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BREAKFAST

8.00 AM - 12 PM

CHIA SEED BOWL

55

COCONUT MILK, AGAVE, PASSION FRUIT, TOASTED COCONUT, LOCAL STRAWBERRIES, BANANA

GREEK YOGHURT

95

SOAKED FIGS, LOCAL HONEY, TOASTED WALNUTS

BIRCHER MÜSLI **GF**

95

COCONUT YOGHURT, RASPBERRY COMPOTE, COCONUT FLAKES, SALTED ALMONDS, BERRIES

EGG BENEDICT

110

SMOKED SALMON | PARIS HAM **PK**

POACHED EGG, BROWN BUTTER HOLLANDAISE, CHIVES, GREEN SALAD, SOURDOUGH ENGLISH MUFFIN

ADD MARQUES SAUSAGE +90

GREEK OMELET

90

BELL PEPPER, GREEK FETA, SAUTÉED SPINACH, BAKED TOMATO, SOURDOUGH BREAD

ADD BACON +35, MARQUES SAUSAGE +90

BREAKFAST BURRITO **PK**

100

SCRAMBLED EGGS, CHORIZO, SPINACH, EMMENTAL, TOMATO SALSA, AVOCADO, CRÈME FRAÎCHE

DANISH BREAKFAST **PK**

105

SOURDOUGH BUN, RYE BREAD, BUTTER, HAM, BRIE CHEESE, JAM, SOFT BOILED EGG

ADD EXTRA EGG +10, BACON +35

HUEVOS RANCHEROS **GF** **PK**

110

CHORIZO, BEANS, EGG, CORN TORTILLA, TOMATO SALSA

SMASHED AVOCADO

95

TURMERIC EGG, ALMONDS, FETA, PICKLED RED ONIONS ON SOURDOUGH BREAD

ADD EXTRA EGG +10, BACON +35

PANCAKES

90

LOCAL BERRIES, HONEY, HAZELNUTS, TOASTED SESAME

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

**OPEN DAILY
FROM 8AM**

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

DIPS & BREAD	FROM 8.30 AM	COLD CUTS	FROM 8.30 AM
SOURDOUGH BREAD	20	PREMIUM-QUALITY IMPORTED CUTS	
RYE BREAD	30	MEAT	
FOCACCIA	20	MORTADELLA	90
BAGUETTE	20	PARMA HAM	100
GREEK FLATBREAD	30	SALCHICHÓN	90
CULTURED LIME AND SEA SALT BUTTER	15	CHORIZO	80
BABA GANOUSH	25	CHEESE	
HUMMUS	25	COMTÉ	120
LABNE	30	PARMESAN	60
TZATZIKI	30	EMMENTAL	60
		MANCHEGO	110
		BRIE	80

COFFEE	FROM 8 AM	MILKSHAKES	60
		VANILLA CHOCOLATE STRAWBERRY	
ESPRESSO	25	SOFT DRINKS	FROM 8 AM
AMERICANO	35	AQUA REFLECTIONS NATURAL 380ML 750ML	25 45
MACCHIATO	35	AQUA REFLECTIONS SPARKLING 380ML 750ML	30 55
CORTADO PICCOLO	35	SAN PELLEGRINO 750ML	70
FLAT WHITE	40	SODA 330ML	25
CAPPUCCINO	40	TONIC 250ML	20
LATTE HOT ICED	45	COCA COLA SPRITE 250ML	25
MASALA LATTE	45	FRESH COCONUT	40
ESPRESSO TONIC	45		
FILTER COFFEE (CLEVER)	60	KOMBUCHA	60
COLD BREW	40	DIGESTIVE WELLNESS SUMMER BERRIES	
AFFOGATO	60	FRESH JUICES	50
FREDDO CAPPUCINO	45	ORANGE WATERMELON PINEAPPLE	
NON DAIRY MILK	+10	HONEYDEW DRAGON FRUIT	
ALMOND MILK OAT MILK SOY MILK COCONUT MILK		HEALTHY JUICES	60

NON COFFEE			
COLD BREW TEA	60	BEET REFRESHER	
COCOA HOT ICED	45	BEETROOT, APPLE, CARROT, LIME, GINGER, HONEY	
MATCHA LATTE HOT ICED	45	HEALTHY GREEN	
STRAWBERRY MATCHA	55	CUCUMBER, APPLE, CELERY, BOK CHOY, GINGER, LIME	
MASALA TEA HOT ICED	45	MOOD BOOSTER	
TEA HOT ICED	50	CARROT, APPLE, PINEAPPLE	
GREEN BLACK WHITE DRAGON MINT COOL MINT			

SMOOTHIES		EARLY TREATS	FROM 8.30 AM
ALL BERRIES	65	MIMOSA	135
STRAWBERRY, BLUEBERRY, RASPBERRY, COCONUT MILK, HONEY		ORANGE JUICE, SPARKLING WINE	
GREEN	65	BELLINI	135
CELERY, SPINACH, BANANA, LIME, ALMOND MILK		PEACH, SPARKLING WINE	
MANGO	65	BLOODY MARY	110
MANGO, PASSION FRUIT, YOGURT, HONEY, MINT LEAF		VODKA, TOMATO JUICE, CELERY SALT, TABASCO, WORCESTERSHIRE SAUCE	
RASPBERRY	65		
RASPBERRY, ORANGE JUICE			
TROPICAL	65		
SOURSOP, PINEAPPLE, COCONUT MILK,			



LUNCH

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

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

BURGER 150
BIG MAC SAUCE, ROMAINE, PICKLES,
TOMATO, FRENCH FRIES
ADD BACON +15 | BEEF PATTY +45 | JALAPEÑOS +10

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

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

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

PORK SOUVLAKI WRAP **PK** 130
TOMATO, ONION, TZATZIKI, FRENCH FRIES

MOUSSAKA 135
MINCED BEEF, POTATOES, EGGPLANT, BECHAMEL

CHICKEN TIKKA MASALA 140
RAITA, PICKLED RED ONIONS, TOMATO
CHUTNEY, BASMATI RICE

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

BRAISED BEEF CHEEK PAPPARDELLE 125
ITALIAN BASIL, PARMESAN FOAM

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

GREEK LENTIL SOUP  90
SOURDOUGH BREAD

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

KALE SALAD  **GF** 85
BROCCOLI, FENNEL, QUINOA, TOASTED ALMONDS,
DRIED CRANBERRIES, MISO DRESSING
ADD FALAFEL +25 | HALOUMI CHEESE +40 |
TIGER PRAWNS +90

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

POKE BOWL
MUSHROOM  | **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

MON-SUN 12 - 6.30 PM

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

CRISPY CHICKEN TERIYAKI BITES 65
SESAME, CORIANDER

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** 45
LIME, SEA SALT

FRUIT PLATTER 60
CHEF'S CHOICE OF SEASONAL FRUITS

SWEETS

FROM 12 PM

1 SCOOP OF GELATO 35
VANILLA | RÜSTERS COFFEE

RÜSTERS AFFOGATO 60
RÜSTERS COFFEE GELATO, ESPRESSO SHOT

BABA AU RHUM 85
CAKE SOAKED IN DARK RUM, CITRUS,
MANGO, PASSION FRUIT, COCONUT SORBET

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

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

GF Gluten Free |  Vegetarian |  Vegan | **PK** Pork
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COCKTAILS

FROM
8.30 AM

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
LYCHEE MARTINI VODKA, TRIPLE SEC, LYCHEE, LIME & SIMPLE SYRUP	110
MARGARITA TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP	130
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

BEERS

ASAHI SUPER DRY 334ML	85
ISLAND BREWING PILSENER 330ML	75
KURA KURA ISLAND ALE 330ML	80
KURA KURA LAGER 330ML	75
KONIG LUDWIG WEISSBIER 330ML 500ML	60 80
SAN MIGUEL LIGHT 330ML PALE 330ML	55
PROST 330ML	50

SIP OF THE MONTH

PLEASE KINDLY ASK OUR TEAM

130



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	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

PANINI[®] BAKERY

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10 AM - 6 PM

CHOOSE YOUR BREAD

FOCACCIA
BAGUETTE
SOURDOUGH
SOURDOUGH WITH SEEDS
SOURDOUGH OF THE MONTH
RYE BREAD
CROISSANT
SESAME BUN

CHOOSE YOUR VERSION

TUNA MOUSSE PICKLED JALAPEÑOS, PICKLED RED ONION, ARUGULA	130
PARIS HAM ^{PK} COMTÉ, DIJONNAISE, ARUGULA	130
MORTADELLA MOZZARELLA, ARUGULA	130
CHORIZO CHORIZO, MANCHEGO, PICKLED ONIONS, ARUGULA, ROASTED BELL PEPPERS	130
PROSCIUTTO DI PARMA PARMESAN, PESTO, ARUGULA	130
ORGANIC TOMATO [🌿] TOMATO, FETA CHEESE CREAM, BALSAMIC, ARUGULA, SUMAC ONION	110

ADD ONS

PICKLED JALAPEÑOS	10
PICKLED ONION	5
CORNICHONS	15
SUN DRIED TOMATO	15
CUCUMBER SLICE	5
TOMATO SLICE	5
ONION SLICE	5
EXTRA CHEESE	40
EXTRA MEAT	40

[🌿] Vegetarian | ^{PK} Pork

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BAKERY



FROM 8 AM

BREAD

	WH
SOURDOUGH BREAD	70
SOURDOUGH BREAD WITH SEEDS	75
SOURDOUGH BREAD OF THE MONTH	75
SOURDOUGH BAGUETTE	40
SOURDOUGH BUN	20
SALT AND PEPPER BUN	20
SEEDED BUN	20
SESAME BUN	20
FOCACCIA	40
RYE BREAD	75

PASTRIES

	PC
CROISSANT	45
ESPRESSO GLAZED CROISSANT	45
ALMOND CROISSANT	50
PAIN AU CHOCOLAT	45
DANISH	45
MORNING BUN WITH CINNAMON	40
SPANAKOPITA	50
“BRUNSVIGER” CROISSANT CUBE	40
BAKLAVA	45
CARDAMOM BUN	45
SFOGLIATELLE	45
COOKIE	40
COCONUT CHOCOLATE WALNUT & CHOCOLATE	
DONUT	40
RASPBERRY & ROSE COFFEE CITRUS PANDAN	
BACON & CHEESE PK	50



CAKES

WH | PC

STRAWBERRY TART	50
PISTACHIO FRANGIPANE, STRAWBERRY JAM WITH WHITE CHOCOLATE, FRESH STRAWBERRIES	
CITRUS TART	50
CITRUS CURD, ITALIAN MERINGUE	
CHOCOLATE TART	50
HAZELNUT PRALINE, SPONGE CAKE, WHIPPED CHOCOLATE CREAM, MILK CHOCOLATE MOUSSE	
DAISY	45
LEMON CAKE, CRÈME FRAÎCHE, LEMON CURD	
ALMOND CAKE	45
ROASTED ALMOND WITH BROWN BUTTER AND ORANGE ZEST TOPPED WITH MILK CHOCOLATE CRÈMEUX	
CARROT CAKE	40
FILLED WITH WALNUT CRÈMEUX	
ECLAIR	45
SEASONAL CHEF'S PICK	
CHOCOLATE CAKE	550 70
CHOCOLATE SPONGE, CARAMEL CURD, MILK CHOCOLATE MOUSSE, HAZELNUT GLAZE	
TROPICAL CAKE	550 70
COCONUT & BASIL SPONGE, WHIPPED MANGO & PASSION FRUIT GANACHE, WHITE CHOCOLATE & VANILLA MOUSSE	
BAKED CHEESE CAKE	400 70
A CLASSIC WITH AN ORANGE TWIST	
“BON BON” CHOCOLATE BOX	250
PASTRY OF THE MONTH	50

