Crystal
Menu

Welcome at Crystal Restaurant

Where taste meets in perfect harmony, we proudly present a variety of dishes prepared with the finest quality ingredients.
Each menu item we offer is a blend of culinary tradition and innovation, crafted to delight your palate

Enjoy an unforgettable dining experience!

The Exquisite Menu of Crystal Restaurant

Salad & Appetizer

Lotek Bandung 67

A Typical Sundanese food is made from bean sprouts, long beans, white cabbage, chayote, and watercress accompanied by lontong and peanut sauce

Bala Bala Udang 51

Deep-fried buttered mixed vegetables with prawn

Rujak Buah Bumbu Kecombrang 73

Mix local fruit served with palm sugar, chilli, tamarind, and kecombrang

Deep Fried Calamarie 81

Crispy fried calamari/squid served with tartar dressing

Puncak Farmer's Salad 77

Lettuce with chicken, caesar dressing, bacon, parmesan cheese, croutons, caramelized walnuts and hard-poached egg

Lumpia Sayuran 47

Indonesian vegetable spring roll served with sweet and spicy sauce

Soup

Mushroom Soup 77

Sautéed mushroom and herbs, blended and simmered with cream, served with a warm garlic crouton

Tom Yam Talay 82

Thai spicy sour soup with galangal, lemongrass, chilli and mushrooms served with mixed seafood

Pizza, Burger & Spaghetti

Margherita Pizza 97

Tomato concasse sauce with cherry tomato, onion, oregano, basil and mozzarella cheese

Cheese Pizza 97

Tomato concasse sauce with mozzarella cheese, oregano, black olives and corn kernels

Burger

Choice of Pattie Filling :

Chicken pattie	82
Beef pattie	106

Choice of Additional Topping

Sauteed mushroom	28
Melted cheese	32
Sunny side up	17

Sausage Pizza 97

Tomato concasse sauce with sausage, mozzarella cheese, oregano, basil, capsicum, and onion

Seafood Pizza 97

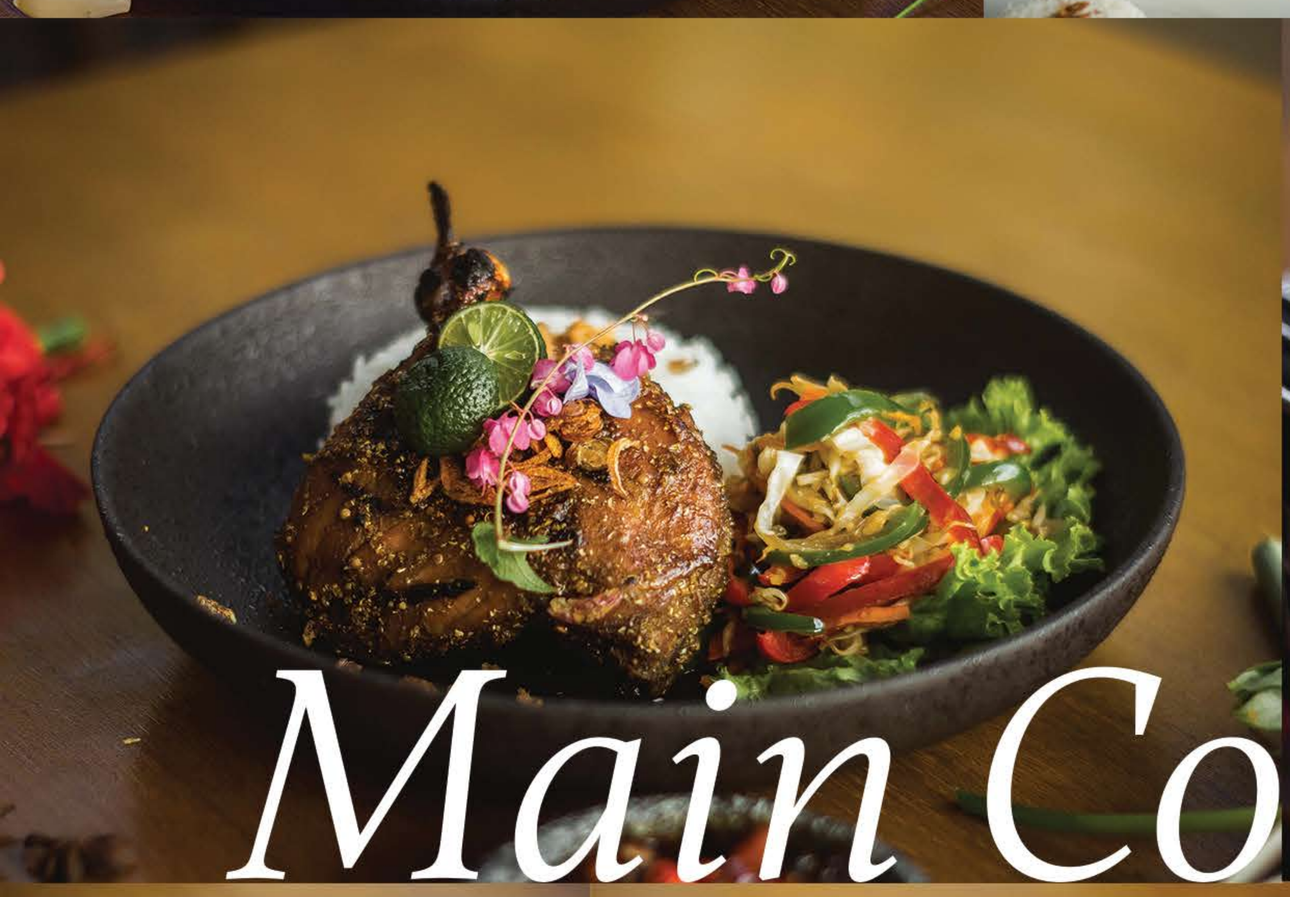
Tomato concasse sauce with mix of seafood, mozzarella cheese, oregano, basil, capsicum, and onion

Tuna Pizza 97

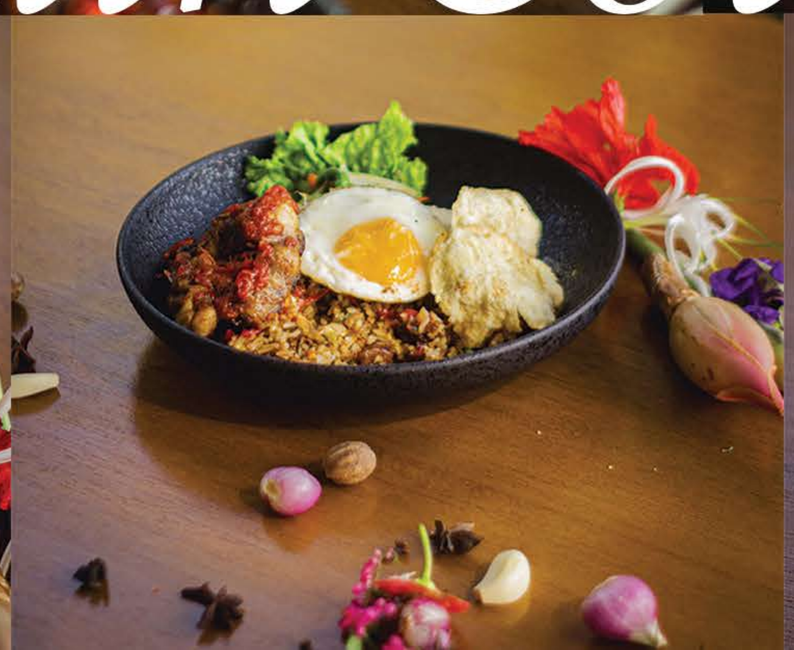
Tomato concasse sauce with tuna, onion, mozzarella cheese, corn kernels and capsicum

Spaghetti *or* Fettuccine 94

Aglio olio, bolognese, carbonara, or marinara



Main Course



Main Course

Nasi Timbel 101

Rice wrapped in banana leaves served with beef empal, fried chicken, fried tofu and tempeh, also sour vegetables

Gurame Sambal Balado 98

Fried gourami fish with balado sauce, organic green lettuce, tomatoes, cucumbers, and onions served with white rice

Nasi Goreng Buntut Balado 107

Oxtail fried rice served with balado oxtail, sunny side up, pickles, and melinjo crackers

Nasi Goreng Green Peak 88

Fried rice ala Chef served with chicken satay, fried chicken, sunny side up, chilli shrimp pasta, and crackers

Ayam Bakar Maranggi 103

Traditional grilled chicken with maranggi seasoning served with white rice and yasai itame vegetables

Bebek Goreng Sarua Sambal Kecombrang 109

Crispy fried duck served with white rice, vegetable salad with coconut, and kecombrang chilli sauce

Sate Campur Kang Jajang 113

A mixture of chicken and beef satay with the favorite spicy maranggi flavor served with lontong, soy sauce, and peanut sauce

Soto Ayam Sujai 77

Traditional soup with yellow chicken broth with glass noodles, boiled egg, vegetables, white rice, melinjo crackers, green sambal and lime slices

Sop Buntut 102

Choice oxtail soup from Nusantara

Boiled Oxtail/Fried Oxtail/Grilled Oxtail

Served with white rice, green chilli sauce, and melinjo crackers

Salmon Sambal Matah 120

Salmon served with spinach, white rice and sambal matah

Sop Konro Daeng 119

Traditional beef rib soup, a typical food from Makassar served with white rice, red chili sauce, and melinjo crackers

Soto Puncak 86

Fresh yellow coconut milk soup containing beef and vegetables served with white rice and melinjo crackers

Tongseng Kambing 117

Lamb ribs cooked with special herbs and spices served with white rice and melinjo crackers

Rawon Daging Sapi 89

Traditional Surabaya beef soup served with white rice, sprouts, salted egg, red chilli sauce and melinjo crackers

Side Dish

Tahu Telur Asin 48

Crispy fried tofu coated with spicy salted egg sauce

French Fries 49

French Fries are crispy fried potatoes typically served as a snack or a side dish

Western Course

Salmon Steak **120**

Salmon steak with barbeque sauce served with vegetables and french fries

Grill Barbeque Meltique **103**

Grilled beef meltique served with a choice of barbeque sauce or mushroom sauce and french fries

Chicken Parmigiana **98**

Crispy boneless fried chicken coated with mozzarella cheese and barbeque sauce served with spaghetti and mini salad

Fish & Chip **105**

Deep fried beer battered dory fish fillet served with mini salad, tartar sauce, and french fries

Dessert

Slice Cake 72

Slice-sized chocolate cake with soft chocolate mousse

Banana Butter Honey 59

Grilled bananas drizzled with honey sauce

Singkong Thailand 64

An original snack from Thailand made from boiled cassava served with coconut milk sauce

Colenak 52

A typical West Javanese food made from roasted cassava tape and then served with a sauce made from melted brown sugar mixed with coconut

Pisang Goreng Kriuk 67

Fried bananas sprinkled with chocolate and cheese

Fruit Platter 69

Assorted sliced fresh fruit in season

Beverage

Fresh Juice

Juice Orange
45

Juice Strawberry
45

Juice Avocado	45	Juice Papaya	45
Juice Manggo	45	Juice Tomato	45
Juice Melon	45	Juice Watermelon	45
		Mix Juice	45

Moctail

Soft Drink

Mineral Water / Coca-cola / Sprite / Fanta **20**

Es Timun Serut **40**

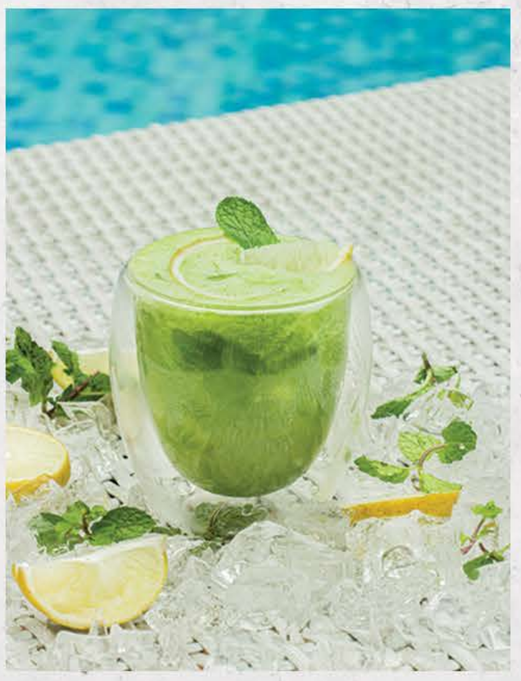
Es Timun Serut is a refreshing Indonesian dessert made with shredded cucumber and sweetened coconut milk. It's perfect for cooling off on a hot day

Virgin Mojito **40**

This Virgin Mojito features a bright red color, served in a stemmed glass with lime slices and mint leaves on top. The drink looks exciting and perfect for a relaxing moment

Yakult Paraula **40**

Indulge in the refreshing fusion of strawberry, fresh milk, simple syrup,yogurt, and ice cube in this delightful concoction know as "Lassi paraula"



Green Healthy **40**

Revitalize your day with our refreshing Healthy Green Refresher! Made with a blend of nutritious pokcoy, tangy pineapple, zesty lemon, and a touch of simple syrup, topped with ice cubes and mineral water for a crisp finish. Embrace the goodness in every sip!

Frappe & Milk

Frappe **40**

Red Velvet / Green Tea / Taro

Smoothies **40**

Strawberry / Choco / Banana / Oreo

Coffee, Tea & Traditional Drink

Coffee

Esspreso	30
Americano *Hot/Ice*	35
Cappucinno *Hot/Ice*	40
• *Mochachino*	*45*
• *Oreo Cappucino*	*45*
• *Cappucino Gula Aren*	*45*
Coffee Latte *Hot/Ice*	40
• *Hazelnut*	*45*
• *Vanilla*	*45*
• *Caramel*	*45*
Vietnam Drip	40

Traditional

Wedang Secang	35
Bandrek	35
Bajigur	35
Teh Jahe Bali	35

Tea *Selection* 40

- Apple Tea
- Tea *Hot/Ice*
- Peach Tea
- Lemon Tea *Hot/Ice*
- Lychee Tea
- Strawberry Tea
- English Tea
- Chamomile

Thank you for dining at Crystal Restaurant.

We hope you enjoyed every dish we served. We wish that your dining experience with us leaves you with sweet memories and that you will return again.

See you on your next visit!

artotelwanderlust.com
@thegreenpeakartotelcurated

+62 811 1902 728 / +62 251 829 8888

THE GREEN PEAK

ARTOTEL CURATED

HOTEL AND CONVENTIONS