

## Lunch Menu

	<u>Salads and Soups</u>		<u>Specialities</u>	
	Gado Gado White Cabbage, Bean Sprout, Boiled Egg, Peanut Sauce Red Rice Salad	110 180	Suarga Cold Seafood Platter King Prawn, Slipper Lobster, Clams, Oysters, Sherry Vinegar, Cocktail Souce	490
	Red Rice, Mix Mesclun, Black Olive, Sun Dried Tomato, Feta Cheese, House dressing, Pinenut		Grilled King Papua Prawn   Garlic butter, Parsley, Lemon, Brocolli Puree	260
	Daíkon, Carrot, Mix Mesclun, Apple Soya Dressing	180	Linguine Vongole Java Sea Asharí Clams, Gracília	230
	Healthy Mix Salad © © Mix Mesclun, Black Olives, Sundried Tomato, Cucumber, Feta Cheese, Walnut	150		240
	Choice of Dressing -Balsamic or Orange or Lemon or Mustard Vinaigrette Additional: -Grilled Chicken or Prawn or Fish -Smoked Salmon	70 80	French Fries  Siang Ashari Clams   Ashari Clams, White Wine, chop Parsley	200
	Strawberry Tamarillo Gazpacho © Cold Pressed Olive Oil, Crouton  Japanese Vinegar Gazpacho © Cold Pressed Olive Oil, Tomato, Crouton	120 120	Nasi Goreng Seafood Fried Rice, Market Fish, Squid, Egg, Black Tiger Prawn, Indonesian Pickle, Sambal	220
	Asian Inspired		<u>Dessert</u>	786
		240	White Chocolate Pudding Yoghurt, Ginger, White Chocolate, Cucumber, Dill	120
1	Eggplant with Tofu Roll © Eggplant Puree, Shitake Mushroom, Miso Sauce	185	Classic Banana Bread Banana Tartare, Fermented Banana ice cream,	120
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Vegetable

\* @ Chef Recommended