BREAKFAST MENU



REGULAR

AMERICAN

Two fresh farm eggs prepared any style, hash brown, bacon, chicken sausage, baked beans, sautéed mushrooms and grilled

EGGS BENEDICT

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

WAFFLES

Served with bacon, fried egg and grilled tomato

PANCAKES

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

LOCAL

NASI GORENG

Indonesian fried rice served with egg and crackers

Indonesian fried egg noodle served with shredded egg and crackers

BUBUR AYAM (Rice Porridge)

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

INDIAN

GRILLED VEGETABLE SANDWICH

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

RICE POHA

Indian rice flack with seasonal vegetables and turmeric

Indian vermicelli upma with seasonal vegetables

PAV BHAJI SLIDERS

Five vegetables, in-house spice blend, buttered buns

CHANNA BHATURA

Soft and fluffy bread served with tangy chickpea curry

ALOO PARATHA WITH MIX VEG CURRY

Potato stuffed special wheat flour flatbreads





SIGNATURE SELECTION

CROISSANT AND SMOKED SALMON

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

BAGEL SMOKED HAM AND SCRAMBLED EGG

Mayonnaise, lettuce, tomato, cucumber. smoked ham, scrambled egg 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, scrambled egg, hollandaise and potato wedges

BREAKY STEAK DELIGHT

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

HEALTHY ACAI 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, scrambled egg, tomato, refried bean, avocado, served with guacamole

KID'S CORNER

2 pieces of waffles served with maple syrup, whipped cream and fresh strawberry

PANCAKES

Stack of 2 fluffy pancakes served with maple syrup, whipped cream and topped with your choice of banana, strawberries or mango

CHEESE SANDWICH

Cheddar cheese with white bread and tomato ketchup

SAUSAGES AND FRIES

Served with tomato ketchup

COFFEE & TEA

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

JUICES

Savor the refreshing flavors of our tropical seasonal fruit juices.

Breakfast 7am - 11am | Lunch 12pm -5pm | Dinner 6pm - 1am





MENU

SOUP

SOTO AYAM 65 Balinese chicken broth served with shredded chicken, rice

noodles, cabbage, egg and crispy potatoes

PRAWN BISQUE Creamy prawn bisque served with prawns and herb croutons

Oxtail soup served with potatoes, carrots, red beans and crackers

SALAD

GADO-GADO Served with tofu, steamed vegetables, peanut sauce, boiled

egg and crackers **FENNEL SALAD** 100

Shaved fennel, orange, feta cheese and pomegranate, tossed with dill and dijon dressing

CAESAR CHICKEN SALAD 100

Grilled chicken with romaine, croutons, parmesan cheese, poached egg and caesar dressing

SMOKED SALMON SALAD 120

Served with feta cheese, avocado purée, shaved fennel, orange, lime dressing and wild rocket salad

GRAZING

SWEET POTATO FRIES 65

Served with chili and tomato mayonnaise

COCONUT PRAWN

Deep fried breaded coconut prawns served with a small salad and Romesco sauce

SALMON CROQUETTES

Smoked salmon with mashed potatoes, accompanied by a small salad, garlic chili and mayo sauce

PIZZA LOVERS 150

A selection of traditional homemade pizza, choice of Margherita pizza / pepperoni pizza / hawaiian pizza (please allow 20 minutes for preparation)

BOSCAIOLA RIGATONI 200

Wagyu minced beef and mushrooms in tomato sauce, served with rigatoni pasta and parmesan cheese

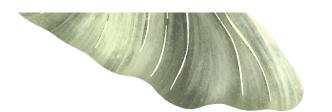
WAGYU BEEF BURGER 200

Wagyu beef patties layered with barbecue sauce, tomato, lettuce, grilled pineapple, cheese, crispy onion rings, served with red cabbage coleslaw, french fries and smoked tomato aioli

STEAK SANDWICH

Toasted sourdough bread filled with grilled beef, lettuce, cheese, tomato, chili soybean mayo, served with french fries







ROASTED CHICKEN 180 Roasted chicken marinated in lemon and pepper, served with mashed potatoes and a small salad

(please allow 25 minutes for preparation)

LAMB SHEPHERD'S PIE

250

Spiced lamb ragout topped with mashed potatoes and mozzarella cheese

BABY SPARE RIBS

Grilled spare ribs with barbecue sauce, coleslaw and mashed potatoes

STRIPLOIN BEEF

Grilled beef striploin MB 5-6, green asparagus, mashed potatoes, tomato confit and red wine jus

FILLET MIGNON BEEF

Grilled fillet mignon MB 5-6, green asparagus, mashed potatoes, tomato confit and red wine jus

FROM THE SEA

200 **HALIBUT**

Pan fried halibut served with corn velouté, braised carrots, fennel salad and hazelnut brown butter

PIRI-PIRI KING PRAWN

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

Pan seared scallops served with raisin and caper sauce, glazed carrot velouté and granny smith apple salad

LOCAL

NASI CAMPUR

150

Served with beef rendang, ayam betutu, grilled sate lilit, pergedel jagung, coconut, steamed vegetables, fried peanuts and sambal

NASI GORENG OR MIE GORENG

150

Served with sate, acar (vegetable relish), crackers and fried egg

BEEF RENDANG Slow stewed beef in spiced coconut sauce, served with fragrant steamed rice and baby green beans (gluten free)

BALINESE CRISPY DUCK

Deep fried duck and fragrant steamed rice, served with cucumber, pineapple pickles and tomato chili sambal

DESSERT

TIRAMISU SPHERE

Cream cheese, coffee, sponge finger, chocolate soil and strawberries

VALRHONA CHOCOLATE FONDANT Baked valrhona chocolate lava cake, served with strawberry salsa and ice cream

GLAZED CHOCOLATE BAKED CHEESE CAKE 75 Baked cheesecake coated with chocolate, served with strawberry and ice cream

HAZELNUT CRUMBLE APPLE TART

Spiced apple tart with walnut crumble served with strawberry salsa and ice cream

GELATO 75

3 scoops selection of homemade gelato, choice of Vanilla, strawberry, chocolate, bonbon or pistachio

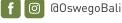
75

Indian frozen dessert with cardamom, pistachio cream, served with

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Open Daily

Breakfast 7am - 11am | Lunch 12pm -5pm | Dinner 6pm - 1am







SEASON TROPICAL FRUIT @ 45

Orange / Pineapple / Papaya / Watermelon / Honeydew / Dragon Fruit

SKINY DETOXS Pineapple, apple, ginger, lemograss

45 TROPICAL DELIGHT Pineapple, papaya, watermelon,

VIT C SPRITZ 45 Pineapple, ginger, carrot, apple, honey

WHOLE COCONUT

COCKTAILS

honeydew, banana

ര 120

45

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. Served over ice with a salted rim

ARAK MARTINI

Arak shake together with Kahlúa and martini

SIGNATURE COCKTAILS @ 150

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

ര 55

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

ESPRESS0

A single/ double shot of coffee

CAPPUCCINO

A single shot of espresso with frothed milk

45 LATTE

A single shot of espresso with steamed

SHAKEN ICE COFFEE

Double shot espresso with fresh milk and brown sugar.

TEA HOT / COLD

Original / Butterfly Pea / Ginger **@** 30 Peach / Lychee / Lemon ര 35

MILK SHAKES

Strawberry / Banana / Choco / Vanilla

ര 50

PINK SMOOTHIES

Papaya, orange juice, milk, yoghurt, honey

LAVA LADDY

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

BANANA COLADA 50 Banana, pineapple, coconut cream, simple syrup

COMFORTERS

BEERS

BINTANG (S)	35
BINTANG (L)	60
HEINEKEN	45

SOFT DRINKS

Sprite / Diet Coke / Coke / Soda Water

LOCAL PREMIUM WATER

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BEVERAGE MENU | BEVERAGE MENU

LIQUER

Bottle Glass

	Cabernet Sauvignon	500	110	
	Cabernet Merlot	500	110	
	G 7 Merlot	600	120	
	Alexis Sauvignon Cabernet	600		5
	WHITE WINE	Bottle	Glass	
	Chardonay	500	110	
	Sauvignon Blanc	500	110	- 1
	Two Island Reisling	600	120	
	Two Island Chardonay	600	120	
	Two Island Sauvignon Blanc	600	120	
	Alexis Sauvignon Blanc	600		
d	Shearwater Sauvignon Bland	600		
	G 7 Sauvignon Blanc	600		
1				
	ROSE WINE	Bottle	Glass	
1	Hatten Aga Pose	500	110	

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

SPARKLING WINE/CHAMPAGNE	Bottle
Hatten Aga Jepun Sparkling	500
Naked Range Duet Sparkling Bruts	1,200
Veuve Clicquot Bruts	3,500

LIGOLIV	Dotte	Otass
Kahlua	1,000	120
Baileys Original	1,100	150
Frangelico	1,000	120
Tia Maria	1,000	120
Campari	1,200	150
Midori	1,200	150
Cointreau	1,000	120
Malibu	1,200	150
SPIRIT	Bottle	Glass
House Vodka	800	120
Absolute Vodka	1,200	150
Gordon Dry Gin	800	120
Bacardi Light	800	120
Myers Dark Rum	1,000	150
Jose Cuervo Reposado	1,000	120
JW Red Lable	1,000	150
JW Black Lable	1,100	170
Chivas Regal	1,100	170
Jim Beam	900	140
Jack Daniels	1,200	170

Bottle Glass

GRAZING

RED WINE

IDR 350 for two persons

Selection of savory

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

Tropical Prawn Bites, deep fried prawns served with mango salsa

Included selection of classic cocktail or mocktail



AFTERNOON TEA IDR 200 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 teal



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