FAT CATS
BAR AND RESTAURANT

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 +10 Extra shot +15

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, Chamomile, 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
Chardonnay or Sauvignon Blanc

Red
Cape Discovery 80 / 300
Shiraz or Cabernet Sauvignon

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
Jose Cuervo 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 and fresh lime juice

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

Aperol Spritz 110
Aperol, sparkling wine, topped with soda and an orange wedge

Porn Star Martini 110
Vodka, passion fruit puree, lime juice, vanilla syrup, a touch of pineapple juice served with a shot of bubbles

Lychee Martini 120
Vodka, lychee liqueur, lychee syrup spiked with fresh lemon, shaken and strained

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

	single / double
Whiskey	
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	
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, tomato salsa, bacon, mozzarella, refried beans and ranchero sauce

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 on sourdough toast with onion and tomato salsa

Pancake Stack 80
Fluffy pancakes with mixed berries and banana served with a honey-yoghurt sauce

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

Eggs Benedict 110
Poached eggs, sliced ham and sautéed spinach, with hollandaise sauce, served on a croissant

Veggie Breakfast Bagel 85
Freshly toasted bagel with smashed avocado and cream cheese

Fat Cats Breakfast Bagel 95
Freshly toasted bagel with crispy bacon, a fried egg, and hash browns

Toast with butter & jam 30

Pastry Selection (AVAILABLE ALL DAY)

Plain Croissant	35
Chocolate Croissant	40
Almond Croissant	40
Cookie Dough Croissant	50
Ham & Cheese Croissant	50

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
Indulge in a tempting variety of hot dishes, freshly prepared eggs and pancakes, buttery pastries, crisp toast, cereal, fresh fruit, and more! Enjoy unlimited tea and one barista-crafted coffee. Price per person

STARTERS & SIDES
11.30 - 22.00

Nachos (VEGGIE/CHICKEN/BEEF) 90/110/120
With mozzarella, salsa, sour cream, refried beans, and guacamole with a side of jalapeños

Spring Rolls (VEGGIE/CHICKEN) 65/70
Deep-fried and crispy served with sweet and spicy and homemade peanut dipping sauces

Summer Rolls (VG) (VEGGIE/PRAWN) 70/90
Carrot, cucumber, lettuce, bell pepper, mint, glass noodles wrapped in rice paper served with sweet and spicy and homemade peanut dipping sauces

Bruschetta (VG) 65
Toasted baguette topped with fresh-cut tomatoes, shallots, basil and olive oil

Crispy 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

Sauteed Vegetables 45
A selection of seasonal vegetables sautéed in garlic and olive oil

Extra Cheese 30
Mozzarella, Feta, Cheddar, or Parmesan

FOR SHARING
11.30 - 22.00

Fat Cats Super Platter 235
Chicken satay, mozzarella sticks, 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/BEEF) 75/85/95
Indonesian style vegetable fried rice topped with a fried egg

Mie Goreng (VEGGIE/CHICKEN/BEEF) 75/85/95
Indonesian style vegetable fried noodles topped with a fried egg

Satay (CHICKEN/BEEF) 115/120
Grilled skewers served with long beans, rice, prawn crackers and peanut sauce

Chicken Betutu 110
Tender chicken breast marinated in Indonesian spices, topped with betutu sambal and served with steamed rice and urap urap

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, caramelized onions, pickles, and chipotle sauce

Marinated Chicken Breast Burger 120
Grilled chicken breast patty topped with caramelized onions, tomato, pickles, and chipotle sauce

Veggie Burger (VG) 110
Roasted sweet potato patty with caramelized onions, lettuce, tomato, pickles and pesto sauce

Club Sandwich 115
Grilled chicken, crispy bacon, fresh lettuce, tomato, egg, and mayo on sourdough toast

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

Marinated Chicken Breast Wrap 110
Pan-fried chicken breast with lettuce, avocado, a blend of cheeses, and ranch dressing

Teriyaki Tofu Wrap (VG) 110
Tofu and tempe pan-fried in a teriyaki sauce with lettuce, avocado, tomato and onion

INTERNATIONAL FLAVOURS
11.30 - 22.00

Teriyaki (CHICKEN/BEEF) 105/110
Sweet and tangy marinated chicken or 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/BEEF) 95/105/115
Slow-cooked in Malay spice infused coconut cream, served with rice

Ramen (CHICKEN/BEEF) 110/115
Slightly spicy hot broth, with noodles, mushrooms, pak choy and white radish, topped with a poached egg

Simple Grilled Chicken 95
Grilled chicken breast served with sauteed 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 115 / 120 /125
Choose from veggie/ chicken / beef
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

Bacon Macaroni Cheese 115
Baked macaroni with cheese sauce, crispy bacon, and caramelized onions. Served with a mixed green salad and dijon balsamic dressing

Lasagne 115
Homemade beef ragu with a tomato concassé sauce and creamy béchamel 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

Tropical Fruit Platter (VG) 55

Chocolate Brownie 55

New York Cheesecake 55

Apple Fruit Tart 55
Served with Rum & Raisin ice cream

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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, red onions, and sweet corn over rice with spicy chipotle vinaigrette

Cobb Salad 110
A bed of lettuce topped with cherry tomatoes, chicken breast, bacon, avocado, boiled egg, feta cheese, with a side of ranch dressing

Asian Beef Noodle Salad 110
Pan-seared beef, romaine lettuce, cucumber, carrot, rice noodles, topped with crunchy peanuts and served with sweet and spicy dressing on the side

POKE BOWLS

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

Vegan Poke Bowl (VG) 95

Teriyaki Chicken Poke Bowl 110

Tuna Poke Bowl 115

Food suitable for vegans is marked with a (VG)