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Restaurant & Bar

Snacks

Tahu Pong 50

Deep fried bean curd marinated with garlic, pepper and salt, served with shrimp paste sauce (sambal petis)

Singkong Goreng 50

Deep fried marinated cassava (singkong)

Onion Rings 65

Served with paprika tartar mayo

Bitterballen 75

Deep-fried breaded roll filled with a savoury blend of chicken and beef, served with a tangy pickled mayo

Sate Ayam 75

Grilled chicken thigh skewers served with peanut sauce, zesty sambal soto, and fresh sliced onions.

Seoul Spice Wings 75

Fried chicken wing coated in a sweet, sticky and spicy Korean sauce

Vietnamese Chicken Wings 75

Crispy chicken wings served with sweet and savoury fish sauce

Fiesta Nachos 75

Crispy tortilla chips sprinkled with ground beef, served with guacamole, cheese sauce, and salsa.

Golden Gyoza 75

Pan-seared dumplings filled with chicken and cabbage, served with a soy dipping sauce

Squid Rings 85

Served with paprika tartar mayo



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Appetizer

Gado-Gado

75

Mixed local vegetables with tofu, bean cake, and boiled egg served with peanut sauce and crackers

Soto Ayam

75

Poached shredded chicken with glass noodles, celery, and hard-boiled egg in ginger and candlenut-infused broth

Mushroom Soup

75

Mushroom, garlic, onion, and cream

French Beans with Prawns

85

Stir-fried french beans and prawns in garlic and light soy

Pumpkin Spinach Salad

85

Roasted pumpkin and baby spinach, tossed with nuts, seeds, feta cheese, and honey balsamic vinaigrette

Caesar Salad

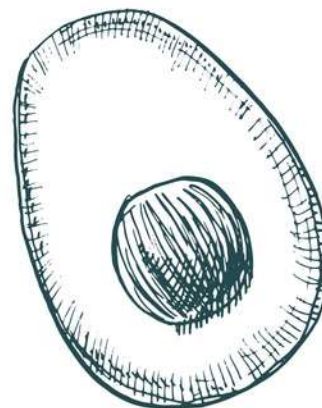
85

Baby romaine lettuce, parmesan cheese, crispy beef bacon, and house Caesar dressing enriched with anchovies

Tomato Basil Soup

85

Tomatoes, basil, garlic, onion, and cream, served with toasted garlic bread



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Indonesian Main Course

Sego Tempung Banyuwangi 95

Banyuwangi traditional dish with white rice, fried chicken, steamed vegetables, and sambal tempung

Mie Goreng 100

Indonesian stir-fried egg noodles, chicken satay, fried egg, and crackers

Ikan Bakar 100

Grilled fish served with a choice of sambal (choice of sambal dabu-dabu, kemiri, rica-rica, and matah)

Ayam Bakar 100

Char-grilled half chicken served with white or yellow rice and sambal matah

Ayam Betutu 105

Slow-roasted chicken in classic Indonesian spices served with water spinach tossed in red chili sauce, and choice of white or yellow rice

Casabanyu Nasi Goreng 115

Java-style fried rice, fried fragrant chicken, chicken satay, fried egg, and crackers

Tongseng Sapi 115

Spiced Indonesian beef soup with tomatoes and cabbage, served with sambal soto and white rice

Beef Rawon 100

Classic East Javanese beef black broth, richly infused with keluak (black nut) and fragrant spices, served with a side of crisp bean sprouts, salted egg, crackers and sambal tempung

Sop Buntut 115

Java-style oxtail soup with onion, garlic, shallots, lemongrass, cinnamon, salt, and pepper

Bebek Goreng 120

Crisp fried duck served with sambal matah, and choice of white or yellow rice

Sambel Terong Udang 120

Sauteed eggplant and king prawns, served with Chef's special sambal and white rice

Extras

Sambal 25

Kemiri / Dabu-Dabu / Matah / Rica-Rica

Rice 35

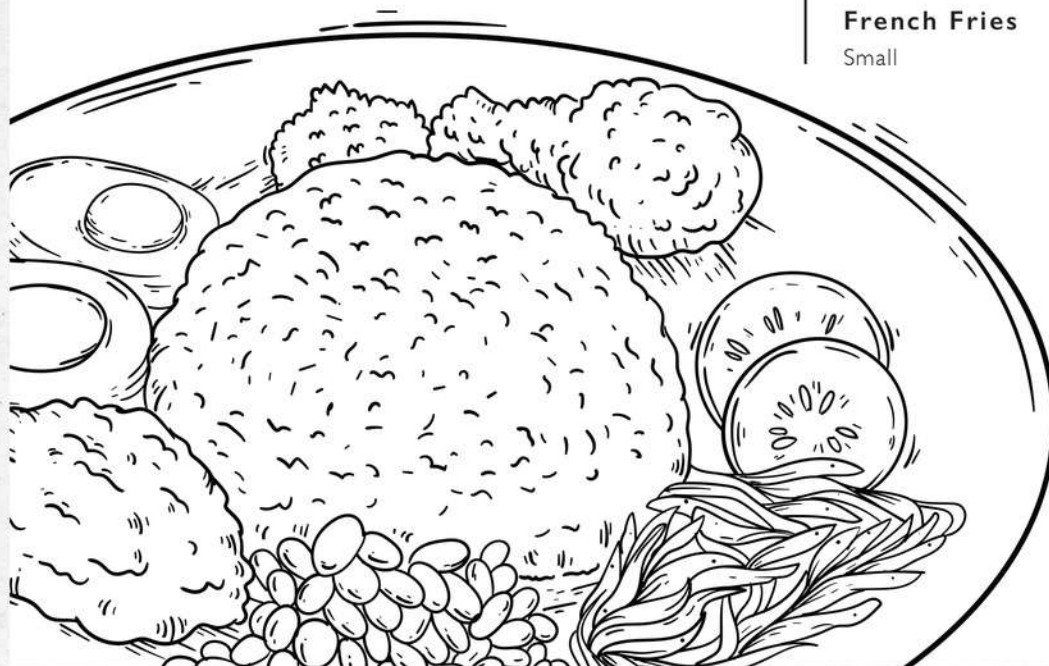
White / Red / Yellow

Garden Salad 40

Small

French Fries 45

Small



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International Main Course

Teriyaki Chicken 75

Grilled chicken leg marinated in a savoury-sweet teriyaki glaze, served with a refreshing shredded cabbage salad

Jjampong 75

Spicy Korean ramyun (noodle) soup served with bok choy, sausages, and fishcake

Hainanese Chicken Rice 100

Poached chicken and bok choy served with fragrant rice cooked in chicken broth, with chili and ginger dipping sauce

Chicken Parmigiana 105

Deep-fried breaded chicken breast, served with melted mozzarella cheese and tomato concasse

Swedish Meatballs 110

Pan-seared beef meatballs with creamy onion sauce, served with boiled broccoli, sweet potato fries and raspberry jam

Salmon Chipotle Bowl 115

Grilled soy sauce-honey glazed salmon with capsicum, juicy mango cubes, fragrant cilantro, sweet corn, cherry tomatoes, and avocado, served on brown rice

Fish & Chips 120

Deep-fried fish in batter, served with chips and Tartare sauce

Grilled Beef Ribs 160

Charred beef ribs glazed with a rich sweet and sour sauce, served with fries.

Grilled Beef Tenderloin 235

Australian beef tenderloin, potato fries, mushroom, and beef jus

Burger & Sandwich

Chicken Quesadilla Rolls 85

Grilled tortilla rolls filled with seasoned chicken, melted cheese, and peppers, served with green salad and cumin yogurt sauce

Classic Club Sandwich 95

Triple-decker sandwich filled with tender chicken breast, crispy beef bacon, fresh lettuce, and juicy tomatoes, served with fries.

Croissant Deluxe 95

Croissant filled with creamy scrambled eggs and crispy beef bacon, served with fries, green salad and sautéed mushrooms.

Crispy Chicken Burger 115

Bread crumbs coated crispy fried chicken breast with lettuce, melted cheese, and sweet mayonnaise on a sesame bun, served with green salad and fries

Casabanyu Burger 135

Tasty beef burger with tomato, sweet onion, melted cheese, and Dijon mustard on a sesame bun, served with green salad and fries

Pizza & Pasta

Spaghetti Carbonara 115

Spaghetti with beef bacon and creamy mushroom sauce

Spaghetti Aglio E Olio 125

Spaghetti with garlic, chilli and olive oil served with grilled prawns

Frutti Di Mare Pizza 130

Pizza topped with prawns, fish, mussels, tomato, onion, mushrooms, black olives, paprika, and mozzarella cheese

Pepperoni Pizza 135

Pizza topped with beef pepperoni, and mozzarella cheese

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Desserts

Wingko

65

Traditional Indonesian coconut cake, served with coconut milk and toasted coconut flakes

Es Campur

70

Shaved ice with tapioca pearls, grass jelly, fermented cassava (tape), avocado, coconut, sago, and jackfruit, served with coconut milk, syrup, and condensed milk

Tropical Waffle

75

Waffle topped with a scoop of vanilla ice cream and caramelized banana slices.

Molten Chocolate Cake

70

Another ordinary molten lava cake

Hot Churros

70

Mexican deep-fried cake dusted with cinnamon icing sugar served with chocolate dipping sauce

Bitter Chocolate Mousse

70

Bittersweet chocolate mousse, chocolate sponge cake, served with vanilla ice cream

Pisang Goreng

75

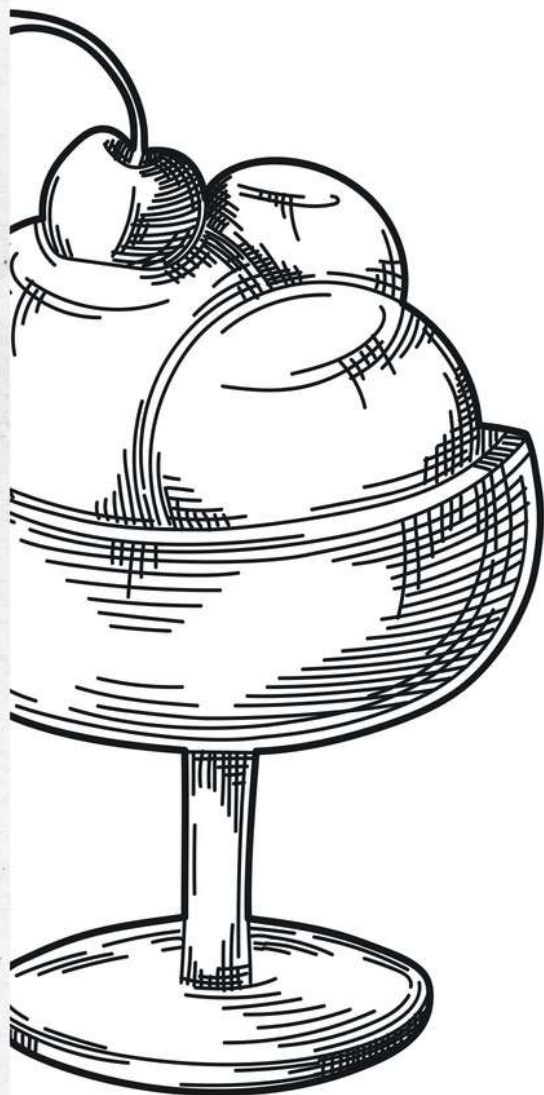
Banana fritters with caramelized cinnamon candied nuts

Homemade Ice Cream

45 / scoop

/ Sorbets

Vanilla Bean, Chocolate, Coconut, Strawberry, Salted Caramel, Mango, Yogurt & Kaffir Lime, Papaya, Pineapple & Cinnamon, Watermelon



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Alcoholic Beverages

Red Wines

Glass / Bottle

Rothbury Estate Cabernet Merlot (Australia)	130 / 650
Berri Estate Shiraz (Australia)	850
Maison Castel Syrah Rouge (France)	850

White Wines

Glass / Bottle

Rothbury Estate Sauvignon Blanc (Australia)	130 / 650
Berri Estate Chardonnay (Australia)	650
Maison Castel Sauvignon Blanc (France)	650

Beers

Bintang Pilsener (330ml)	60
Bintang Radler (330ml)	60
Bintang Crystal (330ml)	60
Bucket Bintang (4x330ml)	214
Heineken (330ml)	75



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Cocktails

Cucumber & Basil Gin Tonic 150

Gin, cucumber, basil, tonic

Tangerine & Clove Margarita 150

Clove infused tequila, tangerine, lime, triple sec, blossom honey

Lemon Grass & Vanilla Martini 150

Vodka, lemongrass syrup, triple sec

Mojito 150

Light rum, lime, sugar, mint, soda water

Coconut & Lime Daiquiri 150

Light rum, lime, coconut water

Red Sangria 150

Red wine, bourbon, cinnamon & clove syrup, fresh orange, apple, strawberries, soda water

White Sangria 150

White wine, pineapple rum, rosemary syrup, fresh orange, green apple, soda water

Ginie in a Glass 170

Gin, Cointreau, blue curacao, coconut milk, lime juice, dried citrus

Smoky Bali Straits 170

Whiskey, Cinzano, Cointreau, honey, lemon juice, curcuma, smoked cinnamon stick & star anise

Choco-Tini 170

Vodka, Kahlua coffee liqueur, Bailey's Irish Cream, cocoa powder

Ruby Gin 170

Gin, fresh pomegranate juice, fresh lime juice, mint leaves, dried lemon

Berry Buster 170

Tequila, fresh strawberry juice, fresh kiwi juice, fruit pulp



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Non Alcoholic Beverages

Orange & Coconut Refresher 70

Fresh orange juice, coconut water and coconut flesh, served with honey on the side

Butterfly Fizz 70

Infused butterfly pea, kaffir lime, hazelnut syrup, and Coke

Tamarind Cooler 70

Shaken tamarind, ginger, fresh lime juice, and syrup, topped with soda water and crushed ice

Mint Lemonade 70

Muddles organic mint, lime, and lemonade

Coconut Cooler 70

Blended young coconut water, cucumber, coconut flesh, mint and lime

Tropical Lychee 65

Fragrant black tea infused with the sweet, tropical taste of lychee

Fresh Juice 50

Dragon fruit | watermelon | pineapple
honeydew | apple | orange | guava

Carbonated Soft Drinks 45

Coca Cola | Sprite | Soda Water |
Tonic Water

Natural & Sparkling Water

Infused Water (1 litre) 45
Aqua Reflection 45
Equil Natural 50
Equil Sparkling 50

Casabanyu Coconut 65

Fresh whole coconut



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From The Oven

Butter	40
Butter, choice of citrus, tropical spice or berries jam	
Chocolate	45
Chocolate cream	
Almond Butter	50
Almond slices, almond cream	
Biscoff Cheese Roll	55
Crushed biscoff, biscoff cream, cream cheese	



Crafted Brews

served cold only

Flavoured Latte	55
Espresso with milk and choice of hazelnut, caramel, mocha or coconut	
Apple Brew	55
A refreshing blend of espresso, apple, and a hint of lime	
Rosella Bloom	60
A refreshing blend of rosella tea, pineapple juice, matcha, and simple syrup	
Coconut Affogato	60
Espresso poured over coconut ice cream	
Ocean Latte	65
A layered blue latte with espresso, caramel, a touch of salt, and cookie crumble	
Coconut Matcha	65
A light blend of matcha and coconut water	
Strawberry Matcha	70
A layered blend of matcha, strawberry, and milk	

The Classics

Kopi Tubruk (Indonesian Traditional Coffee) Americano Espresso	45
Piccolo Cappuccino Latte 	50
<i>Origin Medium Roast Arabica Blended from Ijen, to be served hot or cold</i>	
Earl Grey Chamomile Sencha Green English Breakfast Lemongrass Ginger	50
<i>Assortment of high-quality tea leaves and infusions to be served hot or cold</i>	





Coffee Break

IDR 75,000 ++

A cuppa of coffee and homemade croissant,
with a dose of vitamin sea



Afternoon Tea

IDR 250,000 ++

Enjoy British classic with a tropical twist, including
specially crafted savoury treats and dainty delights
served with a selection of tea