



# **ALA-CARTE MENU**

Soup Vegetable and Coconut Soup \$10 

Mixed Vegetables Simmered with Fresh Coconut Water

Rojak Asinan Bogor \$8

Indonesian Fruits Rojak

Jumbo Mixed Satay Chicken | Beef | Mutton (1) \$14 (Half Dozen) | \$26 (Dozen) Served with Ketupat, Cucumber, Onion and Peanut Sauce

Caesar Salad \$11

Grilled Prawns \$13.50 | Chicken Breast \$15 | Both \$18

Romaine Lettuce Tossed with Caesar Dressing, Croutons,

Turkey Bacon Bits and Anchovies

Dimsum Platter \$18
Steamed Tobiko Seafood Dumplings, Kataifi Shrimp Rolls,
Steamed Truffle Mushroom Siew Mai and Seafood Bean Curd Roll



Sides French Fries \$8

Truffle Fries \$9

Steamed Rice \$3

Staples Apollo Braised Vermicelli \$16

Signature Braised Vermicelli with Prawns and Clams

Crabmeat Fried Rice \$16

Fragrant Fried Rice with Crabmeat and Scallops Topped with Crispy Dried Scallops

Signature Lobster Laksa \$24

Thick Rice Vermicelli with Two Halves Boston Lobster and Fish Cake. Half-Boiled Egg, Beansprouts in Spicy Coconut Milk Gravy

Hainanese Chicken Rice \$15

Slow-Poached Boneless Chicken Thigh, Fragrant Rice Served with Baby Green Vegetables, Chicken Broth, Homemade Chilli Sauce and Dark Soya Sauce

Spaghetti Beef Bolognese \$16

Spaghetti with Minced Beef and Tomato Sauce

Pesto Spaghetti \$19 🕦

Sauteed Spaghetti with Basil Pesto, Pine Nuts and Parmigiano Cheese

Sandwiches Wagyu Beef Burger \$26

Double 100gm Wagyu Beef Patty with Brioche Potato Bun Served with Fried Onion Rings, Melted Cheddar Cheese and French Fries

Beef Bulgogi Sandwich \$24

Korean Marinated Sliced Beef Served with Ciabatta Bread, Kimchi Relish and French Fries

Apollo Roll \$22

Lobster, Brioche Bun and French Fries



CONTAINS PEANUT

### **Proteins**

Angus Ribeye Steak (200g) \$38

Grilled Ribeye, Potatoes, Asparagus, Tapenade Butter with Choice of Green Peppercorn Sauce or Red Wine Jus

Lamb Shank Gulai \$28



Stewed Lamb Shank with Indonesian Traditional Spice and Mashed Potatoes

Aceh Style Beef Ribs \$38



North Sumatran Style Barbequed Ribs with Traditional Mix Herbs, Chilies and Sweet Soy Sauce

Pan-Seared Salmon with Lemon Butter Sauce \$22



Served with Sauteed Vegetables and Roasted Potatoes

Spring Chicken \$22

Deep Fried Whole Chicken Marinated with Homemade Sauce, Served with Green Salad and Green Peppercorn Sauce

Lamb Rack (2pcs) \$28

Grilled Lamb Rack, Truffle Mashed Potato, Asparagus, and Rosemary Garlic Gravy

## Handmade Pizza

Tomato Margherita Pizza \$16



Fresh Tomatoes, Tomato Sauce and Mozzarella Cheese

(11am onwards)

Hawaiian Pizza \$16

Chicken Ham, Pineapple Chunks, Mozzarella Cheese and Tomato Sauce

Quattro Formaggi Pizza \$16

Mozzarella Cheese, Buffalo Milk Cheese, Blue Cheese, Red Cheddar Cheese and Tomato Sauce

Chicken Pepperoni Pizza \$16

Chicken Pepperoni with Mozzarella Cheese and Tomato Sauce

Signature Beef Rendang Pizza \$16

Spicy Beef, Tomato Sauce and Mozzarella Cheese, Topped with Vegetable Onion Fritters



😭 GLUTEN FREE 🕡 VEGETARIAN



### Kids Menu

Kids Beef Bolognese Pasta \$8

Spaghetti Topped with Minced Beef and Tomato Sauce

Kids Chicken Fingers and Fries \$8

Classic Breaded Chicken Strips and Crispy Potato Sticks

Kids Egg Fried Rice \$8

Stir-Fried Rice Mixed with Scrambled Egg and Vegetables

Kids Mac & Cheese \$8



Macaroni Pasta in Creamy Cheese Sauce

Kids Penne with Tomato Sauce \$8



Pasta in a Savory Tomato-Based Sauce

#### Desserts

Intoxicated by Durian (Es Mendem) \$6



Durian Flesh, Shaved Ice, Coconut Milk, Sweetened Condensed Milk

Es Teler \$5



Coconut Juice, Avocado, Coconut Meat, Jackfruit, Served with Coconut Milk and Sweetened Condensed Milk

Mango Sago \$5 W



Chilled Mango Sago with Pomelo & Peach Jelly

Rock Melon Sago \$5



Chilled Rock Melon Sago with Honey

Tiramisu \$8 (V)



Creamy Mascarpone, Coffee Soaked Sponge Fingers Topped with Cocoa Powder

Fruit Platter \$5

Assorted Tropical Fruits of the Day

