



## BREAKFAST

7.00 - 11.30

<b>Breakfast Burrito:</b>	85
Scrambled egg, fresh tomato salsa, bacon, mozzarella & refried beans	
<b>Salmon &amp; Rye:</b>	95
Smashed avocado, cream cheese, sliced cucumber, topped with smoked salmon over toasted rye bread & garnished with capers	
<b>Smashed Avocado &amp; Poached Eggs:</b>	75
On toasted rye bread with onion & tomato salsa	
<b>Fruit &amp; Granola Bowl</b>	
<b>Tropical 70, Mixed Berry 80</b>	
Your choice of mixed berries or sliced tropical fruit with our homemade maple granola and your choice of freshly made yogurt or coconut milk (vg)	
<b>Dragon Smoothie Bowl</b>	70
With dragon fruit, banana, honey, yoghurt, topped with seasonal fruit, pumpkin seeds, sliced almonds, chia seeds & homemade maple granola	
<b>Banana Pancake Stack</b>	65
2 stacked fluffy banana pancakes topped with blueberries, almond flakes & drizzled with maple syrup	
<b>Veggie Breakfast Bagel</b>	65
With cream cheese & smashed avocado	
<b>Fat Cats Breakfast Bagel</b>	80
With 2 rashers of bacon, fried egg & a hash brown	
<b>Eggs on Toast</b>	60
2 eggs cooked any style with 2 pieces of toast & butter	
<b>Extras:</b>	
Bacon (3 rashers): 40 Two eggs any style: 30 Avocado (seasonal): 35 Toast with butter & jam: 30 Granola: 35 Baked Beans: 30	
<b>BUFFET</b>	
7.00 - 10.00	
<b>Breakfast Buffet:</b>	100
Help yourself to a delicious selection of hot food, an egg station, freshly made pancakes, pastries, cereal & fresh fruit. Buffet includes tea, coffee & juice.	

## STARTERS & SNACKS

11.30 - 22.00

<b>Bruschetta</b>	50
Toasted baguette with tomato, shallot, basil & olive oil (vg)	
<b>Nachos</b>	75
With mozzarella, salsa, guacamole & sour cream	
Add chicken: 25. Add beef: 25	
<b>Buffalo Chicken Wings</b>	75
Delicious chicken wings coated in sticky chipotle sauce	
<b>Vegetable Spring Rolls</b>	55
With peanut sauce	
<b>Deep Fried Calamari</b>	70
With tartar sauce	
<b>Mozzarella Sticks</b>	60
Crumbed & deep fried, served with chipotle	
<b>Rice Paper Rolls</b>	65
Choice of shrimp or sliced avocado with cilantro, lettuce & tomato salsa, wrapped in rice paper, with a chili-soy dip	
<b>Onion Rings</b>	50
Homemade battered onion rings with a garlic mayonnaise dipping sauce	

## FOR SHARING

11.30 - 22.00

<b>Fat Cats Super Platter (Serves 2-4)</b>	195
Chicken satay, mozzarella sticks, deep fried calamari, vegetable spring rolls, buffalo chicken wings, bruschetta, edamame, potato wedges, nachos and homemade salsa	
<b>Veggie Dipping Platter (Serves 1-2)</b>	85
Roast carrots, courgettes, mushrooms, homemade pita bread, potato chips with homemade hummus & guacamole (vg)	

## SANDWICHES & WRAPS

11.30 - 17.00

<b>Club Sandwich</b>	90
With chicken, bacon, lettuce, tomato & egg mayo on brown toast, served with French fries	
<b>Meatball Sub</b>	95
In a rich tomato sauce & melted mozzarella, served with French fries	
<b>Chicken Caesar Wrap</b>	90
With crispy bacon, crunch lettuce, sesame seeds & Caesar dressing, served with French fries	
<b>Pork Belly Wrap</b>	95
With lettuce, onion, carrot, pickle & cream cheese sauce, served with French fries	
<b>Falafel Wrap</b>	85
With lettuce, red cabbage, avocado, onion & jalapenos, served with French fries (vg)	
<b>BBQ Chicken Tacos</b>	85
With avocado (seasonal), red cabbage, jalapenos, lettuce with mayonnaise & chipotle sauce	
<b>Steak Ciabatta</b>	95
Strips of stir fried tenderloin steak, mixed peppers, onion & garlic topped with melted mozzarella cheese	

## INDONESIAN

11.30 - 17.00

<b>Mie Goreng</b>	55
Fried noodles with vegetables topped with a fried egg & prawn crackers. Add chicken: 25. Add seafood: 30	
<b>Nasi Goreng</b>	55
Fried rice with vegetables, topped with a fried egg & prawn crackers. Add chicken: 25. Add seafood: 30	

## ASIAN

11.30 - 22.00

<b>Chicken Satay</b>	85
6 chicken skewers in peanut sauce, served with long green beans, rice & prawn crackers	
<b>Beef Rendang</b>	100
Slow cooked beef sirloin in coconut cream, infused with local spices, served with long green beans & rice	
<b>Malay Chicken Curry</b>	90
Tender slow cooked chicken breast in coconut cream infused with Malay spices, served with rice	
<b>Tempèh &amp; Tofu Curry</b>	80
With mixed seasonal vegetables cooked in coconut cream infused with Malay spices, served with rice (vg)	

## SALADS

11.30 - 22.00

<b>Vegan Burrito Bowl</b>	70
Refried beans, Romaine lettuce, spring onion, tomato salsa, guacamole & jalapenos on a bed of rice with a lemon oil dressing (vg). Add chicken: 25	
<b>Chicken Caesar</b>	85
Romaine lettuce, bacon, egg, croutons & Parmesan	
<b>Superfood Salad</b>	85
Roast pumpkin, sweet potato, avocado (seasonal), beetroot, spinach, sundried tomato & pumpkin seeds on a bed of cauliflower rice with a lemon oil dressing (vg). Add chicken: 25	
<b>Falafel Salad Bowl</b>	85
Warm falafel, homemade hummus, couscous, roasted peppers, red cabbage, rucola, sambal & fresh toasted pita bread (vg)	
<b>Tuna Sashimi Salad</b>	90
Seared tuna with black sesame seeds, young papaya, shredded carrot, cilantro, edamame & wasabi mayonnaise	
<b>Pesto Chicken</b>	90
Grilled chicken breast, homemade pesto, sauteed baby potatoes, cauliflower rice & salad	

*Our poke bowls include avocado (seasonal), tomato salsa, nori, edamame, carrot, jalapenos, shallots, pickled carrots and cucumber on a bed of sticky rice drizzled in sesame, ginger & soy dressing.*

<b>Vegan Poke Bowl</b>	75
Marinated tempèh, tofu & avocado dressing (vg)	
<b>Tuna Poke Bowl</b>	95
Chunks of tuna sashimi & wasabi sauce	
<b>Chicken Poke Bowl</b>	85
With chunks of teriyaki chicken breast	

## PASTA

11.30 - 22.00

<b>Penne Carbonara</b>	90
With bacon in a creamy parmesan cheese & white wine sauce	
<b>Spaghetti Salmon Aglio Olio</b>	90
With smoked salmon, chilli, rucola, basil, shallots, garlic & olive oil	
<b>Spaghetti Bolognese</b>	95
With the chef's own sauce in a parmesan cheese basket	
<b>Lasagne</b>	95
Homemade beef ragu with a tomato concasse sauce & parmesan cheese	
<b>Vegan Mac 'n' Cheese</b>	80
Maccaroni cooked in home-made cashew cheese sauce with spinach, carrots & crispy beetroot (vg)	
<b>Creamy Fettucini Con Funghi</b>	85
Fettucini cooked in a creamy white wine sauce with mushrooms & sundried tomatoes.	

## BURGERS

11.30 - 22.00

*All burgers are served with French Fries*

<b>Fat Cats Beef Burger</b>	110
Imported beef patty topped with caramelised onion, tomato, pickles, chipotle sauce & deep fried onion rings	
<b>Mannated Chicken Breast</b>	100
Grilled chicken breast patty topped with caramelised onion, tomato, pickles & chipotle sauce	
<b>Gypsy Burger</b>	90
Breaded beetroot patty with a mint yoghurt sauce, caramelised onion, tomato & pickles	
<b>Sweet Potato &amp; Black Bean Burger</b>	90
Veggie patty topped with homemade pesto, mushrooms, onion, avocado (seasonal) & pickles (vg)	

## EXTRAS

11.30 - 22.00

<b>Steamed Rice</b>	25
<b>Sauteed Vegetables</b> (seasonable)	35
<b>Side Salad</b>	35
<b>French Fries</b> with garlic mayonnaise	45
<b>Potato Wedges</b> with chipotle sauce	50
<b>Edamame</b>	35
<b>Cheese</b> (parmesan or mozzarella)	25
<b>Jalapenos</b>	30
<b>Sour Cream</b>	20
<b>Guacamole</b>	30
<b>Hummus</b>	30
<b>Tomato Salsa</b>	30

## DINNER

17.00 - 22.00

<b>Quesadillas</b>	95
Grilled tortillas stuffed with mozzarella cheese topped with fresh cut salsa, sour cream & paprika. Choose from chicken, beef or vegetarian	
<b>Burrito Grande</b>	95
Flour tortilla filled with mozzarella, rice & beans with tortilla chips & fresh cut salsa. Choose from chicken, beef or vegetarian	
<b>Beer Battered Fish &amp; Chips</b>	95
Dori fillet fried in homemade beer batter served with French fries & tartar sauce	
<b>Chicken Saltimbocca</b>	110
Prosciutto, spinach & parmesan cheese rolled in chicken served with potato wedges & sauteed seasonal vegetables	
<b>Grilled Salmon Fillet</b>	125
On a bed of mashed potato & spinach with a creamy lemon sauce	
<b>Pork Belly</b>	130
Juicy chunks of honey-marinated pork belly on a bed of creamy parmesan-mashed potato, served with sauteed seasonal vegetables	
<b>Pork Ribs</b>	155
Melt-in-the-mouth pork ribs cooked in tamarind sauce on a bed of creamy mashed potato, served with rucola & tomato salsa salad	
<b>Tenderloin Steak</b>	160
Australian tenderloin served on a bed of creamy garlic potatoes & sauteed seasonal vegetables	
<b>Steak &amp; Chips</b>	160
Australian tenderloin served with French fries, sauteed seasonal vegetables & garlic butter	
<b>DESSERTS</b>	
11.30 - 22.00	
<b>Carrot Cake</b>	45
With cream cheese frosting	
<b>Chocolate Brownie</b>	50
<b>Classic Blueberry Cheesecake</b>	50
<b>No-Bake Cheesecake</b>	60
Made with white chocolate and fresh strawberries	
<b>Tropical Fruit Platter</b>	50
With mixed seasonal fruits with honey & yoghurt dipping pots	
Food suitable for vegans is marked with (vg) All of our prices are in 1,000s of IDR & include government tax & service	



## SOFT DRINKS

Homemade Ginger Ale	30
Our own blend of ginger, lime & soda	
Lime Squash	30
Fresh lime juice with soda	
Mixed Berry Squash	45
Our own blend of berries, lime & soda	
Feel Good Tonic	45
Fresh mint, tumenic, lemongrass, lime & soda	
Ice Tea	25
Peach, cherry, lemon or mint	
Water Bottle	15
1.5 Litre	
Canned/Bottled Drinks	20
Coca Cola, Diet Coke, Fanta Strawberry, Sprite, Pocari Sweat, Schweppes Tonic, Schweppes Soda Water, Schweppes Ginger Ale, Red Bull	
Orange Juice	40
Freshly squeezed	
Fresh Blended Juices	35
Watermelon, melon, lime, banana, strawberry, pineapple, papaya, or avocado (seasonal)	

## BOTTLED DRINKS

Bintang (Small)	35
330ml	
Bintang (Large)	45
630ml	
Bintang Radler, orange or lemon	35
330ml	
San Miguel Light	40
330ml	
Smirnoff Ice	45
330ml	
Strongbow Apple Cider	35
330ml	
Strongbow Dark Fruits Cider	35
330ml	

## MILKSHAKES

Milkshakes	45
Strawberry, banana, chocolate, vanilla or coffee	
Fat Cats Milkshake	55
Oreo or Snickers	
Lassies with yoghurt	45
Strawberry, banana, pineapple, papaya or blueberry	

## GOURMET JUICES

All of our smoothies & juices are made from 100% fresh, locally sourced fruit & vegetables

Detox	50
Beetroot, carrot, apple & ginger	
Starburst	50
Watermelon, strawberry, banana & lime	
Energizer	50
Orange, carrot & turmeric	
Wake up Call	50
Cucumber, celery, apple, lime & ginger	
Sunshine Juice	50
Banana, orange, passion fruit puree, & pineapple	
Booster	50
Orange, strawberry, papaya, ginger & lemongrass	
Passion Berry	55
Banana, passion fruit, strawberry & pineapple	
Summer Crush	55
Apple, blueberries, raspberries & strawberries	
Compostable take-away cup	3

## GOURMET SMOOTHIES

Detox Plus	50
Pineapple, papaya, lemon, mint, ginger, honey & yoghurt	
Berry Power	55
Strawberries, raspberries, blueberries, coconut water & yoghurt	
Peanut Butter & Jelly	55
Banana, mixed berries, peanut butter, yoghurt & milk	
Sports Recovery	55
Protein powder, banana, milk & peanut butter	
Chunky Monkey	55
Banana, peanut butter, chia seeds & soya milk topped with almond flakes	
Compostable take-away cup	3

## ICED COFFEE

All coffees are available as take-away

Frappucino	45
Vanilla blended coffee with whipped cream	
Vanilla Float	45
Vanilla blended coffee with vanilla ice cream	
Iced Americano	35
Double espresso topped with ice & water	
Iced Macchiato	40
Double espresso & foamed milk on ice	
Iced Cappuccino	35
Single espresso topped with foamed milk on ice	
Iced Cafe Latte	35
Single espresso shaken with ice & milk	
Compostable take-away cup	3

## COFFEE AND TEA

All coffees and teas are available as take-away

Espresso	30/40
Fine Arabica beans – single/double	
Americano	35
Double espresso topped with hot water	
Flat White	35
Espresso topped with hot milk	
Cappuccino	35/45
Single/double espresso topped with hot foamed milk	
Café Latte	35
Single espresso topped with steamed milk	
Macchiato	35
Double espresso topped with foamed milk	
Mocaccino	40
Espresso espresso poured into hot chocolate	
Hot Tea	25
English Breakfast, Earl Grey, Camomile, green, mint or fresh ginger	
Hot Chocolate	30
Creamy hot chocolate made with hot milk	
Extra Soya Milk	8
Extra Salted Caramel Syrup	5
Compostable take-away cup	3

## WHITE WINE

Wine served by 125ml glass or 750ml bottle

Imported wines available upon request, please ask your waiter

Hatten Aga White	60/220
Cape Discovery Chardonnay	70/270
Cape Discovery Sauvignon Blanc	70/270
Plaga Chardonnay	70/270
Plaga Sauvignon Blanc	70/270

## RED WINE

Hatten Aga Red	60/220
Cape Discovery Shiraz	70/270
Cape Discovery Cabernet Merlot	70/270
Plaga Cabernet Sauvignon	70/270

## ROSE WINE

Hatten Aga Rose	60/220
Plaga Rose	70/270

## SPARKLING WINE

Sparkling wine served by the bottle

Cape Discovery Brut	330
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## FAT CATS COCKTAILS

Cocktails which are available by the jug are advised to serve 3-4 people

All cocktails are made with imported spirits Your favourite cocktail not on our menu? All classic cocktails available upon request

Mojito Markisa	Jug/Glass 350/90
Captain Morgan's spiced rum muddled with fresh mint leaves, lime, brown sugar, passion fruit & topped with soda	
Mango & Chilli Margarita	110
Pepe Lopez tequila & triple sec shaken with fresh lime, chillies, mango puree & Tabasco	
Risky Whiskey Sour	100
Jim Beam shaken with egg white, fresh lemon juice, rosemary & honey	
Infused Gin & Tonic	80
Greenall's gin infused with your choice of elderflower, rose or lavender, topped with ice & soda	
Feelin' Peachy	280/75
Smirnoff vodka & triple sec shaken with our homemade lemon & peach iced tea	
Mixed Berry Daiquiri (frozen)	90
Captain Morgan's white rum & strawberry liquor blended with blueberries, raspberries, strawberries, fresh lime juice & ice	
Capputini	100
Smirnoff vodka, Baileys & Kahlua shaken with ice & a double espresso until foamy	
Old Mandarin	100
Jim Beam stirred into fresh orange juice, mandarin syrup & homemade cinamon bitters	
Wild Flower	110
Greenall's gin & Cointreau shaken with fresh lime & homemade hibiscus syrup	
Raspberry Pavlova	90
Baileys & Chambord raspberry liquor shaken with coconut milk	
Rosemary & Pomegranate Sangria	80/300
Sauvignon Blanc & triple sec shaken with fresh lemon, rosemary & pomegranate juice	
Drunk Monkey	100
Myers dark rum & Tia Maria blended with salted caramel syrup, fresh banana & ice	
Lemongrass & Lychee Martini	90
Smirnoff vodka & triple sec shaken with lychee juice, pomegranate juice & fresh lemongrass	
Strawberry Smash	100
Jim Beam & strawberry liquor shaken with fresh lime, basil & homemade strawberry jam	
Grapefruit Caiprovska	85
Finlandia grapefruit vodka stirred with honey, fresh lemon, fresh lime & crushed ice	
Shangri-La	110
Greenall's gin & Amaretto shaken with tea, fresh orange juice, passion fruit & pomegranate	
Pink Punch	100/390
Captain Morgan's spiced rum & Myers dark rum shaken with cinamon, fresh dragon fruit, fresh lime, passion fruit & pineapple	
Wild Berry Martini	90
Smirnoff vodka & Chambord shaken with egg white, blueberries & raspberries	
Lime Thyme	110
The London No.1 gin shaken with fresh lyme, ginger, lime, orange & mandarin syrup	

## SPIRITS

All our spirits are imported and premium quality

All prices are on the rocks single/double

Add 14,000 for mixer

Whiskey	single/double
Jack Daniels	90 / 170
Johnny Walker Red Label	70 / 130
Johnny Walker Black Label	100 / 190
Jamesons	80 / 150
Chivas Regal	120 / 230
Auchentoshan Single Malt	150 / 290
Bourbon	
Jim Beam	70 / 140
Vodka	
Smirnoff Vodka	40 / 70
Finlandia Grapefruit	55 / 100
Absolut Vodka	80 / 150
Grey Goose	110 / 220
Rum	
Captrain Morgan's White	50 / 90
Captain Morgan's Spiced	50 / 90
Bacardi Light	65 / 110
Myers Jamaican Rum	75 / 140
Malibu	75 / 140
Gin	
Greenall's London Dry	65 / 120
London No.1. Blue Gin	90 / 170
Bombay Sapphire	80 / 150
Tequila	
Pepe Lopez Gold	60 / 110
Herradura Anejo	120 / 230
Patron XO Coffee	100 / 190
Liqueur	
Baileys	75 / 140
Kahlua	70 / 130
Tia Maria	70 / 130
Chambord	70 / 130
Amaretto	70 / 130
Martini Rosso	55 / 100
Martini Bianco	55 / 100
Martini Extra Dry	55 / 100
Campari	80 / 150
Cointreau	80 / 150
Shots	
Jagermeister	70
Jagerbomb	80
Sambuca vaccari	70
Vodka joss	35
Baby Guinness	55
Cognac	
Martell VSOP	150 / 290

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