

OPERATING HOURS

11:30 - 22:30
LUNCH & DINNER

MENU

-  Chef Recommendation
-  Spicy
-  Contain Nuts
-  Vegetarian

STARTERS

SMOKED SALMON ROLL WITH HERBED YOGHURT 240

Smoked salmon roll filled with herbed yoghurt on a bed of mixed lettuce, orange segment, gherkins, garlic toast with balsamic reduction and extra virgin olive oil.

RAINBOW CHICKEN SALAD 170

Mixed lettuce with shredded chicken, cabbage, avocado, red pepper, coriander, onion with French dressing.

GRILLED SQUID SALAD 190

Mixed lettuce with squid rings, onion, tomatoes, green beans, apple and tomato honey dressing.

MEDITERRANEAN SALAD 170

Mixed lettuce combined with tomatoes, chickpeas, olive, cucumber, and onion. Topped with avocado, orange, pesto croutons and toasted with lemony herb dressing.

BURGERS

Served with fries and mixed green salads.



Krypton Burger

ULTIMATE BURGER 350

Toasted bun with mayonnaise, beef patty with herbs and onion, melted cheddar cheese, grilled onion, beef bacon, tomatoes, gherkins, lettuce and cheese sauce.

KRYPTON BURGER 340

Toasted bun with mayonnaise, slow cooked brisket, bell pepper, caramelized onion, gherkins, BBQ sauce and lettuce.

CRISPY CHICKEN BURGER 260

Toasted bun with mayonnaise, fried breaded chicken stuffed with brie cheese, mashed avocado, tomatoes, lettuce and cheese sauce.

FISH BURGER 285

Toasted bun with mayonnaise, fried breaded red snapper fillet, hard-boiled egg, tomatoes, lettuce and lemon tartar.

VEGGIE BURGER 210

Toasted bun with Raita sauce, fried Falafel, roasted tomatoes, sautéed spinach, caramelized onion, and Tahini sauce.

SOUPS

CREAMY MUSHROOM 165

Well blended mixed mushroom infused with cream and seasoning. Served with Monterey Jack cheese croutons.

TOMATO SOUP 120

A classic Italian tomato soup with basil and cream. Served with olive oil and pesto croutons.

LITE BITES

SQUID WITH AIOLI SAUCE 220

120 gram of sautéed squid with olive oil, shallot, garlic, parsley and lemon served with toast bread and garlic aioli.

GARLIC BUTTER MUSSEL 230

Sautéed green mussels with garlic and butter served with mixed green salad and potato wedges.

GRILLED CORNER

Grilled on charcoal

TENDERLOIN BEEF BLACK PEPPER 675

180 grams of US beef tenderloin with sautéed mixed vegetables and potato au gratin.

STEAK FRITTERS 450

180 grams of Australian beef sirloin steak basted with shallot butter and glazed with beef broth, served with roasted tomatoes, almond grapes salad and fries.



Steak Fritters

RUSTIC RIB EYE 525

180 grams of US beef rib eye, seasoned with sea salt and crushed black pepper, served with roasted tomatoes, almond grapes salad and fries.

All steak served with sauce and mustard:

Black pepper sauce, shallot marmalade sauce, béarnaise sauce, Dijon mustard and grain mustard

MAIN COURSE

SALMON FILLET 350

Pan seared salmon fillet with creamy garlic spinach, broccoli, parsley potato served with lemongrass Beurre Blanc sauce.

SPRING CHICKEN 250

Baked honey spring chicken served with herb roasted potato and sautéed green peas, carrot and creamy mushroom sauce.

LAMB SHANK STEW 360

Braised lamb shank with garlic mashed potatoes, root vegetables and thyme gravy sauce.

CRISPY SNAPPER 335

Red snapper crispy fillet with Ratatouille, cumin and raisin Couscous and orange cilantro sauce.

BEEF BOURGUIGNON 350

Braised beef served with glazed carrot, broccoli and creamy mashed potato.

RISOTTO FRUTTI DI MARE 310

Risotto infused with tomato sauce, cream and olive, topped with grilled shrimps, mussels and squid.

PASTA

Choice of Linguini, Fusilli, Penne or Spaghetti.

MUSHROOM PESTO 210

Sautéed mixed mushrooms with garlic, infused with pesto sauce.

AL ARRABIATA 210

Tomato sauce infused with chilli flakes, capsicums and onion.

PRAWN AGLIO OLIO 230

Medium prawns sautéed with hot olive oil, garlic, red chili pepper and parsley.

CREAM OF SALMON 230

Contemporary tomato sauce and cheese infused cream garlic spinach with seared cubes of salmon.

ALFREDO 220

Cheese infused cream sauce with turkey ham, green peas and grilled chicken breast.



Prawn Aglio Olio

PIZZA

MARGARITA 230

Tomato sauce, mozzarella cheese, sun dried tomato, pesto, oregano.

FUNGI 230

Tomato sauce, mozzarella cheese, Shitake, Shimeji, button mushrooms and oregano.

ROAST DUCK 240

Tomato sauce, mozzarella cheese, roast duck, oregano, olives.

BBQ BRISKET AND PEPPERONI 240

Tomato sauce, mozzarella cheese, slow cooked beef brisket, pepperoni, BBQ sauce and oregano.

CRISPY SEAFOOD 240

Tomato sauce, mozzarella cheese, mixed seafood, oregano, olives.



Roast Duck Pizza

SANDWICHES

Served with fries and carrot salad.

GRILLED PANINI SANDWICH 220

Focaccia toast with olive oil, sliced tomatoes, green lettuce, avocado grilled capsicums and caramelized onions.

PHILLY CHEESE STEAK SANDWICH 285

Marinated beef slice with black pepper sauce in toasted Ciabatta bread with mayonnaise, lettuce, caramelized onions and Monterey Jack cheese.

NIRWANA CLUB SANDWICH 230

Toasted subway bread with mayonnaise, turkey ham, beef bacon, grilled chicken breast, avocado, egg, lettuce and tomatoes and cheddar cheese.

CHICKEN KATSU SANDWICH 250

Toasted Ciabatta bread with sliced chicken Katsu sprinkled with sesame seeds, lettuce, tomatoes, coleslaw and Japanese mayonnaise.

SMOKED SALMON ON RYE 240

Toasted rye bread with mayonnaise topped with sliced smoked salmon, avocado, onions, capers, green olives and lemon parsley cream.



Grilled Panini Sandwich

KIDS MENU

FISH FINGER 140

120 gram of breaded fish fillet served with fries and tartar sauce.

CHICKEN FINGER 140

120 gram of battered chicken finger served with fries and honey mustard mayonnaise.

MINI PIZZA 130

Meatball pizza or margarita pizza.

CHEESE TOAST 130

Grilled toast with mozzarella and cheddar cheese served with fries.

MINI BURGER 130

Mini beef or chicken patty and cheese served with fries.

KIDS PASTA 130

Spaghetti with bolognese sauce or napolitano sauce and meatball.

MAC AND CHEESE 130

Oven-baked creamy macaroni with mozzarella and cheddar cheese.

ASIAN CORNER

SATAY DINO 200

Four jumbo skewers of marinated boneless chicken served with rice cake, cucumber, tomatoes, onion and peanut sauce.



Satay Dino

CRISPY ORIENTAL VEGETARIAN 180

SPRING ROLL

Served with homemade spicy dipping sauce.

CRISPY CHICKEN WITH KOREAN 185

SPICY HONEY GLAZE

Crispy and battered boneless chicken leg toasted with Korean spicy honey sauce sprinkled with sesame seeds, served with fried potato wedges and mixed salad.



Crispy Chicken with Korean Spicy Honey Glaze

VIETNAMESE SPRING ROLL 200

Rice paper wrapped with lettuce, rice noodle, prawns, mussels, mint leaves, cilantro and julienne vegetables served with sweet chilli sauce

SIDE DISHES

PARMESAN GARLIC FRIES 130

Fries tossed with fried garlic and parmesan.

CREAMY MASHED POTATO 170

With crispy beef bacon and truffle oil.

FRIED POTATO WEDGES 150

With cheddar cheese sauce.

DESSERTS

CHOCOLATE MOUSSE 150

A layered dessert made from a rich white and dark chocolate mousse, topped with grated chocolate.



Chocolate Mousse

APPLE AND GINGER 150

FRANGIPANI TART

A showstopping fruit tart with homemade short crust pastry and almond filling serve with Crème Fraîche and vanilla ice cream.

PARIS BREST 150

Classic Pâte à Choux with praline cream, topped with toasted almond and chocolate ice cream.



Paris Brest

FRESH FRUIT PLATTER 120

Selection of our best seasonal fruits.

SELECTION OF GELATO PER SCOOP 50

Choice of vanilla, dark chocolate, coconut, strawberry, pistachio, rum raisin, Bintan coffee, biscuit or hazelnut.

SELECTION OF FROZEN YOGHURT PER SCOOP 50

Choice of passion fruit, blueberry or orange.

SELECTION OF SORBET PER SCOOP 50

Choice of mango or guava.

 Chef Recommendation

 Spicy

 Contain Nuts

 Vegetarian

Should you have special dietary request please do not hesitate to inform our friendly server.
All prices are subject to 10% Service Charge and 11% Government Tax and represented in thousand rupiah ('000').
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