

OPERATING HOURS
11:30 - 22:30
LUNCH & DINNER

MENU



STARTERS

SMOKED SALMON CAESAR SALAD

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

RAINBOW CHICKEN SALAD

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

MEDITERRANEAN SALAD

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

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

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



Krypton Burger

UFO BURGER

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

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

VEGGIE BURGER

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

PHILLY CHEESE STEAK SANDWICH

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

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

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

TOMATO PURÉE

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

LITE BITES

SOY-GLAZED YAKITORI

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

PARMESAN GARLIC FRIES

Fries tossed with fried garlic and parmesan.

MAIN COURSE

TENDERLOIN BEEF BLACK PEPPER

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

STEAK FRITTERS

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

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

SPRING CHICKEN

Baked honey spring chicken served with garlic mashed potato, cauliflower, roasted pumpkin, sautéed green peas, carrot and creamy mushroom sauce.

LAMB SHANK STEW

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

CRISPY RED SNAPPER

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

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

Sautéed mixed mushrooms with garlic, infused with pesto sauce.

PRawn AGLIO OLIO

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

CREAM OF SALMON

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

BEEF ALFREDO

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



PIZZA

MARGHERITA

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

FUNGI

Tomato sauce, mozzarella cheese, Shiitake, Shimeji, button mushrooms, oregano and truffle oil.

BBQ BRISKET AND PEPPERONI

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

CRISPY SEAFOOD

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



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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.	

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.	

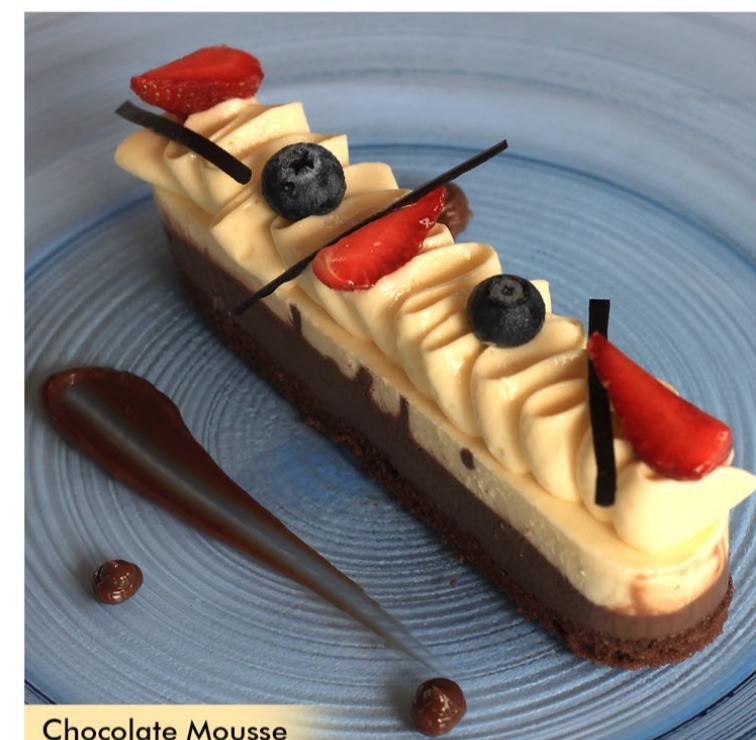


CRISPY CHICKEN WITH KOREAN SPICY HONEY GLAZE	200
Crispy and battered boneless chicken leg toasted with Korean spicy honey sauce sprinkled with sesame seeds, served with fried potato wedges and mixed salad.	



DESSERTS

CHOCOLATE MOUSSE	150
A layered dessert made from a rich white and dark chocolate mousse, topped with grated chocolate.	



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.	



FRESH FRUIT PLATTER	120
Selection of our best seasonal fruits.	

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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