



# LUNCH & DINNER

Café Balangan

## SMALL PLATES.

### **Ricotta Marinated Olives** 155

A vibrant mix of black and green olives marinated with lemon zest, fresh herbs and extra virgin olive oil. Served over a smooth blend of whipped feta and ricotta. Accompanied by toasted sourdough bread for dipping and sharing.

### **Savoury Crêpe** 155

Delicate French crêpe filled with a creamy blend of ricotta, sautéed asparagus, mushrooms, Emmental cheese and fresh spring onions. Served with a mixed salad tossed in a bright orange vinaigrette.

### **Soft Stuffed Crêpe** 155

Delicate crêpe filled with creamy ricotta, sautéed spinach and mushrooms, all smothered in a rich béchamel sauce. A comforting and elegant vegetarian option.

### **Balangan Hummus with Sumac** 150

Silky chickpea hummus blended with tahini, fresh lemon juice, and extra virgin olive oil, topped with fragrant sumac and fresh parsley. Served with warm toasted sourdough bread.

### **Sweet Potatoes Croquettes** 115

Three crispy, golden breadcrumb-coated sweet potato croquettes, served with a luscious sweet and tangy white miso mayonnaise for dipping.

### **Grilled Vegetables Toastie** 155

Toasted sourdough bread layered with smoky grilled zucchini, red bell pepper, and fresh tomatoes, creamy ricotta cheese, sweet caramelized onions and a generous spread of hummus, finished with crisp lettuce. Served with a side of golden french fries.

### **Greek Salad** 155

A vibrant mix of cucumber, tomato, red onions, and olives, topped with creamy feta cheese. Seasoned with a pinch of salt and fragrant oregano, dressed in rich extra virgin olive oil.

### **Chicken Salad** 155

Tender grilled chicken served atop fresh lettuce, slice avocado, juicy tomatoes, and sliced hard-boiled egg, tossed in a light dressing.

### **Spring Roll Chicken** 75

Crispy golden spring rolls stuffed with tender seasoned chicken and fresh vegetables, served with a tangy sweet chili dipping sauce. A perfect blend of crunchy texture and savory flavor in every bite.

## **Spring Roll Vegan** 65

A delightful mix of fresh vegetables and fragrant herbs wrapped in a crispy golden shell. Served with a sweet chili or soy-ginger dipping sauce for a flavorful, plant-based bite.

## **Calamari Rings** 125

Lightly battered and fried to golden perfection, our tender calamari rings are served with zesty garlic aioli and a wedge of lemon. Crispy, savory and irresistibly shareable.

# MAINS

## **Spaghetti Carbonara** 175

A lighter take on the classic: spaghetti tossed with savory pancetta, aged Parmesan cheese and cracked black pepper. Simple, bold flavors in a clean, egg-free and cream-free preparation.

## **Spaghetti Aglio e Oli** 195

A bold Mediterranean favorite, spaghetti tossed in fragrant extra virgin olive oil with sautéed garlic, a touch of chili flakes and succulent shrimps. Finished with fresh parsley for a light, flavorful finish.

## **Soft Tuna Tacos** 140

Tender soft tuna served on warm tortillas with creamy avocado, fresh guacamole, crunchy coleslaw, and a sprinkle of grilled sesame. Finished with sweet mango, fragrant coriander, and a light drizzle of mayonnaise for a perfect balance of texture and taste.

## **Tuna Sesame** 215

Served atop a silky carrot purée, accompanied by blanched asparagus spears, and finished with a rich soy glaze dressing. The tuna is lightly seared for a delicate texture, rolled in toasted sesame seeds, and wrapped for a flavorful, elegant bite.

## **Salmon Steak** 210

Succulent salmon steak, pan-seared to perfection, served on a bed of creamy mashed potatoes with steamed asparagus. Finished with a delicate, tangy lemon beurre blanc sauce for a refined and balanced flavor.

## **Mahi-Mahi Farm Sides** 225

Pan-seared Mahi Mahi, flaky and tender, served with sautéed potatoes and a medley of seasonal vegetables. Finished with a rich, lemon butter beurre that enhances the fresh, delicate flavor of the fish.

## **Chicken Parmigiana** 150

Crisp, golden-fried chicken breast layered with homemade tomato concassé, melting mozzarella and a touch of oregano. Finished with fresh spring onions for a subtle crunch and served with a side of salted baby potatoes.

**Chicken Roll** **210**

Crisp-fried chicken fillet stuffed with melting mozzarella, delivering a rich and satisfying bite. Served with sautéed potatoes, seasonal vegetables and finished with a smooth, flavorful creamy spinach dressing.

**Balangan Steak** **215**

Premium 200g Australian tenderloin, grilled to perfection, served with creamy mashed potatoes and sautéed asparagus. Finished with a rich and savory mushroom sauce for a bold, earthy touch.

**Balangan Burger** **175**

Juicy 150g Australian Wagyu patty, grilled to perfection and topped with caramelized onions, fresh tomato, crisp lettuce and creamy mayonnaise. Served in a toasted artisan bun with a side of hand-cut french fries.

**Nasi Goreng** **135**

Indonesia's iconic fried rice dish; wok-tossed with sweet soy sauce, garlic, and spices, served with tender grilled chicken skewers, a fried egg and crispy shallots. Bold, savory, and satisfying. *(option vegetarian)*

**Mie Goreng** **125**

A beloved Indonesian street food classic: stir-fried egg noodles tossed with garlic, sweet soy sauce, vegetables and a blend of spices. Served with your choice of protein and topped with crispy shallots for a savory finish.

## ON THE SIDE

Hand-cut French fries	65
Mash Potatoes	75
Grilled Parmesan Asparagus	100
White Rice	35

## DESSERTS

<b>Fruit Salad</b>	65
Topped with homemade Chantilly	

<b>Ice Cream ( per Scoop)</b>	50
Pistacho, Salted caramel, Strawberry, Chocolate and Vanilla.	

<b>Doce De Bolacha</b>	85
A beloved Portuguese layered dessert made with soaked Marie cookies, sweetened condensed milk cream and topped with light, airy Chantilly. Silky, indulgent, and full of nostalgic flavor in every bite.	

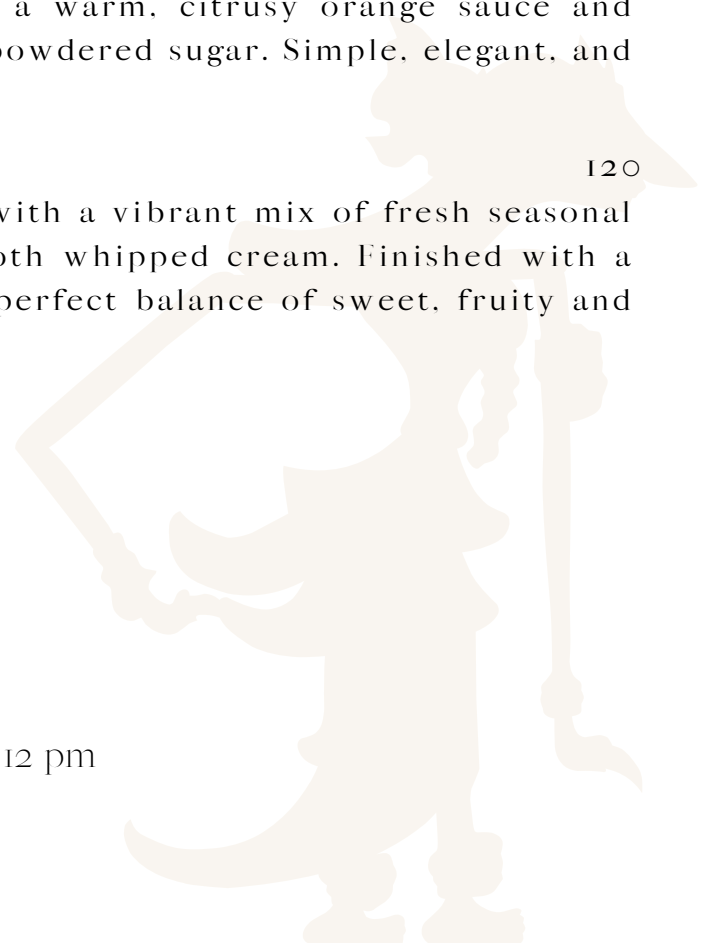
<b>Balangan Crêpe</b>	85
A light, tender crêpe topped with a warm, citrusy orange sauce and finished with a delicate dusting of powdered sugar. Simple, elegant, and bursting with fresh flavor.	

<b>Waffles with Seasonal Fruit</b>	120
Two warm, golden waffles topped with a vibrant mix of fresh seasonal fruits and a generous swirl of smooth whipped cream. Finished with a dusting of powdered sugar for the perfect balance of sweet, fruity and fluffy.	

## SERVING:

Breakfast 7 : 30 am - 10.30 am  
Lunch and Dinner start from 12 pm  
Last order is 9.30 pm

Thank you!





BAR MENU  
Cafê Balangan

## MOCKTAILS

<b>ESPRESSO POME BALANGAN</b>	95
Pome Juice, Espresso, Lemon	
<b>LONG ISLAND TEA</b> (Topped with Soda)	100
Black Tea, Orange Juice	
<b>BALANGAN SUNSET</b> (Topped with Soda)	95
Smashed fruits (Strawberry, Dragon Fruit, Pineapple)	

## JUICE

<b>Orange</b>	60
<b>Dragon Fruit</b>	60
<b>Carrot Tomato</b>	60
<b>Watermelon</b>	50
<b>Mango</b>	60

## COFFEE

		Regular milk	Oat/Almond/Coconut milk
Cappuccinno	Hot/Ice	65	75
Latte	Hot/Ice	65	75
Americano	Hot/Ice	50	
Long Black	Hot/Ice	50	
Flat White	Hot/Ice	55	65
Espresso/Rock Espresso	Hot	45/35	
Piccolo	Hot	45	55
Machiatto	Hot/Ice	45	
Matcha Latte	Hot/Ice	65	75

## COCKTAILS

Screwdriver	142
Caipiroska	142
Morangoska	142
Mimosa	142
Lime Daiquiri	142
Mint Mojito	142
Kamikase	142
Negroni	142
Espresso Martini	142
Gin Tonic	142
Pina Colada	142
Tropical Soursop	142
Lychee Martini	142
Classic Margarita	142
Bloody Mary	142

## SOFT DRINK

Coca -Cola Zero	45
Coca-Cola Original	45
Sprite	45
Tonic Water	40

## BEER

Small Bintang	50
Big Bintang	75

## WINE

Sababay Rose	180/glass - 578/bottle
Sababay Red Velvet	140/glass - 450/bottle
Sababay Pink Blossom	180/glass - 578/bottle
Sababay Ascaro Brut	180/glass - 578/bottle

## OTHER DRINKS

Still Water	35
Sparkling Water	40
Fresh Young Coconut	50
Sangria <i>white/red</i> (800ml served by Jar)	490
Tea <i>Ginger, Lemon, Black Tea</i>	38



BREAKFAST  
Cafe Balangan

7:30am  
10:30am