



## OPERATING HOURS

11:30 - 22:30  
LUNCH & DINNER

# MENU

- Chef Recommendation
- Spicy
- Contain Nuts
- Vegetarian
- Contain Seafood

## STARTERS

- GRAVLAX SALMON ROESTI** 240  
Mixed lettuce with potato roesti, cured salmon, herbed crème fraîche and spring onion.
- RAINBOW CHICKEN SALAD** 170  
Mixed lettuce with shredded chicken, cabbage, avocado, red pepper, coriander, onion with French dressing.
- ANTI PASTO** 180  
Boiled fusilli pasta tossed with lettuce, roasted capsicums, green olives, roasted broccoli, pepperoni, pesto sauce, lemon juice, and olive oil. Topped with feta cheese and garlic croutons.
- MEDITERRANEAN SALAD** 170  
Mixed lettuce combined with tomatoes, chickpeas, olive, cucumber, and onion. Topped with avocado, orange, pesto croutons and toasted with lemon 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 beef 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 lemon tartar and caper sauce.
- VEGGIE BURGER** 210  
Toasted bun with Raita sauce, potato-based mixed vegetable patty, 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

- CRISPY FRIED TOFU** 120  
Crispy tofu stuffed with vegetables, served with kaffir lime sambal.
- SOY-GLAZED CHICKEN YAKITORI** 200  
Marinated grilled chicken thigh with leek, served with a Japanese salad, cucumber pickles, and lime.
- GARLIC BUTTER MUSSEL** 230  
Sautéed green mussels with garlic and butter served with mixed green salad and potato wedges.

## GRILLED CORNER

- 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.
- 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, mushroom sauce, Dijon mustard and grain mustard

## MAIN COURSE

- SALMON FILLET** 350  
Pan seared salmon fillet with creamy garlic spinach, broccoli, corn, garlic herbs potato served with lemongrass Beurre Blanc sauce and Salsa Verde.
- SPRING CHICKEN** 250  
Baked honey spring chicken served with garlic mashed potato, cauliflower, roasted pumpkin, 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.
- CHEF'S CHICKEN SCHNITZEL** 250  
Fried chicken schnitzel, oven-baked with turkey ham, cheese, and egg. Served with mashed potatoes and basil mushroom sauce.

## 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 and green peas.
- with grilled chicken breast 220
- with grilled Australian beef sirloin 100 grams 250



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, oregano and truffle oil.
- 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.
- FOUR CHEESE** 240  
White sauce, cheddar cheese, brie cheese, blue cheese and mozzarella cheese.



Crispy Seafood Pizza

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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## SANDWICHES

Served with fries and carrot salad.

### VEGETARIAN SANDWICH 220

Toasted Focaccia with olive oil, citrus garlic mashed green peas, tempura-battered fried pumpkin, sliced tomatoes, green lettuce, grilled capsicums, caramelized onions and Raita sauce.

### 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.

### FRENCH CONNECTION SANDWICH 250

Toasted Ciabatta filled with turkey ham and brie cheese, topped with peach glaze, lettuce, tomatoes, yellow mustard, caper sauce, and cucumber pickles.

### THE PACIFIC SANDWICH 240

Toasted Focaccia filled with a creamy, chunky tuna and vegetable spread, topped with cucumber pickles, tomatoes, olives, boiled egg, and citrus mayo.



Vegetarian Sandwich

## KIDS MENU

### FISH FINGER 140

Breaded fish fillet served with fries and tartar sauce.

### CHICKEN FINGER 140

Battered chicken finger served with fries and honey mustard mayonnaise.

### MINI PIZZA 130

Meat base 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 SPRING ROLL 180

Served with homemade spicy dipping sauce.

### CRISPY CHICKEN WITH KOREAN SPICY HONEY GLAZE 185

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

## SIDE DISHES

### PARMESAN GARLIC FRIES 130

Fries tossed with fried garlic and parmesan.

### SAUTÉED SEASONED VEGETABLES 120

Mixed sautéed vegetables with garlic and onion.

### 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 FRANGIPANI TART 150

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.

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