



DINE IN MENU

A LA CARTE LUNCH & DINNER

~ APPETIZER ~

★ King Prawn and Exotic Fruit Salad

Mixed fresh fruits served in mayonnaise dressing and king prawn

★ Traditional Caesar Salad

Combination of romaine lettuce, croutons, parmesan cheese and chopped crispy beef bacon served with caesar dressing

★ Gran Chef's Salad Bowl

Toasted of lettuce, tomatoes, beef pastrami, chicken, eggs, mozzarella cheese and gherkin served with thousand island dressing

~ SOUP ~

★ ♥ Mushroom Cream Soup

Soup made with cream and mushroom served with croutons

~ BURGER & SANDWICH ~

★ Mahakam Beef Burger

A bun of mixed onion, tomatoes, lettuce, sautéed mushroom on beef, orange cheese, gherkin and beef patty served with French fries, tomato ketchup and chili Sauce

Classic Club Sandwich

Toast bread, smoked beef pastrami, egg, cheese, lettuce, tomato and mayonnaise served with French fries, tomato ketchup and chili Sauce

Tuna Sandwich

A tuna chunk with mayo, lettuce, tomato and black olives served on toast bread served with French fries, tomato ketchup and chili Sauce

Chicken Sandwich

Chopped smoked chicken, lettuce, tomato served between slices of bread served with french fries, tomato ketchup and chili sauce

~ INDONESIAN SPECIALTY ~

★ Sup Buntut Rebus

Braised oxtail soup combined with vegetables served with steamed rice, green chili and lime

Sup Buntut Goreng

Fried oxtail soup served with steamed rice, green chili and lime

★ → Nasi Goreng Kampung

Indonesian stir-fried rice served with shrimp, chicken, eggs, chicken satay, grilled prawn, red chili and shrimp crackers

★ Mie Rebus Jawa

Javanese boiled noodles served with shrimp, chicken, eggs, vegetables, green chili and pickles

Mie Goreng Jawa

Javanese stir-fried noodles served with shrimp, chicken, eggs, vegetables, green chili and pickles

Soto Ayam served with Steamed Rice

Indonesian clear chicken soup with glass noodles, boiled eggs and vegetables served with steamed rice and "melinjo" crackers

* Soto Mie Mahakam

Clear chicken soup with combination of noodle along with slices of cabbages, beef rissole served with lime juice and sambal.

★ Bakso Bakwan

Stuffed tofu, meat balls, wonton and fried shrimp ball served with clear beef soup





INDONESIAN SIGNATURE CUISINES OF THE DAY

Choice of Chef's special Indonesian Cuisines, based on daily availability

* Nasi Bali

(Available Everyday)

Balinese steamed rice served with spicy shredded chicken, empal, beef satay, eggs and "urap" – spicy mixed vegetables with dried coconut and peanut crackers.

Nasi Hijau

(Available on Monday and Thursday)

Steamed rice cooked with pandan leaves served with fried chicken, "Ayam Merah" a spicy chicken. empal, corn fritter, braised egg, caramel salted fish, prawn crackers and sambal

★ Lontong Mahakam

(Available on Tuesday)

Rice cake served with "Opor Ayam" chicken cooked in coconut milk, vegetables soup,

hot and spicy liver, braised egg, and prawn crackers

* Nasi Daun Jeruk

(Available on Wednesday, Friday and Sunday)

Steamed rice cooked with lime leaves served with "Dendeng Manis" a sweet thinly sliced dried meat, "Ayam Masereh" a spicy chicken cooked with lemongrass, Satay, stewed jackfruit cooked with anchovy, sautéed green spicy chili squid, lemongrass sambal and peanut cracker

Nasi Liwet

(Available on Saturday)

Coconut simmered shredded chicken, fried soya bean cake and tofu, fried chicken liver, braised egg and sautéed green pumpkin served with coconut rice

\sim TASTE OF ASIA \sim

Garlic Noodle with King Prawn

Sautéed Hong Kong noodles, eggs, mushroom crispy wonton served with king prawn

Hong Kong Crispy Noodle

Pan-fried egg noodles with a combination of seafood and vegetables

★ Char Kway Teow with Beef

Stir-fried kway teow, sliced beef, baby kailan, beans sprout, shitake mushroom, onion and homemade chili

★ Yeung Chow Fried Rice

Hong Kong style pan-fried rice served with eggs, chicken, prawn and vegetables

Bihun Goreng Seafood

Stir-fried rice noodles with prawn, eggs and vegetables

> Beef Tenderloin with Black Pepper Sauce served with Rice

Tender strips of beef stir-fried with freshly ground black pepper served with steamed rice

Pad Thai

Stir-fried rice noodle, eggs, chopped firm tofu and flavored with tamarind pulp, fish sauce, dried shrimp, garlic or shallots, red chili pepper and palm sugar and served with lime wedges and chopped roasted peanuts.

★ Wonton Noodle

Hong Kong noodles with braised mushroom, prawn dumplings and pakchoi

~ PASTA ~

Lasagna Marchigiana

Layers pasta with béchamel sauce and ground beef

Spaghetti

Bolognese, carbonara, seafood cream sauce, aglio olio or mushroom

Fettuccine

Bolognese, carbonara, seafood cream sauce, aglio olio or mushroom

Penne

Bolognese, carbonara, seafood cream sauce, aglio olio or mushroom

\sim THE GRILLED \sim

Beef Rib Eye

US Rich marbled steak, juicy and flavorful

★ Black Angus Tenderloin

AUS well marinated steak, incredibly tender, smooth and juicy

Sirloin

US well marbled steak, incredibly tender, extra smooth, juicy and flavorful

Grilled Rack of Lamb

Lamb chop marinated, moist, juicy and flavorful

All kind of grilled menu are served with choice of potato, vegetable and sauce

Choice of Potato:

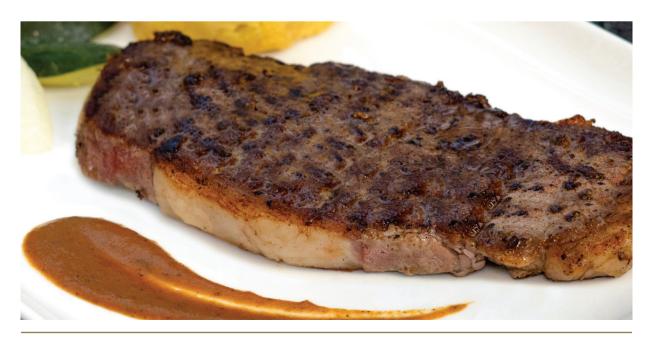
French fries, cheesy baked potatoes, baby potatoes, gratin potatoes, mashed potatoes

Choice of Vegetable:

Coleslaw, mixed salad, grilled vegetables and seasonal vegetables

Choice of Sauce:

Mushroom sauce, herb butter sauce, red wine sauce and pepper corn sauce



~ FISH ~

★ Grilled Salmon with White Wine Sauce

Season salmon fillet served with gratin potatoes and seasonal vegetables

Pan Fried Barramundi Fish with White Wine Sauce

Barramundi fillet served with gratin potatoes and seasonal vegetables

~ SNACK BITE ~

★ Calamari Fritti

Deep-fried crispy squid and vegetables served with tartar sauce

Chicken Ragout with Cheese

Wrapped chicken, mushroom mousse and cheese

Crispy Cassava

Deep-fried cassava seasoned with garlic and cumin

★ Fish and Chip served with French Fries

Deep-fried buttered fish served with chips or French fries

Risoles Mahakam

Wrapped beef pastrami, cheddar cheese, egg and mayonnaise

French Fries

Deep-fried thin sliced potato

★ Crispy Fried Banana

Deep-fried banana covered in batter sesame seeds accompany with cheese and chocolate

Lumpia Udang Mayonnaise

Shrimp wrapped in thin crepe pastry skin served with mayonnaise



~ DESSERT ~

★ Chocolate Melted with Vanilla Ice Cream

Melt chocolate cake served with vanilla ice cream

★ Pancong Mahakam

Rice flour combine with kopyor coconut and coconut milk served with kinca durian

★ Kue Ape

Wheat flour combined with coconut milk and suji leaves

Homemade Ice Cream

Assorted flavor ice cream, choice of vanilla, chocolate or strawberry

Exotic Fruit Platter

Assorted slice fruits on plate

Tape Bakar

Pan fried fermented cassava served with grated cheese and sweet grated coconut

★ Banana Crepes with Palm Sugar Sauce

Thin pancake topping with slice banana served palm sugar sauce

Crepes Suzette

Thin pancake served with orange sauce and vanilla ice cream

Sliced Cake of The Day

Choices of of Belgium Chocolate cake, Mille Fuille Cake and Cheese Cake

★ Wedang Ronde

Mixed of rice flour and brown sugar dipped into hot ginger drink

Sekoteng

A traditional Javanese drink, ginger-based hot drink made with condensed milk. Topped with jali seeds, lotus seeds, sagoo pearls, diced bread, sugar palm fruit and peanuts

★ Es Kopyor

Coconut kopyor served with syrup, soda water and shredded ice

Es Tape Hijau

Green sticky rice served with coconut milk, syrup and shredded ice

Es Pelangi

Mixed of tapai "fermented cassava", avocado, bread, chocolate condensed milk, chocolate sprinkle and shredded ice

★ Es Lotus Mahakam

Mixed of Jelly, sweet corn, longan, syrup and shredded ice

Es Lotus Mahakam in Glass Es Lotus Mahakam on Ice

BEVERAGE

~ SIGNATURE DRINKS ~

Pineapple Margarita

Tequila, orange liqueur, pineapple and lime juice

Lychee Martini

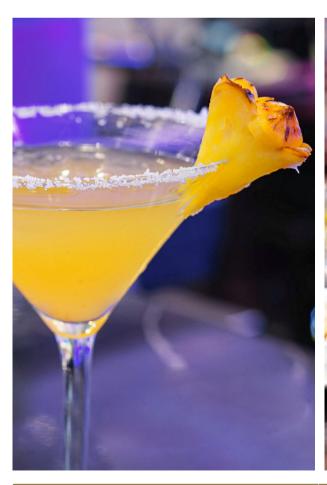
Vodka, lychee liqueur, triple sec

Rhumba Frappe

Ice blended coffee, milk chocolate chips and rum served with whipped cream

Coffee Freeze (with Kahlua)

Ice blended coffee, milk and vanilla topped with kahlua





~ FAMOUS ICED COFFEE ~

Irish Coffee

Irish whiskey and coffee served with whipped cream

Regular Iced Coffee

Regular shot of our special dark roasted beans

Iced Cappuccino

Espresso with steamed milk and thick foam

Iced Latte

Espresso with steamed milk and foam

Mahakam Iced Coffee

Espresso served with fresh milk and ice

Mocha Frappe

Ice blended coffee, milk and chocolate served with whipped cream

Caramel Frappe

Ice blended coffee, milk and caramel served with whipped cream

Iced Coffee / Mocha Float

Chilled double espresso / cold mocha with single scoop of ice cream

Sea Salt Caramel Latte

Espresso, milk, caramel mixed with sea salt

Rose Latte

Espresso, milk, rose syrup and served with dry rose leaf

Coffee Jelly

Espresso, milk, Palm Sugar, Creamer served with Jelly Coffee

~ TEAS COMBINATION ~

Fine Teas Bag Selection from Dilmah

Selection of Dilmah Ceylon Gourmet Teas

Iced Yuzu Lychee Tea

Refreshing ice tea, Lemon Yuzu served with Lychee

Iced Lemon Tea

Refreshing ice tea with lemon and sugar

Green Tea Latte

Green tea with steamed milk

~ HOT COFFEES ~

Regular Coffee

A regular shot of our signature blend

Single Espresso

A concentrated shot of our signature blenda

Double Espresso

Double concentrated shot of our signature blend

Macchiato

An espresso topped with a little milk foam

Cappuccino

An espresso blended with velvety steamed milk

Café Latte

An espresso blended with hot milk topped with milk foam

~ FRESH FRUIT JUICE ~

Orange Juice

Lemon Juice / Squash

Pineapple Juice

Melon Juice

Watermelon Juice

Carrot Juice

Papaya Juice

Avocado Juice

Strawberry Juice

Fresh Mix Juice

~ OTHER BEVERAGES ~

Equil

Natural or Sparkling

Soft Drinks

Diet coke, coke, sprite, ginger ale, tonic or soda water

Milk Shake

Strawberry, vanilla or chocolate

Hot Chocolate

Blended cocoa, sugar and milk

~ HOUSE SPECIALS ~

Singapore Sling

Gin, cherry heering, lemon juice and soda

Pina Colada

Light rum, coconut and pineapple juice

Long Island

Gin, vodka, light rum, tequila and lemon juice

Whiskey Sour

Bourbon, sugar syrup and lime juice

Negroni

Campari, sweet vermouth and soda water

Old Fashioned

Bourbon, symple syrup and angostura

Mojito Cocktail

Light rum, leave mint and lime soda

~ BEER ~

Bintang Draught

Beer by bottle

Bintang

Heineken

~ SPIRIT ~

Dry Gin

Light Rum

Tequila

Absolut

Dark Rum

Bombay Sapphire

Grey Goose

~ BRANDY & COGNAG ~

Martel VOSP

Hennessy VSOP

Remy Martin VSOP

~ APERITIF ~

Campari

Martini Rosso

Dry Martini

~ RED WINES ~

AUSTRALIA Penfolds Koonunga Hill (Shiraz)

CHILE Luis Felipe (Cavernet Sauvignon)

CHILE Tolten by Carmen (Carbenet Souvignon)

FRANCE Alexis Lichine (Merlot)

RED WINE BY GLASS

~ WHITE WINES ~

CHILE Luis Felipe (Chardonnay)

FRANCE Alexis Lichine (Chardonnay)

NEW ZEALAND Matua (Sauvignon Blanc)

WHITE WINE BY GLASS

