

118⁰⁰⁰

Choice of ;

*tomatoes, mushrooms, cheese, herbs, bacon**, ham* or smoked salmon*

EGGS BENEDICT

128⁰⁰⁰

poached egg, ham, muffin and Hollandaise*

EGGS FLORENTINE

128⁰⁰⁰

poached egg, spinach, muffin and Hollandaise



BOILED EGGS

88⁰⁰⁰

3 minutes, really soft

5 minutes, fairly liquid yolk with white just set

7 minutes, firmer, creamy yolk with white completely set

10 minutes, hardboiled cooked

accompanied by toasted farm bread, salt and butter



ORGANIC EGG WHITE

118⁰⁰⁰

two eggs omelet, scrambled or poached


served with mushrooms, grilled baby tomatoes asparagus or spinach


** pork*


***beef or pork*

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DRINK LIST

Mocktails

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NADA COLADA <i>coconut cream, pineapple, lime</i>	85 ⁰⁰⁰
GINGER MARY <i>tomato, ginger, celery</i>	85 ⁰⁰⁰
CHILL LIMAU <i>lime, honey, ginger</i>	85 ⁰⁰⁰
MANGO FITNESS <i>mango, banana, coconut cream, mint leaves</i>	85 ⁰⁰⁰
MANGGA CERIA <i>lychee, strawberry, mango</i>	85 ⁰⁰⁰
PINOBA <i>pineapple, orange, banana</i>	85 ⁰⁰⁰

Fresh Juices

ORANGE	65 ⁰⁰⁰
APPLE	65 ⁰⁰⁰
PINEAPPLE	65 ⁰⁰⁰
WATERMELON	65 ⁰⁰⁰
CARROT	65 ⁰⁰⁰
PAPAYA	65 ⁰⁰⁰
DRAGON FRUIT	65 ⁰⁰⁰

AVOCADO	55 ⁰⁰⁰
<i>blended avocado fruit with condense chocolate milk</i>	

STRAWBERRY	65 ⁰⁰⁰
MIXED BERRIES	65 ⁰⁰⁰
KIWI	65 ⁰⁰⁰
POMELO	65 ⁰⁰⁰

Chilled Juices

CRANBERRY	55 ⁰⁰⁰
GUAVA	55 ⁰⁰⁰
MANGO	55 ⁰⁰⁰
TOMATO	55 ⁰⁰⁰

Ice Delight

ICED LIME/LEMON/ORANGE SQUASH	65 ⁰⁰⁰
<i>lime/lemon/orange juice and soda water</i>	
LYCHEE ICE TEA	65 ⁰⁰⁰
<i>black tea, lychee fruits, lychee juice and syrup</i>	
MANGO PASSION FRUIT ICE TEA	65 ⁰⁰⁰
<i>green tea, mango juice, passion fruit</i>	
LEMONGRASS TEA	55 ⁰⁰⁰
ICED LEMON TEA	55 ⁰⁰⁰
ICED TEA	55 ⁰⁰⁰
COFFEE/LATTE/CAPPUCINNO	55 ⁰⁰⁰
HOMEMADE MILK SHAKE	75 ⁰⁰⁰
<i>chocolate/strawberry/vanilla</i>	
MIXED BERRIES SMOOTHIE	75 ⁰⁰⁰

Cold Beverages

SPARKLING WATER

AQUA REFLECTION SPARKLING 380 ml	55 ⁰⁰⁰
EQUIL 760 ml	90 ⁰⁰⁰
PERRIER 330 ml	65 ⁰⁰⁰
PERRIER 750 ml	95 ⁰⁰⁰

MINERAL WATER

AQUA REFLECTIONS 380 ml	55 ⁰⁰⁰
EQUIL 760 ml	90 ⁰⁰⁰
EVIAN 330 ml	65 ⁰⁰⁰
EVIAN 750 ml	95 ⁰⁰⁰

SOFT DRINKS

COCA COLA, DIET COKE, COKE ZERO, SPRITE, GINGER ALE, TONIC, SODA WATER	55 ⁰⁰⁰
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COLD BEERS

BINTANG BOTTLE	65 ⁰⁰⁰
HEINEKEN BOTTLE	70 ⁰⁰⁰
CORONA BOTTLE	95 ⁰⁰⁰
BINTANG DRAUGHT	70 ⁰⁰⁰

Hot Beverages

TEA BY TWG

ENGLISH BREAKFAST	60 ⁰⁰⁰
EARL GREY GENTLEMAN	60 ⁰⁰⁰
ROYAL DARJEELING	60 ⁰⁰⁰
GRAND JASMINE	60 ⁰⁰⁰
MOROCCAN MINT	60 ⁰⁰⁰
EMPEROR PU-ERH	60 ⁰⁰⁰
SENCHA CHINESE	60 ⁰⁰⁰
VANILLA BOURBON (decaffeinated)	60 ⁰⁰⁰
ETERNAL SUMMER (decaffeinated)	60 ⁰⁰⁰
CHAMOMILE	60 ⁰⁰⁰
ETERNAL SUMMER	60 ⁰⁰⁰
PINK FLAMINGO	60 ⁰⁰⁰
SCARLET HOUR	65 ⁰⁰⁰
TI KUAN YIN	65 ⁰⁰⁰
IMPERIAL OOLONG	65 ⁰⁰⁰
SENCHA JAPANESE	65 ⁰⁰⁰

COFFEE BY ILLY

COFFEE AMERICANO	55 ⁰⁰⁰
LATTE	55 ⁰⁰⁰
CAPPUCINO	55 ⁰⁰⁰
ESPRESSO	55 ⁰⁰⁰
DOUBLE ESPRESSO	60 ⁰⁰⁰
VANILLA LATTE	60 ⁰⁰⁰
MOCHA LATTE	60 ⁰⁰⁰

decaffeinated selection available with all coffee beverages