

# **BREAKFAST MENU**

SAVOR THE FUSION OF ASIAN FLAVORS AND MODERN CUISINE

OPEN HOURS 7AM - 11AM

# **REGULAR BREAKFAST**

#### **EGG ANY STYLE**

Two fresh farm eggs prepared any style, hash browns, chicken sausage and grilled tomato

#### **NASI GORENG**

Indonesian fried rice served with egg and crackers

### **MIE GORENG**

Indonesian fried egg noodle served with shredded egg and crackers

#### **BUBUR AYAM**

Indonesian rice porridge served with shredded chicken, chicken floss, boiled egg, peanut, celery and crackers

#### **WAFFLES**

Served with bacon, fried egg and grilled tomato

#### **PANCAKES**

A stack of 3 fluffy pancakes served with maple syrup, whipped cream and topped with your choice of banana, strawberries or mango

## **EGGS BENEDICT**

Two English muffins topped with smoked salmon, poached fresh farm eggs and hollandaise sauce





# VEGETARIAN BREAKFAST

## **GRILLED VEGETABLE SANDWICH**

Sour dough bread with, lettuce, tomato, grilled vegetables, potato wedges

## **RICE POHA**

Indian rice flack with seasonal vegetables and turmeric

## SAMIYA UPMA

Indian vermicelli upma with seasonal vegetables

## PALAK PARATHA WITH MIX VEG CURRY

Spinach and spiced special wheat flour flatbreads

## **PAV BHAJI SLIDERS**

Five vegetables, in-house spice blend, buttered buns

# CHANNA BHATURA

Soft and fluffy bread served with tangy chickpea curry

## **PURI WITH POTATO MASALA**

Soft and fluffy bread served with potato masala

# ALOO PARATHA WITH MIX VEG CURRY

Potato stuffed special wheat flour flatbreads

# SPECIAL BREAKFAST

#### CROISSANT AND SMOKED SALMON

Mayonnaise, lettuce, tomato, cucumber, smoked salmon and potato wedges

## **BUGEL SMOKED HAM & SCRAMBLE EGG**

Mayonnaise, lettuce, tomato, cucumber, smoked ham, scramble and potato wedges

# EGG AND BACON ROLL

Bun burger mayonnaise, lettuce, tomato, bacon, fried egg and potato wedges

#### **BAGUETTE AND BACON SANDWICH**

Baguette bread with mayonnaise, lettuce, cheese, tomato, bacon, scramble, hollandaise and potato wedges

#### **BREAKY STEAK DELIGHT**

Grilled beef bgbsteak served with toasted sourdough, scrambled egg, sautéed mushroom, sautéed spinach, grilled tomato and hollandaise sauce

## DRAGON FRUIT SMOOTHIES BOWL

Blended frozen dragon fruit, strawberry, banana, milk and honey topped with granola, coconut flake, sliced strawberry and banana

## **OSWEGO SMASH CHAT**

Manchego potato cakes with smoked salmon, sauté mushroom, poached egg, sauté baby spinach and hollandaise sauce

## **BREAKFAST TACOS ROLLED**

Breakfast tacos rolled, tortilla flour, scramble egg, tomato, refried bean, avocado, served with guacamole

# COFFEE & Tea

Indulge in comforting black coffee and tea to start a delightful morning.

# **JUICES**

Savor the refreshing flavors of our freshly tropical seasonal fruit juices.



# MENU

SAVOR THE FUSION OF ASIAN FLAVORS AND MODERN CUISINE

OPEN HOURS

07 AM - 01 AM

# **APPETIZER**

PRAWN BISQUE SOUP 80K
Creamy prawn soup, served with garlic

crouton and warm ciabatta bread

SOTO AYAM (CHICKEN SOUP) 60K Traditional Indonesian dish, spiced chicken

Traditional Indonesian dish, spiced chicken broth served with shredded chicken, boiled egg, cabbage and vermicelli rice noodle

CAESAR SALAD 100K

Fresh cos lettuce served with grilled chicken or prawns, topped with soft poached egg, toasted ciabatta, shavings of parmesan cheese and homemade Caesar dressing

GRILLED PRAWN POMELO SALAD 120K Grilled prawn with Balinese pink grapefruit, Asian herbs, salad leaves, chicken floss, lime chili dressing

GADO-GADO SALAD 70K

Tofu, egg, tempe and steamed vegetables served with homemade peanut sauce

SATE CAMPUR 120K

Mixed grilled chicken, beef and prawn on skewers, served with peanut sauce and Indonesian pickle

POPCORNS CHICKEN 75K

Marinated deep fried chicken with sambal, flour and served with sambal mayo

QUESADILLA 75K

Chicken, mushroom and cheese served with chili mayo

CALAMARI 75K

Fried battered squid ring served with mayonnaise

SIOMAY DUMPLING 75K

Chinese style seafood dumpling served with soy sauce dip

BUFFALO CHICKEN WINGS 70K

Chicken wings marinated with spiced sauce and served with small salad

SPRING ROLL 50K

Deep fried rice flour pastry filled with vegetables served with sweet chili sauce

POTATOES VARIETY 60K

Wedges, French fries or mashed, served with chili and tomato sauce



# MAIN COURSES

WAGYU BEEF BURGER

180K

Wagyu beef patties layered with barbeque sauce, tomato, lettuce, grilled pineapple, cheese and crispy onion ring served with red cabbage coleslaw, French fries and smoked tomato aioli

THE OSWEGO BURGER 140

Home style beef patty layered with barbeque sauce, crispy bacon tomato, lettuce, grilled pineapple and cheese, served with red cabbage coleslaw, French fries and smoked tomato aioli

CRISPY CHICKEN BURGER 120K

Double crispy chicken patty layered with tomato, lettuce and cheese sauce served with red cabbage coleslaw, French fries and smoked tomato aioli

TASMANIAN SALMON 300K

Pan seared fillet of herbs-crusted salmon, mashed potatoes, stewed ginger carrot, green mussel and lime beurre blanc sauce

LOBSTER THERMIDOR 350K

Creamy lobster grilled with cheese and cream sauce served with salad and French fries

PIRI-PIRI KING PRAWN 200K

Fresh king prawns with chili, garlic herb and butter sauce served with butter rice and small salad

FISH BARRAMUNDI 150K

Pan fried barramundi, meunière sauce and sauté baby potatoes on side

FISH AND CHIPS 80K
Crispy deep-fried local fish served with straight cut French fries and

chili mayo

BALINESE CRISPY DUCK

Deep fried duck and fragrant steamed rice served with cucumber,

pineapple pickles and tomato chili sambal

CHICKEN PARMIGIANA 150K

Breaded chicken breast covered in tomato sauce and melted cheese served with fresh coleslaw and potato fries

CHICKEN TALIWANG 95K

Grilled marinated chicken served with steamed rice, cucumber urab salad and Indonesian style eggplant salsa

RIB EYE STEAK 300K

Rib eye fillet served with mashed potatoes, baby green beans and pepper sauce

BEEF RENDANG 120K
Slow-stewed beef in spiced coconut sauce served with fragrant

steamed rice and baby green beans (gluten-free)

LAMB CHOPS 300K

Marinated cajun spiced lamb served with baby green beans and potato wedges

BABY PORK RIBS 250K

Grilled baby pork ribs with BBQ sauce and served with coleslaw and Fries

NASI GORENG KAMBING

Fried rice with marinated lamb curry, vegetable, served with acar and

crackers

CLASSIC NASI GORENG 80K

Indonesian style chicken fried rice served with sate, vegetables and egg

MIE GORENG 70K

Indonesian classic fried egg noodle with chicken, vegetables and egg

# SANDWICH, PASTA & PIZZA

**VEGGIE SANDWICH** 

80K

Sourdough bread, filled with grilled marinated seasonal vegetables served with French fries

STEAK SANDWICH

180K

Toasted bread, filled with grilled beef, lettuce, cheese, tomato, honey mustard and mayonnaise served with French fries

PASTA LOVERS

90K

Spaghetti, fettuccine (a selection of traditional Italian homemade sauces, prawn aglio e olio pasta, marinara, bolognaise, carbonara or neapolitan)

PIZZA LOVERS

150K

A selection of traditional homemade 10" pizza, choice of (margherita pizza / supreme pizza / hawaiian pizza)



# DESSERT

APPLE PIE

75K

Sweetened and spiced apples baked in pastry crust served with vanilla ice cream

MOIST CARROT CAKE

House-bake carrot cake served with vanilla ice

cream

CHOCOLATE FONDANT 75K
Baked lava cake served with vanilla ice cream

VANILLA ICE CREAM 55K

3 scoops of vanilla ice cream served with wafer

KEY LIME TART 75K

Chilled lime pudding in sweet dough served with cream and vanilla ice cream

**COCONUT TEXTURE** 

75K

Raffaello coconut ball and coconut jelly served with coconut gelato

# MENU

OPEN HOURS 7AM - 11PM



# MENU

LIQUER

Frangelico

Tia Maria

Campari

Cointreau

Midori

Malibu

SPIRIT

House Vodka

Absolute Vodka

Gordon Dry Gin

Bacardi Light

JW Red Lable

JW Black Lable

Chivas Regal

**Jack Daniels** 

Jim Beam

Myers Dark Rum

Jose Cuervo Reposado

Baileys Original

Kahlua

OPEN HOURS 7AM - 11PM

Bottle

1,000K

1,100K

1,000K

1,000K

1,200K

1,200K

1,000K

1,200K

Bottle

800K

1,200K

800K

800K

1,000K

1,000K

1,000K

1,100K

1,100K

900K

1,200K

Glass

120K

150K

120K

120K

150K

150K

120K

150K

Glass

120K

150K

120K

120K

150K

120K

150K

170K

170K

140K

170K

SEASON TROPICAL FRUIT	@ 45K
Orange / Pineapple / Papaya /	

Watermelon / Honeydew / Dragon Fruit

Skiny Detoxs 45K Pineapple, apple, ginger, lemograss

Tropical Delight 45K
Pineapple, papaya, watermelon,
honeydew, banana

Vit C Spritz 45K Pineapple, ginger, carrot, apple, honey

Whole Coconut 45K

COCKTAILS @ 120K

Daiquiri Mango / Strawberry

Bacardi rum and strawberry or mango liquer blended with mango or strawberry puree

Espresso Martini

Vodka, Kahlúa and espresso blended on ice

Cosmopolitan

Vodka shaken with Cointreau, cranberry and lemon juice

Long Island

A refreshing mix of vodka, rum, tequila, triple sec, and gin, topped with a splash of coke

Classic Margarita

A timeless blend of tequila, Cointreau, simple syrup, and fresh lime juice. Serve over ice with a salted rim

Arak Martini

Arak shake together with Kahlúa and martini

SIGNATURE COCKTAILS @ 150K

Devolution

Mix vodka, Campari, infused strawberry, ginger syrup, and citrus. Top with soda water and serve over ice.

Oswego Blushed

Dry gin infused with rosemary and cucumber, topped with tonic water.

Berrys Blossom

Light rum, strawberry shrub, peach syrup, cranberry juice, pineapple juice, citrus, with soda water.

Sweet Devils

Tequila infused rosella, cranberry juice, kafir lychee cordial, honey syrup, citrus

Local Balinese Sensation

Arak infused coffee, coffee liquer, espresso, spiced syrup

MOCKTAILS @ 55K

Sunrise

Orange, grenadine, with ice and soda water

Tropical Berry

Dragon fruit, strawberry, cranberry juice, lime, simple syrup

Pineapple Fiz

Orange juice, pineapple juice, sour mix, soda water

Virgin Sunrise

Orange juice, pineapple juice, butterfly pea tea, grenadine virgin sunrise

Blue Lagoon

Blue syrup, lime, lemonede

Mango Mojito

Mint leave, mango juice with ice and soda water

Violet Caipirinha Cooler

Mint leave, a slice lime with ice topped with soda water

COFFEE'S

Espresso 25K

A single/ double shot of coffee

Cappuccino 45K A single shot of espresso with frothed milk

Latte 45K A single shot of espresso with steamed milk

Shaken Ice Coffee 45K
Double shot espresso with fresh milk and

Tea Hot / Cold

brown sugar.

Original / Butterfly Pea / Ginger
Peach / Lychee / Lemon

a 30K

a 35K

Milk Shakes @ 50K

Strawberry / Banana / Choco / Vanilla

Pink Smoothies 50K
Papaya, orange juice, milk, yoghurt, honey

Lava Laddy 50K

Strawberrys, banana, coconut cream, pineapple juice, yoghurt, honey

Banana Colada 50K Banana, pineapple, coconut cream,

COMFORTERS

simple syrup

Beers

Bintang (S) 35K Bintang (L) 60K Heineken 45K

Soft Drinks @ 35K Sprite / Diet Coke / Coke / Soda Water

Local Premium Natural Water 25K

RED WINE Bottle Glass Cabernet Sauvignon 500K 110K 500K Cabernet Merlot 110K 600K 120K G 7 Merlot Alexis Sauvignon Cabernet 600K Glass Bottle 500K 110K

WHITE WINE Chardonay 500K 110K Sauvignon Blanc 600K 120K Two Island Reisling Two Island Chardonay 600K 120K 600K 120K Two Island Sauvignon Blanc 600K Alexis Sauvignon Blanc 600K Shearwater Sauvignon Blanc

ROSE WINE Bottle Glass
Hatten Aga Rose 500K 110K
Plaga Rose 500K 110K

600K

SPARKLING WINE/ Bottle
CHAMPAGNE
Hatten Aga Jepun Sparkling 500K
Naked Range Duet Sparkling Bruts 1 200K

Naked Range Duet Sparkling Bruts 1,200K
Veuve Clicquot Bruts 3,500K

GRAZING

IDR 350K for two persons

Selection of savory

G 7 Sauvignon Blanc

Korean Chicken Bao Bun, Korean-spiced chicken in a fluffy bao bun, accompanied by a side salad

Rendang Croquette, Crispy breadcrumb potatoes mixed with Rendang filling

Fish Sliders, Breaded fish in mini burger buns

Tropical Prawn Bites, Deep fried prawns served with mango salsa

Included selection of Classic Cocktail or Mocktail



AFTERNOON TEA IDR 200K for two persons

Sweets and Pastries

Assorted selection of fruit tartlet, chocolate cup cake and carrot cake

Savories and Sandwiches

Chicken with lettuce and mayonnaise, wrapped in a green Armenian bread with mixed lettuce, cheese, olives, and herbs

**Beetroot Mousse** 

Served with your choice of plunged coffee or tea selection (butterfly pea tea or jasmine tea)

