

Lunch and Dinner are available only at 11.00am - 10.00pm

## NUSANTARA TASTING MENU

IDR 298.000++/ person

### GOHU TUNA 🍣 🥥

Raw tuna, shallot, chili, kemangi, fresh lime, cashew nut

### LUMPIA BEBEK 🍴 🍴

Marinated duck, mixed vegetables, sweet chili sauce

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### LAKSA BETAWI 🍴 🍴 🍣

Rice noodles, chives, fried tofu, river prawn, boiled egg

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### PEPES IKAN 🍣

Barramundi, starfruits, fresh sambal, kalamansi, water spinach

### AYAM BAKAR TALIWANG 🥥

Baby chicken, fresh snake bean and eggplant salad, green lime

### TENKLENG KAMBING 🍴

Slow braised lamb shank, coconut curry, white cabbage

### DAGING SAPI BAKAR KETUMBAR 🍴

Sous vide beef rump and marinated with spice, eggplant balado

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### BUBUR SUM SUM JAGUNG

Rice flour custard, sweet corn, coconut milk, palm sugar

### ES DOGER CAKE 🍴 🍴








Coconut mousse, jackfruit, glutinous rice with coco pandan chantilly

# ALL DAY SPECIALITIES












# ÉPICE

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## - EPICE SIGNATURE -

FIVE SPICE DUCK SALAD 	88
Mango, pomegranate, scallion, baby gem, peanut	
RAWON SUMSUM	148
Braised beef picanha, salted egg, bone marrow, aromatic black beans broth	
IGA BAMBU	158
Braised beef ribs, cassava leaf, baby potato, gravy	
ROASTED DUCK NOODLE  	118
Roasted duck, oriental noodle, pok choy, aromatic duck broth	
HAINAN DUCK 	128
Roasted duck, aromatic steamed rice, ginger paste	
NASI GORENG KAMBING LAWEYAN 	128
Lamb fried rice, curry, scallion, crackers, pickles	
ROASTED PEKING DUCK (Half Bird / One Bird)  	258 / 388
<i>Good for 3 - 4 persons</i>	
<i>Choose your favorite sauce: Black pepper   ginger and onion   origine</i>	
<i>Serve with multigrain fried rice</i>	

## - APPETIZER -

GOHU TUNA  	58
Raw tuna, shallot, chili, kemangi, fresh lime, cashew nut	
LUMPIA BEBEK  	58
Marinated duck, mixed vegetables, sweet chili sauce	
SELAT SOLO 	58
Beef galantine, quail egg, lettuce, vegetables, Javanese brown sugar	
DEEP FRIED BLACK PRAWN  	68
River prawn, squid ink, green chili sambal	
RUJAK BUAH 	38
Tropical fruits, palm sugar, cashew nut, tamarind	
PECEL GENDAR  	58
Mixed boiled vegetables, crackers, rice cake, peanut sauce	
ROASTED CHICKEN WINGS BALADO 	68
Marinated chicken wings, chili paste, crispy chicken skin	

Prices are in thousand Rupiah and subject to 21% tax and service charge.

 - Vegetarian  - Nuts  - Seafood, Shellfish  - Dairy Product  - Alcohol  - Gluten  - Tree Nuts
















# ALL DAY SPECIALITIES

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## - PLANT-BASED -





*\*Freshly picked vegetables from Merbabu hills, Central Java*

QUINOA STRAWBERRY 	58
Fresh strawberry, spring onion, quinoa and pomegranate dressing	
KALE AND APPLE  	58
Local green apple, crusted walnut, cherry tomato, palm dates, artisan cheddar	
BABY GEM LETTUCE  	58
Red radish, onion pickles, edamame, honey lemon vinaigrette	
PUMPKIN VELOUTE    	58
Pumpkin seed, cream fraiche, brioche	
CREAM OF MUSHROOM    	58
King oyster mushroom, fresh cream, truffle oil	








## - LOCAL FLAVORS -

NASI LIWET	98
Braised chicken, aromatic steamed rice, braised chayote, boiled egg	
SOP TIMLO SOLO 	48
Glass noodles, chicken liver, mixed vegetables, mushroom, aromatic chicken broth	
TENKLENG KAMBING / TONGSENG KAMBING 	168
Slow braised lamb shank, coconut curry, white cabbage	
SATE BUNTEL 	148
Minced lamb, spices, sweet soya, shallot	

## - INDONESIAN FLAVORS -

PEPES IKAN 	128
Barramundi, starfruits, fresh sambal, kalamansi, water spinach	
DAGING SAPI BAKAR KETUMBAR 	148
Sous vide beef rump and marinated with spice, eggplant balado	
AYAM GORENG LENGKUAS	118
Marinated cage-free chicken, fresh vegetables, galangal crumb	
AYAM BAKAR TALIWANG 	118
Baby chicken, fresh snake bean and eggplant salad, green lime	
BEBEK BAKAR / GORENG SURAMADU 	148
Grilled/fried duck, green mango relish, steamed papaya leaf	
SOP IGA	148
Traditional beef rib soup, vegetables, steamed rice	

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## - COMFORT -

BEEF NOODLE CURRY	☯☯☯☯☯		98
Roasted beef, Hongkong noodle, boiled egg, gravy			
HAINAN CHICKEN	☯		98
Poached chicken, aromatic steamed rice, ginger paste			
INDIAN BUTTER CHICKEN	☯☯☯☯		118
Chicken thigh, tomato and butter gravy, fresh baked flatbread			
MIE GODOG / MIE GORENG	☯☯☯☯		98
Egg noodles, chicken, vegetables, scallion, crackers			
NASI GORENG	☯		98
Traditional Indonesian fried rice, fried chicken, crackers			
LAKSA BETAWI	☯☯☯☯		98
Rice noodles, chives, fried tofu, river prawn, boiled egg			
CLUB SANDWICH	☯☯☯☯		98
Multigrain bread, roasted chicken, fried egg, artisan cheddar cheese			
BLACK ANGUS CHEESE BURGER	☯☯☯☯		128
Beef patty, cheese, gherkin, lettuce, fries			
PASTA	☯☯☯☯☯		98
Choose your favorite pasta : <i>penne</i>   <i>spaghetti</i>   <i>tagliatelle</i>			
Choose your favorite sauce : <i>bolognaise</i>   <i>carbonara</i>   <i>arrabiata</i>   <i>aglio olio</i>			
*Available for vegetarian			

## - FROM THE GRILL -

200 GR KING PRAWN		228
160 GR TASMANIAN SALMON		198
220 GR WAGYU CUBE ROLL MB 5		398
180 GR WAGYU TENDERLOIN MB 5		458
MARINATED CHICKEN SUPREME		128
Choose your favorite side dish: <i>truffle mashed</i>   <i>skillet herbs potato</i>   <i>potato wedges</i>   <i>French fries</i>   <i>potato au gratin</i>   <i>baked potato</i>   <i>broccoli au gratin</i>   <i>grilled tomato</i>   <i>butter poached vegetables</i>   <i>roasted vegetables</i>   <i>grilled king oysters mushroom</i>		
Choose your favorite sauce : <i>Mushroom</i>   <i>Barbeque</i>   <i>Pepper corn</i>   <i>Black pepper</i>   <i>Thyme jus</i>   <i>Beurre blanc</i>		

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☯ - Vegetarian ☯ - Nuts ☯ - Seafood, Shellfish ☯ - Dairy Product ☯ - Alcohol ☯☯ - Gluten ☯ - Tree Nuts





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## SINGLE ORIGIN COFFEE

**Single origin coffee** is coffee grown within a single known geographic origin. Single-origins can offer unique characteristics and specific tastes when compared to blended coffees from multiple origins. Coffee shops can market single-origin coffees specifically to add symbolic value to the coffee by highlighting the producer or the coffee's unique origin. Consumers of specialty coffee are often attracted to single-origin coffee for the transparency it often attempts to convey.

<b>Putang Wine</b>		38
Variety	: Trypica Yellow Cutura, Lini S, Sigararutang	
Origin	: Putang - West Java	
Notes	: Ripe Fruits, Hint Molases, Hint Grape	
<b>Scarlet</b>		38
Variety	: Lini S and Kartika	
Origin	: Temanggung - Central Java	
Notes	: Coconut, Soft Pineapple, Soft Water Guava, Slightly Ginger Bread	
<b>Sulawesi Latimojong</b>		38
Variety	: Trypica, Ateng, Catimore	
Origin	: Sulawesi	
Notes	: Barley Tea, Lemon, Cocoa Nibs, Light to Medium Body	
<b>Hydro Honey</b>		38
Variety	: Lini S and Kartika	
Origin	: Temanggung - Central Java	
Notes	: Cinnamon, Lemongrass, Sugarcae	
<b>Kerinci</b>		38
Variety	: Lini S and Sigararutang	
Origin	: Kerinci - Jambi Sumatera	
Notes	: Tropical Fruits, Sugar Cane, Tea	



# BEVERAGE



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## - COCKTAILS -

ALILA SUNSET Tequila, Orange, Triple Sec, Grenadine, Lime Juice,	128	BARELLO Rum, Pineapple, Banana, Cinnamon Syrup	98
WIDORO Whisky, Lemon Juice, Mint Leaves, Clove Syrup	118	CHAMPION Campari, Gin, Vermouth Rosso	98
WERNI Rum, Watermelon, Orange, Lemon Juice, Coconut Syrup	108	WOO WOO Vodka, Cranberry Juice, Lychee Fresh, Lime, Soda Water	98
ALILA SPRITZ Vodka, Strawberry, Lemon Juice, Tonic Water	108	DE BALE BALE Baileys, Half and Half Cream, Vanilla Syrup, Espresso	98

*PLEASE ASK YOUR SERVER FOR ALTERNATIVE COCKTAILS*

## - SPIRITS -

J&W RED LABEL	78
SMIRNOFF VODKA	78
CAPTAIN MORGAN RUM	78
JOSE CUERVO GOLD	78
BEEFEATER	78

## - LIQUEURS -

COINTREAU	98
MIDORI	98
MALIBU	88
BAILEY'S IRISH CREAM	78
KAHLUA	88

*PLEASE ASK YOUR SERVER FOR PREFERRED MIXER*

# BEVERAGE



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## - MIX & MATCH HEALTHY -

LYCHEE BERRY SPRITZER Strawberry, Lychee, Tangerine, Lime, Sparkling Water	48	WATERMELON SPRITZER Watermelon, Mint Syrup, Mint Leaves, Lemonade	48
IN LOVE WITH PEACH Peach, Lychee, Lime, Sparkling Water, Pandan Syrup	48	CUCUMBIAN Fresh Cucumber, Lime, Fresh Mint, Lemongrass, Homemade Syrup	38
PEACH BUBBLE Peach Fruit, Strawberry Fruit, Lime, Top Up with Lemonade	38	RED SPLASH Fresh Watermelon, Fresh Strawberry, Fresh Lime	38
PLC Fresh Pineapple, Lychee, Coconut Syrup	38	SPRINGTIME SPARKLER Guava Juice, Lime, Strawberry, Lemonade	38

## - MOCKTAILS-

GREEN MIST Bok Choy, Apple Juice, Pineapple Juice, Celery, Lime Juice	48
SPICE CEL Orange Juice, Carrot Juice, Lemon Juice, Ginger Extract Homemade Syrup	48
BANANA DOLCE GRANDE Banana, Strawberry, Pineapple Juice, Homemade Syrup	48
TROPICAL MINT Lychee, Pineapple Juice, Mint Spring, Lychee Syrup	48
DRAG ME UP Dragon Fruits, Lychee Juice, Lime Juice, Fresh Ginger, Homemade Syrup	48
THRIST QUENCHER Fresh Watermelon, Orange Juice, Lemon Juice, Homemade Syrup	48

## - HEALTHY JUICE -

WATERMELON JUICE	38
APPLE JUICE	38
ORANGE JUICE	38
PINEAPPLE JUICE	38
HONEYDEW JUICE	38
BANANA JUICE	38
DRAGON FRUIT JUICE	38

## - HOT / ICED CLASSIC -

ESPRESSO	38
AMERICANO	38
MACCHIATO	38
CAPPUCCINO	38
LATTE	38

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## NON ALCOHOLIC SIGNATURE DRINKS

ALILA TAMARIND	38
Tamarind, Lime, Tangerine, Brown Sugar	
ICED TEA KRAMPOEL	38
Solonese Tea, Tangerine, Homemade Syrup	
SPICED ICED COFFEE	38
Homemade Clove Syrup, Cinnamon, Espresso	
JAVANESE GINGER ALE	38
Javanese Ginger, Watermelon, Honey	
SURA TODDY (WEDANG UWUH)	38
Secang Wood, Fresh Ginger, Lime, Rock Sugar	

## MINERAL WATER

EQUIL STILL	38
EQUIL SPARKLING	38
AQUA REFLECTION STILL	28
AQUA REFLECTION SPARKLING	28

## BEERS

KONIG LUDWIG	128
CORONA	118
HEINEKEN	68
BINTANG	48
PROST	38

## HOT & ICED ALTERNATIVES

38

JAVA BREAKFAST
PURE CHAMOMILE
PURE PEPPERMINT
EARL GREY
LYCHEE BLACK
JASMINE GREEN SENCHA
MOROCCAN MINT
BUTTERFLY ROSELLE
KRAKATAU SUNRISE
KRAKATAU SUNSET
WEDANG UWUH
JAHE WANGI
CHAMOMILE

## SOFT DRINKS

38

COCA COLA
SPRITE
SODA
TONIC

## SOJU "JINRO"

188

PLAIN
BLUEBERRY
PEACH

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## - NEW WORLD WINE -

### CHAMPAGNE AND SPARKLING WINE

Veuve Clicquot Ponsardin Yellow Label, <i>France</i>	3,288
Piper Heidsieck Brut, <i>France</i>	3,488
Hatten Jepun, <i>Indonesia</i>	628

### ROSE WINE

Plaga, Rose, <i>Indonesia</i>	428
De Bortoli Willowglen, Pink Moscato, <i>Australia</i>	618

### WHITE WINE

Two Islands, Sauvignon Blanc	888	108
Tiera Del Fuego, Chardonnay, <i>Chille</i>	688	
Rosemount Estate Traminer, Riesling, <i>Australia</i>	1,088	
Jj Mcwilliam, Pinot Grigio, <i>Australia</i>	728	
Rawson Retreat Semilon, Sauvignon Blanc, <i>Australia</i>	788	

### RED WINE

#### Rustic Old World

#### *France*

Chateau Leoville Poyferre, Saint-Julien	8,288	
Chateau Talbot, Saint-Julien	5,288	
Chateau Kirwan, Margaux	5,188	
Amiral de Beychevelle, Saint-Julien	4,688	
Echo De Lynch Bages, Pauillac	4,288	
Chateau Siran, Margaux	3,288	
Chateau Duluc, Saint Julien	2,588	
Vidal Fleury, Chateauneuf-Du-Pape Rouge, Rhone	2,688	
Louis Latour, Brouilly, Les Saburins, Beaujolais	1,528	
Grand Bateau, Bordeaux Rouge	1,188	
Chateau Cissac, Haut-Medoc	1,588	
Chateau De Lavagnac, Bordeaux	1,488	
Mouton Cadet Classic Rouge, Bordeaux	1,158	
De La Chapelle, Shiraz	728	148

#### *Italy*

Allegrini, Palazzo Della Torre, Verona	1,988
Ruffino, Aziano, Chianti Clasicco	1,288
Zolla, Vigneti Del Salento, Merlot Primitivo	1,188
Ruffino, Chianti, DOCC	988
Vigneti Zablu, Nero D' Avola	950



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## - BRAND NEW WORLD -

### RED WINE

#### **Australia**

Penfolds Bin 128, Shiraz, Coonawarra	2,288	
John's Blend, Margarete's Shiraz	2,288	
Elderton, Shiraz, Barossa	1,488	
Penfolds Max's, Cabernet Sauvignon	1,588	
Penfolds Max's, Shiraz Cabernet	1,588	
Penfolds Koonunga Hill, Shiraz	1,288	
Vasse Felix, Cabernet Merlot, Margaret River	1,188	
Wyndham Bin 444, Cabernet Sauvignon	988	
Wolf Blass Eaglehawk, Shiraz	888	
Deakin Estate, Shiraz	788	
Jj Mcwilliam, Shiraz	758	
Wolfblass Bilyara, Shiraz	728	
De Bortoli Willowglen, Shiraz Cabernet	618	128

#### **Americas**

Sideral, Red Blend, <i>Chile</i>	1,588	
1865, Cabernet Sauvignon, <i>Chile</i>	1,288	
1865, Carmenere, <i>Chile</i>	1,188	
Cono Sur Reserva, Especial, Merlot, <i>Chile</i>	988	
Cono Sur Tocornal, Cabernet Sauvignon, <i>Chile</i>	988	
Castillo de Molina, Cabernet Sauvignon, <i>Chile</i>	888	
Tierra Del Fuego, Merlot, <i>Chile</i>	598	
Vina Maipo Vitral Reserva, Carmenere, <i>Chile</i>	888	
Beringer Founder's Estate, Merlot, <i>California</i>	988	
Terrazas Altos Del Plata, Malbec, <i>Argentina</i>	1,688	

#### **New Zealand and Indonesia**

Babich Classic Label, Pinot Noir, New Zealand	1,488	
Durvillea Marlborough, Pinot Noir, New Zealand	1,258	

### SWEET WINE

Batasiolo Brachetto D'acqui, <i>Italy</i>	1,088	
Beni Batasiolo, Moscato, Spumante Sparkling Sweet, <i>Italy</i>	1,088	
Carlo Rossi Sweet Red, <i>California</i>	888	
Lindeman's Sweet Red, <i>Australia</i>	788	
De Bortoli Willowglen, Moscato, <i>Australia</i>	618	
Sababay Mistelle, Vin De Liqueur, <i>Indonesia</i>	688	
Sababay, Moscato D'bali, <i>Indonesia</i>	588	
Sababay Ludisia, Alphonse - Lavallee, <i>Indonesia</i>	528	118