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BREAKFAST

8.30 AM - 12 PM

FROM DINING TO CRAFTING, WE'VE GOT IT ALL!

Whether you attend a pottery class, have dinner on our terrace watching the sun set or indulge in our coffee and pastries, we always aspire to offer high quality in our products and services. This, we believe can only be accomplished by a team with exceptional spirit and strong collaboration.

We present a diverse menu, prioritizing local produce to create flavors from around the world. We seamlessly blend traditional and modern cooking techniques to create a delightful and engaging dining experience. Enjoy!


CAFÉ & ROASTERY
BAKERY
RESTAURANT
SUNSET BAR
POTTERY
FURNITURE
CONCEPT STORE
XIÙ TEA HOUSE


BREAKFAST BURRITO 100
SCRAMBLED EGGS, CHORIZO, SPINACH, EMMENTAL, TOMATO SÁLSA, AVOCADO, CRÈME FRAÎCHE


DANISH BREAKFAST 105
SOURDOUGH BUN, RYE BREAD, BUTTER, HAM, BRIE CHEESE, JAM, SOFT BOILED EGG
ADD EXTRA EGG +10, BACON +35


EGG BENEDICT
SMOKED SALMON | PARIS HAM 110
POACHED EGG, BROWN BUTTER HOLLANDAISE, CHIVES, GREEN SALAD, SOURDOUGH ENGLISH MUFFIN
ADD MARQUES SAUSAGE +90


HUEVOS RANCHEROS **GF** 110
CHORIZO, BEANS, EGG, CORN TORTILLA, TOMATO SÁLSA

AKOORI  95
EGG, CORIANDER AND MINT, TOASTED PARATHA, TOMATO CHUTNEY, YOGHURT DRESSING



BRIOCHE FRENCH TOAST  90
BERRIES, COCONUT FLAKES, PALM SUGAR HONEYCOMB, PINEAPPLE SYRUP

SMASHED AVOCADO  95
TURMERIC EGG, ALMONDS, FETA, PICKLED RED ONIONS ON SOURDOUGH BREAD
ADD EXTRA EGG +10, BACON +35

GREEK OMELET  90
BELL PEPPER, GREEK FETA, SAUTÉED SPINACH, BAKED TOMATO, SOURDOUGH BREAD
ADD BACON +35, MARQUES SAUSAGE +90

BIRCHER MÜSLI  **GF** 95
COCONUT YOGHURT, RASPBERRY COMPOTE, COCONUT FLAKES, SALTED ALMONDS, BERRIES

OPEN DAILY
FROM 8AM

GF Gluten Free |  Vegetarian |  Vegan
All prices are in 000 rupiahs and subject to 11% taxes and 7.5% service charge



DIPS & BREAD

FROM 8.30 AM

SOURDOUGH BREAD	20
RYE BREAD	30
FOCACCIA	20
BAGUETTE	20
GREEK FLATBREAD	30
CULTURED LIME AND SEA SALT BUTTER	25
BABA GANOUSH	25
HUMMUS	25
LABNE	30
TZATZIKI	30

COLD CUTS

FROM 8.30 AM

PREMIUM-QUALITY IMPORTED CUTS

MEAT	
MORTADELLA	90
PARMA HAM	100
SALCHICHÓN	90
CHORIZO	80
CHEESE	
COMTÉ	120
PARMESAN	60
EMMENTAL	60
MANCHEGO	110
BRIE	80

COFFEE

FROM 8 AM

ESPRESSO	25
AMERICANO	35
MACCHIATO	35
CORTADO PICCOLO	35
FLAT WHITE	40
CAPPUCCINO	40
LATTE HOT ICED	45
MASALA LATTE	45
ESPRESSO TONIC	45
FILTER COFFEE (CLEVER)	60
COLD BREW	40
AFFOGATO	60
NON DAIRY MILK	+10
ALMOND MILK OAT MILK SOY MILK COCONUT MILK	

NON COFFEE

COLD BREW TEA	60
COCOA HOT ICED	45
MATCHA LATTE HOT ICED	45
MASALA TEA	45
TEA HOT ICED	50
GREEN BLACK WHITE DRAGON MINT COOL MINT	

SMOOTHIES

ALL BERRIES	65
STRAWBERRY, BLUEBERRY, RASPBERRY, COCONUT MILK, HONEY	
GREEN	65
CELERY, SPINACH, BANANA, LIME, ALMOND MILK	
MANGO	65
MANGO, PASSION FRUIT, YOGURT, HONEY, MINT LEAF	
RASPBERRY	65
RASPBERRY, ORANGE JUICE	
TROPICAL	65
SOURSOP, PINEAPPLE, COCONUT MILK, LIME, AGAVE SYRUP	

MILKSHAKES

60

VANILLA | CHOCOLATE | STRAWBERRY

SOFT DRINKS

FROM 8 AM

BALIAN NATURAL 330ML 750ML	25 40
BALIAN SPARKLING 330ML 750ML	30 55
SAN PELLEGRINO 750ML	70
SODA 330ML	25
TONIC 250ML	20
COCA COLA SPRITE 250ML	25
FRESH COCONUT	40

KOMBUCHA

60

DIGESTIVE WELLNESS | SUMMER BERRIES

FRESH JUICES

50

ORANGE | WATERMELON | PINEAPPLE | HONEYDEW | DRAGON FRUIT

HEALTHY JUICES

60

BEET REFRESHER

BEETROOT, APPLE, CARROT, LIME, GINGER, HONEY

HEALTHY GREEN

CUCUMBER, APPLE, CELERY, BOK CHOY, GINGER, LIME

MOOD BOOSTER

CARROT, APPLE, PINEAPPLE

EARLY TREATS

FROM 8.30 AM

MIMOSA	135
ORANGE JUICE, SPARKLING WINE	
BELLINI	135
PEACH, SPARKLING WINE	
BLOODY MARY	110
VODKA, TOMATO JUICE, CELERY SALT, TABASCO, WORCESTERSHIRE SAUCE	



LUNCH

MON-SAT 12 - 5 PM
SUN 12 - 6.30 PM

THAI SALAD **GF** 150
TIGER PRAWNS, LOCAL SALAD, POMELO,
PEANUTS, THAI DRESSING

MOUSSAKA 135
MINCED BEEF, POTATOES, EGGPLANT, BECHAMEL

DANISH CROWN PORK BELLY 140
ASIAN BBQ SAUCE, BAKED ONIONS,
VADOUVAN PUREE, POTATOES

BEEF KOFTA KEBAB 145
TAHINI, ZHUG SAUCE, BABA GANOUSH,
GREEK PITA, BASMATI RICE

BRAISED BEEF CHEEK PAPPARDELLE 125
ITALIAN BASIL, PARMESAN FOAM

PORK SOUVLAKI WRAP 130
TOMATO, ONION, HUMMUS, TZATZIKI, FRENCH FRIES

RÜSTERS STEAK SANDWICH 160
MARINATED BEEF, EMMENTAL, SOFT ONIONS,
PICKLES, FRENCH FRIES

KALE SALAD **GF** 80
BROCCOLI, FENNEL, QUINOA, TOASTED ALMONDS,
DRIED CRANBERRIES, MISO DRESSING
ADD FALAFEL +25, HALOUMI CHEESE +40,
TIGER PRAWNS +90

RICOTTA GNOCCHI 105
HERB PESTO, BASIL, PARMESAN,
GARDEN GREEN SALAD, SOURDOUGH

CESAR SALAD 110
CHICKEN BREAST, ROMAINE SALAD, ANCHOVIES,
DIJON, SOURDOUGH BREAD

PAPRIKA COD **GF** 145
CHORIZO, PEAS, YOGHURT, MEJADRA RICE

RÜSTERS ARAK PASTA 115
RIGATONI, TOMATO, CREAM, PARMESAN,
SOURDOUGH BREAD
ADD CHORIZO +40

GREEK LENTIL SOUP 90
GREEK SALAD, SOURDOUGH BREAD

FALAFEL WRAP 120
TOMATO, ONION, TAHINI, HUMMUS, FRENCH FRIES

RÜSTERS FALAFEL 110
TAHINI DRESSING, ZHUG SAUCE, HUMMUS,
GREEK PITA, RICE TABBOULEH

POKE BOWL
MUSHROOM **GF** | **FRIED CHICKEN** | **TUNA** 115 | 125 | 135
JAPANESE RICE, CABBAGE, EDAMAME,
CARROT, WAKAME, PICKLED GINGER

DISH OF THE DAY

PLEASE KINDLY ASK OUR TEAM 105 | 125



SMALL BITES

SUN-MON 12 - 6.30 PM
TUE-SAT 12 - 5.30 PM

MARQUES SAUSAGE **GF** 90
LAMB, LOCAL SPICES

CRISPY CHICKEN TERIYAKI BITES 60
SESAME, CORIANDER

DUCK SPRING ROLLS 80
SAUERKRAUT, REMOULADE

GREEK SALAD 60
TOMATOES, GREEK FETA, OLIVES, PEPPERS, ONION

VEGGIE SAMOSAS 50
SWEET POTATO, PEAS, GREEN CHUTNEY

INDIAN PAPADUMS **GF** 40
CURRY POWDER, BABA GANOUSH

BROCCOLINI **GF** 40
LIME, SEA SALT

FRUIT PLATTER 60
CHEF'S CHOICE OF SEASONAL FRUITS

SWEETS

FROM 12 PM

FROZEN CHOCOLATE CAKE 80
CHOCOLATE MOUSSE, PECAN NUTS,
STRAWBERRIES, MILK ICE CREAM

PIÑA COLADA 70
WHITE RUM COCONUT SORBET, PINEAPPLE,
WHITE CHOCOLATE, COCONUT FLAKES

CRÈME FRAICHE PARFAIT 90
WHITE CHOCOLATE GANACHE,
YUZU GEL, STRAWBERRIES

ESKIMO 100
WHITE CHOCOLATE VANILLA PARFAIT,
70% LOCAL DARK CHOCOLATE, BLACK CURRANT

FOUR SORBETS **GF** 100
CHEF'S CHOICE OF HOMEMADE SORBETS

1 SCOOP OF GELATO 35
VANILLA | RÜSTERS COFFEE



GF Gluten Free | **V** Vegetarian | **VG** Vegan
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taxes and 7,5% service charge

COCKTAILS

FROM
8.30 AM

SIP OF THE MONTH

PLEASE KINDLY ASK OUR TEAM 130



CLASSIC COCKTAILS

MIMOSA ORANGE JUICE, SPARKLING WINE	135
BELLINI PEACH, SPARKLING WINE	135
BLOODY MARY VODKA, TOMATO JUICE, LIME, CELERY SALT, TABASCO, WORCESTERSHIRE SAUCE	110
APEROL SPRITZ APEROL, SPARKLING WINE, SODA	110
AGED MANHATTAN BOURBON WHISKEY, SWEET VERMOUNT, ANGOSTURA	130
AGED NEGRONI GIN, CAMPARI, SWEET VERMOUTH	130
ESPRESSO MARTINI VODKA, TEQUILA COFFEE, ESPRESSO, SIMPLE SYRUP	110
CAIPIRINHA CACHACA, LIME WEDGES, WHITE SUGAR	110
MARGARITA TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP	110
MOJITO WHITE RUM, LIME, MINT, SUGAR, SODA	110
WHISKY SOUR WHISKEY, LEMON JUICE, SIMPLE SYRUP, EGG WHITE	130
AMARETTO SOUR WHISKEY, AMARETTO, LEMON JUICE, SIMPLE SYRUP, EGG WHITE	130
GODFATHER SCOTCH WHISKY, AMARETTO	130
COSMOPOLITAN CITRUS VODKA, TRIPLE SEC, CRANBERRY JUICE, LIME JUICE, SIMPLE SYRUP	110

BEER

FROM 8 AM

CRAFT BEER KURA KURA ISLAND ALE 330ML	75
KURA KURA LAGER 330ML	70
BOTTLED BEER KONIG LUDWIG WEISSBIER 330ML 500ML	60 80
SAN MIGUEL LIGHT 330ML PALE 330ML	55
PROST 330ML	45
ORGANIC BEER (NON ALCOHOLIC) GINGER 330ML	55

SIGNATURE COCKTAILS

SPICE GIN SOUR GIN, CHILI, CARDAMOM, PEAR SYRUP, LEMON JUICE, EGG WHITE	130
RAJA AMPAT BLUE PEA INFUSED GIN, LIME, SIMPLE SYRUP, TONIC	130
FUSION LATTE TEQUILA, ESPRESSO, MILK, COFFEE LIQUEUR, CARAMEL SYRUP	130
GOLDEN SUNSET WHISKEY, APRICOT LIQUEUR, ELDERFLOWER SYRUP, ORANGE BITTER, SMOKED WITH CLOVES AND CINNAMON	110
ELDERFLOWER SPRITZ ELDERFLOWER LIQUEUR, APEROL, THYME, LIME, PROSECCO	130
HABANERO MARGARITA TEQUILA, TRIPLE SEC, PASSION FRUIT, LIME, HABANERO	130
THE COPPER RUM, BLUEBERRY, CRANBERRY, ROSE WATER	110
BASILICATA TRIPLE SEC, JAPANESE SAKE, BASIL, KIWI, LIME, CUCUMBER	130
FIZZY SUMMER POMELO GIN, APRICOT BRANDY, ROSEMARY SYRUP, PINEAPPLE, LIME, YUZU BITTER, SODA	120
MEZCAL SMASH MEZCAL, GIN, LEMON, BASIL, PEAR SYRUP, ROSELLA SALT, THAI SPICE BITTERS	130

MOCKTAILS

FROM 8.30 AM

ROSEMARY LEMONADE HOMEMADE ROSEMARY AND CLOVE SYRUP, LEMON, STAR ANISE, MEXICAN SALT, TONIC	55
GREEN DAY CUCUMBER, LIME, KIWI, CINNAMON LEAF EXTRACT	55
DRAGON BERRY DRAGON FRUIT, BLUEBERRY, LIME, ORANGE, GINGER	60