



CANTON

CHINESE CUISINE

Canton is a region in South China that is blessed with abundant rainfall and a tropical climate. An emphasis on preserving the natural flavor of the food is the hallmark of Cantonese cuisine.

As such, Canton's signature dishes reflect this theme : focusing on market fresh quality ingredients and hearty dishes to share.

OPENING HOURS

Lunch 11.30 - 14.30 | Dinner 18.00 - 22.00

👨‍🍳🌿 烟熏素鹅

Chilled Smoked Vegetarian Roll.

Rol Sayuran Diasap Dingin



咸蛋酱玉米粒

Wok-Fried Sweet Corn
with Salted Egg Yolk.

*Tumis Jagung Manis
dengan Kuning Telur Asin.*

SNACKS & TIDBITS

开路先锋

烟熏素鹅

Chilled Smoked Vegetarian Roll.

Rol Sayuran Diasap Dingin.

45 | 80

芥末沙律百花油條

Crispy Dough Stuffed with Minced Shrimp Paste and Wasabi Mayonnaise.

Adonan Renyah berisikan Pasta Udang Cincang dan Mayones Wasabi.

65

咸蛋酱玉米粒

Wok-Fried Sweet Corn with Salted Egg Yolk.

Tumis Jagung Manis dengan Kuning Telur Asin.

45

脆炸椒盐金针菇

Deep-Fried Enoki Mushroom with Salt and Pepper.

Jamur Enoki Goreng dengan Lada Garam.

45 | 80

椒盐炸豆腐

Deep-Fried Bean Curd with Salt and Pepper.

Tahu Goreng dengan Lada Garam.

55 | 100

辣汁三丝捞

Shredded Duck, Chicken, and Jelly Fish in Spicy Sauce.

Bebek, Ayam, dan Ubur-Ubur dengan Saus Pedas.

75

珍味汤羹精选 | BOUNTIFUL SOUP



准杞人参炖竹丝鸡

Double-Boiled Black
Chicken Soup with
Chinese Herbs.

*Sup Ayam Hitam Rebus
dengan Herbal Tiongkok.*



金瓜海鲜羹

Pumpkin Soup with Seafood.

*Sup Labu dengan Aneka
Seafood.*

BOUNTIFUL SOUP

珍味汤羹精选

海参瑶柱金针菇羹	125
Sea Cucumber with Scallops and Enoki Mushroom Soup. <i>Sup Teripang dengan Scallop dan Jamur Enoki.</i>	
准杞人参炖竹丝鸡 	80
Double-Boiled Black Chicken Soup with Chinese Herbs. <i>Sup Ayam Hitam Rebus dengan Herbal Tiongkok.</i>	
泰式四宝羹伴原条海参	155
Braised Treasure Soup with Whole Baby Sea Cucumber and Green Chili Sauce. <i>Sup Khusus yang Direbus dengan Teripang Muda Utuh dan Saus Cabai Hijau.</i>	
金瓜海鲜羹	60
Pumpkin Soup with Seafood. <i>Sup Labu dengan Aneka Seafood.</i>	
招牌燕丝羹 	60
Canton Special Soup. <i>Sup Istimewa Khas Canton.</i>	
宫庭酸辣羹 	60
Hot and Sour Soup Szechuan Style. <i>Sup Asam Pedas a la Szechuan.</i>	
蟹肉粟米羹	60
Sweet Corn and Crab Meat Soup. <i>Sup Jagung dan Daging Kepiting.</i>	

In thousand rupiah | Dalam ribuan rupiah
All price are Subject to Tax & Service.
Semua Harga Belum Termasuk Pajak & Biaya Pelayanan.



Signature Dish



Hot & Spicy



Vegetarian

汤面 | LA MIAN NOODLE SOUP



烧鸭汤面

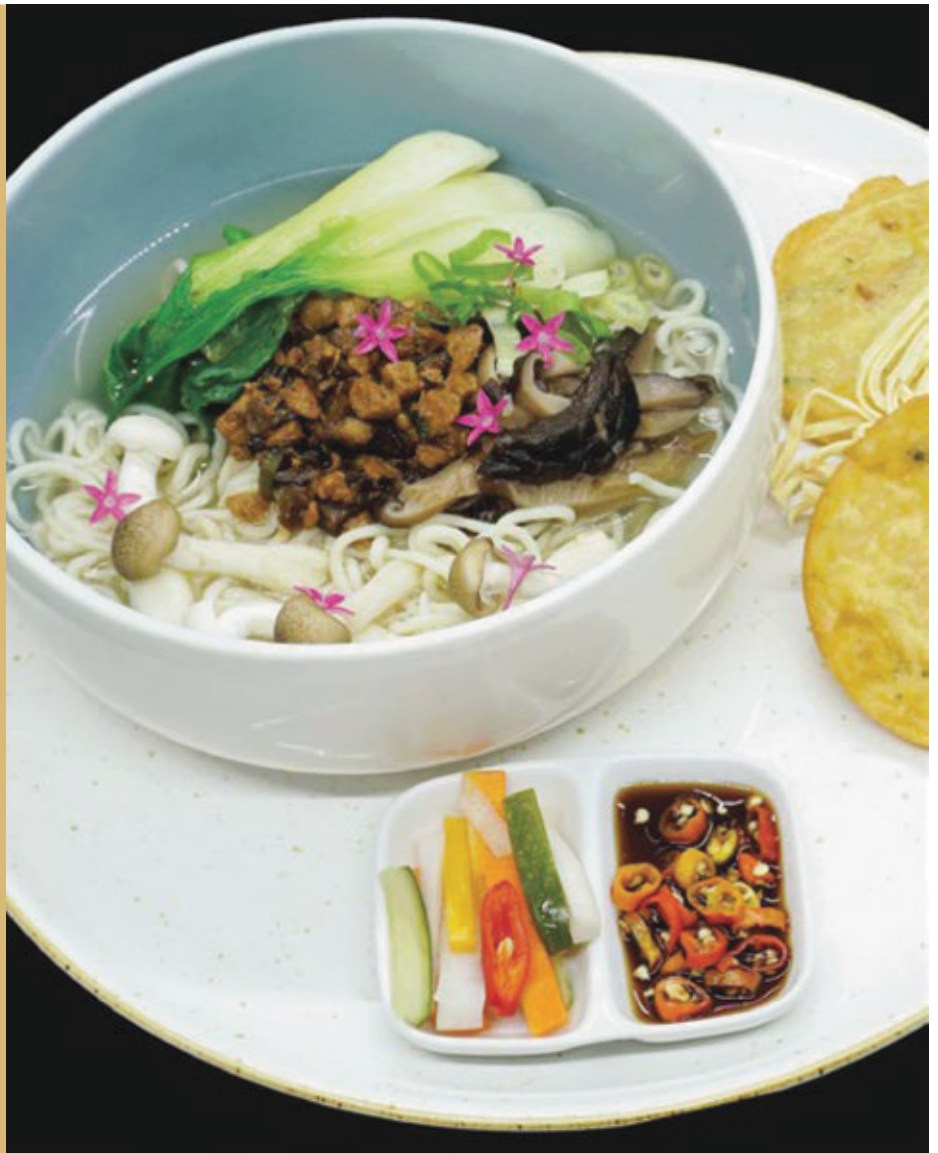
Roasted Duck and Vegetable
La Mian

*Lamian dengan Bebek Panggang
dan Sayuran*

香菇鸡松汤面

Minced Chicken and
Black Mushroom La Mian

*Lamian dengan Ayam Cincang
dan Jamur Hitam*



LA MIAN NOODLE SOUP



烧鸭汤面 Roasted Duck and Vegetable La Mian <i>Lamian dengan Bebek Panggang dan Sayuran</i>	55
水饺汤面 Vegetable Dumpling La Mian <i>Lamian dengan Dumpling Sayuran</i>	55
香菇鸡蕊汤面 Minced Chicken and Black Mushroom La Mian <i>Lamian dengan Ayam Cincang dan Jamur Hitam</i>	55
牛腩汤面 Beef Brisket La Mian <i>Lamian Brisket Sapi</i>	65
四川牛肉碎汤面 Szechuan Minced Beef and Vegetable La Mian <i>Lamian dengan Daging Sapi Cincang ala Sichuan dan Sayuran</i>	65

正宗港式烧味 | **HONG KONG STYLE BBQ**



灯影脆皮牛肉

Canton BBQ
Meat Combination (3 items).

*Kombinasi Aneka
Daging Panggang
a la Canton (3 macam).*

🍴👨‍🍳 麻香海蜇花

Jelly Fish with Spicy Sauce.

Ubur-Ubur dengan Saus Pedas.



HONG KONG STYLE BBQ

正宗 港式 烧味

麻香海蜇花  

Jelly Fish with Spicy Sauce.

Ubur-Ubur dengan Saus Pedas.

55 | 100

三式拼盘

Canton BBQ Meat Combination (3 items).

Kombinasi Aneka Daging Panggang a la Canton (3 macam).

140 | 270

五式拼盘 

Hot and Cold Dishes Combination (5 items).

Kombinasi Aneka Hidangan Panas dan Dingin (5 macam).

195 | 380

蜜味叉烧

Roasted Char Siew Chicken with Honey Sauce.

Ayam Panggang Char Siew dengan Saus Madu.

75

醒味牛展

Braised Beef Shank Hongkong Style.

Sengkel Sapi Rebus a la Hongkong.

110

挂炉脆皮烧鸭

Special Roasted Duck with Hoisin and Plum Sauce.

Bebek Panggang Special dengan Saus Hoisin dan Plum.

Whole 355

Half 185

In thousand rupiah | Dalam ribuan rupiah

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Signature Dish



Hot & Spicy



Vegetarian

北京鸭 | **ROASTED PEKING DUCK**



北京鸭 🍳

Signature Peking Duck Two Ways.

*Bebek Peking Khas dengan
Dua Sajian.*

ROASTED PEKING DUCK

北京
鸭

北京鸭

Signature Peking Duck Two Ways.

Bebek Peking Khas dengan Dua Sajian.

黑椒炒

Wok-Fried with Black Pepper Sauce.

Tumis dengan Saus Lada Hitam.

姜葱炒

Wok-Fried with Ginger and Scallions.

Tumis dengan Jahe dan Daun Bawang.

咸菜豆腐汤

Salted Vegetable and Bean Curd Soup.

Sup dengan Tahu dan Sayur Asin.

生菜鸭菘包

Wok-Fried Minced Duck in Lettuce Cup.

Tumis Bebek Cincang disajikan di Daun Selada.

宫保炒

Wok-Fried Duck Fillet with Kung Pao Sauce.

Tumis Fillet Bebek dengan Saus Kung Pao.

火鸭丝焖伊面

Braised Shredded Duck with E-fu Noodle.

Semur Irisan Bebek dengan I-fu Mie

香葱火鸭粒炒饭

Fried Rice with Diced Duck and Spring Onions.

Nasi Goreng dengan Bebek dan Daun Bawang.

请提前 40 分钟预订

Please Allow 40 Minutes Preparation Time.

Kami Memerlukan Waktu 40 Menit untuk Mempersiapkan.



350



活海鱼 | LIVE FISH



港式(蒸/炸)

Steamed / Deep-Fried
Hong Kong Style with Superior Soya Sauce.

*Kukus / Goreng
dengan Kecap Asin Superior a la Hong Kong.*

LIVE FISH

活海鱼

时价/100 克

MARKET PRICE/ 100GR.

HARGA PASARAN/ 100GR.

国宝舢舨鱼

Carp.

Gurame.

40

金凤鱼

Red Tilapia.

Nila.

30

笋壳鱼

Soon Hock.

Ikan Malas.

65

最佳食法提供

COOKING METHOD.

CARA MEMASAK.

避风塘炒 

Wok-Fried with Chili, Bei Feng Tang Style.

Tumis dengan Cabe, a la Bei Feng Tang.

XO 酱炒 

Wok-Fried with XO Sauce.

Tumis dengan Saus XO.

豆豉汁(蒸/炸)

Steamed / Deep-Fried with Black Bean Sauce.

Kukus / Goreng dengan Saus Tausi.

泰式辣椒(蒸/炸) 

Steamed / Deep-Fried with Thai Chili Sauce.

Kukus / Goreng dengan Saus Pedas a la Thai.

港式(蒸/炸)

Steamed / Deep-Fried Hong Kong Style with Superior Soya Sauce.

Kukus / Goreng dengan Kecap Asin Superior, a la Hong Kong.

麦片炒

Deep-Fried with Oats.

Goreng Gandum.

星州辣汁炸 

Deep-Fried, a la Singapore.

Goreng a la Singapura.

金银蒜蒸

Steamed with Garlic.

Kukus dengan Bawang Putih.

潮州蒸

Steamed, a la Teo Chew.

Kukus a la Teo Chew.

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Signature Dish



Hot & Spicy



Vegetarian

海中鲜 | **SEAFOOD DELICACIES**



泰酱蒸金目鲈鱼

Steamed Baramundi in Thai Sauce

Kukus Ikan Baramundi disajikan dengan Saus Ala Thailand

五香辣酱炸大虾皇

Deep Fried King Prawn with Spicy Gohyong.

Udang Besar Goreng dengan Saus Pedas Gohyong.



蛋白瑶柱烤三文鱼








Oven Baked Salmon with Egg White and Dry Scallops

Salmon Panggang dengan Putih Telur dan Scallop Kering



SEAFOOD DELICACIES

海
中
鲜

- 五香辣酱炸大虾皇** 190
Deep fried King Prawn with Spicy Gohyong
Udang Besar Goreng dengan Saus Pedas Gohyong
- 泰酱蒸金目鲈鱼** 170
Steamed Baramundi in Thai Sauce
Kukus Ikan Baramundi disajikan dengan Saus Ala Thailand
- 蛋白瑶柱烤三文鱼** 180
Oven Baked Salmon with Egg White and Dry Scallops
Salmon Panggang dengan Putih Telur dan Scallop Kering
- 辣汁大虾皇拼黄金馒头**  80
Deep-Fried King Prawn with Special Chili Sauce accompanied with Golden Bun.
Udang Besar Goreng dengan Spesial Saus Pedas disertai dengan Mantao Goreng.
- 甘香奶沙麦片虾球**   120 | 230
Deep-Fried Prawns with Oats and Chili.
Udang Goreng dengan Gandum dan Cabe.
- 生汁杏香虾球**  115
Deep-Fried Prawns with Almond Flakes and Mayonnaise.
Udang Goreng dengan Remah Almond dan Saus Mayonnaise.
- 碧綠百花自制豆腐**  75 | 145
Braised Homemade Bean Curd stuffed with Shrimp Paste in Abalone Sauce.
Rebus Tahu Homemade diisi dengan Pasta Udang dalam Saus Abalon.
- 奇味酱焗百花带子** 185 | 360
Homemade Bean Curd in Miso Mayo Sauce with Baked Scallop stuffed with Shrimp Paste.
Homemade Tahu dengan Saus Miso Mayo dengan Simping Bakar dan Pasta Udang.
- XO酱彩椒炒带子**  185
Wok-Fried Scallops with Bell Pepper and Asparagus in XO Sauce.
Tumis Kerang Saus XO dengan Paprika dan Asparagus.
- 泰式鲜果捞鱿鱼**  75 | 140
Thai Style Deep-Fried Squid with Mixed Fruits.
Cumi Goreng dengan Aneka Buah a la Thai.
- 姜葱炆海参** 220
Braised Sea Cucumber with Ginger and Leeks.
Semur Teripang dengan Jahe dan Daun Bawang.

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Signature Dish



Hot & Spicy



Vegetarian

牛之乡 | BEEF



攀銃醜蘿

Sizzling Beef Canton Style.

Daging Sapi Sizzling a la Canton.

👨‍🍳 红酒金菇露笋牛柳卷

Pan-Fried Beef Rolls with Asparagus and Enoki Mushroom in Red Wine Sauce.

Gulungan Daging Sapi Goreng Pan dengan Asparagus dan Jamur Enoki dalam Saus Anggur Merah.



广式烧味牛仔骨

Stir-fried Beef Ribs with BBQ Sauce in Canton Style.

Tumis Iga dengan Saus BBQ ala Canton.



BEEF

牛之乡

- k 豉汁焗** **150**
Sizzling Oxtail Beef with Black Pepper Sauce
Tumis Daging Buntut dengan saus Lada Hitam
- 攀鏡豉汁** **125**
Sizzling Beef Canton Style.
Daging Sapi Sizzling a la Canton.
- 红酒金菇露笋牛柳卷**  **80**
Pan-Fried Beef Rolls with Asparagus and Enoki Mushroom in Red Wine Sauce.
Gulungan Daging Sapi Goreng Pan dengan Asparagus dan Jamur Enoki dalam Saus Anggur Merah.
- 烧汁蒜片牛柳条** **195 | 375**
Pan-Fried Australian Beef Strip Tenderloin with Sliced Garlic in Barbecue Sauce.
Daging Sapi Strip-Tenderloin Australia Goreng Pan dengan Irisan Bawang Putih dalam Saus Barbekyu.
- 芥兰炒牛肉** **75 | 140**
Wok-Fried Kailan and Beef Fillet.
Tumis Kailan dan Irisan Daging Sapi.
- 甘香鬼马黑椒牛柳粒**  **115 | 220**
Wok-Fried Diced Beef with Black Pepper Sauce and Crispy Dough.
Daging Sapi dengan Saus Lada Hitam dan Cakwe.
- 广式烧味牛仔骨** **130**
Stir-fried Beef Ribs with BBQ Sauce in Canton Style.
Tumis Iga dengan Saus spesial ala Canton.

自家农场 | **POULTRY**



脆皮吊烧鸡



Whole Roasted Crispy Chicken.

Ayam Panggang Renyah Utuh.

 香脆咸酥鸡

Deep-fried Crispy Chicken
with Basil, Salt and Pepper.

*Ayam Goreng Renyah dengan
Kemangi, Lada dan Garam.*



香辣干焗辣子鸡



Crispy Chicken with
Dried Chili.

*Ayam Goreng Garing
dengan Cabai Kering.*



POULTRY

自家农场

脆皮吊烧鸡

Whole Roasted Crispy Chicken.
Ayam Panggang Renyah Utuh.

155

香芒泰式鸡件

Crispy Chicken with Dried Chili
Ayam Goreng Garing dengan Cabai Kering

75 | 140

辣酱鸡柳煲

Boneless Chicken Leg with Special Spicy Sauce in Claypot
Sapo Tumis Daging Ayam dengan Saus Pedas

75 | 140

香脆咸酥鸡

Deep-Fried Crispy Chicken with Basil, Salt and Pepper.
Ayam Goreng Renyah dengan Kemangi, Lada dan Garam.

75 | 140

香芒泰式鸡件

Deep-fried Boneless Chicken with Special Chili and Mango Sauce.
Ayam tanpa tulang digoreng dengan Saus Cabai dan Mangga.

70

宫保鸡丁

Deep Fried Chicken with Dried Chili and Cashew Nuts, Kungpao Style
Ayam Goreng dengan Cabe Kering dan Kacang Mede ala Kung Pao

75 | 140



山水脆绿田园 | **VEGETABLE & BEAN CURD**



干扁四季豆 

Wok-Fried French Beans
with Minced Beef Szechuan Style.

*Tumis Buncis dengan Daging Sapi
a la Szechuan.*

辣汁三丝捞

Braised Sea Cucumber with
Homemade Tofu and Abalone.

*Angsio Teripang dengan Tahu
"Homemade" dan Jamur Abalon.*



田园炒野茹

Wok-Fried Assorted
Mushrooms and mixed Vegetables.

*Jamur Aneka Goreng
dengan Sayuran.*



VEGETABLE & BEAN CURD

山水脆绿田园

- 蟹肉扒西兰花** 65 | 120
Wok-Fried Broccoli with Crab Meat Sauce.
Brokoli Siram Saus Daging Kepiting.
- 芥兰仔两味**   75 | 140
Baby Kailan Cooked Two Ways.
Tumis Baby Kailan dengan Dua Rasa.
- 田园炒野茹** 75 | 140
Wok-Fried Assorted Mushrooms and mixed Vegetables.
Jamur Aneka Goreng dengan Sayuran.
- 双菇扒时蔬** 75 | 140
Braised Shimeiji Mushroom and Vegetables topped with Crispy Enoki Mushroom.
Jamur Shimeji dan Sayuran Rebus berisi Jamur Enoki Renyah.
- 干扁四季豆**  65 | 120
Wok-Fried French Beans with Minced Beef Szechuan Style.
Tumis Buncis dengan Daging Sapi a la Szechuan.
- 翡翠自制金砖豆腐** 85 | 160
Braised Homemade Bean Curd with Assorted Mushrooms and Vegetables.
Angsio Homemade Tahu dengan Aneka Jamur dan Sayuran.
- 麻婆牛蓉豆腐**  75 | 140
Braised Spicy "Mapo" Bean Curd with Minced Beef.
Mapo Tahu dengan Daging Sapi Cincang.
- XO 酱海鲜生菜豆腐煲**  90 | 170
Braised Bean Curd with Seafood and Lettuce in XO Sauce served in Clay Pot.
Sapo Angsio Tahu dengan Seafood dan Salada dengan Saus XO.
- 川汁鸡粒自制豆腐** 65 | 120
Home Made Beancurd with Minced Chicken and Szechuan Sauce.
Tahu Homemade Siram Ayam Cincang dan Saus Szechuan.
- 辣汁焖茄子腐竹** 65 | 120
Braised Eggplant with Skin Tofu and Spicy Sauce.
Sapo Terung dengan Kulit Tahu Saus Pedas.
- 虾粒鸡粒蒸豆腐** 65 | 120
Steamed Tofu with minced Prawn and Chicken.
Tahu Tim dengan Cincang Ayam dan Udang.
- 辣汁三丝捞** 250
Braised Sea Cucumber with Homemade Tofu and Abalone Mushroom
Angsio Teripang dengan Tahu "Homemade" dan Jamur abalon

山水脆绿田园 | **SELECTION OF VEGETABLES**



上汤

Simmered Baby Chinese Cabbage
with Superior Broth.

*Rebus Sawi Putih Muda
dengan Kaldu Superior.*

蒜茸

Wok-Fried Baby Kailan
with Minced Garlic.

*Tumis Kailan Muda
dengan Bawang Putih.*



SELECTION OF VEGETABLES

山水脆绿田园

菠菜

Chinese Spinach.
Po Choy.

50

西兰花

Broccoli.
Brokoli.

50

芥兰仔

Baby Kailan.
Kailan Muda.

50

香港奶白菜

Hong Kong Baby Cabbage.
Pak Choy.

50

鲜芦笋

Asparagus.
Asparagus.

65

最佳食法

COOKING METHOD.
CARA MASAK.

上汤

Simmered in Superior Broth.
Rebus dengan Kaldu Superior.

蒜茸

Wok-Fried with Minced Garlic.
Tumis dengan Bawang Putih.

蚝油

Wok-Fried With Oyster Sauce.
Siram dengan Saus Tiram.

XO 酱

Wok-Fried with XO Sauce.
Tumis dengan Saus XO.

咸鱼

Wok-Fried with Salted Fish.
Tumis dengan Ikan Asin.

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Signature Dish



Hot & Spicy



Vegetarian

米饭, 面 | **RICE & NOODLES**



鲜虾飘香荷叶饭

Steamed Fried Rice with Prawn wrapped in Lotus Leaf.

Nasi goreng kukus dengan udang dibungkus daun teratai.

招牌海鲜炒饭

Seafood Fried Rice with Salted Egg a la Canton.

Nasi Goreng Seafood dengan Telur Asin a la Canton.



RICE & NOODLES

米
饭
,
面

- | | |
|---|----------|
| 鲜虾飘香荷叶饭 | 75 140 |
| Steamed Fried Rice with Prawn wrapped in Lotus Leaf.
<i>Nasi goreng kukus dengan udang dibungkus daun teratai.</i> | |
| 扬州炒饭 | 75 140 |
| Yang Zhou Fried Rice.
<i>Nasi Goreng Yang Zhou.</i> | |
| 招牌海鲜炒饭 | 75 140 |
| Canton Seafood Fried Rice with Salted Egg.
<i>Nasi Goreng Seafood dengan Telur Asin a la Canton.</i> | |
| 生日海鲜炒面  | 85 160 |
| Wok-Fried 'Birthday' Noodles with Seafood.
<i>Mie Goreng Ulang Tahun dengan Seafood.</i> | |
| 咸鱼鸡粒炒饭 | 75 140 |
| Chicken Fried Rice with Salted Fish
<i>Nasi Goreng dengan Irisan Daging Ayam dan Ikan Asin</i> | |
| 星洲炒米粉 | 75 140 |
| Wok-Fried Vermicelli with Chicken and Prawns, Singapore Style.
<i>Bihun Goreng dengan Char Siew Ayam dan Udang a la Singapore.</i> | |
| 鸭肉菘炒饭 | 75 140 |
| Fried Rice with Minced Duck.
<i>Nasi Goreng dengan Daging Bebek Cincang.</i> | |
| 干炒牛肉河粉 | 75 140 |
| Wok-fried Flat Rice Noodles with Beef, Bean Sprouts, and Chive.
<i>Tumis Kwetiaw Daging Sapi, Tauge dan Kucai.</i> | |

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Signature Dish



Hot & Spicy



Vegetarian

甜蜜温馨 | DESSERT



杨枝甘露

Chilled Mango Sago Cream with
Mango Ice Cream.

*Krim Sagu Mangga Dingin dengan
Es Krim Mangga.*

👩‍🍳 太极鸳鸯露

Chilled Pumpkin Cream and
Yam Cream Topped
with Ice Cream.

*Krim Labu Dingin dan
Krim Yam diisi dengan Es Krim.*



DESSERT

甜
蜜
温
馨

- 太极鸳鸯露** 45
Chilled Pumpkin Cream and Yam Cream Topped with Ice Cream.
Krim Labu Dingin dan Krim Yam diisi dengan Es Krim.
- 鲜柠香茅冻**  45
Chilled Lemon Grass Jelly with Lime Sorbet.
Jelly Serai Dingin dengan Sorbet Limo.
- 杨枝甘露** 55
Chilled Mango Sago Cream with Mango Ice Cream.
Krim Sagu Mangga Dingin dengan Es Krim Mangga.
- 龙眼杏仁豆腐** 55
Almond Pudding with Longan and Sago.
Puding Almond dengan lengkung dan Sago.
- 班兰芝麻煎堆** 45
Deep-Fried Glutinous Rice with Pandan Filling.
Onde-Onde Goreng Pandan.
- 幻彩雪山鲜果盘** 45
Fresh Fruit Platter.
Buah Segar Campur.
- 芝麻布丁焦糖芒果冰** 55
Black Sesame Panna Cotta Caramel Mango Sorbet.
Puding Yoghurt Wijen Hitam dengan Es Sorbet Rasa Mangga.





CANTON
CHINESE CUISINE

SUNDAY DIM SUM

Soup & Porridge

☺ Sup Daging Sapi Cincang	25
☺ Sup Asparagus Dengan Kepiting	25
☺ Bubur Telur Pitan	35
☺ Bubur Daging Sapi Cincang	35
☺ Bubur Seafood	35

Noodles

☺ Mie Pangsit Wonton Dengan Charsiew Ayam	35
☺ Mie sapi Iris Dengan Daun Bawang	35
☺ Mie Pangsit Wonton	35

Fried Dim Sum

☺ Lo Bak Dengan Saus X.O	25
☺ Lumpia Kulit Tahu Dengan Udang	35
☺ Wonton Kucai Goreng	35
☺ Bread Ball	35
☺ Dragon Ball	35
☺ Lumpia Udang Mayones	35
☺ Goreng Pangsit Seafood Gulung Dengan Kentang	35

Steamed Dim Sum

☺ Siao Long Pao	30
☺ Charsiew Pao	30
☺ Pao Dengan Kuning Telur Asin	30
☺ Lumpia Saus Tiram	30
☺ Khaki Ayam Lada Hitam	30
☺ Siomay Ayam	30
☺ Siomay Nori	35
☺ Chikau	35
☺ Hakau	35
☺ Pangsit Udang Kukus Dengan Tobiko	40
☺ Pangsit Seafood Kukus Dengan Scallop	40
☺ Iga sapi Bawang Putih	45

Desserts

☺ Pancake Kacang Merah Renyah	25
☺ Onde-Onde Tausa	30
☺ Kue Daun Bawang	30

All price are in Thousand Indonesian Rupiah and are subject to 21% Government Tax & Service Charge

BEVERAGES LIST

Mineral Water

Aqua	25
Equil Natural	45
Equil Sparkling	50

Fresh Juice 50

Pineapple, Mango, Carrot, Strawberry, Avocado, Watermelon, Honeydew Melon and Mixed Juice

Fresh Orange	55
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Soda 45

Coca Cola, Sprite, Fanta, Diet Coke, Coke Zero, Tonic Water, Ginger Ale, Soda Water, Lemon Squash and Orange Squash

Smoothies 60

Banana Cool Down, Strawberry Queen, Lychee Liason, Peach It To Me, Magic Star

Milkshake 55

Strawberry, Chocolate, Vanilla

Coffee

Black Coffee, Espresso	45
Cappuccino, Cafe Latte, Double Espresso	50
Ice Coffee, Ice Cappuccino, Ice Cafe Latte	50

Hot Tea

Please Ask Dilmah Tea Selection Menu



Iced Tea

Classic	40
Lemon, Peach, Lychee	50

Chocolate

Please Ask for D' Lanier Chocolate Menu



Pine Fruit Punch 55

Orange, Soursop, Guava, Pineapple and Grenadine

Orange Blossom 55

Orange and Fresh Milk with Vanilla Ice Cream

Peach Lemonade 55

Peach, Pineapple, Lemon Syrup with Honey

Mason Beauty 55

Mango, Orange, Peach and Lime

Green Star 55

Starfruit, Cai Sim and Lemon Juice with Honey

Twicher 55

Carrot and Celery with Honey

Beer

Bintang	65
Heineken	75
Guinness	75
Smirnoff Ice	95
Alben	95
Konig Weissbier	95

Wine

House Wine Red/ White by Glass	140
House Wine Red/ White By Bottle	750



D'LANIER

Chocolate

INDULGENCE

Mocha Affogato	IDR	60.000
Banana Iced Chocolate	IDR	65.000
Gianduja Iced Chocolate	IDR	65.000



All Prices Include Tax & Service

Semua Harga Sudah Termasuk Pajak & Layanan