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## BREAKFAST

8.00 AM - 12 PM

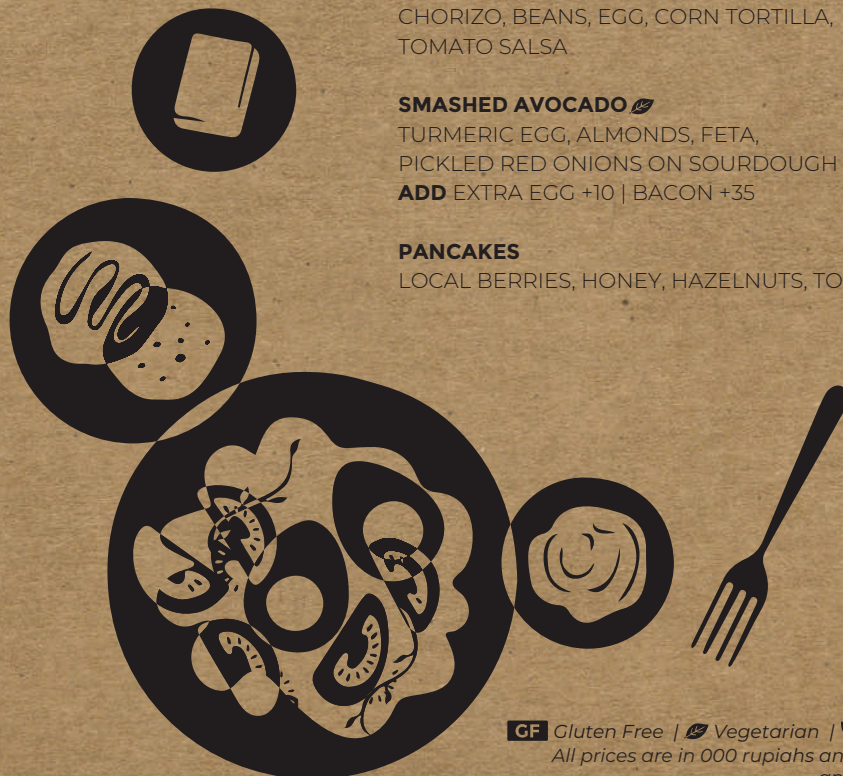
### FROM DINING TO CRAFTING, WE'VE GOT IT ALL!

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

<b>CHIA SEED BOWL</b> 🌿 <b>GF</b>	65
COCONUT MILK, AGAVE, PASSION FRUIT, TOASTED COCONUT, LOCAL STRAWBERRIES, BANANA	
<b>FIG &amp; HONEY GREEK YOGHURT</b>	100
SOAKED FIGS, LOCAL HONEY, TOASTED WALNUTS, GRANOLA	
<b>FRESH FRUIT GREEK YOGHURT</b>	100
SEASONAL LOCAL FRUITS, LOCAL HONEY, GRANOLA	
<b>BIRCHER MÜSLI</b> 🌿 <b>GF</b>	95
COCONUT YOGHURT, RASPBERRY COMPOTE, COCONUT FLAKES, SALTED ALMONDS, BERRIES	
<b>EGG BENEDICT</b>	115
<b>SMOKED SALMON   PARIS HAM</b> <b>PK</b>	
POACHED EGG, BROWN BUTTER HOLLANDAISE, CHIVES, GREEN SALAD, SOURDOUGH ENGLISH MUFFIN	
<b>ADD MERGUEZ SAUSAGE</b>	+100
<b>GREEK OMELET</b>	100
BELL PEPPER, GREEK FETA, SAUTÉED SPINACH, BAKED TOMATO, SOURDOUGH BREAD	
<b>ADD BACON</b>	+35   <b>MERGUEZ SAUSAGE</b> +100
<b>BREAKFAST BURRITO</b> <b>PK</b>	105
SCRAMBLED EGGS, CHORIZO, SPINACH, EMMENTAL, TOMATO SALSA, AVOCADO, CRÈME FRAÎCHE	
<b>DANISH BREAKFAST</b> <b>PK</b>	115
SOURDOUGH BUN, RYE BREAD, BUTTER, HAM, BRIE CHEESE, JAM, SOFT-BOILED EGG	
<b>ADD EXTRA EGG</b>	+10   <b>BACON</b> +35
<b>HUEVOS RANCHEROS</b> <b>GF</b> <b>PK</b>	110
CHORIZO, BEANS, EGG, CORN TORTILLA, TOMATO SALSA	
<b>SMASHED AVOCADO</b> 🌿	105
TURMERIC EGG, ALMONDS, FETA, PICKLED RED ONIONS ON SOURDOUGH BREAD	
<b>ADD EXTRA EGG</b>	+10   <b>BACON</b> +35
<b>PANCAKES</b>	95
LOCAL BERRIES, HONEY, HAZELNUTS, TOASTED SESAME	



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

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 <b>GF</b>	30

## COLD CUTS

FROM 8.30 AM

PREMIUM-QUALITY IMPORTED CUTS

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

## COFFEE

FROM 8 AM

ESPRESSO	30
AMERICANO	40
MACCHIATO	40
CORTADO   PICCOLO	40
FLAT WHITE	45
CAPPUCCINO	45
MOCHACCINO	50
LATTE HOT   ICED	50
MASALA LATTE HOT   ICED	50
ESPRESSO TONIC	50
FILTER COFFEE (CLEVER)	60
COLD BREW	40
AFFOGATO	60
FREDDO CAPPUCINO	50
NON DAIRY MILK	+10
ALMOND MILK   OAT MILK   SOY MILK   COCONUT MILK	

## COFFEE OF THE MONTH

60

PLEASE KINDLY ASK OUR TEAM

## NON COFFEE

COLD BREW TEA	60
COCOA HOT   ICED	50
MATCHA LATTE HOT   ICED	50
STRAWBERRY MATCHA	55
STRAWBERRY MILK	50
MASALA TEA HOT   ICED	50
HOJICHA LATTE	50
BLACK TEA LATTE	50
TEA HOT   ICED	50
GREEN   BLACK   WHITE   DRAGON MINT   COOL MINT	

## 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

## 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

# LUNCH

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

<b>RÜSTERS STEAK SANDWICH</b> MARINATED BEEF, EMMENTAL, SOFT ONIONS, PICKLES, FRENCH FRIES, BAGUETTE	160
<b>BURGER</b> BIG MAC SAUCE, ROMAINE, PICKLES, TOMATO, FRENCH FRIES ADD BACON +15   BEEF PATTY +45   JALAPEÑOS +10	150
<b>BEEF KOFTA KEBAB</b> TAHINI, ZHUG SAUCE, BABA GANOUSH, GREEK PITA, BASMATI RICE	150
<b>RÜSTERS FALAFEL</b>  TAHINI DRESSING, ZHUG SAUCE, HUMMUS, GREEK PITA, RICE TABBOULEH	115
<b>FALAFEL WRAP</b>  TOMATO, ONION, TAHINI, HUMMUS, FRENCH FRIES	125
<b>PORK SOUVLAKI WRAP</b> <b>PK</b> TOMATO, ONION, TZATZIKI, FRENCH FRIES	135
<b>MOUSSAKA</b> MINCED BEEF, POTATOES, EGGPLANT, BECHAMEL	135
<b>CHICKEN TIKKA MASALA</b> RAITA, PICKLED RED ONIONS, TOMATO CHUTNEY, BASMATI RICE	145
<b>CONCHIGLIE PASTA</b> YOGHURT, BASIL, FETA CHEESE, PEAS, CHILI, GARDEN GREEN SALAD	95
<b>RÜSTERS ARAK PASTA</b>  RIGATONI, TOMATO, CREAM, PARMESAN, SOURDOUGH BREAD ADD CHORIZO +40	120
<b>GREEK LENTIL SOUP</b>  SOURDOUGH BREAD	95
<b>SALAD NIÇOISE</b> <b>GF</b> GREENS, CAPERS, FRIED POTATOES, QUAIL EGGS, KALAMATA OLIVES, CHERRY TOMATOES, VIRGIN OLIVE OIL, TUNA	135
<b>THAI SALAD</b> <b>GF</b> TIGER PRAWNS, LOCAL SALAD, POMELO, PEANUTS, THAI DRESSING	150
<b>KALE SALAD</b>  BROCCOLI, FENNEL, QUINOA, TOASTED ALMONDS, DRIED CRANBERRIES, MISO DRESSING ADD FALAFEL +25   HALOUMI CHEESE +40   TIGER PRAWNS +90	90
<b>CESAR SALAD</b> CHICKEN BREAST, ROMAINE SALAD, ANCHOVIES, DIJON, SOURDOUGH BREAD	115

## DISH OF THE DAY

PLEASE KINDLY ASK OUR TEAM

145+





<b>POKE BOWL</b> <b>MUSHROOM &amp; AVOCADO</b>    <b>FRIED CHICKEN &amp; MAYO</b>   <b>TUNA</b> JAPANESE RICE, CABBAGE, EDAMAME, CARROT, WAKAME, PICKLED GINGER	115   125   135
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## SMALL BITES MON-SUN 12 - 6.30 PM

<b>MARQUES SAUSAGE</b> <b>GF</b> <b>PK</b> LAMB, LOCAL SPICES	100
<b>CRISPY CHICKEN TERIYAKI BITES</b> SESAME, CORIANDER	65
<b>GREEK SALAD</b> <b>GF</b> TOMATOES, GREEK FETA, OLIVES, PEPPERS, ONION	70
<b>VEGGIE SAMOSAS</b>  SWEET POTATO, PEAS, GREEN CHUTNEY	55
<b>INDIAN PAPADUMS</b>  <b>GF</b> CURRY POWDER, BABA GANOUSH	45
<b>BROCCOLINI</b>  <b>GF</b> LIME, SEA SALT	50
<b>FRUIT PLATTER</b> CHEF'S CHOICE OF SEASONAL FRUITS	60

## SWEETS FROM 12 PM

<b>1 SCOOP OF GELATO</b> <b>GF</b> VANILLA   RÜSTERS COFFEE	35
<b>RÜSTERS AFFOGATO</b> <b>GF</b> RÜSTERS COFFEE GELATO, ESPRESSO SHOT	60
<b>BABA AU RHUM</b> CAKE SOAKED IN DARK RUM, CITRUS, MANGO, PASSION FRUIT, COCONUT SORBET	85
<b>POLARIS</b> WHITE CHOCOLATE VANILLA PARFAIT, 70% LOCAL DARK CHOCOLATE, BLACK CURRANT	100
<b>FOUR SORBETS</b> <b>GF</b> CHEF'S CHOICE OF HOMEMADE SORBETS	100

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

**APEROL SPRITZ** 110  
APEROL, SPARKLING WINE, SODA

**AGED MANHATTAN** 130  
BOURBON WHISKEY, SWEET VERMOUNT, ANGOSTURA

**AGED NEGRONI** 130  
GIN, CAMPARI, SWEET VERMOUTH

**ESPRESSO MARTINI** 110  
VODKA, TEQUILA COFFEE, ESPRESSO, SIMPLE SYRUP

**LYCHEE MARTINI** 110  
VODKA, TRIPLE SEC, LYCHEE, LIME & SIMPLE SYRUP

**MARGARITA** 130  
TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP

**MOJITO** 110  
WHITE RUM, LIME, MINT, SUGAR, SODA

**WHISKY SOUR** 130  
WHISKEY, LEMON JUICE, SIMPLE SYRUP, EGG WHITE

**AMARETTO SOUR** 130  
WHISKEY, AMARETTO, LEMON JUICE, SIMPLE SYRUP, EGG WHITE

**GODFATHER** 130  
SCOTCH WHISKY, AMARETTO

**COSMOPOLITAN** 110  
CITRUS VODKA, TRIPLE SEC, CRANBERRY JUICE, LIME JUICE, SIMPLE SYRUP

## BEERS FROM 8 AM

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  
BEACHES CERVEZA 330ML 70

**ORGANIC BEER (NON ALCOHOLIC)** 55  
GINGER 330ML

## MOCKTAILS FROM 8.30 AM

**ROSEMARY LEMONADE** 55  
HOMEMADE ROSEMARY AND CLOVE SYRUP, LEMON, STAR ANISE, MEXICAN SALT, TONIC

**GREEN DAY** 55  
CUCUMBER, LIME, KIWI, CINNAMON LEAF EXTRACT

**DRAGON BERRY** 60  
DRAGON FRUIT, BLUEBERRY, LIME, ORANGE, GINGER

FROM 8.30 AM

## SIP OF THE MONTH

PLEASE KINDLY ASK OUR TEAM 130+



# SIGNATURE COCKTAILS

**SPICE GIN SOUR** 130  
GIN, CHILI, CARDAMOM, PEAR SYRUP, LEMON JUICE, EGG WHITE

**RAJA AMPAT** 130  
BLUE PEA INFUSED GIN, LIME, SIMPLE SYRUP, TONIC

**CAFÉ TROPICAL** 130  
VODKA, COFFEE LIQUEUR, CREME DE CACAO, ESPRESSO, PINEAPPLE, LEMON

**GOLDEN SUNSET** 110  
WHISKEY, APRICOT LIQUEUR, ELDERFLOWER SYRUP, ORANGE BITTER

**ELDERFLOWER SPRITZ** 130  
ELDERFLOWER LIQUEUR, APEROL, THYME, LIME, PROSECCO

**HABANERO MARGARITA** 130  
TEQUILA, TRIPLE SEC, PASSION FRUIT, LIME, HABANERO

**THE COPPER** 110  
RUM, BLUEBERRY, CRANBERRY, ROSE WATER

**BASILICATA** 130  
TRIPLE SEC, JAPANESE SAKE, BASIL, KIWI, LIME, CUCUMBER

**FIZZY SUMMER** 120  
POMELO GIN, APRICOT BRANDY, ROSEMARY SYRUP, PINEAPPLE, LIME, YUZU BITTER, SODA

**MEZCAL SMASH** 130  
MEZCAL, GIN, LEMON, BASIL, PEAR SYRUP, ROSELLA SALT, THAI SPICE BITTERS



## 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

