

BREAKFAST | AVAILABLE 8.30AM – 12PM

Shakshuka CL DR	85	Smashed Avocado on Toasted Sourdough NT DR	85
With avocado, poached egg, tomato sauce, lime and feta cheese. Served with Rüsters corn tortilla and pickled radish.		With salted almonds, feta cheese, and pickled turmeric egg. Served with garden green salad and pickled red onions.	
Huevos Rancheros GF PK CL	85	Bircher Müsli NT VG	85
With fried egg, chipotle tomato sauce, kidney beans, and chorizo. Served with Rüsters corn tortilla and grilled jalapeños.		With cultured coconut yoghurt, raspberry compote, toasted coconut flakes, salted almonds, and berries.	
Akooori with Coriander & Mint CL DR	95	Barley Porridge VT DR	85
Served with toasted paratha, yoghurt dressing, curry sauce, and mango chutney.		With roasted mushrooms, nasturtium, parmesan cheese, and poached egg. Served with garden green salad and toasted sourdough bread.	
Brioche French Toast DR	85	Greek Omelet VT DR	85
With berries, airy coconut, toasted coconut flakes, palm sugar honeycomb, and pineapple syrup.		With bell peppers, feta cheese, parsley, onion, and oregano. Served with sautéed spinach, baked tomato, and sourdough bread.	
Caramelized Barley VT NT DR	70	Greek Yoghurt NT DR	80
With whipped cream, salted caramel, crunchy almonds, and pineapple syrup.		With Rüsters granola, vanilla oil, and raspberry compote.	

LUNCH | TUE – SAT | 12PM – 5PM SUN – MON | 12PM – 6.30PM

Dish of The Day	95 105	Rüsters Falafel VG	105
Please kindly ask our team.		With tahini dressing, Greek flat bread, zhug sauce, hummus, and rice tabbouleh.	
Danish Crown Pork Belly PK GF	115	Rüsters Steak Sandwich DR	150
With Asian BBQ dressing, crispy herbs, baked onions, and vadouvan puree. Served with baby potatoes.		With marinated beef, emmental cheese, soft onions, and pickles. Served with Rüsters french fries.	
Beef Rendang Risotto CL GF	115	Rüsters Veggie Lasagna VT DR	100
With green beans, sambal embe, and crispy rice crackers. Served with sambal hijau.		With mushrooms, eggplant, mozzarella cheese, and asiatico cheese. Served with toasted sourdough bread and garden green salad.	
Spaghetti al Limone VT DR	95	Mosaic Salmon SF	105
Served with garden green salad and toasted sourdough bread. <i>With pan seared tuna — add 45</i>		With parsley, salted cucumber, cream cheese, green asparagus, and crispy rye chips. Served with toasted rye bread and garden green salad.	
Pappardelle with Rüsters Beef Ragout DR	105	Breaded Local Snapper SF	115
With cherry tomatoes, basil, and parmesan cheese. Served with garden green salad and toasted sourdough bread.		With green beans, green asparagus, and brown butter sauce. Served with warm potato salad.	
Kofta Kebab NT CL	140	Poke Bowl Mushroom/Chicken DR/Tuna	105 115 125
With herbs and spices. Served with zhug sauce, baba ganoush, Greek pita bread, and steamed basmati rice.		Japanese rice with cabbage, edamame, wakame, pickled ginger, and carrot.	
Souvlaki Wrap PK DR	115		
With tomato, onions, coriander, parsley, hummus, and tzatziki. Served with Rüsters french fries.			
Falafel Wrap VG	105		
With tomato, onions, coriander, parsley, tahini, and hummus. Served with Rüsters french fries.			
Baked Beetroot Salad VT NT DR	105		
With roasted walnuts, crispy quinoa, baby spinach, pomegranate, and feta cheese. Served with toasted sourdough bread.			
Organic Potato Salad VG	95		
With romain salad, parsley pesto, snow peas, pickled onions, buckwheat, and crispy herbs. Served with toasted sourdough bread.			

Add ons:

Cured Salmon	50
Bacon	40
Hummus	20
Baba Ganoush	15
Slice of Sourdough Bread	15
1/2 Avocado	20
1/2 Greek Flatbread	10
Confit Cherry Tomato	10
Labne	30
Broccolini	20
Cultured Butter with Lime and Sea Salt	20

SMALL BITES

TUE – SAT | 12PM – 5.30PM
SUN – MON | 12PM – 6.30PM

Indian Papadum | VT GF DR

With herbs, lentil, and curry powder. Served with baba ganoush.

35

Beef Rendang Spring Roll | CL

Served with sweet and sour sauce.

60

Veggie Samosa | VT

With sweet potatoes, peas, and spices. Served with yoghurt dressing and coriander.

45

Crispy Chicken Teriyaki Bites | CL

With toasted sesame seeds and coriander.

60

Butter Chicken Meatball | CL

Served with toasted paratha bread and coriander.

55

Crispy Panko Prawns | SF

With spicy chipotle mayonnaise.

90

SOMETHING SWEET

TUE – SAT | 12PM – 5PM
SUN – MON | 12PM – 6.30PM

Tart Shell with Dulce de Leche | NT DR

With roasted hazelnuts, Rüstlers coffee and chocolate gelato.

60

Frozen Chocolate Cake | NT DR

With burnt pecan nuts, chocolate mousse, marinated strawberries, and milk ice cream.

60

White Rum & Coconut Sorbet | VG GF

With toasted coconut flakes, white chocolate, braised pineapple, and ginger syrup.

60

Rice Pudding (Available All Day) | NT GF DR

Infused with cardamom pods and local vanilla. Topped with roasted pistachios, rose water syrup, and flowers.

75

Date Ice Cream | NT DR

With salted almonds, cacao nibs, medjool dates, Greek olive oil, and pickled orange.

50

SHARED DINING | TUE – SAT | 6PM – 9PM

TASTING MENU 10 SERVINGS | Snack, Ocean, Farm, Garden, Sweet **per pax 450**
The chef sets the tasting menu and it will be served to the entire table (min. 2 pax)

ADD WINE PAIRING 4 GLASSES **per pax 320**

Snack

Brown Butter Waffle Cream Cheese Smoked Salmon Chives	60
Local Oysters Mandarin Ponzu Chili Oil (1 pc)	50
Onion Tart Javanese Pepper Sun-dried Tomatoes Parmesan	50
Babi Guling Croquettes Bumbu Bali Crispy Pork Skin Chipotle Mayo	60
French Fries Parmesan Truffle Oil	60

Ocean

Cod Roasted Romain Salad Turnip Crudit� Sauce Blanquette	130
Fried Scallops Snow Peas Edamame Mussel Yuzu Sauce	140
Fragrant Thai Grilled Prawns	150
Seafood Tortellini Laksa Sauce Dill	130

Farm

Beef and Foie Gras Wonton Shimeji and Enoki Mushrooms Oxtail Soup Coriander	150
Crispy Duck Katsuobushi Bao Buns Red Coleslaw Pickled Cucumber Chili Ginger Sauce	160
Beef Tartare 100 g Smoked Chipotle Mayo Sun-dried Tomatoes Rice Chips Herbs	160
Rib Eye 150 g Saut�ed Spinach Onions Chimichurri	350

Special
CANARD   LA PRESSE
Roasted Duck Breast | Pressed Duck Sauce | Potatoes | Glazed Beetroots
Minimum order 2 pax | 330 per pax

Garden

Roasted Cabbage Pickles Lemon Cream Salted Almonds Fermented Cabbage Sauce	80
Grilled Cauliflower Red Curry Hazelnut Praline Coconut Sauce	70
Roasted Mushrooms Salsa Verde Asparagus Green Beans Kale Asparagus Sauce	100
Juhu Salad Local Greens Chili Garlic Coconut Milk	60

Sweet

Date Cake Sesame Praline Caramel Whisky Sour Cream Ice Cream	70
Cr�me Fraiche Parfait White Chocolate Ganache Yuzu Gel Strawberries	90
Passion Fruit Sorbet Chocolate White Tea Candy Floss	110
Black Rice Pudding Mango Roasted Almonds Coconut Sauce	70

BEVERAGE

COFFEE

We offer two types of beans, kindly ask your waiter.

Espresso	20
Double Espresso	25
Americano	30
Cortado / Piccolo	35
Flat White	35
Cappuccino	35
Filter Coffee (Clever)	50
Hot Latte / Iced	40
Affogato	40
Masala Latte	45

Non-dairy milk	+10
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Almond (MilkLab) / Oatly / Bonsoy

NON COFFEE

Hot Cocoa / Iced	40
Hot Matcha Latte / Iced	40
Hot Tea / Iced Tea	50 40

Herbal, Sencha, Green, Black, White, Dragon/Cool Mint

MILKSHAKES

Chocolate	55
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Chocolate chip, ice cream and milk

Strawberry Banana	55
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Strawberries, banana and milk

SMOOTHIES

Raspberry	60
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Raspberries, orange juice

Green Smoothie	60
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Almond milk, lime, banana, celery and spinach

KOMBUCHA

Red Java Chai	55
Digestive Wellness	55
Summer Berries	55

FRESH JUICES

Orange	50
Watermelon	50
Honeydew Melon	50
Pineapple	50
Dragon Fruit	50
Mixed Juice	50
Young Coconut	35

WATER & SOFT DRINKS

Balian Natural 330ml	20
Balian Natural 750ml	35
Balian Sparkling 330ml	25
Balian Sparkling 750ml	50
San Pellegrino 750ml	60
Soft Drinks 330ml	25

Tonic, Soda

Soft Drinks 250 ml	20
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Coca Cola, Sprite

CRAFT BEER

Kura Kura Island Ale 330ml	70
Kura Kura Lager 330ml	65

BOTTLED BEER

Konig Ludwig Weissbier 500ml	75
Konig Ludwig Weissbier 330ml	55
San Miguel Light 330ml	50
San Miguel Pale 330ml	50
Prost 330ml	40

ORGANIC BEER

Citrus Beer	55
Ginger Beer	55

SIGNATURE COCKTAILS

Spice Gin Sour Gin, chili, cardamom, pear syrup, lemon juice and egg white.	130
Raja Ampat Blue pea infused gin, sweet sour and tonic water.	130
Fusion Latte Tequila, espresso, kahlua, fresh milk and caramel syrup.	130
Golden Sunset Whiskey, apricot liqueur, elder flower syrup, orange bitter, smoked with cloves and cinnamon.	110
Elderflower Spritz Elderflower liqueur, aperol, thyme, lime, prosecco.	130
Habanero Margarita Tequila, triple sec, passionfruit, lime and habanero.	110
The Copper Light rum, blueberry, cranberry and rose water.	110
Basilicata Triple sec, Japanese sake, basil, kiwi, lime and cucumber.	130

MOCKTAILS

Rosemary Lemonade Lemon, homemade rosemary & clove Syrup, star anise, Mexican salt & tonic.	55
Green Day Cucumber, kiwi, lime, and homemade cinnamon leaf extract.	55
Dragon Berry Dragon fruit, blueberry, lime, orange and ginger.	55

CLASSIC COCKTAILS

Aperol Spritz Aperol, sparkling wine and soda.	110
Aged Manhattan Bourbon whiskey, sweet vermouth, and angostura bitter.	130
Aged Negroni Gin, campari and sweet vermouth.	130
Espresso Martini Vodka, tequila coffee, espresso and simple syrup.	110
Mai Tai White rum, dark rum, lime juice and orgeat.	110
Caipirinha Cachaca, lime wedges and white sugar.	110
Margarita Tequila, triple sec, lime juice and Simple syrup.	110
Whisky Sour Whisky, lemon juice and Simple syrup.	130
Mojito White rum, lime, mint, sugar and soda	110
Cosmopolitan Citrus vodka, triple sec, cranberry juice and sweet sour.	110
Lychee Martini Vodka, triple sec, sweet sour and fresh lychee.	110
Bloody Mary Vodka, tomato juice, lime, cereley salt, tabasco, worcestershire.	110

SPIRIT & LIQUEUR

APERITIF

	45 ml
Campari	85
Aperol	85
Martini Bianco	85

VODKA

	45 ml
Grey Goose	110
Belvedere	95
Absolut Citron	90
Tito's	90
Ciroc	90
Absolut Blue	85
Saba Original	85
Saba infused	85
Smirnoff	70
Skyy	70

GIN

Monkey 47	180
The Botanist	150
Star of Bombay	120
Hendrick's	110
Bombay Sapphire	90
Tanqueray	90
East Indies	80
Four Pillars Olive Leaf	110
Four Pillars Rare	110
Four Pillars Bloody Shiraz	110

RUM

	45 ml
Ron Zacapa Gran Reserva	140
Diplomatico Mantuano	100
Havana Club 7 Y.O	90
Bacardi Gold	80
Bacardi White	80
Havana Club 3 Y.O	80
Sailor Jerry	80
Captain Morgan White	70
Captain Morgan Spiced Gold	70

TEQUILA

	45ml	30ml
Codigo Reposado	140	120
Codigo Rosa	130	110
Codigo Blanco	120	100
Patron Silver	120	100
Don Julio Reposado	120	100
Herradura Reposado	110	90
Herradura Plata	90	75
1800 Anejo	110	90
1800 Silver	100	85
Jose Cuervo Traditional	90	75
Jose Cuervo Especial	85	70

Mezcal

	45 ml
Montelobos Mezcal Joven	110
Dom Ramón Mezcal Joven	110
Add Sangrita to your Tequila or Mezcal	+20
Traditional Mexican Chaser	
<i>Sangrita, Spicy Salt, Orange and Lime</i>	

SPIRIT & LIQUEUR

WHISKEY

	45 ml
Lagavulin 16 Y.O	350
Glenfiddich 18 Y.O	300
Kura The Whisky	270
The Balvenie Double Wood 12 Y.O	200
Maker's Mark	120
Bulleit Rye	110
Bulleit Bourbon	95
J.W. Black Label	95
Chivas Regal 12 Y.O	90
Jameson	90
Jack Daniels	85
J.W. Red Label	85
Balantine's Finest	85
Tullamore D.E.W	85
Jim Beam	80

COGNAC

	45 ml
Courvoisier XO	450
Camus XO	350
Rémy Martin Cellar No. 16	230
Courvoisier VSOP	140

LIQUEUR & DIGESTIVE

	45 ml
Bénédictine D.O.M	100
Cointreau	85
Massenez Triple Sec	85
Vaccari Sambuca	85
Jägermeister	85
Heering Cherry Liqueur	85
Baileys	85
Luxardo Amaretto	85
Malibu	85
Martini Rosso	85

OTHER SPIRIT

	45 ml
Saba Grappa	85
Sagatiba Pura Cachaca	85
Selaka Arak Salak	70