



GOURMET JUICES

All our juices & smoothies are made from 100% fresh, locally sourced fruit & vegetables with no added sugar

Detox	50
Beetroot, carrot, apple & ginger	
Starburst	50
Watermelon, strawberry, banana & lime	
Sunshine	50
Banana, orange, passion fruit puree & pineapple	
Summer Crush	60
Apple, blueberries, raspberries & strawberries	

GOURMET SMOOTHIES

The Cure	50
Pineapple, papaya, lemon, mint, ginger, honey & yoghurt	
Zenergy	60
Watermelon, strawberry, banana & lime	
Sports Recovery	60
Protein powder, banana, milk & peanut butter	
Chunky Monkey	60
Banana, peanut butter, chia seeds & soya milk topped with almond flakes	

ICED COFFEES

Available for take-away. All our coffees are made with freshly ground 100% Arabica beans.

Swap for Soya Milk +8 Extra shot +10

Iced Americano	35
Single espresso topped with ice & water	
Iced Cappuccino	40
Single espresso topped with foamed milk on ice	
Iced Café Latte	40
Single espresso shaken with ice & milk	
Iced Vanilla Float	60
Single espresso blended with vanilla ice cream	

COFFEE AND TEA

Available for take-away.

All our coffees are made with freshly ground 100% Arabica beans.

Hot Tea	25
English breakfast, Earl Grey, Camomile, Green, Mint or Fresh Ginger	
Espresso	30/40
Single/double	
Americano	35
Single espresso topped with hot water	
Cappuccino	35
Single espresso topped with hot foamed milk	
Café Latte	35
Single espresso topped with hot milk	
Flat White	40
Double espresso topped with hot milk	
Macchiato	35
Single espresso topped with hot foamed milk	
Mochaccino	40
Single espresso poured into hot chocolate	
Hot Chocolate	30
Creamy hot chocolate made with hot milk	
Swap for Soya Milk	+8
Extra shot	+10

WINE SELECTION

Served by 125ml glass or 750ml bottle

White	
Cape Discovery	70 / 270
<i>Chardonnay or Sauvignon Blanc</i>	
Red	
Cape Discovery	70 / 270
<i>Shiraz or Cabernet Sauvignon</i>	
Rose	
Cape Discovery Rose	70 / 270
Sparkling (by the bottle only)	
Cape Discovery Brut	330

FAT CATS COCKTAILS

All our cocktails are made with imported spirits.

Can't find your favourite?

All classic cocktails available upon request

Classic Mojito	70
Captain Morgan's spiced rum muddled with fresh mint, lime and brown sugar	
Passion Fruit Mojito	70
Captain Morgan's spiced rum muddled with fresh mint, lime, brown sugar & passion fruit topped with soda	
Espresso Martini	70
Vodka, coffee syrup & freshly brewed espresso shaken & strained	
Hello Sailor	70
Gin, pressed apple juice & passionfruit syrup doused with bitters & topped with tonic	
Margarita	70
Tequila, orange liqueur & lime juice served classic or frozen	
Mango & Chilli Margarita	95
Pepe Lopez tequila & triple sec shaken with fresh lime, chillies, mango puree & Tabasco	
Frozen Daiquiri	70
Captain Morgan's Blanco blended with ice & coconut or strawberry	
Mixed Berry Frozen Daiquiri	100
Captain Morgan's Blanco & strawberry liquor blended with blueberries, raspberries, strawberries, fresh lime juice & ice	
Caprioska	70
Vodka muddled with lime & brown sugar	
Whisky Sour	70
Whisky shaken with fresh lime & simple syrup	
Passionfruit Cooler	95
Smirnoff vodka muddled with fresh passionfruit and lime topped with soda	
Bloody Fat Cat	110
Smirnoff vodka with fresh tomato juice, Lea & Perrins, tabasco, lemon, salt & pepper	
Rosemary Pomegranate Sangria	80/330
Sauvignon Blanc & triple sec shaken with fresh lemon, rosemary & pomegranate juice	
Available by glass/jug (advised for 3-4 people)	

OUR SPIRITS

All our spirits are trusted & premium quality.

All prices are on the rocks single/double.

For a mixer +14

Whiskey	single / double
Johnny Walker Red Label	75 / 140
Jamesons	85 / 160
Jack Daniels	90 / 170
Chivas Regal	95 / 180
Auchentoshan Single Malt	150 / 290
Bourbon	
Jim Beam	70 / 140
Vodka	
Vodka 9	35 / 60
Smirnoff	40 / 70
Absolut	80 / 150
Rum	
Captain Morgan's White	50 / 90
Captain Morgan's Spiced	50 / 90
Malibu	70 / 130
Myers Jamaican Rum	75 / 140
Gin	
Silver Gin	55 / 100
Gordon's	65 / 120
Bombay Sapphire	85 / 160
London No 1 Blue Gin	90 / 170
Tequila	
Sierra	65 / 120
Jose Quervo	75 / 130
Herradura Anejo	120 / 230
Patron XO Coffee	120 / 230
Liqueur	
Baileys	75 / 140
Kahlua	70 / 130
Campari	85 / 160
Cointreau	85 / 160
Cognac	
Martell VSOP	150 / 290
Shots	
Jägermeister	70
Jägerbomb	80
Sambuca Vaccari	75
Vodka Joss	40

All our prices are in 1,000s of IDR & include government tax & service

SOFT DRINKS

Lime Spritz	35
Refreshing mix of fresh lime juice & soda	
Mixed Berry Spritz	50
Our own blend of berries, lime & soda	
Cooling Ice Tea	30
Lemon or mint	
Mineral Water	20
1.5L bottle	
Canned & Bottled drinks	20
Coca Cola, Diet Coke, Fanta Strawberry, Sprite, Pocari Sweat, Tonic Water, Soda Water, Ginger Ale, Red Bull	
Orange Juice	45
Freshly squeezed local oranges	
Fresh Blended Juice	40
Choose from watermelon, melon, lime, banana, pineapple or papaya	
Strawberry Juice	45
Blended frozen strawberries	
Milkshakes	50
Choose from strawberry, banana, chocolate, vanilla or coffee	
Fresh Whole Coconut	25

BEERS & BOTTLES

Small Bintang	35
Large Bintang	55
Bintang Crystal	35

BREAKFAST

7.00 - 11.30

Breakfast Burrito 75

Scrambled eggs, fresh cut tomato salsa, bacon, mozzarella & refried beans

Vegan Breakfast Burrito (vg) 65

Scrambled tofu, refried beans, fresh cut tomato salsa, hash browns & ranchero sauce

Banana Pancake Stack 45

Fluffy banana pancakes topped with blueberries, almond flakes & maple syrup

Breakfast Omelette 45

2 egg omelette served with toast & butter

Scrambled Tofu (vg) 45

With leeks & long beans served with toast

Dragon Smoothie Bowl 70

Dragon fruit, banana, honey, freshly made yoghurt topped with seasonal fruit, pumpkin seeds, sliced almonds, chia seeds & our homemade granola

Fruit & Granola Bowl 70 / 80

Tropical Fruits / Mixed Berries
Topped with our homemade maple granola with either freshly made yoghurt or coconut milk (vg option)

Veggie Breakfast Bagel 65

Freshly toasted bagel with cream cheese & smashed avocado

Fat Cats Breakfast Bagel 80

Freshly toasted bagel with crispy bacon, fried egg & hash browns

Toast with butter & jam 20

Extras:

Bacon (3 rashers) 40 Baked Beans 30

Two eggs any style 30 Granola 35

Avocado (seasonal) 35

BREAKFAST BUFFET

7.00 - 10.00

Fat Cat's Breakfast Buffet 100

Help yourself to a delicious selection of hot food, an egg station, freshly made pancakes, pastries, toast, cereal, fresh fruit & more. Includes freeflow tea, coffee & juice (Price per person)

STARTERS & SIDES

11.30 - 22.00

Nachos 75

With mozzarella, salsa, sour cream & guacamole *Add chicken or beef* 25

Vegetable Spring Rolls 55

Deep-fried & crispy served with homemade peanut sauce

Bruschetta (vg) 50

Toasted baguette topped with fresh-cut tomatoes, shallots, basil & olive oil

Buffalo Chicken Wings 70

Deliciously moreish chicken wings coated in sticky chipotle sauce

Deep-Fried Calamari 70

Crispy coated squid rings served with tartar dipping sauce

Mozzarella Sticks 60

Crumbed & deep fried served with tartar dipping sauce

French Fries 45

Served with garlic mayonnaise

Potato Wedges 50

Served with chipotle sauce

Edamame 35

Steamed Rice 25

Side Salad 35

Seasonal Sauteed Vegetables 25

Extra Cheese 25

(Mozzarella or Parmesan)

FOR SHARING

11.30 - 22.00

Fat Cats Super Platter 195

Chicken satay, mozzarella bites, calamari, veggie spring rolls, chicken wings, bruschetta, edamame, wedges and nachos (Serves 2 - 4)

Veggie Dipping Platter (vg) 85

Roast carrots, courgettes, mushrooms, homemade pita bread, potato chips with homemade hummus & guacamole (Serves 2 - 4)

LOCAL FAVOURITES

11.30 - 22.00

Nasi Goreng (Veggie/Chicken) 55 / 65

Indonesian style vegetable fried rice topped with a fried egg

Mie Goreng (Veggie/Chicken) 55 / 65

Indonesian style vegetable fried noodles topped with a fried egg

Chicken Satay 85

Grilled chicken skewers coated in peanut sauce with long beans, rice & prawn crackers

Tofu & Tempe Curry (vg) 85

Tofu & tempe slow-cooked in coconut cream infused with local spices and served with rice

Beef Rendang 90

Slow-cooked beef sirloin in coconut cream infused with local spices, served with long beans & rice

BURGERS, WRAPS & SANDWICHES

11.30 - 22.00

All served with french fries

Fat Cats Beef Burger 110

Imported beef patty topped with caramelised onion, tomato, pickles & chipotle sauce

Marinated Chicken Breast Burger 85

Grilled chicken breast patty topped with caramelised onion, tomato, pickles & chipotle sauce

Tempe Burger 80

Breaded soyabean patty, caramelised onion, tomato, pickles & chipotle sauce

Gypsy Burger 90

Breaded beetroot patty with a mint yoghurt sauce, caramelised onions, fresh tomatoes & pickles

Chicken Caesar Wrap 85

Grilled chicken breast with crispy bacon, lettuce, sesame seeds & Caesar dressing

Falafel Wrap (vg) 85

Homemade falafel with lettuce, red cabbage, avocado (seasonal), onion & jalapeños

Club Sandwich 90

With grilled chicken, crispy bacon, fresh lettuce, tomato & egg mayo on brown toast

INTERNATIONAL FLAVOURS

11.30 - 22.00

Teriyaki Beef 85

Sweet & tangy marinated beef served with stir-fried vegetables, garlic fried rice & topped with a fried egg

Teriyaki Tofu & Tempe (vg) 75

Sweet & tangy marinated tofu & tempe served with stir-fried vegetables, garlic fried rice

Chicken Penang Curry 90

Slow-cooked diced chicken breast in coconut cream infused with Malay spices and served with rice

Sweet & Sour Fish 80

Battered snapper fillet coated in a delicious homemade sauce served with rice

Soft Tacos 80

Choose from :

Seared tuna fillet with spicy salsa or
Slow-cooked beef rendang or
BBQ Chicken with chipotle sauce

Burrito Grande 95 / 90 / 85

Choose from beef / chicken / veggie
Flour tortilla filled with mozzarella, rice & beans served with crunchy tortilla chips & fresh-cut tomato salsa

Spaghetti Bolognese 85

Minced beef cooked in our Chef's own special tomato sauce topped with parmesan cheese

Penne Carbonara 85

Penne tossed in a creamy white wine sauce topped with bacon & parmesan cheese

Vegan Mac 'n' Cheese (vg) 80

Maccaroni cooked in a home-made cashew cheese sauce with spinach, carrots & crispy beetroot

Lasagne 95

Homemade beef ragu with a tomato concassé sauce & creamy bechamel sauce baked to perfection & topped with parmesan



All our prices are in 1,000s of IDR & include government tax & service

Food suitable for vegans is marked with a (vg)

SALADS & BOWLS

11.30 - 22.00

Falafel Salad Bowl 85

Warm homemade falafel, hummus, couscous, roasted peppers, red cabbage, feta cheese, rucola, sambal & fresh toasted pita bread (vg option ask without feta)

Chicken Caesar Salad 75

Diced chicken breast with crispy bacon, egg, croutons, fresh lettuce & parmesan

All our poke bowls include avocado (seasonal), fresh-cut tomato salsa, nori, edamame, carrot, jalapeños, pickled carrot & cucumber on a bed of sticky white rice with sesame, ginger & soy dressing on the side

Vegan Poke Bowl (vg) 75

With diced teriyaki marinated tempe & tofu

Terayaki Chicken Poke Bowl 85

With diced marinated chicken breast

Tuna Poke Bowl 95

With diced tuna sashimi & wasabi sauce

DESSERTS

Chocolate Brownie 35

Carrot Cake 45

Tropical Fruit Platter 45