

DESSERTS

Tiramisu **S** **85**
mascarpone, lady fingers, espresso, coffee liquor
Amaretto & cocoa powder

Fruit Plate **GF** **V** **75**
sliced seasonal fresh fruits

Nutella Crepe **95**
w young banana, Nutella, vanilla gelato & cocoa nib crumble

Coconut Panna Cotta **V** **S** **75**
passionfruit gel, granola wafer, toasted coconut, mint, basil & lemon

Strawberry Melba **75**
hand picked strawberries, Chantilly cream, vanilla gelato
tuile & raspberry sauce

Saffron Creme Brulee **85**
imported saffron & vanilla infused crème brulee
w pistachio nut & homemade almond biscotti

7 Sins Of Chocolate **95**
decadent chocolate-caramello cake, served w warm white
chocolate-coconut sauce, whipped mascarpone & cocoa nib crisp

V VEGETARIAN
VR VEGETARIAN ON REQUEST
GF GLUTEN FREE

V VEGAN
VR VEGAN ON REQUEST
S SIGNATURE

Prices are in 000' Rupiah and subject to 10% Government tax and 7% service charge

COFFEE | TEA | DIGESTIVE

Cognac

Louis XIII de Remy Martin Gran
Hennessy XO
Hennessy VSOP
Martell VSOP

Glass
8.000
565
225
165

Whisky

Macallan 12yrs
Lagavullin 16yrs
Hakushu
Oban 14yrs
Glenkinchie 12yrs

325
315
255
225
175

Port

Tio Pepe
Cockburn Fine Tawny

95
115

Grappa

Alexander Grappa Bianca

115

Liqueurs

Frangelico
Amaretto
Kahlua
Nusantara Cold Brew
Baileys
Amarula
Jagermeister

145
125
105
105
105
95
115

For bottles pricing please request complete beverage menu

Coffee

espresso / macchiato / americano
double espresso
cappuccino/ latte / flat white / mocaccino
hot chocolate
iced cappuccino / iced coffee

40
45
50
50
50

Tea Pot - Ronnefeldt

English breakfast / Earl grey / Chamomile / Jasmine
Red berries / Peppermint / Classic green

45

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