



FAT CATS

Bar & Resto

Open everyday from 7:00 - 23:00
All our prices are in 1,000s of IDR
and include government tax & service

BREAKFAST

7:00-11:30

Breakfast Burrito Scrambled eggs, tomato salsa, bacon, mozzarella, refried beans and ranchero sauce	120
Vegan Breakfast Burrito (VG) Scrambled tofu, refried beans, fresh-cut tomato salsa, hash browns and ranchero sauce	95
Smashed Avocado Served with poached eggs on sourdough toast with caramelized onion, tomato salsa, and microgreens . .	110
Pancake Stack Fluffy pancakes with mixed berries and banana served with a honey-yoghurt sauce	80
Dragon Smoothie Bowl Dragon fruit, banana, honey, freshly made yoghurt topped with seasonal fruit, pumpkin seeds, sliced almonds, chia seeds, and our homemade granola	90
Veggie Breakfast Bagel Freshly toasted bagel with smashed avocado and cream cheese	85
Fat Cats Breakfast Bagel Freshly toasted bagel with crispy bacon, a fried egg, and hash browns	95
Toast with butter & jam	30
Pastry Selection	
Plain Croissant	35
Chocolate Croissant	40
Triple Cheese Croissant (Parmesan, Mozzarella, and Cheddar).	50
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

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.	
Children 0-3 yrs old	Eat Free
Children 3-12 yrs old	80
Fat Cat's Breakfast Buffet.	135

BURGERS, WRAPS & SANDWICHES

11:30-22:00
All served with French Fries

Fat Cats Beef Burger Imported beef patty topped with cheddar cheese, caramelized onions, pickles, and chipotle sauce . . .	160
Grilled Chicken Burger Grilled chicken breast patty topped with caramelized onions, tomato, pickles, and chipotle sauce	130
Veggie Burger (VG) Roasted sweet potato patty with caramelized onions, lettuce, tomato, pickles and pesto sauce	110
Club Sandwich Grilled chicken, crispy bacon, fresh lettuce, tomato, egg, and mayo on sourdough toast	120
Pesto Roasted Veggie Melt Roasted vegetables, pesto and a blend of cheeses toasted in sesame sourdough bread	115
Chicken Caesar Wrap Grilled chicken breast with crispy bacon, lettuce, and Caesar dressing	115
Marinated Chicken Wrap Pan-fried chicken breast with lettuce, avocado, a blend of cheeses, and ranch dressing.	110
Falafel Wrap Golden falafel paired with crisp romaine, shaved red cabbage, tomato, avocado, onion, and jalapeño, dressed with vegan mayo	115

SALADS & BOWLS

11:30-22:00

Falafel Salad Bowl Warm homemade falafel, hummus, couscous, roasted peppers, red cabbage, feta cheese, rucola, sambal, and fresh toasted pita bread (vg option ask without feta)	115
Grilled Tuna Rice Bowl Grilled tuna fillet served on a bed of creamy Parmesan saffron rice and steamed vegetables	125
Power Bowl (VG) Crispy tempe, edamame, shredded cabbage, organic leaves, brown rice, roasted pumpkin & cashew nuts served with balsamic dressing, satay sauce and a side of sourdough	120
Mexican Rice Bowl Marinated chicken breast, lettuce, tomato, avocado, black beans, red onions, and sweet corn over rice with spicy chipotle vinaigrette	110
Cobb Salad A bed of lettuce topped with cherry tomatoes, chicken breast, bacon, avocado, boiled egg, feta cheese, with a side of ranch dressing.	125

INTERNATIONAL FLAVOURS

11:30-22:00

Teriyaki (Chicken/Beef) Sweet and tangy marinated chicken or beef with stir-fried vegetables, garlic fried rice, and a fried egg	110/115
Teriyaki Tofu & Tempe (VG) Sweet and tangy marinated tofu & tempe served with stir-fried vegetables and garlic fried rice	95
Penang Curry (Veggie/Chicken/Beef) Slow-cooked in Malay spice infused coconut cream, served with rice	95/110/115
Ramen (Chicken Katsu/Beef) Slightly spicy hot broth, with noodles, mushrooms, pak choy, and white radish, topped with a poached egg	110/115
Simple Grilled Chicken Grilled chicken breast served with sautéed vegetables, steamed rice, fried tempe, and a side of homemade sambal.	110
Grilled Fish Fillet Delicate dory fillet on a bed of mashed potato and spinach, with a creamy lemon sauce	110
Burrito Grande (Veggie/Chicken/Wagyu Beef) Flour tortilla filled with mozzarella, rice and beans served with crunchy tortilla chips, fresh-cut tomato salsa and sour cream	115/120/125

Spaghetti Bolognese Minced Wagyu beef cooked in our Chef's own special tomato sauce topped with parmesan cheese	130
Bacon Macaroni Cheese Baked macaroni with cheese sauce, crispy bacon, and caramelized onions	135
Lasagne Homemade Wagyu beef ragu with a tomato concassé sauce and creamy béchamel sauce baked to perfection and topped with parmesan	135
Beer Battered Fish & Chips Dory fillet fried in homemade beer batter served with French fries and tartar sauce	125
Creamy Tuscan Chicken Tender chicken breast gently simmered in a rich, creamy sauce with tomatoes and fresh spinach. Served with buttery mashed potatoes and sautéed seasonal vegetables	130
Black Pepper Beef Rice Bowl Pan-seared beef with bell peppers and onions, sautéed in a rich black pepper sauce, served over garlic fried rice	125

LOCAL FAVOURITES

11:30-22:00

Nasi Goreng (Veggie/Chicken/Beef) Indonesian style vegetable fried rice, topped with a fried egg	85/90/105
Mie Goreng (Veggie/Chicken/Beef) Indonesian style vegetable fried noodles, topped with a fried egg	85/100/110
Satay (Chicken/Beef) Grilled skewers served with long beans, rice, prawn crackers and peanut sauce	130
Chicken Betutu Tender chicken breast marinated in Indonesian spices, topped with betutu sambal and served with steamed rice and urap urap	115
Beef Rendang Slow-cooked beef sirloin in coconut cream infused with local spices, served with long beans and garlic rice . .	130

POKE BOWLS

11:30-22:00

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	
Tempe & Tofu Poke Bowl (VG)	110
Teriyaki Chicken Poke Bowl	125
Tuna Poke Bowl	135

SUSHI BOWLS

11:30-22:00

Seasoned rice topped with wakame, edamame, cucumber, avocado, nori, and radish. Garnished with a lemon wedge, and served with a ginger-soy dressing and wasabi	
Japanese Tofu Sushi Bowl	115
Chicken Sushi Bowl	130
Tuna Sushi Bowl	140

DESSERTS

11:30-22:00

Chocolate Brownie	55
New York Cheesecake.	55
Tropical Fruit Platter (VG).	55

STARTES & SIDES

11:30-22:00

Nachos (Veggie/Chicken/Wagyu Beef) With mozzarella, salsa, sour cream, refried beans, and guacamole with a side of jalapeños . . .	90/110/120
Spring Rolls (Veggie/Chicken) Deep-fried and crispy served with sweet and spicy and homemade peanut dipping sauces	65/70
Summer Rolls (Veggie/Prawn) Carrot, cucumber, lettuce, bell pepper, mint, glass noodles wrapped in rice paper served with sweet and spicy and homemade peanut dipping sauces	70/90
Bruschetta (VG) Toasted baguette topped with fresh-cut tomatoes, shallots, basil and olive oil	70
Crispy Chicken Wings Deliciously tasty chicken wings coated in sticky chipotle sauce.	90
Deep-Fried Calamari Crispy coated squid rings served with tartar dipping sauce	95
Mozzarella Sticks Crumbed and deep fried served with chipotle dipping sauce	85
French Fries with garlic mayonnaise	60
Sweet Potato Fries with ranch sauce	65
Potato Wedges with chipotle sauce	75
Edamame Edamame beans sautéed with garlic, salt, and pepper	60
Sauteed Vegetables A selection of seasonal vegetables sautéed in garlic and olive oil	45
Extra Cheese Mozzarella, Feta, Cheddar, or Parmesan	30

FOR SHARING

11:30-22:00

Fat Cats Super Platter Chicken satay, mozzarella sticks, calamari, veggie spring rolls, chicken wings, bruschetta, edamame, wedges, and nachos (Serves 2 - 4)	285
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COFFEE & TEA

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

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

ICED COFFEES

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

Iced Americano Single espresso topped with ice and water	40
Iced Cappuccino Single espresso topped with foamed milk on ice.	45
Iced Café Latte Single espresso shaken with ice and milk	45
Iced Vanilla Float Single espresso blended with vanilla ice cream	65
Swap for Soy Milk / Oatmilk	+10/+15
Extra shot	+15

GOURMET SMOOTHIES

The Cure Pineapple, papaya, lemon, mint, ginger, honey, and yoghurt	65
Berry Power Mixed berries, coconut water, and yoghurt	70
Sports Recovery Protein powder, banana, milk and peanut butter	70
Chunky Monkey Banana, peanut butter, chia seeds and soy milk topped with almond flakes	70

GOURMET JUICES

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

Detox Beetroot, carrot, apple, and ginger	65
Starburst Watermelon, strawberry, banana, and lime	65
Sunshine Banana, orange, passion fruit puree, and pineapple . .	65
Summer Crush Apple, blueberries, raspberries, and strawberries . .	70
Passion Berry Banana, strawberry, passion fruit puree, and pineapple	70

WINE SELECTION

Served by glass or bottle

White Cape Discovery Chardonnay or Sauvignon Blanc	85/350
Red Cape Discovery Shiraz or Cabernet Sauvignon	85/350
Rose Cape Discovery	85/350
Sparkling Cape Discovery Brut (by the bottle)	385

SOFT DRINKS

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

BEER

Beers are serv ed in a 330ml bottle or can

Bintang	50
Bintang Crystal	50
Bintang Radler	50
Island Brewing Pilsner.	60
Island Brewing Summer Pale Ale	65



Check out our reviews or leave one!
Scan the QR code above.

FAT CATS COCKTAILS

All our cocktails are made with imported spirits. Can't find your favourite?
All classic cocktails available upon request.

Classic Mojito Captain Morgan's spiced rum muddled with fresh mint, lime, and brown sugar.	110
Watermelon Mojito Captain Morgan's spiced rum muddled with fresh mint, lime, brown sugar, and watermelon topped with soda	110
Passion Fruit Mojito Captain Morgan's spiced rum muddled with fresh mint, lime, brown sugar, and passion fruit topped with soda	110
Espresso Martini Vodka, coffee liqueur, and freshly brewed espresso, shaken and strained	115
Margarita Tequila, orange liqueur, and lime juice served classic or frozen	120
Mango & Chili Margarita Jose Cuervo tequila and triple sec shaken with fresh lime, chilies, mango puree, and Tabasco	120
Frozen Daiquiri Captain Morgan's Blanco blended with ice and coconut or strawberry	120
Mixed Berry Frozen Daiquiri Captain Morgan's Blanco and strawberry liquor blended with blueberries, raspberries, strawberries and fresh lime juice	125
Pineapple Cooler Smirnoff vodka muddled with fresh pineapple and lime, topped with soda	110
Passion Fruit Cooler Smirnoff vodka muddled with fresh passion fruit and lime, topped with soda	110
Aperol Spritz Aperol, sparkling wine, topped with soda and an orange slice	125
Porn Star Martini Vodka, passion fruit puree, lime juice, vanilla syrup, a touch of pineapple juice served with a shot of bubbles	115
Mango Passion Fruit Sangria Sweet tropical blend of Sauvignon Blanc, triple sec, passion fruit pulp, mango syrup, orange and fresh mint (glass or jug).	115/375

OUR SPIRITS

All our spirits are trusted & premium quality. All prices are on the rocks single/double. For a mixer +14

Whiskey Johnny Walker Red Label. Jameson Jack Daniels	80/155 90/175 100/185
Bourbon Jim Beam.	80/155
Vodka Vodka 9 Smirnoff Absolut	50/80 55/100 90/165
Rum Captain Morgan's White Captain Morgan's Spiced Malibu Myers Jamaican Rum	55/100 55/100 80/145 85/155
Gin Silver Gin Gordon's Bombay Sapphire.	60/110 80/140 95/175
Tequila Jose Cuervo Herradura.	80/140 130/250
Liqueur Baileys Kahlua Campari Cointreau	80/155 90/145 95/175 95/175
Cognac Martell VSOP	165/320
Shots Sambuca Vaccari Vodka Joss	85 45