



DJAWARA

Christmas Bundle

A complete Christmas menu crafted for sharing and joy.

280.000* IDR

**Before Tax & Service*

4-pax dinner

Whole Roasted Chicken, Vegetables
One Lunaberry Sharing Pitcher

Exclusive Offer

Available only for reservation

**Exclusive
Christmas Gift Included**



Christmas Specials

Warm Ginger



Olaf
Marshmallow



Ginger Bread
30K

Christmas Specials

Santa Chocolate

Strawberry

Matcha

Santa's Green
35K



Classic Caesar Salad

Romaine Lettuce, Grill Chicken, Soft Boiled Egg, Crisp Smoked Beef, Puff Stick, Parmesan Shave, Caesar Dressing

55

Corn Cob Salad

Romaine Lettuce, Sweet Corn, Mushroom Caramelized, Red Onion, Puff Stick, Orange Segment, Local Tomatoes, Nanban Dressing

45

ENTRÉE



Chicken Steak

Grilled Chicken Breast, Served
with Creamy Pesto Sauce,
Wedges and Veggies

*"Who said steak has to be beef?
Our chicken steak proves otherwise—
tender, tasty, and always satisfying."*

DJAWARA Steak

Succulent Grilled Steak, perfectly juicy with savoury finish, with fries, spinach and mushroom sauce.

Tenderloin	210
Sirloin	160
Ribeye	175



DJAWARA Seared Salmon

Seared Nordic Salmon, Mash, Saute Vegetables, Korean Ginger Sauce

135



Stuffed Chicken Breast

Chicken Breast Stuffed with Smoked Beef and Bechamel, Mash Potato, and Mixed Veggies

*"We believe chicken can excite
- you'll see why."*

65



Dip Burger

Housemade Bun with Cheesy Patty, Caramelized Onion, 1000 Island, Fries, Au Jus

65

Crispy Chicken Burger

Housemade Bun with Crispy Fried Chicken, Cheese, Veggies, and Sunny Side Egg.

46

Fish & Chips

Battered Fish, Fries, Lemon Wedges, Tar-Tar Dressing

65



ASIAN

"Our culture is built on balance and harmony, where flavors are layered with intention. In Southeast Asia, every spice, herb, and sauce tells a story—transforming simple ingredients into timeless culinary elegance."



Nasi Campur Bali

A Balinese Mixed Rice with Balinese Skewered Chicken, Spicy Balado Egg, Stir Fried Tempe Matah, Lawar and Crispy Crackers



Duck Confit Sambal Ijo

Butter Rice, Quarter Duck Confit, Sambal Ijo, Prawn Cracker

65



Ayam Bakar Tradisional

Grilled Chicken, Stir Fried Tempeh, Spicy Potatoes & Giblets, Sambal, Crispy Crackers

58



Beef Stroganof

A Classic Russian Dish Made With Tender Strips of Beef, Simmered in a Rich, Creamy Mushroom Sauce. Comforting, Savory, and Velvety,

50



Beef Bulgogi

Korean Dish Made With Marinated, Thinly Sliced Beef, Cooked Until Tender It's Sweet, Savory, and Slightly Spicy,

55



Chicken Katsu

Chicken Curry Katsu Features a Crispy Chicken Cutlet Served With Savory Japanese Curry and Steamed Rice.

46



Salted Egg

Chicken Sa lted Egg Features Crispy Ch icken Coated In a Rich, Creamy Salted Egg Sauce, Offering a Savory and Indulgent Flavor

48



Nasi Goreng

An Indonesian Classic Fried Rice, Stir-Fried With Aromatic Spices, Sweet Soy Sauce, and Tender Meat or Seafood. Flavorful, Smoky, and Comforting, Served With Pickles and a Fried Egg.

Nasi Goreng Oxtail
Nasi Goreng Seafood
Nasi Goreng Kecombrang
Nasi Goreng Kampung

135
40
38
38



DJAWARA

Gulai Gourami

A refined take on a traditional Indonesian favorite—fresh gourami fish gently simmered in a fragrant gulai curry. Rich with coconut milk, spices, and herbs, this dish balances warmth and depth in every bite, showcasing the elegance of our culinary heritage.

"From clear waters to your plate—delicate, refined, unforgettable."

65





Sop Iga

Tender beef ribs simmered in a rich, aromatic broth, slowly infused with traditional spices and herbs. Served with fresh vegetables, this comforting soup captures warmth, depth, and the heart of Indonesian flavors.

88

Oxtail Soup

A rich and hearty fried center-cut oxtail, slow-cooked to perfection with tender texture and rich flavor. Served in a rich, velvety broth with Vegetables and a hint of fresh herbs.

120

Nasi Gila

"A Jakarta street food classic, reimagined. Steamed rice topped with a generous medley of chicken, sausage, meatballs, and eggs, all stir-fried with sweet soy, chili, and aromatic spices. Bold, hearty, and full of character."

35



Ayam Kremes

Crispy fried chicken served with golden 'kremes'—light, crunchy sprinkles made from seasoned batter. A beloved Indonesian favorite, balancing tender meat with a delicate crunch in every bite.

45



Sate Banjar

A Banjarmasin specialty—grilled skewers of marinated beef, smoky and tender, served with sweet soy sambal for a perfect balance of heat and sweetness.

50



Mie Goreng

"A classic Indonesian fried noodle dish, stir-fried with aromatic spices, sweet soy, vegetables, and your choice of protein. Savory, smoky, and deeply comforting—a timeless favorite."

38



Pad Thai

Thailand's most iconic noodle dish—stir-fried rice noodles tossed with tamarind, lime, peanuts, and fresh herbs. A perfect harmony of sweet, sour, savory, and nutty flavors in every bite."

40

PASTA



55
Lasagna



**Spaghetti
Seafood
Marinara** 55



**Spaghetti
Duckin
Aglio Olio** 65



**Mushroom
Truffa
Fettucine** 60



**Livorno
Chicken
Spaghetti** 58



**Mac
N
Cheese** 58



**Pene
Pesto** 60



**Spaghetti
Bolognese** 55

Fun Fact:

"The earliest records of pasta date back more than 1,000 years in Italy"



SWEET

Panna Cotta

A Smooth and Creamy Italian Dessert Made From Sweetened Cream, Chilled To Perfection and Served with Strawberry Compote and Crumble.



Classic Tiramisu

50

Easy Eaty A Cup of Italian Dessert



Banana Split

35

Banana with ice cream and sweet toppings.



Lava Cake

35

Warm molten chocolate cake paired with cool, creamy ice cream.



Cheese Cake

40

Rich and velvety cheesecake with a smooth, creamy finish.



Churros 35

Golden fried pastries, crisp on the outside and soft within, dusted with cinnamon sugar. Served with a rich chocolate sauce for a timeless touch of indulgence.



Warm Bread Butter Pudding

38



DJAWARA Poach Pear

45



PIZZA

Beef Pepperoni

108

Classic pizza topped with savory beef pepperoni, melted cheese, and a rich tomato base.

All Cheese

108

A Cheesy delight with endless gooey melty goodness!

Meat Lovers

108

A Carnivore's dream, packed with meats and melty cheese!

Mushroom Truffa

98

A rich blend of mushrooms and mozzarella, finished with a drizzle of truffle essence for earthy indulgence.

Diavolla

98

Thin crust pizza with Mexican -marinated Chicken, Chili Flakes, and Melted Cheese



TO SHARE

Balado Fries 32

Fries Tossed With Authentic Sambal Balado

DJAWARA Wings 50

Fried Wings with Hot Garlic Sauce

DJAWARA BBQ Wings 45

Fried Wings with Barbeque Sauce

Potato Fries 28

Italian Potato Fries

Chicken Quesadillas 45

Mexican Chicken Snack on Tortilla, Onion

Mix Platter 55

Onion Ring, Sausage, French Fries, Chicken

Zuppa Soup 38

Creamy soup topped with golden puff pastry

Potato Wedges 28

Crispy golden potato wedges

Brucetta Beef 38

Toasted bread topped with tender beef

Crispy Chicken Skin 35

Crunchy, golden chicken skin served crisp

Tahu Cagar 35

Traditional Tofu, with Chopped Chili and Salt

Indonesian Platter 45

Tempe, Cireng, Bakwan and Tahu Walik

Triangle Samosa 35

Crispy pastry triangles filled with spices

FOR DRIVER



Cobbler Spritz

A sparkling blend of wine, citrus, and fresh fruits—light, vibrant, and refreshing.

34

Lychee Mojito

Mix of Sweet Lychee, Mint, Lime, and Soda. Creating Vibrant and Crisp Flavour

30



Here Come The Sun

"Vibrant, refreshing, and golden—tropical flavors that taste like summer."

34



Ny. Puff

Red Tea, Lemongrass, Ginger, Lemon, and Osmanthus. Offering Sweet and Refreshing Flavour.

30



Floral Ember

A Refreshing Mix of Rose, Apple, and Elderflower, with jasmine tea to get delicate floral finish

32



DJAWARA Treasure Chest

Fruity, Floral and Refreshing

38



Take Me to The Shower

Tropical and Exotic Fruity, Served
with Exotic Bathub Miniature

38



SMOOTHIES

Mother Of Dragon

Dragon Fruit, Banana, Blueberry Yoghurt

34

Balerion

Banana, Chocolate, Peanut, Coconut Milk

34

Vhagar

Spinach, Cucumber, Pineapple, Lemon Juice

34

Sunfyre

Raspberry, Mango, Pineapple, Coconut Water

34

Syrax

Strawberry, Watermelon, Mango, Apple Juice

34



COFFEE

Espresso <i>Hot</i>	15
Doppio <i>Hot</i>	18
Americano <i>Hot/Iced</i>	18
Coffe Latte <i>Hot/Iced</i>	28
Cappuchino <i>Hot/Iced</i>	28
Kopi Gula Aren <i>Iced</i>	30
Latte The Lotus <i>Creamy Coffee with luscious Lotus Biscoff.</i>	38
Pistachio Crème <i>Creamy Coffee with bold Pistacio.</i>	38

HOT TEA

English Breakfast	26
Earl Grey	26
Chamomile	26
Jasmine	26
Pappermint	26



SHARING SIPS

Golden Splash

98

Osmanthus, Apple, and Fresh Lemon

Lunaberry

98

Jasmine Tea, Raspberry, Apple, Pistachio

Nightfall Nectar

98

Orange, Mint, Grape Juice,

FRAPPE

Taro

Smooth and creamy with a hint of nutty taro a uniquely delicious twist.

38

Catton Candy

A dreamy, sweet burst of cotton candy magic in every icy sip

40

Red Velvet

Rich, velvety, and decadently sweet your favorite dessert, now in a glass

42

Java Chip

Bold coffee blended with chocolate chips a cool, crunchy caffeine kick!

45





MILKSHAKE

Vanilla 35

Classic, rich vanilla goodness blended into a silky, chilled treat.

Strawberry 35

A sweet and creamy blend of fresh strawberry flavor and smooth milk perfectly refreshing!

Chocolate 35

Indulge in this thick, chocolaty delight smooth, bold, and irresistibly good.



ICED TEA

Lychee Tea 26

Fragrant iced tea blended with the floral sweetness of fresh lychee.

Peach Tea 26

Refreshing black tea infused with the sweet, juicy taste of ripe peaches.

Passion Fruit Tea 26

A vibrant mix of iced tea and tangy passion fruit for a tropical twist.

H₂O

Cleo 22

E+ 20





Chesse Choco Bliss

A Delicious Fusion of Rich Chocolate and Creamy Cheese

30

Classic Hot Chocolatte

A Warm, Velvety Cocoa, and Creamy Milk.

28

Mango Matcha

Sweet Mango, with Earthy Matcha.

35

Chesse Thai Tea

Sweet Thai tea with a creamy cheese twist!

35



MILKY LAB

Strawberry Chesse Cake

Creamy Flavors of Classic Cheese Cake with The Fresh!

38

9 / 10

Mung Bean with Cheese, Unique, Creamy, and Savory Flavor

38

Creamy Matcha Delight

A smooth blend of rich, Earthy matcha and Creamy Cheese

35

SMOOTHIES

BOWL

Velvet Dragon 60

Creamy dragon fruit & banana yogurt, topped with granola, chia, coconut, and blueberry fresh & crunchy!

Sunny Bowl 55

Creamy & Smooth mango yogurt with granola, chia, coconut, almonds, and sunkist slices fresh & crunchy!

Ocean Dew 60

Refreshing honey dew, yoghurt with chia seeds, topped with granola, coconut flakes, almonds, and apple light, crunchy, and fresh!

FRESH JUICE

Orange 28

Honey Dew 28

Strawberry 28

Pinnapple 28

Mango 28

Dragon Fruit 28



BEER

Anker Lychee	40
Anker Pilsener	38
Bali Hai	38
Batavia Highball Original	42
Batavia Highball Peach	42
Batavia Highball Lemon	42
Bintang	42
Bintang Radler	42
Carlsberg	48
Guinness Smooth	50
Guinness Stout	50
Guinness Imported Draught	60
König Ludwig Dunkel	80
Heineken	48
San Miguel Light	48
Smirnoff Apple	45
Smirnoff Lemon	45

CO₂

Coke	20
Sprite	20
Tonic Water	20
Soda Water	20

Sparkling Soju

Lemon Blast	45
Lychee Icy	45
Mango Magic	45
Pinnapple Crush	45



TASTE OF INDONESIA



RAGAM SARI

A refreshing blend of zesty lemon, soothing jasmine, cooling papermint, and warm spice

28



OMAH NENEK

Creamy warm, with aromatic spices and a touch of natural honey sweetness

30



ARUM DALU

Warm, Tangy, Floral, with a smooth and slightly spiced finish

35



TEMU LESTARI

A luscious blend of golden turmeric, juicy peach and smooth honey sweetness

28



HARMONI NUSANTARA

Tropical Spice with a hint of nusantara bloom

30



COKLAT PAWON

Warm, rich, and spicy with smooth chocolate undertones

34



GANDHAWA PERTIWI

Creamy, Sweet, Floral, With tropical and buttery notes

32

All Day Brunch

EGG BENEDICT

55K

VELVETY POACHED EGGS WITH AVOCADO, FINISHED WITH CLASSIC HOLLANDAISE





OMELETTE

FLUFFY GOLDEN OMELETTE SERVED WITH CRISPY FRIES AND A FRESH SIDE SALAD.

42

BEEF BRUCHETTA 38

*CRISPY TOASTED BREAD TOPPED WITH SAVORY BEEF, FRESH VEGETABLES, AND MELTED CHEESE.



SALAD WRAP

GRILLED WRAP FILLED WITH TENDER BEEF, FRESH GREENS, AND CRISP VEGGIES, SERVED WITH GOLDEN FRIES.

55