














































to start

ORGANIC VEGETABLES  	70	RARE TUNA ROLLED IN NORI SHEETS   	75
rolled in rice paper, sweet chili sauce		spring rolls skin, papaya salad, wasabi mayonnaise	
JAPANESE CRISPY CHICKEN WINGS 	75	MUSHROOM CAPPUCINO SOUP  	75
coated in sake, sesame seeds, salt and lime		with frothed milk and tomato bruschetta	
AVOCADO SALAD & SLOW COOKED CHICKEN BREAST  	80	PUMPKIN SOUP  	70
candied orange, baby romaine lettuce, yoghurt and chive dressing		whipped cream and garlic baguette	
HOT & SOUR TIGER PRAWNS BROTH 	75	RAW PAPAYA, CARROT, CUCUMBER, CORIANDER   	60
with lemongrass, coriander and lime		peanut salad in tamarind and honey dressing	
SLOW-BRAISED AND PORK BELLY	70	CRISPY CONFIT DUCK LEG SALAD 	75
rice wine, honey and ginger glazing		raw papaya, seasonal fruits, carambola, coriander and lemongrass	
GREEK SALAD  	75	SPRING ROLL 'YUYU KAPIT' 	75
tomato rocket, feta cheese, cucumber, onion, lemon olive oil dressing		crab and mushroom spring rolls with sweet spicy sauce	
JAPANESE DUMPLINGS 	75	VEGETABLE SPRING ROLLS 	70
filled with pork, spring onions, sesame seeds, garlic and soya sauce		mix of vegetable spring rolls with sweet spicy sauce	








mains

AYUTTHAYA'S HOT RED CURRY  	125	STIR-FRIED RICE VERMICELLI 	105
roasted duck breast, lychee, cherry tomatoes and basil, rice		tiger prawns, pork loin and organic vegetables	
YOGHURT MARINATED BUTTER CHICKEN 	125	GRILLED CHICKEN FILLET	105
cashew nut curry, garlic and coriander naan, rice		capers, couscous salad, barbeque mushroom sauce	
GRILLED PORK RIBS 	110	GRILLED KING PRAWNS	125
spareribs in tamarind and sweet soy glaze, mashed potato		basil lime olive oil, baby potatoes, barbeque sauce	
HERB CRUMBLER SNAPPER 	125	GREEN CHICKEN CURRY 	105
ratatouille, baby pock coy, mashed potato, oyster sauce		eggplant, zucchini and mushroom, rice	
PAN SEARED SALMON 	130	TERIYAKI FILLET OF BEEF 	130
shallots capers, bacon, asparagus spears, mashed potato		vegetables tempura, yuzu dressing	
SZECHUAN CHICKEN STIR-FRY OF CASHEW NUTS 	115	HAKKANESE STYLE ORGANIC  	105
asian vegetables, dried chilli, rice		stir-fried vegetable noodle	
COCONUT, TOMATO & CINNAMON BEEF RAGOUT  	112	CLASSIC NASI GORENG  	105
cherry tomato, pappardelle, parmesan cheese foam		chicken fried rice, sunny side up, satay, prawn and cracker	

to follow

DADAR GULUNG 	45	CHEESECAKE  	55
Indonesian crepes, grated coconut, palm sugar		with crumbled Oreo	
MANGO SPRING ROLL 	45	YOUNG COCONUT	55
fresh mango, mango sauce, chocolate crumbled		with syrup and lime	
CHOCOLATE BROWNIE  	50	CLASSIC BANANA SPLIT 	55
maple syrup, and vanilla ice cream		with 3 types of ice cream (choco, vanilla, strawberry)	

Half-portions, portion-controlled condiments, and drinking water are available upon request

 vegetarian or can be prepared vegetarian |  spicy |  nuts |  peanuts |  gluten |  dairy |  fish
Please inform us about your dietary preferences so we can make sure dishes are prepared accordingly

All prices are indicated in thousand rupiah and subject to 11% government tax and 10% service charge