



GOURMET JUICES

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

Detox	55
Beetroot, carrot, apple & ginger	
Starburst	55
Watermelon, strawberry, banana & lime	
Sunshine	55
Banana, orange, passion fruit puree & pineapple	
Summer Crush	60
Apple, blueberries, raspberries & strawberries	

GOURMET SMOOTHIES

The Cure	55
Pineapple, papaya, lemon, mint, ginger, honey & yoghurt	
Zenergy	60
Watermelon, strawberry, banana, lime & yoghurt	
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	90
Captain Morgan's spiced rum muddled with fresh mint, lime and brown sugar	
Passion Fruit Mojito	90
Captain Morgan's spiced rum muddled with fresh mint, lime, brown sugar & passion fruit topped with soda	
Espresso Martini	90
Vodka, coffee syrup & freshly brewed espresso shaken & strained	
Hello Sailor	90
Gin, pressed apple juice & passionfruit syrup doused with bitters & topped with tonic	
Margarita	90
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	90
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	90
Vodka muddled with lime & brown sugar	
Whisky Sour	90
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	45 / 80
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	70 / 130
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

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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	
Homemade Ginger Ale	35
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 <i>Add chicken or beef</i>	
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 with stir-fried vegetables, garlic fried rice & 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
Diced chicken breast slow-cooked in coconut cream infused with Malay spices 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 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	
Creamy Fettuccini Con Funghi	85
Fettuccini in a creamy white wine sauce with mushrooms & sun-dried tomatoes	
DESSERTS	
Chocolate Brownie	45
Crème Brûlée	45
Carrot Cake	45
Tropical Fruit Platter	45



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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, rucicola, 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	
Seared Tuna Salad	90
Seared tuna fillet on a bed of crunchy Asian chopped salad with edamame, red cabbage, carrots, onion, mango (seasonal) & ginger soy dressing	
Balsamic Steak Salad	85
Grilled steak strips on a bed of crispy lettuce, cherry tomatoes, shallots, beetroot, capers & a tangy balsamic dressing	

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	