**APPETIZERS**

- OXTAIL SLIDER $13.50
  - Pulled Beef Oxtail, Barbeque Sauce
  - Shredded Vegetables, Vermicelli, Fresh Herbs
  - Served with Peanut Sauce, Sweet Soy Sauce, Fried Shallots & Chili

- COLD VIETNAMESE SPRING ROLLS $13.50
  - Tossed in Creamy Chili & Yuzu Dressing
  - Toasted Sesame & Chives

- TEMPURA ROCK SHRIMP $16.00
  - Pickled Ginger and Wasabi

- FRESHLY THIN SLICED RAW SALMON & TUNA $27.50
  - Served with Shoyu
  - Traditional Sushi selection
  - Stuffed with Honey

- CHEESE PLATTER $17.50
  - Provolonem
  - Served with Grapes, Apricots, Walnuts, Baguette
  - Selection of Cheese: Brie, Manchego, Taleggio, Provolone

- DEEP FRIED CHICKEN $14.50
  - Lemon Honey Sauce

- LIGHTLY BATTERED PRAWN $14.50
  - Crusted Chili

**SALADS**

- CLASSIC CAESAR SALAD $16.00
  - Grilled Prawns
  - Anchovies $5.50
  - Romaine Lettuce, Parmesan Cheese, Caesar Dressing
  - Espuma

- THAI BEEF SALAD $15.50
  - Tossed in Walnut Basil Pesto, Extra Virgin Olive Oil, Fleur de Sel

- CAPRESE SALAD $15.50
  - *Choice of one topping. Additional is priced at 50/Topping
  - Avocado, Thousand Island, Balsamic Vinaigrette, Lemon Vinaigrette

- THE FJ SEASONAL GARDEN SALAD $16.50
  - Served with Truffle Oil

- WILD MUSHROOM SOUP $14.00
  - Chinese Style Soup
  - Pork Belly

- HOT AND SOUR SOUP $14.00
  - Famous Thai Hot and Sour Soup
  - Mushroom, Prawns and Traditional Condiments

- FRESH TOMATO SOUP $14.00
  - Soup

**BREAKFAST CEREALS**

- BIRCHER MUESLI $11.00
  - Roasted Nuts and Low Fat Yoghurt

- YOGHURT & BERRIES $16.50
  - Fresh Strawberries, Mixed Berries with Organic Honey

- SEASONAL FRUIT PLATE $12.50
  - Choice of Sliced Bananas or Strawberries

**STEAKS & MEATS**

**APPETIZERS**

- APPETIZERS AVAILABLE 24 HRS
  - All Day Selections
  - In Room Dining

**BREAKFAST**

- LOCAL BREAKFAST FAVOURITES $10.50
  - Choice of Pork, Beef or Turkey Bacon
  - Fried, Scrambled, Poached or Omelets

- TRADITIONAL EGGS BENEDICT $15.00
  - English Muffin, Pork or Beef Ham, Poached Egg
  - Served with Arugula, Confit Tomatoes
  - Hollandaise Sauce
  - Choice of Pork, Beef or Turkey Bacon

**EGGS A LA CARTE**

- THREE EGGS AS YOU WISH $16.50
  - Fried Egg Noodle, Sliced Beef, Eggs, Prawns

**LIFESTYLE CUISINE**

- THE AMERICAN BREAKFAST $25.00
  - Choice of Shocking Coffee, Hot Chocolate or Tea
  - Melon or Carrot Juice
  - Choice of Freshly Squeezed Orange, Apple, Watermelon, and Organic Yoghurt
  - Carved Seasonal Fruits with Orange Blossom Honey
  - Two Eggs Cooked Any Style
  - Breakfast Potatoes

- THE CONINENTAL $17.50
  - Choice of Coffee, Hot Chocolate or Tea
  - Melon or Carrot Juice
  - Choice of Freshly Squeezed Orange, Apple, Watermelon, and Organic Yoghurt
  - Carved Seasonal Fruits with Orange Blossom Honey
  - Egg White Omelette
  - Baby Spinach and Herb Baked Potato
  - Smoked Chicken Sausage
  - Two Eggs Cooked Any Style
  - Breakfast Potatoes

**IN-ROOM DINING**

- Choice of Coffee, Hot Chocolate or Tea
  - Melon or Carrot Juice
A la Carte Main Course

Traditional Aromatic Milk Soup with Beef, Potato, Tomato
Potato Cake, Tomato and Traditional Condiments
SOTO AYAM                150

Aromatic Yellow Chicken Broth, Glass Noodle, Quail Egg,
Vegetables, Pickles, Sambal
SOTO AYAM                150

Fried Egg Noodle, Pork or Beef or Chicken or Prawns, Eggs,
MIE GORENG               175

Fried Noodle Vermicelli, Sliced Beef, Prawn, Vegetables,
with Ribs Broth, Sambal Matah and Balinese Rice
FRIED NOODLE              175

Char Grill Wagyu Beef Ribs with Balinese Spice served
Available 24 Hrs
SUP BUNTUT/GORENG/BAKAR       270

Morning Glory, Long Beans, Cabbage, Beansprout,
GADO - GADO               125

Fried Egg Noodle, Pork or Beef or Chicken or Prawns, Eggs,
MIE GORENG               175

Fried Noodle Vermicelli, Sliced Beef, Prawn, Vegetables,
with Ribs Broth, Sambal Matah and Balinese Rice
FRIED NOODLE              175

A la Carte Grill

Rib eye 350g
USDA Prime NY Strip Loin 300g
Australian 200 Day Grain Fed Tenderloin 180g
A LA CARTE GRILL

A La Carte Pasta

Handmade Pappardelle served with Wagyu Beef Ragout,
PAPPARDELLE ALLA BOLOGNAISE     210

Black Olive, Cappers, Sun Dried Tomatoes and Fresh basil
FUSILLI ALLA PUTANESCA         200

Fresh Basil and Parmesan Cheese
Penne served with San Marzano Tomatoes, Chili,
SPAGHETTI AGLIO OLIO           200

Turkey or Beef or Pork Bacon and Parmesan Cheese
Spaghetti served with Organic Egg Yolk, Cream,
SPAGHETTI ALLA CARBONARA       175

Four Cheese                 230
FOUR CHEESE

and Mixed Vegetables
Beef or Chicken Sausage, Tuna Confit, Pork or Turkey Bacon
Grilled Chicken, Prawns, Prosciutto, Clams, Calamari,
CHOOSE 1 SAUCE:
CHOOSE 1 PASTA:

Parmesan and San Marzano Tomato
Traditional Style, Baked with Ricotta-Béchamel, Braised Beef,
Tomato Sauce and Parmesan
PAPPARDELLE ALLA BOLOGNAISE     210

Black Olive, Cappers, Sun Dried Tomatoes and Fresh basil
FUSILLI ALLA PUTANESCA         200

Fresh Basil and Parmesan Cheese
Penne served with San Marzano Tomatoes, Chili,
SPAGHETTI AGLIO OLIO           200

A La Carte burger

THE BURGER               235

Fried Egg, Cheddar Cheese, Mayonnaise, Caramelized Onions,
Chicken, Tomato, Lettuce, Choice of Pork or Beef Bacon,
THE CLUB SANDWICH           200

All selections are served with french fries

Sandwiches, Wraps and Burgers

THE BOMBAY WRAP            200

Chicken, Tomato, Lettuce, Choice of Pork or Beef Bacon,
THE CLUB SANDWICH           200

All selections are served with french fries

Sandwiches, Wraps and Burgers

JAVANESE SATAY             200
AUTHENTICALLY LOCAL CUISINE

Sambal, Mushroom Sauce, Black Pepper Sauce, BBQ Sauce

SAUCES

Sautéed Wild Mushroom
Creamed Spinach, Steamed Asparagus, Petit Salad,
KUNG PAO CHICKEN            200

Japanese Sauce, Coleslaw and Japanese Rice
Stir-Fried US Prime Chilled Striploin Beef with Traditional
KUNG PAO CHICKEN            200

Stir-Fried Rice Noodle with Oyster Sauce and Seafood
KWETIAU SEAFOOD             175

Stir-Fried US Prime Chilled Striploin Beef with Traditional
KUNG PAO CHICKEN            200

Stir-Fried Rice Noodle with Oyster Sauce and Seafood
KWETIAU SEAFOOD             175

Asian Specials

Sambal, Mushroom Sauce, Black Pepper Sauce, BBQ Sauce

SAUCES

Sautéed Wild Mushroom
Creamed Spinach, Steamed Asparagus, Petit Salad,
KUNG PAO CHICKEN            200

Japanese Sauce, Coleslaw and Japanese Rice
Stir-Fried US Prime Chilled Striploin Beef with Traditional
KUNG PAO CHICKEN            200

Stir-Fried Rice Noodle with Oyster Sauce and Seafood
KWETIAU SEAFOOD             175

Stir-Fried US Prime Chilled Striploin Beef with Traditional
KUNG PAO CHICKEN            200

Stir-Fried Rice Noodle with Oyster Sauce and Seafood
KWETIAU SEAFOOD             175

Asian Specials

Sambal, Mushroom Sauce, Black Pepper Sauce, BBQ Sauce

SAUCES

Sautéed Wild Mushroom
Creamed Spinach, Steamed Asparagus, Petit Salad,
### Curries

- **INDIAN BUTTER CHICKEN**          225  
  Tandoori Roasted Chicken finished in a Traditional Mild Spice Curry Sauce served with Aromatic Rice and Indian Pickles
- **ALOO GOBI AND DHAL**           150  
  Slow Cooked Potato and Cauliflower with Indian Spices  
  Served with Aromatic Rice, Dhal and Indian Pickles
- **THAI GREEN CHICKEN CURRY**        185  
  Marinated Chicken, Eggplant, Potato and Tomato  
  Served with Jasmine Rice

### Flavours of International Cuisine

- **FISH AND CHIPS**              250  
  Dark Ale Battered Barramundi, Triple Cooked Chips, Tartar Sauce
- **BRAISED BEEF SHORT RIBS**         380  
  Wagyu Beef Ribs, Confit Potato, Pumpkin Purée, Baby Vegetable
- **AUSTRALIAN LAMB RACK**          360  
  Herb Crusted Lamb Rack, Capsicum Caponata, Baby Potato
- **CATCH FISH OF THE DAY**          320  
  Roasted Fish served with Olive Relish, Spinach, Cherry Tomato
- **LOUISIANA BBQ PORK RIBS**         380  
  Potato Wedges, Coleslaw

### Snack Menu

- **MOZZARELLA STICK**            150  
  Deep Fried Battered Mozzarella Cheese served with Tomato Sauce
- **VEGETABLE SPRING ROLLS**        125  
  Served with Garlic Chili and Peanut Sauce
- **CHICKEN TENDERS**            150  
  Golden Brown Breaded Chicken Loin, Vegetable Sticks and Creamy Chili Sauce
- **CALAMARI**           150  
  Lightly Battered Calamari with Jalapeno Tartar
- **TRUFFLE CROQUETTE**            115  
  Deep Fried Potato Dumpling with Truffle Oil
- **CHICKEN WINGS SIRACHA CARAMEL** 120  
  Siracha Caramel, Curry Leaves

### Dessert

- **PISANG GORENG**              150  
  Fried Banana with Vanilla & Chocolate Ice Cream and Caramel Sauce
- **NEW STYLE TIRAMISU**            150  
  Baileys Tiramisu with Coffee Jelly and Crunchy Pistachio Tuile
- **APPLE TART**                150  
  Walnut Apple Tart with Kirsch Cinnamon Cream and Caramel Sauce
- **CHOCOLATE CAKE**              150  
  Flourless Chocolate Cake with Chocolate Sauce
- **HOMEMADE ICE CREAM & SORBET**  135  
  Choice of 3 Scoops of Ice Cream and Sorbet
- **PANNA COTTA & WILD BERRIES**    150  
  Raspberry Panna Cotta with Mixed Forest Berries, Lemon Sable Breton

### In Room Dining

- **FRUIT CUP**                  75  
  Assorted Watermelon, Melon, Strawberry and Papaya
- **MY SIZE BREAKFAST**            150  
  Two Organic Eggs served any style, Chicken Sausage, Breakfast Potato & Tomato
- **KIDS TOMATO SOUP**            90  
  Mozzarella Cheese and Croutons
- **CREAM OF CHICKEN SOUP**        100  
  Diced Chicken, Croutons in a Velvety Creamy Chicken Soup
- **BAKED MAC AND CHEESE**         125  
  Macaroni Pasta Baked in a Creamy Cheese Sauce
- **SPAGHETTI BOLOGNAISE**                 150  
  Fresh Spaghetti Pasta with Tomato, Beef Ragout, Parmesan Cheese
- **STEAMED FISH**                150  
  Served with Potato and Vegetables  
  Choice of Fish: Salmon, Barramundi  
  Choice of Potato: Mashed Potatoes or French Fries  
  Choice of Vegetable: Steamed Market Vegetables, Creamed Spinach or Peas & Carrot

### Healthy Living

- **APPETIZER**
  - **SMOKED MACKEREL**            155  
    Guacamole, Edamame, Cherry Tomato, Baby Artichoke, Baby Rocca, Gremolata
  - **BABY SPINACH**               165  
    Mix Berries, Oven Roasted Walnut, Feta Cheese Crumble, White Balsamic Dressing
- **SOUP**
  - **CHICKEN HERBAL**           130  
    Aromatic Herb Chicken with Ginseng, Chicken Dumpling
  - **LENTIL AND SPINACH**          130  
    Mediterranean Brown Lentil, Garlic Crouton, Cumin Crumble
- **MAIN COURSE**
  - **WHOLE WHEAT SPAGHETTI**         195  
    Broccoli, Chick Peas, Mushroom, Pine Nut and Basil Pesto
  - **OVEN BAKED SALMON**            340  
    WITH ASIAN HERBS  
    Sorghum Risotto, Spinach, Green Peas, Tomato Chutney
  - **FREE RANGE CHICKEN BREAST**       200  
    Barley, Baby Carrot, Mushroom, Spring Onion, Rosemary Jus
- **DESSERT**
  - **CHIA SEEDS AND BANANA**        120  
    Raw Sumatran Honey, Local Gold Banana, Tabanan Cocoa
  - **SUBANG PINEAPPLE CARPACCIO**    110  
    Fresh Mix Berries, Candied Orange Zest, Oatmeal Pancake

Please let our associate know if you have any special dietary requirement, food alergic, or food intolerance. All prices are in thousand (000) IDR and subject to 10% service charge and prevailing government taxes.