

Brochettes

1 CHOOSE YOUR MEAT

	150G	300G	600G	1KG
CHICKEN BREAST	80	145	275	440
CHICKEN LEG	100	185	355	565
PORK LOIN	115	225	435	695
TUNA LOIN SASHIMI GRADE	165	310	565	890
OCTOPUS	170	325	595	890
FLANK STEAK BEEF	255	490	905	1455
STRIPLOIN BEEF	285	550	1020	1635

2 CHOOSE YOUR MARINADE

Peanut coco

Original marinade

Bumbu genep bali paste

Honey mustard

Sweet barbecue

Side dishes

GREEN SALAD 25

MIX SALAD 35

SALAD ROMAINE WITH OLIVE DRESSING 35

SWEET CHILI FRIED GARLIC 30

PAN FRIED MUSHROOMS 45

GREEN BEANS WHITE BUMBU 35

ROASTED PUMPKIN SLICE, SESAME DRESSING 40

MASHED POTATO 40

MASHED POTATO TRUFFLE OIL 60

HANDCUT FRENCH FRIES 35

KUMARA RICE 35

GRATIN DAUPHINOIS 60

All day brunch

SAVORY DISHES

FARMER 70

sunny side-up eggs special,
homemade crispy bacon, toast

FARMER SETAN 75

classic farmer with homemade
chili paste

BABUSHKA 80

ricotta scrambled eggs, house
smoked butterfish, spinach, chives,
baguette bread

IVY 85

grilled dough, mozzarella, roasted
zucchini and eggplant, pesto,
truffle oil, guacamole, two poached
eggs, turmeric crumble, tomato
avocado and kemangi salsa

OPEN MUSHROOM OMELETTE 85

Omelette served in a skillet,
mushroom mix, mozzarella, dill,
mushroom pickles, cherry
tomatoes

EGG POT 105

two eggs, mashed potatoes, truffle
oil, mushrooms, parsley cream,
cheese

GOZMATO 90

dough crust, roasted tomato
compote, mozzarella, basil, baby
romaine with olive dressing

HOMEMADE QUICHE 75

ask our staff for the quiche of the
day

MUSHROOM LATTE 90

mushroom veloute served in a
mug, brioche and alfafa

BOULAIGOU 85

savory crepe with onions, tomato,
cheese, herbs, mushroom sauce,
salad, homemade crispy bacon

RIVIERA SALAD

PORK 125 | BEEF 190 | TUNA 175 |
CHICKEN 120 | VEGGIE 100

confit capsicum, hard boiled egg,
goat cheese pastilla, tapenade
toast, lettuce mix, cherry tomato,
cabbage, cucumber, tomato coulis

All day brunch

PANINI

BEEF GARLIC & CHEESE 125

CHICKEN MUSTARD 80

CHICKEN PESTO 80

FULL CHEESE 125

SMOKED CHICKEN & BRIE 125

SPINACH RICOTTA 90

Bakery by Gram's

SOURDOUGH BREAD

SOURDOUGH BAGUETTE

PLAIN BRIOCHE

CINNAMON BRIOCHE

**PRICES INSIDE THE
RESTAURANT
ON THE BAKERY
CART**

All day brunch

SWEET DISHES

BLUNANA 80

granola bowl, blueberry, banana, yogurt, goji berries, flax seeds, honey, dragon fruit on top

FRUIT BOWL 55

watermelon, dragon fruit, papaya, mint, pineapple slushy

OATMEAL PORRIDGE

COW MILK 85 | ALMOND MILK 96

poached pear, raspberry sauce, rolled oats, honey, chia seeds, flax seeds, granola, coconut flakes

CLASSIC FRENCH TOAST 75

plain brioche french toast

CINNAMON FRENCH TOAST 75

cinnamon brioche french toast

STUDEL FRENCH TOAST 85

french toast with apple, cinnamon and raisins compote

Desserts

by Gram's

AVAILABLE EVERY DAY

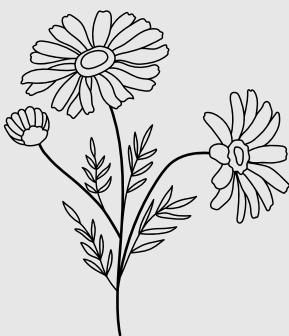
PAVLOVA WITH SEASONAL FRUITS 75

DARK CHOCOLATE MOUSSE 40

FLAN CARAMEL 35

APPLE COMPOTE 39

Daily selection of
tarts
pounds cakes
pastries
in the showcase



**ALL OUR PRICES
INCLUDE TAXES**
