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BREAKFAST

8.00 AM - 12 PM

CHIA SEED BOWL  **GF** 55
COCONUT MILK, AGAVE, PASSION FRUIT, TOASTED COCONUT, LOCAL STRAWBERRIES, BANANA

GREEK YOGHURT  **GF** 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
XIU TEA HOUSE

**OPEN DAILY
FROM 8AM**

GF Gluten Free |  Vegetarian |  Vegan | **PK** Pork
All prices are in 000 rupiahs and subject to 10% 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	15
BABA GANOUSH	25
HUMMUS	25
LABNE	30
TZATZIKI	30
GLUTEN FREE BREAD GF	70

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
FREDDO CAPPUCINO	45
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
STRAWBERRY MATCHA	55
STRAWBERRY MILK	45
MASALA TEA HOT ICED	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	

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

MILKSHAKES

60

VANILLA | CHOCOLATE | STRAWBERRY

SOFT DRINKS

FROM 8 AM

AQUA REFLECTIONS NATURAL 380ML 750ML	25 45
AQUA REFLECTIONS SPARKLING 380ML 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

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 **GF** 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  **GF** 60
CHEF'S CHOICE OF SEASONAL FRUITS

SWEETS

FROM 12 PM

1 SCOOP OF GELATO **GF** 35
VANILLA | RÜSTERS COFFEE

RÜSTERS AFFOGATO **GF** 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
All prices are in 000 rupiahs and subject to 10% taxes
and 7,5% service charge



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
CAFÉ TROPICAL VODKA, COFFEE LIQUEUR, CREME DE CACAO, ESPRESSO, PINEAPPLE, LEMON	130
GOLDEN SUNSET WHISKEY, APRICOT LIQUEUR, ELDERFLOWER SYRUP, ORANGE BITTER	130
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
GLUTEN FREE BREAD **GF**

CHOOSE YOUR VERSION

TUNA MOUSSE PICKLED JALAPEÑOS, PICKLED RED ONION, ARUGULA	130
PARIS HAM PK COMTÉ, DIJONNAISE, ARUGULA	130
MORTADELLA PK MOZZARELLA, ARUGULA	130
CHORIZO PK CHORIZO, MANCHEGO, PICKLED ONIONS, ARUGULA, ROASTED BELL PEPPERS	130
PROSCIUTTO DI PARMA PK 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

GF Gluten Free |  Vegetarian | **PK** Pork
All prices are in 000 rupiahs and
subject to 10% taxes and 7,5% service charge

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
GLUTEN FREE BREAD GF	70

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	
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 GF	400 70
A CLASSIC WITH AN ORANGE TWIST	
TIRAMISU	400 70
"BON BON" CHOCOLATE BOX GF	250
PASTRY OF THE MONTH	50

