

# Choice of Meat.

# Signature menu



Grilled Chicken Breast	135K
Chicken Wings	130K
Pork Ribs 300gram 🐷	155K
New Zealand 250 Grams Sirloin Aged	232K
Australian 250 Grams Rib Eye Grain Fed Kilkooy	262K
Australian 250 Grams Beef Tenderloin	262K
Australian "GFYG" T Bone Steak 500 Grams	467K
Romeos Mix Grill 🐷🐷	555K

Our Signature grilled which is ideal sharing for two with beef rib eye, pork ribs, chicken wings, pork sausage, four sauce, and choice of two side

## CHOICE OF SAUCE

- Homemade Steak Sauce
- Lemon Parsley Butter
- Red Wine Sauce
- Mushroom Sauce
- Black Pepper Sauce
- Classic Béarnaise
- Apple Cider BBQ Sauce
- Chimichurri

## CHOICE OF SIDES

- French Fries
- Mashed Potatoes
- Potato Wedges
- Mac n Cheese
- Mix Vegetables
- Grilled Portobello Mushroom
- Grilled Sweet Corn
- Roasted Cauliflower

## APPETIZER

<b>Fried Mozzarella Balls</b>	75K
Served on bed of olive oil-stewed tomatoes, baby rocket and parmesan cheese	
<b>Salt and Pepper Calamari</b>	78K
Asian style salt & pepper calamari with tartar sauce and side salad	
<b>Prawn Toast</b>	115K
Brioche bun, poached prawn, celery, cucumber, sriracha-mayo, chives, smoked paprika, flying fish roe	
<b>Beef Tataki</b>	115K
Black pepper- palm sugar crusted beef, balsamic teriyaki, micro green, fried garlic and shredded leek	

## SALAD

<b>Beetroot Salad</b>	75K
Roasted beetroot, butternut squash, baby carrot, radicchio, rocket, walnuts, and whole grain mustard dressing	
<b>Heirloom Cherry Tomato Salad 🍷</b>	78K
Whipped feta cheese, confit cherry tomato, anchovy, basil and crostini	
<b>Pumpkin Feta Salad</b>	75K
Baby rocket, roasted pumpkin, and cashew nut, feta cheese, green apple and balsamic vinegar	
<b>Caesar Salad</b>	70K
Baby cos romaine, caesar dressing, garlic crouton	
• Add prawn 20K/pcs	
• Add chicken breast 40K/pcs	

## MAIN

<b>Grilled Prawn Chermoula 🍷</b>	175K
Butterfly grilled ocean prawn, roasted, chermoula and roasted cauliflower	
<b>Barramundi 🍷</b>	145K
Grilled Australian barramundi served with mashed potato and raisin - pine nuts sauce	
<b>Grilled Octopus 🍷</b>	153K
Four hours sous vide and grilled octopus, truffle potato foam, baby kailan, coriander oil	
<b>Crispy Pork Belly</b>	165K
Deep fried pork belly, onion-apple veloute, zucchini, baby carrot	
<b>Carla's Crispy Skin Salmon</b>	220K
Pan seared salmon, cauliflower puree, green peas, caramelized onion and thyme-chicken pan juice	
<b>Beef Burger</b>	115K
Milky milk burger bun, homemade beef patty, lettuce, fresh sliced tomato, gherkins, cheese, bacon and french fries	
<b>Australian Lamb Shank</b>	377K
Braised Australian lamb shank, truffle mashed potatoes, baby carrot, grilled portobello mushrooms, and rosemary sauce	

## DESSERT

<b>Chocolate Soufflé 🍷</b>	60K
Served with vanilla ice cream	
<b>Cheese Cake</b>	65K
Crunchy coconut cookies, cream cheese, blueberry compote and mango sauce	
<b>Crème Brûlée</b>	65K
Silky smooth crème brûlée with ginger essence	

🐷 : Contain Pork 🍷 : Chef's Recommendation

All Prices Are in IDR.000 (Excluding 10% Tax and 7,5% Service)



# The Classic

## ASIAN

<b>Chicken Satay</b> Balinese grilled chicken satay, peanuts sauce, steamed rice and cucumber salad	115K
<b>Nasi/Mie Goreng</b> Indonesian chicken fried rice/egg noodles with cabbage, carrot, onion, fried egg, satay, acar and crackers <b>Add 80 grams roasted pork belly 55K</b>	95K
<b>Beef Rendang</b> 🍖 Sumatran braised beef shank with coconut milk, red curry paste, red chili and served with steamed rice	145K
<b>Tom Yum Goong</b> Thai hot and sour seafood soup with prawn, squid, green mussel, mushroom, red chili and cilantro	125K

## PIZZA

<b>Cheesy Pesto Pizza</b> Basil pesto, mozzarella, feta cheese, baby rocket, lemon zest and parmesan cheese	85K
<b>Chicken Mushroom</b> Pomodoro, mozzarella cheese, chicken breast, mushroom, olive and basil	95K
<b>American Pizza</b> Pomodoro, mozzarella cheese, pepperoni and basil	85K

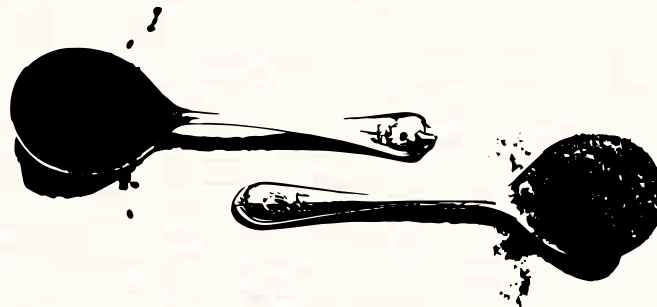
## PASTA

*Choice of Pasta / Spaghetti / Fettuccini / Macaroni*

<b>Alla Carbonara</b> 🍖 Classic carbonara, guanciale, black pepper and beaten eggs	115K
<b>Seafood Pasta</b> Pomodoro sauce, prawn, green mussel, squid, parmesan, spaghetti, basil	125K
<b>Spaghetti Bolognese</b> Classic Bolognese sauce, parmesan and basil	120K

## SIDE DISHES

<b>French Fries</b> ..... Served with tomato ketchup	40K
<b>Onion Rings</b> ..... Served with tartar sauce	40K
<b>Potato Wedges</b> ..... Served with sriracha-mayo	40K



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# Drinks Menu

## COCKTAIL SIGNATURE

<b>Amarella</b> .....	150K
Whisky, Amaro, Orange Bitter, Aromatic Bitter, Italian Red Bitter Liqueur	
<b>Jack Sparrow</b> .....	150K
Bacardi Carta, Jack & Pandan Cordial, Orange Bitter, White Wine	
<b>Bugs Bunny</b> .....	150K
Skyy Vodka, Carot & Sweet Corn Horchata, Pineapple Juice, Foamer	
<b>Appleian Spark</b> .....	150K
Whiskey, Apple & Spiced Shrub, Sparkling, Aromatic Bitter	
<b>Chocorinha</b> .....	150K
Grilled Pineapple Rum, White Chocolate Syrup, Absinthe, Saline Solution, Aromatic Bitter	
<b>Moulin Rougue</b> .....	150K
Bacardi Spiced Rum, Tropical Mulled Wine, Caramel, Cream	

## CLASSIC

<b>Negroni</b> .....	135K
East Indies Banda Fine Spiced, Sweet Vermouth, Italian Red Bitter Liqueur	
<b>Rob Roy</b> .....	135K
Whiskey, Sweet Vermouth, Aromatic Bitter	
<b>Pina Colada</b> .....	135K
Bacardi Carta Blanca Rum, Coconut Syrup, Coconut Milk, Pineapple	
<b>Margarita</b> .....	135K
Tequila, Orange Liqueur, Lime	
<b>Penicillin</b> .....	135K
Whiskey, Honey Ginger, Lemon	
<b>Gin Fizz</b> .....	135K
East Indies Bali Pomelo Gin, Lemon, Sugar Syrup, Foamer, Soda	
<b>Grasshopper</b> .....	135K
Creme De Cacao White, Creme De Menthe, Half n Half Cream	

## BEER

<b>Bintang Pilsener</b> .....	40K
<b>Bintang Crystal</b> .....	50K
<b>Prost Pilsener</b> .....	40K
<b>Prost Lager</b> .....	40K
<b>Prost Alster</b> .....	40K
<b>San Miguel Light</b> .....	50K
<b>San Miguel Pale</b> .....	50K
<b>Guinness Stout</b> .....	60K

## MOCKTAIL

<b>Shirley Temple</b> .....	45K
Grenadine syrup, lime juice, lemonade	
<b>Virgin Mojito</b> .....	45K
Mint, lime juice, sugar syrup, sparkling water	
<b>Virgin Coconut Mojito</b> .....	50K
Mint, lime juice, coconut	
<b>Virgin Pina Colada</b> .....	50K
Pineapple and coconut	
<b>Squash</b> .....	50K
Choice of orange, lemon or lime juice, sugar syrup, sparkling water	
<b>Tropical Sunset</b> .....	50K
Orange juice, pineapple juice, lime juice, grenadine syrup, sparkling water	
<b>Apple Pear Spritz</b> .....	55K
apple, pear, lime juice, honey, lemonade	

## MILKSHAKE

<b>Chocolate</b> .....	40K
<b>Strawberry</b> .....	40K
<b>Vanilla</b> .....	40K
<b>Mango</b> .....	40K
<b>Banana</b> .....	40K

## SMOOTHIES

<b>Strawberry</b> .....	40K
<b>Mango</b> .....	40K
<b>Banana</b> .....	40K

## SOFT DRINK

<b>Coke</b> .....	30K
<b>Coke Zero</b> .....	30K
<b>Sprite</b> .....	30K
<b>Fanta Strawberry</b> .....	30K
<b>Tonic Water</b> .....	30K
<b>Soda Water</b> .....	30K

## ENERGY DRINK

<b>Red Bull</b> .....	45K
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## COFFEE

<b>Espresso</b> .....	30K
<b>Americano</b> .....	30K
<b>Long Black</b> .....	30K
<b>Piccolo</b> .....	30K
<b>Macchiato</b> .....	30K
<b>Cappucino</b> .....	35K
<b>Latte</b> .....	35K
<b>Moccacino</b> .....	35K
<b>Flat White</b> .....	35K
<b>Affogato</b> .....	50K

## TEA

<b>Traditional Oolong</b> .....	30K
<b>Early Grey</b> .....	30K
<b>Darjeeling Tea</b> .....	30K
<b>English Breakfast</b> .....	30K
<b>Pure Chamomile Flower</b> .....	30K
<b>Peppermint Leaves</b> .....	30K
<b>Jasmine Petals</b> .....	30K
<b>Peach</b> .....	30K
<b>Pure Green</b> .....	30K
<b>Ginger Honey</b> .....	30K
<b>Sencha Green Tea</b> .....	30K
<b>Lemon</b> .....	30K
<b>Lychee</b> .....	30K

## JUICE

<b>Orange Presse</b> .....	55K
<b>Watermelon</b> .....	35K
<b>Melon</b> .....	35K
<b>Strawberry</b> .....	35K
<b>Pineapple</b> .....	35K
<b>Apple (Chilled)</b> .....	35K
<b>Cranberry (Chilled)</b> .....	35K
<b>Mango</b> .....	35K

## WATER

<b>Aqua Reflections Sparkling</b> .....	35K
<b>Aqua Reflections Natural</b> .....	35K