



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

SOFT DRINKS

Lime Spritz	40
Refreshing mix of fresh lime juice and soda	
Mixed Berry Spritz	55
Our own blend of berries, lime and soda	
Cooling Ice Tea	35
Lemon or mint	
Homemade Ginger Ale	40
Juiced ginger, lime, soda sweetened to taste	
Mineral Water	20
1.5L bottle	
Canned Drinks	20
Coca Cola, Coke Zero, Sprite, Pocari Sweat, Tonic Water, Soda Water	
Orange Juice	60
Freshly squeezed local oranges	
Fresh Blended Juice	50
Choose from watermelon, melon, lime, banana, pineapple or papaya	
Strawberry Juice	60
Blended frozen strawberries	
Milkshakes	55
Choose from strawberry, banana, chocolate, vanilla or coffee	
Fresh Whole Coconut	30

BEER

Beers are served in a 330ml bottle or can

Bintang	50
Bintang Crystal	50
Bintang Radler	50
Island Brewing Pilsner	55
Island Brewing Summer Pale Ale	65

GOURMET JUICES

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

Detox	60
Beetroot, carrot, apple, and ginger	
Starburst	60
Watermelon, strawberry, banana, and lime	
Sunshine	60
Banana, orange, passion fruit puree, and pineapple	
Summer Crush	65
Apple, blueberries, raspberries, and strawberries	
Passion Berry	65
Banana, strawberry, passion fruit puree, and pineapple	

GOURMET SMOOTHIES

The Cure	60
Pineapple, papaya, lemon, mint, ginger, honey, and yoghurt	
Berry Power	65
Mixed berries, coconut water, and yoghurt	
Sports Recovery	65
Protein powder, banana, milk and peanut butter	
Chunky Monkey	65
Banana, peanut butter, chia seeds and soy milk topped with almond flakes	

ICED COFFEES

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

Swap for Soy Milk +8 Extra shot +10

Iced Americano	40
Single espresso topped with ice and water	
Iced Cappuccino	45
Single espresso topped with foamed milk on ice	
Iced Café Latte	45
Single espresso shaken with ice and milk	
Iced Vanilla Float	65
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	30
English breakfast, Earl Grey, Camomile, Green, Mint or Fresh Ginger	
Espresso	35/45
Single/double	
Americano	40
Single espresso topped with hot water	
Cappuccino	40
Single espresso with hot milk and foam	
Café Latte	40
Single espresso topped with hot milk	
Flat White	45
Double espresso topped with hot milk	
Macchiato	40
Single espresso topped with hot foamed milk	
Mochaccino	45
Single espresso poured into hot chocolate	
Hot Chocolate	40
Creamy hot chocolate made with hot milk	
Swap for Soy Milk / Oatmilk	+10/+15
Extra shot	+15

WINE SELECTION

Served by glass or bottle

White	
Cape Discovery	80 / 300
<i>Chardonnay or Sauvignon Blanc</i>	
Red	
Cape Discovery	80 / 300
<i>Shiraz or Cabernet Sauvignon</i>	
Rose	
Cape Discovery Rose	80 / 300
Sparkling (by the bottle only)	
Cape Discovery Brut	360

FAT CATS COCKTAILS

All our cocktails are made with imported spirits.

Can't find your favourite?

All classic cocktails available upon request

Classic Mojito	105
Captain Morgan's spiced rum muddled with fresh mint, lime and brown sugar	
Watermelon Mojito	105
Captain Morgan's spiced rum muddled with fresh mint, lime, brown sugar and watermelon topped with soda	
Passion Fruit Mojito	110
Captain Morgan's spiced rum muddled with fresh mint, lime, brown sugar and passion fruit topped with soda	
Espresso Martini	110
Vodka, coffee syrup, and freshly brewed espresso shaken and strained	
Margarita	110
Tequila, orange liqueur, and lime juice served classic or frozen	
Mango & Chili Margarita	110
Pepe Lopez tequila and triple sec shaken with fresh lime, chilies, mango puree, and Tabasco	
Frozen Daiquiri	110
Captain Morgan's Blanco blended with ice and coconut or strawberry	
Mixed Berry Frozen Daiquiri	120
Captain Morgan's Blanco and strawberry liquor blended with blueberries, raspberries, strawberries, fresh lime juice, and ice	
Pineapple Cooler	110
Smirnoff vodka muddled with fresh pineapple and lime, topped with soda	
Passion Fruit Cooler	110
Smirnoff vodka muddled with fresh passion fruit and lime, topped with soda	
Bloody Fat Cat	120
Smirnoff vodka, fresh tomato juice, Worcester sauce, Tabasco, lemon, salt, and pepper	
Lychee Martini	120
Vodka, lychee liqueur, lychee syrup spiked with fresh lemon, shaken and strained	
Rosemary Pomegranate Sangria	105/360
Sauvignon Blanc and triple sec shaken with fresh lemon, rosemary, and pomegranate juice	
Mango Passion Fruit Sangria	105/360
Sweet tropical blend of Sauvignon Blanc, triple sec, passion fruit pulp, mango syrup, orange and fresh mint	

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	80	/ 155
Jameson	95	/ 175
Jack Daniels	100	/ 185
Chivas Regal	105	/ 200
Auchentoshan Single Malt	165	/ 320
Bourbon		
Jim Beam	80	/ 155
Vodka		
Vodka 9	50	/ 80
Smirnoff	55	/ 100
Absolut	90	/ 165
Rum		
Captain Morgan's White	55	/ 100
Captain Morgan's Spiced	55	/ 100
Malibu	80	/ 145
Myers Jamaican Rum	85	/ 155
Gin		
Silver Gin	60	/ 110
Gordon's	80	/ 140
Bombay Sapphire	95	/ 175
Tequila		
Sierra	70	/ 130
Jose Cuervo	80	/ 140
Herradura	130	/ 250
Liqueur		
Baileys	80	/ 155
Kahlua	90	/ 145
Campari	95	/ 175
Cointreau	95	/ 175
Cognac		
Martell VSOP	165	/ 320
Shots		
Jägermeister	80	
Jägerbomb	95	
Sambuca Vaccari	85	
Vodka Joss	45	
B52	90	

BREAKFAST

7.00 - 11.30

Breakfast Burrito 115

Scrambled eggs, fresh-cut tomato salsa, bacon, mozzarella and refried beans

Vegan Breakfast Burrito (vg) 95

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

Smashed Avocado 110

Served with poached eggs over sourdough toast with onion and tomato salsa

Pancake Stack 80

Fluffy pancakes with mixed berries and banana served with a honey-yoghurt sauce

Shakshouka 115

Poached eggs in a deliciously spicy tomato and bell pepper sauce, served with sourdough

Dragon Smoothie Bowl 90

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

Fruit & Granola Bowl 85/95

Tropical Fruits / Mixed Berries

Topped with our homemade maple granola with either freshly made yoghurt or coconut milk (vg option)

Veggie Breakfast Bagel 85

Freshly toasted bagel with cream cheese and smashed avocado

Fat Cats Breakfast Bagel 95

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

Toast with butter & jam 30

Extras:

Bacon (3 rashers) 50

Baked Beans 35

Two eggs any style 35

Avocado (seasonal) 40

BREAKFAST BUFFET

7.00 - 10.00

Children 0-3 yrs old Eat Free

Children 3-12 yrs old 80

Fat Cat's Breakfast Buffet 135

Help yourself to a delicious selection of hot food, freshly cooked eggs and pancakes, pastries, toast, cereal, fresh fruit, and more! Includes free-flow tea and one barista coffee

Price per person

STARTERS & SIDES

11.30 - 22.00

Nachos 90

With mozzarella, salsa, sour cream, refried beans, and guacamole with a side of jalapeños
Add chicken or beef 30

Vegetable Spring Rolls 65

Deep-fried and crispy served with homemade peanut sauce

Bruschetta (vg) 65

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

BBQ Chicken Wings 90

Deliciously tasty chicken wings coated in sticky chipotle sauce

Deep-Fried Calamari 90

Crispy coated squid rings served with tartar dipping sauce

Mozzarella Sticks 85

Crumbed and deep fried served with chipotle dipping sauce

French Fries 55

Served with garlic mayonnaise

Potato Wedges 60

Served with chipotle sauce

Edamame 50

Edamame beans sautéed with garlic, salt, and pepper

Steamed Rice 30

Seasonal Sautéed Vegetables 45

A selection of seasonal vegetables seasoned and sautéed

Extra Cheese 30

Mozzarella, Feta, Cheddar, or Parmesan

FOR SHARING

11.30 - 22.00

Fat Cats Super Platter 235

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

Food suitable for vegans is marked with a (vg)

LOCAL FAVOURITES

11.30 - 22.00

Nasi Goreng (Veggie/Chicken) 75/85

Indonesian style vegetable fried rice topped with a fried egg

Mie Goreng (Veggie/Chicken) 75/85

Indonesian style vegetable fried noodles topped with a fried egg

Chicken Satay 115

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

Ayam Taliwang 110

Spicy chicken breast served with nori wrapped coconut rice and sautéed vegetables

Beef Rendang 120

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

BURGERS, WRAPS & SANDWICHES

11.30 - 22.00

All served with French fries

Fat Cats Beef Burger 150

Imported beef patty topped with cheddar cheese, caramelised onion, pickles, and chipotle sauce

Marinated Chicken Breast Burger 120

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

Gypsy Burger 110

Breaded beetroot patty with a mint yoghurt sauce, caramelized onions, fresh tomatoes, and pickles

Tuna Melt 115

Tuna fillet with with a blend of cheeses toasted in sesame sourdough bread

Beef Salami Cheese Melt 115

Beef salami with a blend of cheeses toasted in sesame sourdough bread

Pesto Roasted Veggie Melt 110

Roasted vegetables, pesto and a blend of cheeses toasted in sesame sourdough bread

Chicken Caesar Wrap 115

Grilled chicken breast with crispy bacon, lettuce and Caesar dressing

Club Sandwich 115

With grilled chicken, crispy bacon, fresh lettuce, tomato and egg mayo on sourdough toast

INTERNATIONAL FLAVOURS

11.30 - 22.00

Teriyaki Beef 110

Sweet and tangy marinated beef with stir-fried vegetables, garlic fried rice, and a fried egg

Teriyaki Tofu & Tempe (vg) 95

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

Penang Curry (Veggie/Chicken) 95/105

Diced chicken breast slow-cooked in Malay spice infused coconut cream, served with rice

Beef Ramen 110

Slightly spicy hot broth, with noodles, mushrooms, pok choy and white radish, topped with a poached egg

Simple Grilled Chicken 95

Grilled chicken breast served with sautéed vegetables, steamed rice, fried tempe, and a side of homemade sambal

Grilled Fish Fillet 110

Delicate dory fillet on a bed of mashed potato and spinach with a creamy lemon sauce

Burrito Grande 125 / 120 / 115

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

Spaghetti Bolognese 110

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

Penne Carbonara 110

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

Lasagne 115

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

Beer Battered Fish & Chips 110

Dory fillet fried in homemade beer batter served with French fries and tartar sauce

DESSERTS

Chocolate Brownie 55

Crème Brûlée 55

Carrot Cake 55

Tropical Fruit Platter (vg) 55



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SALADS & BOWLS

11.30 - 22.00

Falafel Salad Bowl 110

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

Grilled Tuna Rice Bowl 115

Grilled tuna fillet served on a bed of creamy parmesan saffron rice and steamed vegetables

Power Bowl (vg) 110

Crispy tempe, edamame, shredded cabbage, organic leaves, brown rice, roasted pumpkin & cashew nuts served with balsamic dressing, satay sauce and a side of sourdough

Mexican Rice Bowl 110

Marinated chicken breast, lettuce, tomato, avocado, black beans, sweet corn, red onions, and avocado over rice with spicy chipotle vinaigrette

Vegan Poke Bowl (vg) 95

Edamame, fresh-cut tomato salsa, carrot, jalapeños, pickled carrot and cucumber on a bed of sticky white rice with avocado (seasonal) topped with a ginger sesame soy dressing.

Teriyaki Chicken Poke Bowl 110

Teriyaki glazed chicken breast served with edamame, fresh-cut tomato salsa, pickled carrot and cucumber on a bed of sticky white rice and a side of ginger soy sesame dressing.

Tuna Poke Bowl 115

Tuna poke served with edamame, fresh-cut tomato salsa, pickled carrot and cucumber on a bed of sticky white rice and a side of ginger soy sesame dressing.

Extra Cheese 30

Mozzarella, Feta, Cheddar, or Parmesan

Food suitable for vegans is marked with a (vg)