



## OPERATING HOURS

11:30 - 22:30  
LUNCH & DINNER

# MENU

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

## STARTERS

### SMOKED SALMON CAESAR SALAD 200

Local Romaine tossed with classic Caesar dressing, topped with crouton, bacon bits, grated parmigiano cheese and slice of smoked salmon.

### RAINBOW CHICKEN SALAD 170

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

### MEDITERRANEAN SALAD 170

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

## BURGERS & SANDWICHES

Served with fries and mixed green salads.

### DOUBLE STACK BURGER 350

Toasted bun with mayonnaise, beef patty with herbs and onions, 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.



Krypton Burger

### UFO BURGER 350

Thick beef patty with caramelized onions, saute creamy mushroom, melted cheddar cheese & Gouda cheese. Served with fried onion ring, BBQ sauce, classic creamy sauce and fries.

### CRISPY CHICKEN BURGER 285

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

### VEGGIE BURGER 240

Toasted bun with Raita sauce, potato-based mixed vegetable patty, roasted tomatoes, sautéed spinach, caramelized onions, and Tahini sauce.

### PHILLY CHEESE STEAK SANDWICH 295

Marinated grilled beef slice on toasted ciabatta bread with spread mayonnaise, lettuce, caramelized onions, Gouda cheese and black pepper sauce on the side.

### NIRWANA CLUB SANDWICH 245

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

## SOUPS

### CREAMY MUSHROOM 165

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

### TOMATO PURÉE 120

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

## LITE BITES

### SOY-GLAZED YAKITORI 200

Marinated grilled chicken thigh with leek, served with a Japanese salad, cucumber pickles, and lime.

### PARMESAN GARLIC FRIES 130

Fries tossed with fried garlic and parmesan.

## MAIN COURSE

### 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.

All steak served with sauce and mustard:

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



Salmon and Mussels

### SALMON AND MUSSELS 350

Pan seared fillet of salmon with green vegetable, tomato compote and green peas risotto. Served with mussels orange Beurre blanc sauce.

### SPRING CHICKEN 270

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 RED SNAPPER 335

Pan fried red snapper fillet with garlic pesto fettuccini, green beans, sautéed tomatoes, olive and eggplant. Served with lemon cream sauce.

### CHEF'S CHICKEN SCHNITZEL 270

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.

### PRAWN AGLIO OLIO 230

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

### CREAM OF SALMON 230

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

### BEEF ALFREDO 270

Cheese infused cream sauce with turkey ham, green peas and grilled Australian beef sirloin 100 grams.



Prawn Aglio Olio

## PIZZA

### MARGHERITA 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 250

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

### CRISPY SEAFOOD 250

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



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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## KIDS MENU

- CHICKEN FINGER** 150  
Battered chicken finger served with fries and honey mustard mayonnaise.
- MINI PIZZA** 150  
Meat base pizza or margarita pizza.
- MINI BURGER** 150  
Mini beef or chicken patty and cheese served with fries.
- KIDS PASTA** 150  
Spaghetti with Bolognese sauce or Napolitano sauce and meatball.
- MAC AND CHEESE** 150  
Oven-baked creamy macaroni with mozzarella and cheddar cheese.

## ICE CREAM, FROZEN YOGHURT & SORBET

- SELECTION OF GELATO PER SCOOP** 60  
Choice of vanilla, dark chocolate, coconut, strawberry, pistachio, rum raisin, Bintan coffee or hazelnut.
- SELECTION OF FROZEN YOGHURT PER SCOOP** 60  
Choice of passion fruit, blueberry or orange.
- SELECTION OF SORBET PER SCOOP** 60  
Choice of mango or guava.

## CAKE COUNTER & PASTRY STALL

- ASSORTED COOKIES LARGE** 85
- CANDY FLOSS** 30
- CHOCOLATE TRUFFLE** 85
- LOLLIPOP** 35
- MACARON** 85
- POPCORN** 30
- SLICE CAKE** 85
- SWEET BREAD** 70

## ASIAN CORNER

- SATAY DINO** 200  
Four jumbo skewers of marinated boneless chicken served with rice cake, cucumber, tomatoes, onions and peanut sauce.



Satay Dino

- CRISPY CHICKEN WITH KOREAN SPICY HONEY GLAZE** 200  
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

## 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 shortcrust pastry and almond filling, served 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.

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