The plue door



FUEL YOUR MORNING WITH US! FREE COFFEE WITH EVERY BREAKFAST ITEM UNTIL 1 PM CROISSANT FRENCH TOAST Salted caramel, burnt caramelised banana with honey cream, strawberry compote & topped with biscoff BREAKFAST BOWL Tropical fresh fruit, granola, yogurt, maple syrup & quinoa FLUFFY PANCAKES 65 Strawberry compote, maple syrup, honey cream and sprinkled with biscoff EGGS YOUR WAY ······ Eggs your way with toasted sourdough, watercress. Add Pork sausages/ Bacon (25k) Baked Beans (10k) Hash Browns (25k) SMASHED AVOCADO 75 Smashed avocado on toasted sourdough with almond, watercress and scrambled eggs CROISSANT EGGS BENEDICT Two poached eggs on top of buttered croissants, ham, sautéed spinach, topped with hollandaise sauce. (Vegetarian option available) FULL ENGLISH BREAKFAST 100 Eggs your way with toasted sourdough, pork sausage, pork bacon, sautéed spinach & mushrooms, grilled tomato, baked beans & hash brown BREAKFAST BURRITO 70 Tortilla wrapped with mixed grill bell peppers, mushroom, mozzarella and scrambled eggs

of bytes	
TRUFFLE PARMESAN FRIES (v) hand-cut fries with parmesan and truffle oil	58
POUTINE	65
Hand-cut fries covered in gravy and melted cheese	
CALAMARI	68
Lightly fried and breaded served with homemade cocktail sauce	
POPCORN CHICKEN	58
Crispy chicken bites served with wasabi-mayo sauce	
TEQUILLA BUFFALLO WINGS	68
Marinated in tequila and BBQ chicken wings (5)	
TEX-MEX QUESADILLAS	68
Sizzling beef quesadillas served with guacamole, sour cream 8 salsa (3)	
NACHOS	65
Tortilla chips smoothed in cheese topped with black beans, guacamole, salsa, jalapenos and sour cream	
Add minced beef	+25

te blue door mains	
re plue good mains	
DRAGON STYLE NASI GORENG	80
A unique twist to the traditional Indonesian classic dish served with chicken satay and pickled root vegetables	
FISH n' CHIPS	120
Battered dory with buttery peas, homemade fries and tarter sauce	
ESPETADA	110
Marinated imported beef tenderloin skewers served with sautéed vegetables and mash	
USA BEEF TENDERLOIN	139
Imported beef tenderloin accompanied with sautéed vegetables. Choice of buttery mash or fries 8 black peppercorn or mushroom sauce (200gr)	
NUSANTARA BEEF RENDANG	92
Slow cooked beef with Indonesian spices, sautéed cassava leaves, green and red sambal, served with organic red rice and crackers	
CHICKEN MASALA CURRY	99
Savor the rich flavors of marinated slow-cooked chicken thigh, perfectly	

complemented by fresh pita and a side of aromatic rice and peas

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burgers
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	HE VEGGIE SHROOM (v) omemade grilled mushroom patty with garlic aioli and mixed greens on a	78
	ornemade grilled mushiroom patty with garric aloli and mixed greens on a rioche or sourdough bun served with hand-cut fries	
m	OREAN SPICED CHICKEN Parinated chicken thighs, Gochujang spices, spring onion and lettuce	108
	erved on a brioche bun served with hand-cut fries	125
10	HE TBD DO% gourmet beef patties, caramelized onion jam, melted cheddar, vatercress and gherkins on a brioche bun served with hand-cut fries	125
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gour	rmet sandwiches and salads	
m	UNA AHI POKE BOWL Iarinated ahi tuna, sweet corn, watercress, nori, avocado, tomato salsa and damame served with rice	102
Cr	CLASSIC CAESAR rispy bacon and grilled chicken over baby romaine topped with a boiled egg, armesan tuiles and garlic croutons	78
Pe	erfectly grilled sourdough and melted cheddar and mozzarella cheese	70
	dd prosciutto	+25
	ULLED PORK ulled pork, watercress and garlic mayo on a brioche bun	85
В	ACON, EGG, AVOCADO	85
	rispy bacon, egg, cheddar cheese and avocado in a special homemade auce on toasted ciabatta	
	$oldsymbol{L}$	
pa	sta n pizza	
	SROWN UP MAC n' CHEESE Uith bacon, onions and cheddar cheese	82
	CREAMY CHICKEN PESTO PASTA auteed chicken in homemade pesto sauce	82
	PICY SHRIMP AGLIO OLIO	80
	PASTA BOLOGNESE Deef ragout and homemade heirloom tomato sauce with fresh garlic bread	87
	CLASSIC MARGHERITA Nelted mozzarella, fresh basil and olive oil	78
	TONNO	92

desserts

ARTISAN ICE CREAM	25
A French classic with a unique twist	
BAKED CHOCOLATE LAVA	55
Dark and salted caramel served with French vanilla ice cream	
STICKY TOFFEE PUDDING	49
Dates, caramel and cream served with French vanilla ice cream	

WOOD-FIRE GRILL MENU AVAILABLE FROM 5 PM LATE-NIGHT BITES AVAILABLE UNTIL 1-2 AM

v - vegetarian

All rates are in thousand (,000) of IDR and subject to 10% government tax and 7% service