



# LUNCH MENU

## APPETISERS

### TOMATO AND BURRATA 180

Tomato gazpacho, tomato granite, yellow cherry tomato confit, basil oil, black olive dust and flax seed cracker.

### SEARED YELLOW FIN TUNA 110

Yuzu soy dressing, edamame and turmeric cucumber atjar.

### PESTO OCTOPUS SALAD 140

Cucumber, tomato, olives and romaine lettuce.

### VIETNAMESE RICE PAPER HANDROLLS 110

Vermicelli, sprouts, prawns, hoisin & peanut butter dips.

## SALADS

### GADO GADO GF | DF 110

Indonesian garden vegetable salad with fried tofu, quail egg, tempe & spicy peanut sauce.

### ASIAN CHICKEN SALAD 110

Napa cabbage, carrot, grilled shredded chicken, lime, fish sauce, chilli vinaigrette, crispy shallots and garlic.

### CHICKEN WAFFLE & PARMESAN CHEESE CAESAR 140

Served with classic caesar dressing and croutons.

### RAW ZUCCHINI PESTO SALAD VE 120

Marinated cherry tomatoes, and pinenuts.  
**Enhancement:** Goats' cheese (additional IDR 40)

### VEGETABLE CEVICHE V 110

Zucchini, cherry tomato, cauliflower, carrot, red radish, baby corn, sweet potato, red onion.

## MAINS

### MISO SALMON 240

Sautéed garlic bok choy, japanese mirin steamed rice and crispy shallots.

### FROM THE CHARCOAL JOSPER GRILL

SIRLOIN	340	TEMPE	110
CHICKEN BREAST	140	OCTOPUS	220
CATCH OF THE DAY	180	SHRIMP	180

**Choice of sides (Choose 2)** Cajun french fries, seasonal vegetables, steamed rice, roasted potato with onion and beef bacon, green mixed salad, pickle vegetables, kimchi.

**Sauces (Choose 1)**  
Garlic lemon sauce, chimichurri, romesco, sambal matah.

### SUGARBEATS BURGER 190

Beef burger 200gr, sb burger sauce, romaine lettuce, tomato, brioche bun.

**Enhancements:** Turkey bacon, cheese, onion ring. (additionalIDR 25)

### SUGARBEATS RIAU CLUB 2025 150

Corn sourdough, cajun turkey breast confit, egg salad, crispy avocado, tomato, turkey bacon.

### QUINOA AND CHICKPEA WRAP 140

Napa cabbage, tomato, red onion, cilantro, cucumber, hummus tahini spread, and sweet potato fries.

### GADO GADO WRAP 90

Potato, carrot, beansprout, beans, tofu, cabbage, cucumber, peanut sauce, emping crackers.

### BUTTER CHICKEN CURRY 160

Tandoor boneless chicken leg, aromatic and rich spicy sauce, basmati rice or naan bread.

## INDONESIAN

### IGA BAKAR 250

Grill beef ribs, nasi jeruk, and sambal kecombrang.

### SUMATERA BEEF RENDANG 195

Jasmine rice,beef rendang, cassava leaf, and emping crackers.

### BEBEK BETUTU 250

Traditional balinese duck, vegetable urab with coconut, sambal matah, cassava leaf, and sate lilit.

### KARI KAMBING 250

Lamb shank, vegetable, curry gravy sauce, yoghurt mint, naan bread or basmati rice.

### IKAN ASAM PEDAS 180

Bintan hot & sour poached fish, and belimbing.

### DAGING CABE IJO 250

Braised beef, greenchilli paste, and green tomatos.

### AYAM BAKAR 160

Butterflied whole baby chicken grilled over charcoal served with steamed jasmine rice, sambal hijo, and kecap manis.

### SOP BUNTUT 210

Traditional Riau oxtail clear broth soup, vegetables, and jasmine rice.

### VEGAN RENDANG VE 120

Potato and jack fruit rendang, local spices, kaffir lime leaf, toasted coconut, and jasmine rice.

## FROM THE WOK

### NASI GORENG 135

Traditional fried rice, fried egg, chicken katsu, and atjar.

### VEGAN NASI GORENG VE 110

Traditional fried rice with tofu, fried tempeh, and vegetables atjar.

### MEE GORENG MAMAK 160

Hokkien noodles, mixed seafood, chicken, egg, and pickles.

## PIZZA AND PASTA

### MARGHERITA PIZZA 120

Artisan mozzarella cheese, and basil.

### QUATTRO FORMAGGI PIZZA 150

Mozzarella, gorgonzola, caprese, and parmesan.

### FRUTTI DI MARE PIZZA 150

Mixed seafood and mozzarella.

### CHITARRA PASTA 150

Rigatoni, garlic, mix seafood, lemon, and dried chilli.

### POLPETTE PASTA 140

Spaghetti, angus beef meat ball, sugo, and basil oil.

### FUSILLI CREAMY PESTO PASTA 150

Creamy basil pesto sauce, and parmesan cheese.

V : Vegetarian  
VE : Vegan  
GF : Gluten free

DF : Dairy free  
NF : Nut free  
SF : Sugar free

**Food Allergies and Intolerances:**  
We welcome inquiries from guests who wish to know whether dishes contain specific ingredients.  
**Please Note:** Before placing your order, kindly inform a member of our team if anyone in your party has a food allergy.

All prices are quoted in '000 Indonesian Rupiah and subject to 10% Service Charge and 11% Prevailing Government Tax.

# SWEET ENDING

## DECONSTRUCTED BUBUR SUMSUM 120

Honeycomb, coconut, lemongrass caviar, brown sugar reduction, pandan namaleka, coconut gelato, and cigartuille.

## MANGO & BLACK STICKY RICE 120

Mango, lime basil compote, coconut caviar, citrus and passionfruit coulis, mango jelly, coconut sauce, and vanilla gelato.

## VEGAN PANNA COTTA 120

Coconut milk, almond soil, and passionfruit sorbet.

## CASSAVA BURNT CHEESECAKE 120

Served with a strawberry compote and mixed berry sorbet.

## GRILLED HONEY PINEAPPLE 120

Island organic honey and pineapple chocolate cremeux, vanilla gelato, smoked salted caramel sauce.

## GELATO BY THE SCOOP 30

Choice of homemade gelato :  
Vanilla | Caramel | Coconut | Chocolate | Strawberry

## FRUIT PLATTER 70

Sliced tropical fruits.



# DRINKS

## SPIRITS

	40ML	BOTTLE
<b>VODKA</b>		
Skyy	130	1.500
Smirnoff	130	1.500
Absolute Blue	180	2.900
Grey Goose	220	3.400

### RUM

Captain Morgam White	130	1.500
Captain Morgam Spice	130	1.500
Bacardi White	130	1.400
Myers	190	2.500

### GIN

Gordon London Dry	130	1.700
East Indies Archipelago	140	1.800
Bombay Sapphire	190	2.750
Tanqueray	210	3.500
Hendrick 's	220	3.500

### TEQUILA

Bumbung Yellow	130	1.700
Bumbung Silver	130	1.700
Espolon Blanco	190	3.100
Espolon Reposado	210	3.500
Espolon Anejo	250	4.200

### WHISKEY

Bumbung Oak	130	1.700
Jack Daniel's	230	3.500
Maker's Mark	230	3.550
Johnnie Walker Black Label	270	4.500
Chivas 12	250	3.400

### APERITIFS & LIQUEURS

Campari	150	2.400
Aperol	160	2.500
Baileys	150	2.500
Kahlua	150	3.000
Amaretto Luxardo	150	1.900

## SIGNATURE COCKTAILS

<b>NOT A NEGRONI</b>	200
Pandan-infused drum, coconut-washed Campari, & dohot carbonation.	
<b>THE BONGKOT</b>	190
Vodka, torch ginger shrub, ginger & lemongrass cordial, & ginger & lemongrass carbonation.	
<b>NUSANTARA FIRST</b>	200
A combination of light & spiced rum, mixed coconut & longan saccharum, jackfruit cordial, lemon juice, & coconut honey cordial.	
<b>W-ONANA</b>	190
Nut-infused whiskey, banana saccharum, clear pineapple juice, & bitters.	
<b>LAGOI GARDEN</b>	190
Gin, elderflower liqueur, clear lemon juice, spice cordial, lemongrass, & ginger water.	
<b>THE FELICIA</b>	200
Gin, yuzu, local orange, honey-ginger syrup, clear lemon juice, & homemade vanilla passion foam.	

## SHARING COCKTAILS

<b>HIGH TIDES</b>	350
Kaffir leaves & citrus-infused tequila, homemade limoncello, coconut-orange cordial, bitters, & honey coconut water.	
<b>TROPICAL ISLAND</b>	330
Light rum, orange liqueur, pineapple juice, basil, super lemon juice, & honey.	

## CLASSIC COCKTAILS

<b>DARK 'N' STORMY</b>	190
Dark rum, lime juice, & ginger beer.	
<b>ZOMBIE</b>	190
Dark rum, gold rum, apricot brandy, lime juice, & pineapple juice.	
<b>MAI-TAI</b>	190
Light rum, lime juice, orgeat syrup, orange bitters, & dark rum.	
<b>PINA COLADA</b>	190
Light rum, Malibu, coconut cream, pineapple, & sugar.	
<b>MARGARITA</b>	190
Tequila, orange liqueur, lime juice, & sugar syrup.	
<b>DAIQUIRI</b>	190
Light rum, lime juice, & sugar syrup.	
<b>APEROL SPRITZ</b>	200
Aperol, sparkling wine, orange, & soda water.	
<b>LYCHEE MARTINI</b>	190
Vodka, lime juice, & sugar syrup.	
<b>MOJITO</b>	190
Light rum, mint, lime, sugar, & soda water.	
<b>LONG ISLAND ICED TEA</b>	200
Vodka, light rum, tequila, gin, lime juice, & Coke.	

## CRAFTED INFUSIONS

<b>LOCAL HERITAGE</b>	80
Lemongrass ginger water, local basil, orange, lychee, & lemon.	
<b>HIBISCUS BLUSH</b>	80
Hibiscus & cinnamon tea, peach, lemon, & Earl Grey.	
<b>CHERRY CRUSH</b>	80
Cherry, elderflower, lemon juice, oleo, saccharum, & soda.	
<b>ANTI AGING</b>	80
Fresh coconut water, peach, lemon juice, & dragon fruit.	
<b>TEPACHE</b>	75
Fermented pineapple, sugar, & spice.	
<b>HOMEMADE GINGER BEER</b>	75
Ginger, torched ginger, cinnamon, clove, & honey.	

## SIGNATURE COFFEE & NON COFFEE

<b>COFFEE &amp; CHEESE</b>	85
<b>MACADAMIA ICED COFFEE</b>	85
<b>EARL GREY &amp; PEACH CARBONATION</b>	75
<b>APPLE &amp; JASMINE</b>	75
<b>SANGRIA TEA</b>	85
<b>AVOCADO &amp; MATCHA</b>	85

## WHITE WINE

	150 ML	BOTTLE
<b>ISOLA BLANCO</b> <small>BALI, INDONESIA</small>	170	800
<b>B &amp; G CHARDONNAY</b> <small>LANGUEDOC, FRANCE</small>	190	950
<b>DON ALEJANDRO</b> <b>SAUVIGNON BLANC</b> <small>CENTRAL VALLEY, CHILE</small>	180	850
<b>LINDEMAN'S PINOT GRIGIO</b> <small>SOUTH EASTERN AUSTRALIA</small>	190	900
<b>CLAY CREEK CHARDONNAY</b> <small>CALIFORNIA</small>	190	900

## RED WINE

	150 ML	BOTTLE
<b>SANTA JULIA MALBEC</b> <small>ARGENTINA</small>	200	900
<b>SANTA JULIA RESERVA MALBEC</b> <small>FRANCE</small>	220	1.000
<b>JJ MC WILLIAM SHIRAZ</b> <small>NEW SOUTH WALES, AUSTRALIA</small>	190	900
<b>CLAY CREEK PINOR NOIR</b> <small>CALIFORNIA</small>	190	900

ROSE WINE	150 ML	BOTTLE
<b>ISOLA ROSATO</b> <small>BALI, INDONESIA</small>	170	800

## SPARKLING WINE

	150 ML	BOTTLE
<b>LOUIS PERDRIER BRUT</b> <small>BOURGOGNE, FRANCE</small>	180	850
<b>ASCARO SABABAY</b> <small>BALI, INDONESIA</small>	180	850

## BEERS

<b>BINTANG</b>	330 ML	85
<b>HEINEKEN</b>	330 ML	90
<b>BINTANG DRAUGHT</b>	330 ML	95
<b>SAN MIGUEL LIGHT</b>	330 ML	90
<b>CRAFT BEER MANGO ALE</b>	330 ML	125
<b>CRAFTED BEER INDONESIA PALE ALE</b>	330 ML	150

## SOFT DRINKS

<b>SPRITE</b>	45
<b>COKE</b>	45
<b>COKE ZERO</b>	45
<b>TONIC WATER</b>	45
<b>SODA WATER</b>	55
<b>GINGER ALE</b>	55

## MINERAL WATER

<b>BOTTLED STILL</b>	330 ML	70
<b>BOTTLED SPARKLING</b>	330 ML	70
<b>BOTTLED STILL</b>	750 ML	110
<b>BOTTLED SPARKLING</b>	750 ML	110
<b>SAN PELLEGRINO</b>	750 ML	110

## JUICES & SMOOTHIES

<b>FRESH JUICES</b>	75
Orange, watermelon, pineapple, or apple.	
<b>YOUNG COCONUT</b>	85
<b>CHILLED JUICES</b>	55
Apple, guava, sour sap, or mango.	
<b>SMOOTHIES</b>	80
Banana, mango, granola, banana, or peanut butter.	
<b>SHAKES</b>	80
Vanilla, chocolate, strawberry, banana, or taro.	