

**BRAUD<sup>®</sup> CAFE**









# AM

**A SELECTION OF BREAKFAST AND BRUNCH,  
FRESHLY PREPARED IN OUR KITCHEN  
EVERY MORNING.**

# BREAKFAST & BRUNCH.

BREAKFAST  
& BRUNCH.

## BREAD BUTTER & JAM

DAILY-BAKED BREAD SERVED WITH MIXED BERRY JAM AND MAPLE BROWN BUTTER.

75

## BANANA PISTACHIO PANCAKE

BANANA BUTTERMILK PANCAKE WITH CARAMELISED BANANA, PISTACHIO ICE CREAM, MAPLE SYRUP.

120

## THE GRANA TOAST

SMASHED MISO AVOCADO WITH SOFT SCRAMBLED EGGS, GRANA PADANO, HERB SALAD AND CHILLI CRISP OIL.

120

## SMOKED BEEF PASTRAMI SANDWICH

HOT-PRESSED SANDWICH WITH SMOKED BEEF PASTRAMI, ROASTED PAPRIKA, ONION, ARUGULA SERVED WITH WHOLEGRAIN MUSTARD AIOLI AND PICKLES.

175

## PICKLE AND CHEESE

HOT-PRESSED SANDWICH WITH FONTINA, EMMENTAL, MOZZARELLA, PICKLED ONION, PICKLED JALAPENO, AND PICKLED KYURI SERVED WITH AIOLI.

150

## SMOKED SALMON ROSTI

CRISPY POTATO ROSTI WITH SMOKED SALMON, POACHED EGGS, IKURA, PICKLED RED ONION, CREME FRAICHE AND RANCH.

160

## CAESAR SALAD

ORGANIC BABY ROMAINE WITH CAESAR DRESSING, ANCHOVIES, CROUTONS, AND A BOILED EGG.

95

## SPICED LAMB SHAKSHUKA

SPICED MARINARA WITH LAMB MERGUEZ IN A SKILLET WITH SAUTEED ZUCCHINI, POACHED EGGS, FOCACCIA, AND A HERB SALAD.

120

## FRENCH TOAST

CARAMELISED CROISSANT LOAF WITH EARL GREY ANGLAISE AND MIXED BERRY JAM.

120

## TRUFFLE SCRAMBLED EGGS

SOFT SCRAMBLED EGGS WITH MEAD-GLAZED MIXED MUSHROOMS, PORCINI BUTTER, WHITE TRUFFLE OIL, AND SOURDOUGH.

+ UPGRADE TO CROISSANT **25**

110

## EGGS BENEDICT

CLASSIC EGGS BENEDICT WITH SMOKED BEEF BACON, SRIRACHA HOLLANDAISE, SWEET PICKLED TOMATO AND WATERCRESS SALAD.

+ SUBSTITUTE TO SMOKED SALMON **50**

120

8AM - 4PM

<b>ENGLISHMAN</b>	<b>145</b>
HEARTY ENGLISH-STYLE BREAKFAST WITH A CHOICE OF LAMB OR CHICKEN SAUSAGE, SMOKED BEEF BACON, HOUSE-MADE BAKED BEANS, SUNNY SIDE-UP, HASH, BROWN SAUCE, AND SOURDOUGH.	
<b>ASIAN STEAK &amp; EGGS</b>	<b>290</b>
GRILLED 200G AUSTRALIAN WAGYU PICANHA MB-7 SERVED WITH FRIED EGGS, PICKLED KYURI, AND JEOW SOM DRESSING.	

## **EXTRAS.** EXTRAS.

<b>+ EGGS YOUR STYLE</b>	<b>30</b>
TWO EGGS, YOUR CHOICE OF SCRAMBLED, POACHED, SUNNY SIDE-UP, HARD-BOILED, OR SOFT-BOILED.	
<b>+ SMOKED BEEF BACON</b>	<b>55</b>
<b>+ GRILLED CHICKEN BREAST</b>	<b>55</b>
<b>+ SMOKED SALMON</b>	<b>80</b>
<b>+ TOASTED SOURDOUGH</b>	<b>30</b>
<b>+ JONO'S CHICKEN KIELBASA</b>	<b>65</b>
<b>+ LAMB MERGUEZ</b>	<b>65</b>
<b>+ HASH BROWNS</b>	<b>35</b>
<b>+ MIXED BERRY JAM</b>	<b>35</b>
<b>+ SMOKED MAPLE SYRUP</b>	<b>30</b>
<b>+ FLAVOURED BUTTER (MAPLE BROWN / UNSALTED BUTTER)</b>	<b>30</b>

PRICES ARE IN '000 RUPIAH, SUBJECT TO 10% GOVERNMENT TAX AND 8% SERVICE CHARGE.  
KINDLY PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGY OR SPECIAL DIETARY.



**SIMPLE LUNCH PLATES,  
MADE FRESH AND SERVED  
FROM OUR KITCHEN.**

10AM - 4PM

# LUNCH. LUNCH.

<b>THE SMASH BURGER</b> TOASTED BRIOCHE BUN, DOUBLE SMASH PATTY, CHEDDAR WITH SHIOKOMBU TOGARASHI SAUCE, CARAMELISED ONION, PICKLED KYURI, BABY COS, SERVED WITH TRIPLE COOKED FRIES.	<b>160</b>
<b>GOCHUJANG CHICKEN BURGER</b> BUTTERMILK-FRIED CHICKEN WITH GOCHUJANG SAUCE, BABY COS, SWEET MAYO, PICKLED KYURI, SERVED WITH TRIPLE COOKED FRIES.	<b>120</b>
<b>SPICY IKURA PAPPARDELLE</b> FRESH PAPPARDELLE WITH SPICY BISQUE SAUCE, IKURA, LEMON AND CHIVES.	<b>165</b>
<b>BEEF RAGU TAGLIATELLE</b> FRESH TAGLIATELLE WITH SHORT RIB TOMATO RAGU, PARMESAN FOAM AND PANGRATTATO.	<b>165</b>
<b>TRUFFLE AND MUSHROOMS</b> FRESH TAGLIOLINI WITH FRESHLY CRACKED BLACK PEPPER, MUSHROOMS AND WHITE TRUFFLE OIL.	<b>165</b>
<b>WAGYU STEAK &amp; RICE</b> GRILLED 200G AUSTRALIAN WAGYU PICANIHA MB-7 WITH CURED EGG YOLK, MISO BUTTER AND CHAR SIU JUS. SERVED OVER JAPANESE RICE.	<b>350</b>
<b>OCTOPUS JOLLOF RICE</b> SEARED OCTOPUS SERVED OVER JOLLOF-SPICED RICE WITH CREAMY XO SAUCE.	<b>225</b>

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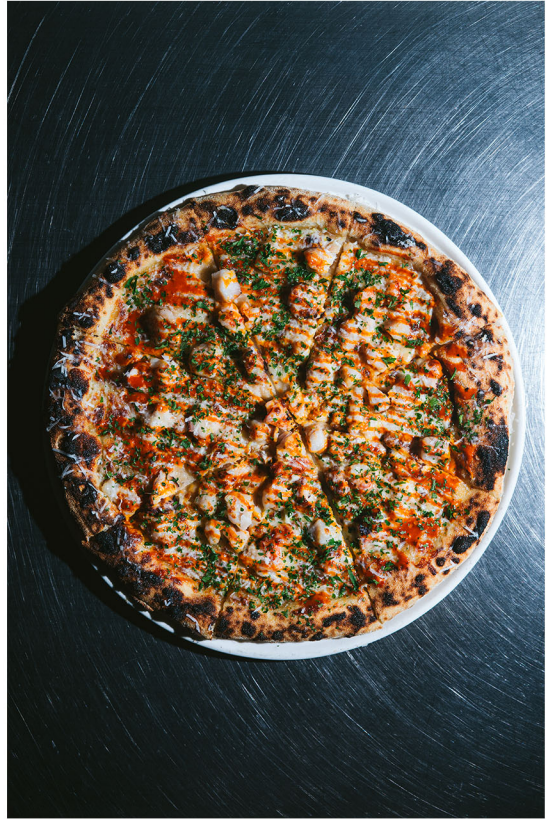
**ASIAN  
STEAK  
& EGGS.**

**&**



**OCTOPUS  
JOLLOF  
RICE**





# PM

**A SELECTION OF DINNER PLATES AND HOUSE FAVOURITES.  
PERFECT ALONGSIDE A GLASS FROM THE BAR.**

4.30 PM — 10 PM

## ENTREE. ENTREE.

<b>CRISPY CHICKEN SKIN</b> CRISPY CHICKEN SKIN WITH FERMENTED CHILI HONEY AND LIME SALT.	<b>70</b>
<b>BEEF CROQUETTES</b> SHORT-RIB AND POTATO CROQUETTES, GREEN CURRY AND BURNT CHILLI SAMBAL.	<b>120</b>
<b>PRAWN MAYO ROLLS</b> SOFT BUN WITH BUTTER-POACHED PRAWNS, SWEET MAYO, CHIVES AND LEMON.	<b>125</b>
<b>FRIED OCTOPUS AND CHIMICHURRI</b> SHALLOW FRIED OCTOPUS WITH CRUSHED BABY POTATO, GREEN CHILI MAYO, CHIMICHURRI AND HERBS SALAD.	<b>140</b>

## MAINS. MAINS.

<b>STEAK FRITES JAKARTA</b> GRILLED 200G OR 400G KIWAMI WAGYU TOP SIRLOIN 9+ SERVED WITH GREEN CHILLI SAUCE AND TRIPLE COOKED FRIES.	<b>295</b> /100G
<b>WAGYU STEAK &amp; RICE</b> GRILLED 200G AUSTRALIAN WAGYU Picanha MB-7 WITH CURED EGG YOLK, MISO BUTTER AND CHAR SIU JUS. SERVED OVER JAPANESE RICE.	<b>350</b>
<b>OCTOPUS JOLLOF RICE</b> SEARED OCTOPUS SERVED OVER JOLLOF-SPICED RICE WITH CREAMY XO SAUCE.	<b>225</b>
<b>CHARCOAL CHICKEN</b> GRILLED HALF CHICKEN WITH COCONUT BROWN-BUTTER SAUCE AND SAUTEED SPRING ONION.	<b>195</b>
<b>BARRAMUNDI WITH PRAWN CURRY</b> GRILLED WHOLE BARRAMUNDI SERVED WITH PRAWN CURRY SAUCE, CHARRED SWEET CORN AND CRISPY KAILAN.	<b>190</b>
<b>RIGATONI ALLA VODKA</b> BAKED RIGATONI WITH HOUSE MARINARA VODKA SAUCE AND BOCCONCINI CHEESE.	<b>165</b>
<b>SPICY IKURA PAPPARDELLE</b> FRESH PAPPARDELLE WITH SPICY BISQUE SAUCE, IKURA, LEMON AND CHIVES.	<b>165</b>
<b>BEEF RAGU TAGLIATELLE</b> FRESH TAGLIATELLE WITH SHORT RIB TOMATO RAGU, PARMESAN FOAM AND PANGRATTATO.	<b>165</b>
<b>TRUFFLE AND MUSHROOMS</b> FRESH TAGLIOLINI WITH FRESHLY CRACKED BLACK PEPPER, MUSHROOMS AND WHITE TRUFFLE OIL.	<b>165</b>
<b>THE SMASH BURGER</b> TOASTED BRIOCHE BUN, DOUBLE SMASH PATTY, CHEDDAR WITH SHIOKOMBU TOGARASHI SAUCE, CARAMELISED ONION, PICKLED KYURI, BABY COS, SERVED WITH TRIPLE COOKED FRIES.	<b>160</b>
<b>GOCHUJANG CHICKEN BURGER</b> BUTTERMILK-FRIED CHICKEN WITH GOCHUJANG SAUCE, BABY COS, SWEET MAYO, PICKLED KYURI, SERVED WITH TRIPLE COOKED FRIES.	<b>120</b>

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# PIZZA. PIZZA.

## MARGHERITA

TOMATO SAUCE WITH FRESH BASIL, BOCCONCINI, EVOO.

140

## BEEF PEPPERONI

PEPPERONI, TOMATO SAUCE, PECORINO AND HOT HONEY.

170

## “SARI LAUT”

PRAWN, OCTOPUS, BARRAMUNDI WITH VELOUTE SAUCE, HOUSE-MADE HOT SAUCE AND PECORINO.

170

## MUSHROOM BIANCO

CHAMPIGNON AND SHIMEJI MUSHROOMS WITH WHITE SAUCE, TALEGGIO CHEESE, PECORINO AND FRESH ARUGULA.

160

# SIDES. SIDES.

(MAINS ORDER ARE HIGHLY RECOMMENDED)

## COCONUT RICE

COCONUT BASMATI RICE.

50

## CHAR-GRILLED BROCCOLI

CHAR-GRILLED BROCCOLI WITH SRIRACHA HOLLANDAISE FOAM.

50

## COLD POTATO SALAD

MASHED AND CUBED POTATOES SERVED WITH KYURI, RED ONION, SWEET SOY GLAZE, CRISPY BEEF FAT CRUMBLE AND CHIVES.

50

## TRIPLE COOKED FRIES

WITH GRANA PADANO, TRUFFLE OIL, AIOLI.

70

# DESSERTS. DESSERTS.

**COCONUT CREME CARAMEL** 75  
COCONUT CUSTARD WITH PALM SUGAR CARAMEL

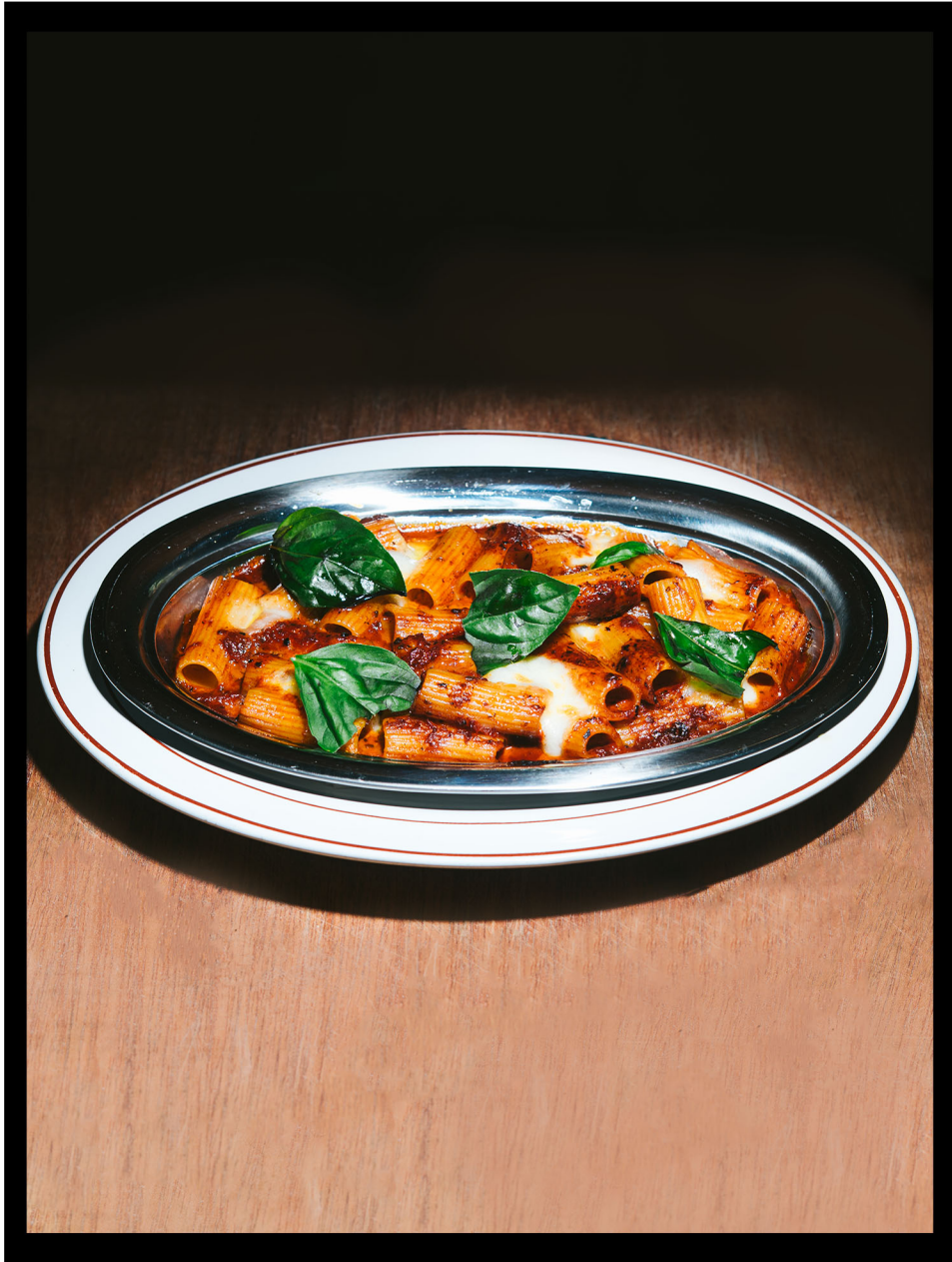
**FRIED SESAME DANGO** 75  
FRIED ADZUKI DANGO, MILK ICE CREAM, SALTED SESAME CARAMEL

**RICOTTA ICE CREAM** 75  
HOUSE-MADE RICOTTA ICE CREAM, SWEET PICKLED TOMATO, BASIL OIL AND SOURDOUGH CROUTONS.

**PROSECCO SORBET** 75  
STRAWBERRY & ORANGE PROSECCO SORBET WITH MACERATED STRAWBERRIES.



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**RIGATONI ALLA VODKA**



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