Starter

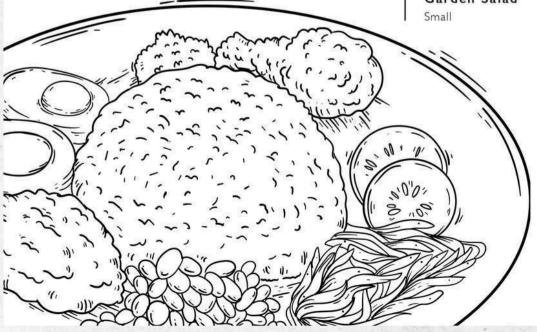
Tahu Pong	50
Deep fried bean curd marinated with garlic, pepper and salt, served with shrimp paste sauce (sambal petis)	
Singkong Goreng	50
Deep fried marinated cassava (singkong)	
Gado-Gado	75
Mixed local vegetables with tofu, bean cake, and boiled egg served with peanut sauce and crackers	
Soto Ayam	75
Poached shredded chicken with glass noodles, celery, and hard-boiled egg in ginger and candlenut-infused broth	
Sate Ayam	75
Grilled chicken thigh skewers served with peanut sauce, zesty sambal soto, and fresh sliced onions.	
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	80/90

Seoul Spice Wings	7
Fried chicken wing coated in a sweet, sticky	
and spicy Korean sauce	
Vietnamese Chicken Wings	7
Crispy chicken wings served with sweet and savoury fish sauce	
Fiesta Nachos	7
Crispy tortilla chips sprinkled with ground beef, served with guacamole, cheese sauce, and salsa.	
Golden Gyoza	7
Pan-seared dumplings filled with chicken and cabbage, served with a soy dipping sauce	
Mushroom Soup	7
Mushroom, garlic, onion, and cream	
Tomato Basil Soup	8
Tomatoes, basil, garlic, onion, and cream, served with toasted garlic bread	
Caesar Salad	8
Baby romaine, parmesan cheese, beef bacon, poached egg, tomato, and Caesar dressing	
Pomegranate Citrus Garden Salad	8
Baby romaine, Lollo Rosso, green curly lettuce, orange slices, pomegranate, and honey lemon	



Indonesian Main Course

Sego Tempong Banyuwangi	95	Beef Rawon	100
Banyuwangi traditional dish with whi	te	Classic East Javanese beef black brot	h, richly
rice, fried chicken, steamed vegetable		infused with keluak (black nut) and f	
sambal tempong		spices, served with a side of crisp be	
		salted egg, crackers and sambal temp	pong
Mie Goreng	100	25 25	
Indonesian stir-fried egg noodles, chi	cken	Sop Buntut	115
satay, fried egg, and crackers		Java-style oxtail soup with onion, gar lemongrass, cinnamon, salt, and pepp	
Casabanyu Nasi Goreng	100	Although Annie	
Java-style fried rice, fried fragrant chi	icken,	Bebek Goreng	120
chicken satay, fried egg, and crackers		Crisp fried duck served with sambal choice of white or yellow rice	matah, and
lkan Bakar	100	**	
Grilled fish served with a choice of s	ambal	Sambel Terong Udang	120
(choice of sambal dabu-dabu, kemiri,	rica-	Sauteed eggplant and king prawns, se	erved
rica, and matah)		with Chef's special sambal and white	e rice
Ayam Bakar	100		
Char-grilled half chicken served with or yellow rice and sambal matah	white		
Ayam Betutu	105	Extras	
Slow-roasted chicken in classic Indor	nesian	Sambal	25
spices served with water spinach tossed in red		Kemiri / Dabu-Dabu / Matah / Rica-F	00858
chili sauce, and choice of white or ye	ellow rice	Kemiri / Dabu-Dabu / Matari / Kica-r	Nica
- v		Rice	35
Tongseng Kambing	115	White / Red / Yellow	
Spiced Indonesian mutton soup with		(COST OF COMMENT) COST OF COST	
and cabbage served with sambal soto white rice	o and	French Fries	40
Willie Fied		Small	
		2005 20 SWO 56 SATE	
		Garden Salad	40



85

95

95

115

125

115

120

125

130

International Main Course Burger & Sandwich Teriyaki Chicken 75 Chicken Quesadilla Rolls Grilled tortilla rolls filled with seasoned Grilled chicken leg marinated in a savourysweet teriyaki glaze, served with a refreshing chicken, melted cheese, and peppers, served shredded cabbage salad with green salad and cumin yogurt sauce 75 Classic Club Sandwich Jjampong Spicy Korean ramyun (noodle) soup served Triple-decker sandwich filled with tender with bok choy, sausages, and fishcake chicken breast, crispy beef bacon, fresh lettuce, and juicy tomatoes, served with fries. Hainanese Chicken Rice 100 Croissant Deluxe Poached chicken and bok choy served with fragrant rice cooked in chicken broth, with Croissant filled with creamy scrambled eggs and crispy beef bacon, served with fries. chili and ginger dipping sauce green salad and sautéed mushrooms. 105 Chicken Parmigiana Crispy Chicken Burger Deep-fried breaded chicken breast, served with melted mozzarella cheese and Bread crumbs coated crispy fried chicken tomato concasse breast with lettuce, melted cheese, and sweet mayonnaise on a sesame bun, served with green salad and fries Swedish Meatballs 110 Pan-seared beef meatballs with creamy Casabanyu Burger onion sauce, served with boiled broccoli, Tasty beef burger with tomato, sweet onion, sweet potato fries and raspberry jam melted cheese, and Dijon mustard on a sesame bun, served with green salad Fish & Chips 110 and fries Deep-fried fish in batter, served with chips and Tartare sauce 115 Salmon Chipotle Bowl Grilled soy sauce-honey glazed salmon Pizza & Pasta with capsicum, juicy mango cubes, fragrant cilantro, sweet corn, cherry tomatoes, and Spaghetti Carbonara avocado, served on brown rice Spaghetti with beef bacon and creamy mushroom sauce 160 **Grilled Beef Ribs** Charred beef ribs glazed with a rich sweet Spaghetti Aglio E Olio and sour sauce, served with fries. Spaghetti with garlic, chilli and olive oil served with grilled prawns Grilled Beef Tenderloin 235 Australian beef tenderloin, potato fries, Pepperoni Pizza mushroom, and beef jus Pizza topped with beef pepperoni, and

mozzarella cheese

Frutti Di Mare Pizza

paprika, and mozzarella cheese

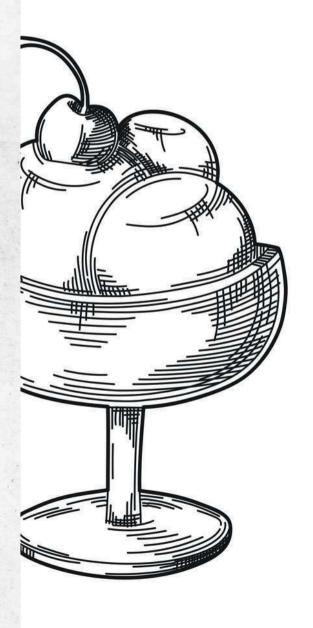
Pizza topped with prawns, fish, mussels, tomato, onion, mushrooms, black olives,

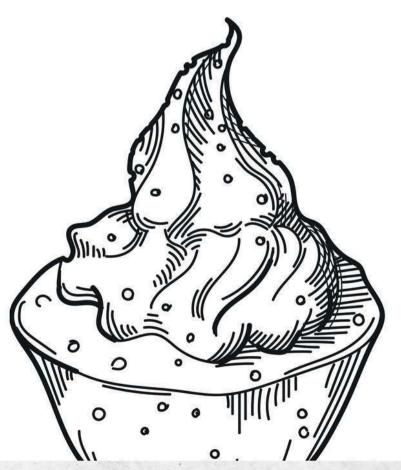
Desserts

Wingko Traditional Indonesian coconut cake, served with coconut milk and toasted coconut flakes Es Campur 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 Waffle topped with a scoop of vanilla ice cream and caramelized banana slices.



45 / scoop





Homemade Ice Cream

Vanilla Bean, Chocolate, Coconut,

Strawberry, Salted Caramel, Mango, Yogurt & Kaffir Lime, Papaya, Pineapple & Cinnamon,

/ Sorbets

Watermelon

Alcoholic Beverages

Red Wines	Bottle / Glass	
Rothbury Estate Cabernet Merlot (Australia) Berri Estate Shiraz (Australia) Maison Castel Syrah Rouge (France)	650 / 130 650 850	
White Wines	Bottle / Glass	
Rothbury Estate Sauvignon Blanc (Australia) Rothbury Estate Chardonnay NV (Australia) Berri Estate Chardonnay (Australia) Maison Castel Sauvignon Blanc (France)	650 / 130 650 650 650	
Sparkling Wines	Bottle / Glass	
Cinzano Asti Docg (Italy) Martini Asti Sparkling Wine (Italy)	850 850	
Beers		
Bintang (330ml) Bucket Bintang (4×330ml) Bintang Redler (330ml) Heineken (330ml) Corona (330ml)	50 190 50 75 110	
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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	55
Fresh whole coconut	



