

Breakfast

06:00 - 11:00

Continental Breakfast 220

Choice of juice – orange | guava | watermelon | papaya
Choice of three bakery items – plain croissant | chocolate croissant | danish pastry | plain muffin | fruit muffin | multigrain bread roll | white bread | wheat bread | rye bread | gluten-free bread, served with butter, selection of jam and honey
Choice of hot drink – American coffee | decaffeinated coffee | tea | hot chocolate, served with choice of milk – full cream | low fat | soy milk
Seasonal fruit platter

Indonesian Breakfast 240

Choice of juice – orange | guava | watermelon | papaya
Choice of Indonesian main course – fried rice | fried noodle | chicken porridge with fried soya bean, fried shallot, cakwe, sweet soy sauce, soy sauce, crackers and sambal
Choice of hot drink – American coffee | decaffeinated coffee | tea | hot chocolate, served with choice of milk – full cream | low fat | soy milk
Seasonal fruit platter

Oriental Breakfast 260

Choice of juice – orange | guava | watermelon | papaya
Rice congee with choice of beef | chicken | fish, served with century egg, salted egg, cakwe, pickles, two pieces of siu mai and one piece of steamed pao
Chinese green tea and hot soy milk
Seasonal fruit platter

Daily Breakfast

American Breakfast 280

Choice of juice – orange | guava | watermelon | papaya
Choice of three bakery items – plain croissant | chocolate croissant | danish pastry | plain muffin | fruit muffin | multigrain bread roll | white bread | wheat bread | rye bread | gluten-free bread, served with butter, selection of jam and honey
Choice of cereal – cornflakes | coco pops | all-bran | rice crispy | toasted muesli | gluten-free muesli, served with choice of milk – full cream | low fat | soy bean milk
Choice of egg dish – omelette | fried | scrambled | poached, served with chicken | beef | pork sausages, chicken | beef | pork bacon, grilled tomato and hash brown
Choice of hot drink – American coffee | decaffeinated coffee | tea | hot chocolate, served with choice of milk – full cream | low fat | soy milk
Seasonal fruit platter



Signature Dishes



Vegetarian Dishes



Pork

All prices are in thousand (.000) of Rupiah subject to 21% government tax and service charge.

la BraSserie

Breakfast Fruit Platter 90

Seasonal slice fruits of papaya, watermelon, pineapple, honeydew and grapes

Rainbow Fruit Salad 80

Fresh fruit salad tossed in orange juice with strawberry

Yoghurt and Berries 90

Bowl of plain yoghurt and mixed berries

Signature Dragon Fruit Smoothie 90

Bowl of dragon fruit smoothie with roasted granola, coconut flakes, mix berries and pumpkin seed

Selected Yoghurt 80

*Choice of yoghurt
plain | low fat | fruit yoghurt*

Fruit Compote 70

*Choice of fruit compote
peach | longan | pear | lychee*

Cereals 80

*Choice of cereal
cornflakes | coco pops | all-bran |
rice crispy | toasted muesli | gluten free muesli
served with choice of milk – full cream |
low fat | soy milk*

Le Meridien Signature Omelette 140

*3 (three) cage free egg omelette mixed with
grated coconut, served with fried beancake and
grilled tomato*

Le Meridien Poached Egg 120

*Poached cage-free egg Benedict cooked in
lemongrass and galangal broth, served with
English muffin, sautéed spinach, chili and
hollandaise sauce*

A la Carte Breakfast

Bircher Muesli 90

*Rolled oats, apple, raisin, nuts, milk, cream, honey
and plain yoghurt*

Almond Maple Oatmeal 80

*Hot oatmeal porridge with apple, almonds and
maple syrup*

Bakery Basket 90

*Choice of 4 (four) bakery items
white bread | wheat bread | multigrain bread roll |
rye bread | krafikorn | baguette
served with butter and selection of jam & honey*

Gluten-Free Bakery Basket 90

*Chocolate gluten-free bread and plain gluten-free
bread served with butter and selection of jam &
honey*

Pastry Basket 90

*Muffin, fruit danish, plain croissant, chocolate croissant
served with butter, selection of jam & honey*

Belgian Waffle 115

*Homemade waffle served with maple syrup, honey,
caramelised banana, fresh strawberry and
whipped cream*

American Pancake 115

*Pancake served with caramelised banana,
strawberry, whipped cream and maple syrup*

Selection of International Cheese 250

*Assorted International cheese served with
dried fruit, grapes, honey and French baguette*



Signature Dishes



Vegetarian Dishes



Pork

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La Bra  erie

Eggs & More

Two Fresh Cage-Free Eggs  140
Choice of egg dish – scrambled | poached | fried egg, served with chicken | beef | pork sausages, chicken | beef | pork bacon, grilled tomato, and hash brown

Three Fresh-Cage Free Egg Omelette 170
With your choice of fillings – tomato | smoked beef | capsicum | cheese | mushroom, served with chicken | beef | pork sausages, chicken | beef | pork bacon, grilled tomato, and hash brown



Additional Side Dishes 80
Hash brown potatoes  Sautéed button mushrooms  Beef bacon Baked beans in tomato sauce  Chicken sausage Roasted tomato  Green salad with lemon dressing  Pork bacon  Pork sausage 

Nasi Goreng Kampung  180
Famous traditional wok-fried rice served with pickle, sambal, shrimp crackers, fried egg, fried chicken and chicken satay

Mie Goreng Sayuran  150
Vegetable fried noodles served with fried tofu, tempeh, melinjo crackers, pickles and sambal

Soto Ayam 160
Authentic East Java chicken soup in yellow broth with glass noodles, tomatoes, hard-boiled egg, served with steamed rice, “sambal soto”, pickles, lime and melinjo crackers

Masala Dosa   125
South Indian-style fermented rice and lentil crispy crepes served with sambar, coconut chutney, roasted tomato chutney and coriander chutney

Idli with Sambar   125
South Indian-style steamed fermented rice and lentil fluffy bread served with sambar, coconut chutney, roasted tomato chutney and coriander chutney

Asian Flavors


All Day


11:00 - 23:00


Starter


La Brasserie's Fried Chicken  95
Boneless fried chicken served with hot peppers Ranch sauce

Bean Curd Roll 95
Fried skin bean curd filled with shrimp and vegetables

Tempe Mendoan  90
Half-cooked fried special beancake served with peanut sauce and chili sweet soya sauce

Jamur Tiram Tiga Rasa  95
Locally sourced fried oyster mushrooms with three-flavors sauce


Roasted Tomato Soup with Pesto  95
Tomato soup with pesto served with ratatouille and mozzarella crostini

Soto Betawi  180
Authentic Batavia beef soup in aromatic coconut broth served with steamed rice

Soto Ayam 160
Authentic East Java chicken soup in yellow broth with glass noodles, tomatoes, hard-boiled egg, served with steamed rice, "sambal soto", pickles, lime, and melinjo crackers


Comfort


Tandoori Chicken Burger 210
Tandoori chicken patty served with iceberg lettuce, cheddar cheese, and tomato


Classic Club Sandwich  210
Sandwich with chicken mayo, egg, chicken bacon, lettuce, and tomato


Beef Burger 220
Beef patty served with iceberg lettuce, cheddar cheese, tomato, and gherkin


Tex-Mex Chicken Quesadillas 180
Grilled tortilla with chicken cooked in tomato, bell peppers, onion, coriander, and cumin

Caprese Sandwich  170
Focaccia olive bread with bocconcini cheese, tomato, arugula, and basil pesto

Gado Gado Lontong  100
Traditional mixed vegetables salad with rice cake, peanut sauce, and crackers

Tahu Tek Telur  100
Beancurd fritata, rice cake, cucumber, bean sprout, served with peanut sauce and crackers

Organic Field Mixed Salad  110
Dried cranberries, quinoa, cucumber, tomatoes, balsamic vinaigrette

Caesar Salad with  Poached Egg 120
Vegetables salad served with anchovies, crispy chicken bacon, parmesan cheese, and toasted brioche bread

Additional grilled chicken breast 30

Additional grilled prawns 60

Additional smoked salmon 90

All of our salads are available as a vegetarian option.

Diavola Pizza 🍷 220
Spicy beef salami pizza with fresh mozzarella and black olives

Margherita Pizza 🍷 180
Traditional pizza base topped with sliced tomatoes, basil, and oregano

Spaghetti Aglio e Olio 🍷🍷 160
Spaghetti pasta with garlic, olive oil, parsley, oregano, and sliced chili

Spaghetti Bolognese 180
Spaghetti pasta with authentic tomato and minced beef sauce from Bologna

Fettuccine Carbonara 180
Fettuccine pasta with beef bacon and cream sauce

Penne Arrabbiata 160
Penne pasta in a tomato sauce with black olive and chili flakes

Gluten free pasta is available on request

24/7 Breakfast 140
 Two Fresh Cage-Free Eggs
 Cooked The Way You Want It
Choice of egg dish – scrambled | poached | fried egg, served with chicken sausages, chicken bacon, grilled tomato, hash brown, toasted bread, and butter

Pan-Fried Snapper Fish Fillet 🍷 220
Boneless snapper fish fillet served with sautéed spinach and roasted red pepper emulsion

Rotisserie Quarters Chicken 190
Roasted chicken leg, mashed potato, served with side salad and rosemary sauce

Fish and Chips 220
Battered fried white fish with French fries and tartar sauce

Texas BBQ Beef Chuck Ribs 270
Grilled beef ribs with Texas BBQ sauce served with apple coleslaw and French fries

Toulouse Sausage & Mash 🍷 250
Toulouse sausage and mashed potatoes, served with mixed salad and caramelized onion sauce

Pumpkin Ravioli 🍷 180
Rich and creamy pumpkin-filled ravioli with sautéed spinach and parmesan cheese

24/7 Breakfast – Soto Ayam 160
Authentic East Java chicken soup in yellow broth with glass noodles, tomatoes, hard-boiled egg, served with steamed rice, “sambal soto”, pickles, lime, and melinjo crackers

Sop Buntut La Brasserie 🍷 200
Signature Indonesian dish with braised oxtail in aromatic spiced broth with chunky vegetables, served with steamed rice, pickles, sambal, and melinjo crackers

Nasi Goreng Kampung 180
Famous traditional wok-fried rice served with pickles, sambal, shrimp crackers, fried egg fried chicken, and chicken satay

Mie Goreng Sayuran 🍷 150
Vegetable fried noodles served with fried tofu, tempeh, melinjo crackers, pickles, and sambal

Rendang Sapi 🍷 250
Simmered beef in coconut, chilli, and aromatic Indonesian spices, served with steamed rice

Sate Ayam Madura 210
Chicken satay from Madura with sambal kecap, pickles, and rice cake

Tempe Bacem Bakar 🍷 170
Grilled marinated tempeh served with vegetables cooked in coconut milk and steamed rice

Penang Char Kwetiau 🍷 200
Wok-fried rice noodles with sambal, prawns, fish cake, bean sprout, chives and eggs

Steamed Chicken with Ginkgo Nuts & Red Date 190
Steamed boneless chicken thigh with ginkgo nuts and red dates, served with supreme soy sauce

Hongkong Sweet & Sour Fish 210
Deep-fried fish fillet, bell pepper, pineapple, served with sweet & sour sauce

Wok Frying Black Pepper Beef 230
Australian beef cubes with black pepper sauce

Vegetarian Sapo Tofu 🍷 170
Braised tofu with mixed vegetables

All main courses above are accompanied with steamed rice

Australian Beef Sirloin	450
<i>Grilled Black Angus beef from Australia, sirloin cut</i>	
Black Angus Australian Beef Rib Eye	550
<i>Grilled Black Angus beef from Australia, rib-eye cut</i>	
Australian Beef T-Bone Steak	650
<i>Grilled Black Angus beef from Australia, T-bone cut</i>	

All grilled items are served with grilled greens, grilled tomato, king oyster mushroom and your choice of sauce

Choice of Sauce

Mushroom sauce

Sauce au poivre - Classic black pepper sauce

Classic de Paris butter - Herbs and garlic flavored butter

Additional Side Dishes	80
<i>French fries with homemade spices</i>	
<i>Sweet potato wedges</i>	
<i>Mashed potatoes</i>	
<i>Sautéed spinach with garlic</i>	
<i>Garden salad</i>	

Kids

Captain America Pancake	90
<i>2 pieces of mini pancakes with chocochips, served with icing sugar, blueberry sauce, strawberries, and ice cream</i>	
The Incredibles Burger	90
<i>Mini beef burger with shoestring fries, and tomato ketchup</i>	
Hail Caesar	70
<i>A green salad of romaine lettuce, chicken bacon crumbles, and parmesan cheese tossed in Caesar dressing, served with boiled egg and focaccia croutons</i>	
Wreck it Ralph Sandwich	80
<i>Sandwich with smoked beef, sliced cheese, cucumber, tomato, served with shoestring fries, and tomato ketchup</i>	
Jungle Book Salad	70
<i>Seasonal fruit salad with strawberries</i>	

Sweet Endings

Selection of International Cheese	250
<i>Assorted International cheese served with dried fruit, grapes, honey and French baguette</i>	
Seasonal Fruit Platter	120
<i>Seasonal slice fruits of watermelon, pineapple, honeydew, papaya, dragon fruit, grapes and strawberry</i>	
Pisang Bakar	90
<i>Grilled banana with chocolate sprinkles and grated cheese</i>	
Bubur sum-Sum	75
<i>Sweet pandan porridge with sago pearl, coconut milk, and brown sugar syrup</i>	
Classic Apple Malang Crumble	90
<i>Baked apple Malang crumble with vanilla gelato</i>	
Le Méridien Signature Vanilla Mille-Feuille	120
<i>Crispy puff pastry with vanilla cream served with strawberry gelato and mixed berries</i>	
Le Scoop by Le Méridien Gelato & Sorbet	45
<i>Kindly ask our associates for the available gelato flavours</i>	

Beverage

TEA & BLOSSOM COOLER 65

*Pineapple Juice | Lemon Juice | Simple Syrup |
Jasmine | Green Tea | Soda Water | Orange Juice*

STRAWBERRY LAVA 65

*Fresh Strawberry | Strawberry Syrup | Fresh Milk |
Lime Juice | Peach Syrup*

WATERMELON MOJITO 65

*Watermelon Juice | Lime Juice | Mint Leaf |
Lychee Syrup*

TINGLE ME UP 65

*Orange Juice | Pineapple Juice | Lychee Syrup |
Lychee Fruit | Sprite*

DRAGON FRUIT SMOOTHIE 65

*Dragon Fruit | Fresh Milk | Mint Leaf |
Lemon Juice | Kiwi Syrup*

FRESH JUICES 65

*Apple | Papaya | Pineapple | Tomato | Carrott |
Honeydew | Orange | Guava*

CHILLED JUICES 55

Orange | Guava | Mango | Pineapple | Cranberry

SOFT DRINK 50

*Coca Cola | Coca Cola Zero | Soda Water |
Tonic Water*

MINERAL WATER 50

*Natural
Sparkling*

Non Alcohol

COFFEE

DECAF COFFEE | ESPRESSO | CAPPUCCINO 55
CAFE LATTE | MOCHA COFFEE | MACCHIATO

DOUBLE ESPRESSO 65

HOT CHOCOLATE 55

LOOSE TEA DILMAH 55

*Brilliant Breakfast | Earl Grey | Ginger | Supreme Ceylon SO |
Darjeeling | Jasmine Rose with French Vanilla | Ceylon Young Hyson |
Maroccan Mint | Sencha Green Tea | Chamomile | Peppermint |
Oolong | Jasmine Pear Dragon*

ICED TEA 55

Green Mint | Strawberry | Blueberry | Lychee | Lemon | Cinnamon

Signature Cocktails

SPARKLING GINGER GIN TONIC 130

Gin | Ginger | Kiwi | Lemongrass | Tonic Water

BUBBLY GINGER BOURBON ALE 130

Bourbon | Tangerine | Ginger Soda

CONTINENTAL 135

Bourbon | Cherry Liqueur | Apricot Brandy | Orange Bitter

THE MONK OF THE EAST 135

Rye Whiskey | Pu'Er Tea | Soda Water

THE CARACAS 130

Dark Rum | Vermouth | Chocolate Bitter

COSMOPOLITAN

Vodka | Cranberry Juice | Triple Sec

130

MOSCOW MULE

Vodka | Ginger Beer | Lime Juice

130

BLOODY MARY

Vodka | Homemade Mary Mix | Lime Juice

145

NEGRONI

Gin | Campari | Vermouth | Orange Peel

135

GIN MARTINI

Gin | Dry Vermouth

130

GIMLET

Gin | Sweet & Sour

130

SOUTH SIDE

Gin | Sweet & Sour | Mint

130

MARGARITA

Tequila | Triple Sec | Lime Juice

130

ROSITA

Tequila | Campari | Martini Rosso | Dry Vermouth

135

TOMY'S MARGARITA

Tequila | Agave Nectar | Sweet & Sour

130

DAIQUIRI

Rum | Sweet & Sour

130

PINA COLADA

Rum | Sweet & Sour

135

MAI TAI

Rum | Orgeat | Dark Rum

135

RIGHT HAND

Rum | Campari | Sweet Vermouth

135

MOJITO

Rum | Mint Leave | Mint Syrup | Lime Juice | Soda

125

OLD FASHIONED

Bourbon | Angostura Bitter

130

WHISKY SOUR

Bourbon | Egg White | Sweet & Sour

130

BOULEVADIER

Bourbon | Campari | Sweet Vermouth

145

NEW YORK SOUR

Bourbon | Sweet & Sour | Egg White | Red Wine

155

MINT JULEP

Bourbon | Mint | Sweet & Sour

130

SIDE CAR

Cognac | Triple Sec | Lemon

210

BRANDY ALEXANDER

Cognac | Creme de Cacao | Heavy Cream

235

GIN

Bulldog	110 / 1,650
Monkey 47	155 / 2,450
Hendricks	175 / 3,500
Sip SMith	125 / 1,650
Beefeater	100 / 1,350
Bombay Sapphire	115 / 1,500
Tanqueray No. 10	165 / 2,600

VODKA

Beluga Noble	130 / 1,900
Absolut Blue	110 / 1,400
Ciroc	165 / 3,100
Grey Goose	145 / 2,900
Smirnoff	100 / 1,000
Absolut Elyx	155 / 3,100
Absolut Peppar	140 / 2,400

WHISKY

Jack Daniels No. 7	135 / 1,700
Markers Mark	135 / 1,850
Bullet Rye	135 / 1,700
Jim Beam White	115 / 1,400
Jim Beam Black	145 / 2,000
Jack Daniels Fire	135 / 1,850
Gentleman Jack	145 / 2,000
John Jameson	125 / 1,650
Canadian Club 12 Y.O.	135 / 1,650
Famous Grouse	135 / 2,000
Dewars 12 Y.O.	135 / 2,000
JW Black Label	140 / 2,150
JW Blue Label	545 / 11,500
JW Gold Label	250 / 3,200
JW Double Black	250 / 3,200
JW Platinum Label	295 / 7,200
Chivas Regal 12 Y.O.	165 / 2,850
Chivas Regal 18 Y.O.	315 / 8,000
Monkey Shoulder	145 / 2,400
Balentine's 17 Y.O.	285 / 5,800

Alcohol

TEQUILA

Don Julio Anejo	165 / 3,100
Espolon Silver	135 / 1,800
Camino	135 / 1,800
Olmeca	125 / 1,650
Patron Silver	165 / 3,100

COGNAC

Martell Gordon Blue	650 / 12,500
Martell XO	850 / 18,500
Remy Martin VSOP	350 / 6,500

SINGLE MALT

Balvenie 12 Y.O.	235 / 3,600
Cragganmore 12 Y.O.	195 / 2,850
Glenmorangie Original	235 / 3,600
Glenfarclass 15 Y.O.	315 / 5,600
Glenfiddich 12 Y.O.	195 / 2,850
Glenlivet 12 Y.O.	235 / 3,600
Macallan 12 Y.O. Double Cask	245 / 4,300
Singleton 12 Y.O.	240 / 3,600
Singleton 18 Y.O.	650 / 12,500
Talisker 10 Y.O.	215 / 2,850

BEER

Bintang	65
Carlsberg	70
Anker	65
Guinness Stout	70
Heineken	70
Corona	122
San Miguel	65
San Miguel Light	65

LIQUEUR

Baileys	115 / 1,650
Kahlua	120 / 1,700
Dom Bénédictine	120 / 1,700
Gallano	130 / 1,700
Cointreau	130 / 1,700

RUM

Agua Luca Cachaca	135 / 2,000
Nusa Cana	135 / 2,100
Plantation 3 Star	125 / 1,650
Ron Zacapa 23 Y.O.	245 / 3,900

APERITIF

Campari	130 / 1,850
Martini Rosso	100 / 1,250
Martini Dry	100 / 1,250
Cinzano Rosso	100 / 1,350
Cinzano Dry	100 / 1,350
Cynar	115 / 1,450
Fernet Blanca	115 / 1,450
Aperol	115 / 1,450
Ricard Pastis	135 / 2,000
Pernord	100 / 1,350
Pimms No. 1	100 / 1,000
Dubonnet	100 / 1,000