



BREAKFAST MENU

à la carte

From the Oven

- PASTRY BASKET**80
fresh baked goods
- CURED SALMON TOAST**140
ricotta cheese, fresh tomato
- BREAKFAST SANDWICH**100
sunny-side up egg, ham, bacon,
cheese, ketchup

Local Flavours

- NASI CAMPUR AYAM**120
sate lilit, lawar, sambal matah
- SOTO AYAM**90
turmeric, rice noodles
- CHICKEN FRIED RICE**100
red chili, sunny-side up egg, cilantro
- CHICKEN KWETIAU**100
rice noodles, fish cake, scallion
- CHICKEN PORRIDGE**90
peanut, scallion, cakwe

Healthy Food

- SEASONAL FRUIT**50
- CHIA BOWL**90
chia seeds, coconut, dates
- AVOCADO TOAST**90
sourdough bread, quail egg, cucumber relish
- OVERNIGHT OATS**60
homemade cashew butter, banana jam
- YOGHURT GRANOLA PARFAIT**80
homemade granola, strawberry jam

Eggs

- FRENCH OMELETTE**120
goat cheese, mixed lettuce,
seasonal mushroom
- EGGS BENEDICT**120
pork / beef ham, english muffin,
chili hollandaise
- EGGS ROYALE**170
cured salmon, english muffin, hollandaise
- THE VONG BREAKFAST**130
egg, sausage, bacon, cherry tomato

Dessert

- NUTELLA & BANANA CREPES**60
- VONG FRENCH TOAST**120
honey apple, caramel, crispy pork / beef bacon
- BANANA PAIN PERDU**90
caramelized banana, vanilla ice cream
- PANCAKE AND BERRIES**140
banana, maple syrup

On the Side

- PORK / BEEF BACON**60
- PORK CHORIZO SAUSAGE**70
- BEEF SAUSAGE**70
- TOAST**50
choices of white, wheat, brioche, sourdough



Dejamu

traditional Indonesian beverage using local ingredients

- EMPON-EMPON**50
help strengthen your immune system
- BERAS KENCUR KUNYIT ASAM**50
boost metabolism and energize
- AROMATIC HEALING JAHE**50
warms up the body and soothes sore muscles

Chilled Coffee

- BUTTERSCOTCH LATTE**50
espresso, milk, butterscotch, vanilla cream
- VONG MOCHACCINO**50
espresso, condensed milk, milk,
homemade mocha cream
- SALTED TIRAMISU LATTE**50
espresso, milk, tiramisu syrup, sweet cream

Healthy Beverages

- ORANGE ELDERFLOWER SMOOTHIES**65
orange juice, elderflower essence, milk, yoghurt
- PEACH STRAWBERRY SMOOTHIES**65
peach, strawberry, milk, yoghurt
- TURMERIC TONIC**65
turmeric, lemon juice, lime juice, honey
- MORNING BOOSTER**65
orange, carrot, lemon juice
- PINE - APPLE**65
pineapple, apple, honey
- GREEN JUICE**65
pak choy, granny smith, cucumber,
lemon
- RED JUICE**65
beetroot, orange, carrot, apple, ginger,
lemon
- FRESH-SQUEEZED ORANGE JUICE**65
- PINEAPPLE JUICE**55
- WATERMELON JUICE**55

Vong Blend

origin of sumatra arabica and dampit washed robusta

- ESPRESSO**35
- MACCHIATO**45
- AMERICANO**40
- LATTE**45
- CAPPUCCINO**45
- FLAT WHITE**45

Teas by TWG

collection of fine harvest teas and exclusive blends

- CHAMOMILE**40
- MOROCCAN MINT**40
- FRENCH EARL GREY**40
- ENGLISH BREAKFAST**40
- VANILLA ROOIBOS**40
- GENMAICHA**40

Morning Special

SUPPLEMENT

- NV CHARLES DE FÈRE**170 | 120
sparkling wine, blanc de blancs, france
- BLOODY MARY**120 | 80
vodka, tomato juice, lemon juice,
vong mary mix

- JAKARTA MARTINI**120 | 80
vodka, calamansi, pletok cordial
- MORNING COLLIN**120 | 80
gin-infused earl grey, lemon juice,
thyme cordial, tonic water



LUNCH MENU

Appetizer | SUPPLEMENT

- CRISPY SUSHI WITH TUNA 118
chipotle mayonnaise, soy honey
- JAPANESE MADAI SASHIMI 218 | +60
truffle-garlic toast, lemon
- UNI AND CREAMY SCRAMBLED EGG 398 | +280
chicken skin, chili, lime
- RICE CRACKER CRUSTED TUNA 208 | +50
sriracha-citrus emulsion
-  HAMACHI SASHIMI 188 | +50
soy glaze, yuzu avocado
- TUNA TARTARE 118
smoky aioli, potato gaufrette

-   GRILLED LOMBOK OCTOPUS 228 | +80
buttery baby potato, chili-romesco
-  BLACK TIGER PRAWNS 188 | +40
sizzling garlic, chili oil
-  CREAMY BURRATA 188 | +40
grilled sourdough, citrus, lemon jam
- BLUE CRAB TOAST 348 | +100
jalapeño, lemon aioli
- FOIE GRAS BRÛLÉE 388 | +250
strawberry jam, balsamic

-   BABY KALE & MESCLUN SALAD 108
avocado, parmesan dressing
-  CRISPY BABY ARTICHOKE 248 | +120
kalamata olive emulsion
-   HEIRLOOM TOMATO SALAD 108
basil, avocado, sesame dressing
-  PUMPKIN SOUP 138
pumpkin seed, croûtons, mimolette cheese
-  OXTAIL SOUP 158
shallot, scallion

Mains | SUPPLEMENT

- SPAGHETTI PRAWN AGLIO E OLIO 188
garlic, cherry tomato
- LINGUINE VONGOLE 178
tahu clams, white wine, cherry tomato
- RADIATORI PASTA & BLACK TIGER PRAWN 188
tomato-vodka sauce, basil
- BLUE CRAB & SQUID INK SPAGHETTI 378 | +200
jalapeño, tomato, chili
- DUCK MEATBALLS & POTATO GNOCCHI 198
mushrooms, fontina, lemon

- SQUID INK FRIED RICE 268 | +80
sunny side-up egg, chili sauce
- DUCK CONFIT FRIED RICE 138
red chili, sunny side-up egg, cilantro

-  BARRAMUNDI 208
baby spinach, woku broth
- SMOKED DUCK BREAST 398 | +200
sweet corn, chili citrus jus
-  SLOW-COOKED NORWEGIAN SALMON 218
tomato ratatouille, cilantro oil
- ROASTED BABY CHICKEN 188
confit potato, habanero hot sauce
- AUS ANGUS SIRLOIN 548 | +360
potato pavé, chipotle, salsa verde
- MIYAZAKI SIRLOIN 100G 888 | +700
roasted savoy cabbage, soy yuzu sauce



Prix fixe menu includes 1 (one) appetizer and 1 (one) main dish. Supplemental charge applies for prix fixe selection upgrades. All prices are in thousand Indonesian Rupiah (IDR) and are subject to 21% government tax & service charge.

Pizzas

-  MARGHERITA PIZZA 138
tomato, mozzarella, basil
-  CHEESE PIZZA 148
béchamel, arugula, golden garlic
-  BLACK TRUFFLE PIZZA 208
three cheeses, chives, egg
- BEEF PEPPERONI PIZZA 158
tomato, mozzarella, chili flakes
- PORK PIZZA 208
tomato, lomo, coppa
- HOMEMADE BEEF SAUSAGE PIZZA 178
bell pepper, red onion, pickled chili

The Grill


-  BBQ GLAZED PORK RIBS 358
sweet & smoky bbq sauce, pickles
-  PROSCIUTTO-WRAPPED PORK CHOP 298/100GR
white wine braised artichoke, english peas
-  CHARRED BEEF RIB 288/100GR
green chili, caramelized onion, radish

- AUS WAGYU 6/7 SIRLOIN 500GR 2.400
- AUS BLACK ANGUS RIBEYE 500GR 1.500
- AUS STOCKYARD TOMAHAWK 260/100GR

steaks will be served with choice of sauce, sides, and fleur de sel

SAUCES
salsa verde, soy yuzu, béarnaise, mushroom, truffle

 **Sides** for the Grill

- ASPARAGUS 198
maitake mushroom, citrus vinaigrette
- CAULIFLOWER GRATIN 108
cheddar cheese, gremolata, picked red chili
- SAUTÉED CORN 48
green chili, garlic
- GARLIC POTATO PURÉE 58
-  ROASTED BROCCOLI 78
pistachio pesto, parmesan cheese
- FRENCH FRIES / TRUFFLE FRIES 58/78



DINNER MENU

Appetizer

CRISPY SUSHI WITH TUNA	118
<i>chipotle mayonnaise, soy honey</i>	
JAPANESE MADAI SASHIMI	218
<i>truffle-garlic toast, lemon</i>	
UNI AND CREAMY SCRAMBLED EGG	398
<i>chicken skin, chili, lime</i>	
RICE CRACKER CRUSTED TUNA	208
<i>sriracha-citrus emulsion</i>	
 HAMACHI SASHIMI	188
<i>soy glaze, yuzu avocado</i>	
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CRISPY SQUID	148
<i>crispy shallot, galangal sauce</i>	
  GRILLED LOMBOK OCTOPUS	228
<i>buttery baby potato, chili-romesco</i>	
 BLACK TIGER PRAWNS	188
<i>sizzling garlic, chili oil</i>	
 CREAMY BURRATA	188
<i>grilled sourdough, citrus, lemon jam</i>	
BLUE CRAB TOAST	348
<i>jalapeño, lemon aioli</i>	
FOIE GRAS BRÛLÉE	388
<i>strawberry jam, balsamic</i>	
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  BABY KALE & MESCLUN SALAD	108
<i>avocado, parmesan dressing</i>	
 CRISPY BABY ARTICHOKE	248
<i>kalamata olive emulsion</i>	
  HEIRLOOM TOMATO SALAD	108
<i>basil, avocado, sesame dressing</i>	
 PUMPKIN SOUP	138
<i>pumpkin seed, croûtons, mimolette cheese</i>	
 OXTAIL SOUP	158
<i>shallot, scallion</i>	

Pizzas

 MARGHERITA PIZZA	138
<i>tomato, mozzarella, basil</i>	
 CHEESE PIZZA	148
<i>béchamel, arugula, golden garlic</i>	
 BLACK TRUFFLE PIZZA	208
<i>three cheeses, chives, egg</i>	
BEEF PEPPERONI PIZZA	158
<i>tomato, mozzarella, chili flakes</i>	
PORK PIZZA	208
<i>tomato, lomo, coppa</i>	
HOMEMADE BEEF SAUSAGE PIZZA	178
<i>bell pepper, red onion, pickled chili</i>	

The Grill

 BBQ GLAZED PORK RIBS	358
<i>sweet & smoky bbq sauce, pickles</i>	
 PROSCIUTTO WRAPPED PORK CHOP.....	298/100GR
<i>white wine braised artichoke, english peas</i>	
 CHARRED BEEF RIB	288/100GR
<i>green chili, caramelized onion, radish</i>	


AUS WAGYU 6/7 SIRLOIN 500GR	2.400
AUS BLACK ANGUS RIBEYE 500GR	1.500
AUS STOCKYARD TOMAHAWK	260/100GR

steaks will be served with choice of sauce, sides, and fleur de sel

SAUCES

salsa verde, soy yuzu, béarnaise, mushroom, truffle

Sides for the Grill

ASPARAGUS	198	CAULIFLOWER GRATIN	108
<i>maitake mushroom, citrus vinaigrette</i>		<i>cheddar cheese, gremolata, pickled red chili</i>	
SAUTÉED CORN	48	GARLIC POTATO PURÉE.....	58
<i>green chili, garlic</i>			
 ROASTED BROCCOLI	78	FRENCH FRIES / TRUFFLE FRIES....	58/78
<i>pistachio pesto, parmesan cheese</i>			

Mains

SPAGHETTI PRAWN AGLIO E OLIO	188
<i>garlic, cherry tomato</i>	
LINGUINE VONGOLE	178
<i>tahu clams, white wine, cherry tomato</i>	
RADIATORI PASTA & BLACK TIGER PRAWN	188
<i>tomato-vodka sauce, basil</i>	
BLUE CRAB & SQUID INK SPAGHETTI	378
<i>jalapeño, tomato, chili</i>	
DUCK MEATBALLS & POTATO GNOCCHI.....	198
<i>mushrooms, fontina, lemon</i>	

SQUID INK FRIED RICE	268
<i>sunny side-up egg, chili sauce</i>	
SHORT RIB FRIED RICE	498
<i>red chili, sunny side-up egg, cilantro</i>	

 BARRAMUNDI	208
<i>baby spinach, woku broth</i>	
 SMOKED DUCK BREAST	398
<i>sweet corn, chili citrus jus</i>	
TRUFFLE CRUSTED NORWEGIAN SALMON.....	228
<i>butternut squash dumpling, sesame soy sauce</i>	
ROASTED BABY CHICKEN	188
<i>confit potato, habanero hot sauce</i>	
AUS ANGUS SIRLOIN	548
<i>potato pavé, chipotle, salsa verde</i>	
MIYAZAKI SIRLOIN 100G	888
<i>roasted savoy cabbage, soy yuzu sauce</i>	

VONG
VONG KITCHEN

