



BREAKFAST MENU

à la carte

From the Oven

- PASTRY BASKET**80
fresh baked goods
- CURED SALMON TOAST**140
ricotta cheese, fresh tomato
- BREAKFAST SANDWICH**100
sunny-side up egg, ham, bacon,
cheese, ketchup

Local Flavours

- NASI CAMPUR AYAM**120
sate lilit, lawar, sambal matah
- SOTO AYAM**90
turmeric, rice noodles
- CHICKEN FRIED RICE**100
red chili, sunny-side up egg, cilantro
- CHICKEN KWETIAU**100
rice noodles, fish cake, scallion
- CHICKEN PORRIDGE**90
peanut, scallion, cakwe

Healthy Food

- SEASONAL FRUIT**50
- CHIA BOWL**90
chia seeds, coconut, dates
- AVOCADO TOAST**90
sourdough bread, quail egg, cucumber relish
- OVERNIGHT OATS**60
homemade cashew butter, banana jam
- YOGHURT GRANOLA PARFAIT**80
homemade granola, strawberry jam

Eggs

- FRENCH OMELETTE**120
goat cheese, mixed lettuce,
seasonal mushroom
- EGGS BENEDICT**120
pork / beef ham, english muffin,
chili hollandaise
- EGGS ROYALE**170
cured salmon, english muffin, hollandaise
- THE VONG BREAKFAST**130
egg, sausage, bacon, cherry tomato

Dessert

- NUTELLA & BANANA CREPES**60
- VONG FRENCH TOAST**120
honey apple, caramel, crispy pork / beef bacon
- BANANA PAIN PERDU**90
caramelized banana, vanilla ice cream
- PANCAKE AND BERRIES**140
banana, maple syrup

On the Side

- PORK / BEEF BACON**60
- PORK CHORIZO SAUSAGE**70
- BEEF SAUSAGE**70
- TOAST**50
choices of white, wheat, brioche, sourdough



Executive Chef
CÉDRIC VONGERICHTEN

Chef de Cuisine
MATTHEW BYK

Dejamu

traditional Indonesian beverage using local ingredients

- EMPON-EMPON**50
help strengthen your immune system
- BERAS KENCUR KUNYIT ASAM**50
boost metabolism and energize
- AROMATIC HEALING JAHE**50
warms up the body and soothes sore muscles

Chilled Coffee

- BUTTERSCOTCH LATTE**50
espresso, milk, butterscotch, vanilla cream
- VONG MOCHACCINO**50
espresso, condensed milk, milk,
homemade mocha cream
- SALTED TIRAMISU LATTE**50
espresso, milk, tiramisu syrup, sweet cream

Healthy Beverages

- ORANGE ELDERFLOWER SMOOTHIES**65
orange juice, elderflower essence, milk, yoghurt
- PEACH STRAWBERRY SMOOTHIES**65
peach, strawberry, milk, yoghurt
- TURMERIC TONIC**65
turmeric, lemon juice, lime juice, honey
- MORNING BOOSTER**65
orange, carrot, lemon juice
- PINE - APPLE**65
pineapple, apple, honey
- GREEN JUICE**65
pak choy, granny smith, cucumber,
lemon
- RED JUICE**65
beetroot, orange, carrot, apple, ginger,
lemon
- FRESH-SQUEEZED ORANGE JUICE**65
- PINEAPPLE JUICE**55
- WATERMELON JUICE**55

Vong Blend

origin of sumatra arabica and dampit washed robusta

- ESPRESSO**35
- MACCHIATO**45
- AMERICANO**40
- LATTE**45
- CAPPUCCINO**45
- FLAT WHITE**45

Teas by TWG

collection of fine harvest teas and exclusive blends

- CHAMOMILE**40
- MOROCCAN MINT**40
- FRENCH EARL GREY**40
- ENGLISH BREAKFAST**40
- VANILLA ROOIBOS**40
- GENMAICHA**40

Morning Special

SUPPLEMENT

- NV CHARLES DE FÈRE**170 | 120
sparkling wine, blanc de blancs, france
- BLOODY MARY**120 | 80
vodka, tomato juice, lemon juice,
vong mary mix

- JAKARTA MARTINI**120 | 80
vodka, calamansi, pletok cordial
- MORNING COLLIN**120 | 80
gin-infused earl grey, lemon juice,
thyme cordial, tonic water



LUNCH MENU

Appetizer | SUPPLEMENT

- CRISPY SUSHI WITH TUNA 118
chipotle mayonnaise, soy honey
- JAPANESE MADAI SASHIMI 218 | +60
truffle-garlic toast, lemon
- UNI AND CREAMY SCRAMBLED EGG 398 | +280
chicken skin, chili, lime
- RICE CRACKER CRUSTED TUNA 208 | +50
sriracha-citrus emulsion
-  HAMACHI SASHIMI 188 | +50
soy glaze, yuzu avocado
- TUNA TARTARE 118
smoky aioli, potato gaufrette

-   GRILLED LOMBOK OCTOPUS 228 | +80
buttery baby potato, chili-romesco
-  BLACK TIGER PRAWNS 188 | +40
sizzling garlic, chili oil
-  CREAMY BURRATA 188 | +40
grilled sourdough, citrus, lemon jam
- BLUE CRAB TOAST 348 | +100
jalapeño, lemon aioli
- FOIE GRAS BRÛLÉE 388 | +250
strawberry jam, balsamic

-   BABY KALE & MESCLUN SALAD 108
avocado, parmesan dressing
-  CRISPY BABY ARTICHOKE 248 | +120
kalamata olive emulsion
-   HEIRLOOM TOMATO SALAD 108
basil, avocado, sesame dressing
-  PUMPKIN SOUP 138
pumpkin seed, croûtons, mimolette cheese
-  OXTAIL SOUP 158
shallot, scallion

Mains | SUPPLEMENT

- SPAGHETTI PRAWN AGLIO E OLIO 188
garlic, cherry tomato
- LINGUINE VONGOLE 178
tahu clams, white wine, cherry tomato
- RADIATORI PASTA & BLACK TIGER PRAWN 188
tomato-vodka sauce, basil
- BLUE CRAB & SQUID INK SPAGHETTI 378 | +200
jalapeño, tomato, chili
- DUCK MEATBALLS & POTATO GNOCCHI 198
mushrooms, fontina, lemon

- SQUID INK FRIED RICE 268 | +80
sunny side-up egg, chili sauce
- DUCK CONFIT FRIED RICE 138
red chili, sunny side-up egg, cilantro

-  BARRAMUNDI 208
baby spinach, woku broth
- SMOKED DUCK BREAST 398 | +200
sweet corn, chili citrus jus
-  SLOW-COOKED NORWEGIAN SALMON 218
tomato ratatouille, cilantro oil
- ROASTED BABY CHICKEN 188
confit potato, habanero hot sauce
- AUS ANGUS SIRLOIN 548 | +360
potato pavé, chipotle, salsa verde
- MIYAZAKI SIRLOIN 100G 888 | +700
roasted savoy cabbage, soy yuzu sauce

Executive Chef
CÉDRIC VONGERICHTEN

Chef de Cuisine
MATTHEW BYK



Prix fixe menu includes 1 (one) appetizer and 1 (one) main dish. Supplemental charge applies for prix fixe selection upgrades. All prices are in thousand Indonesian Rupiah (IDR) and are subject to 21% government tax & service charge.

Pizzas

-  MARGHERITA PIZZA 138
tomato, mozzarella, basil
-  CHEESE PIZZA 148
béchamel, arugula, golden garlic
-  BLACK TRUFFLE PIZZA 208
three cheeses, chives, egg
- BEEF PEPPERONI PIZZA 158
tomato, mozzarella, chili flakes
- PORK PIZZA 208
tomato, lomo, coppa
- HOMEMADE BEEF SAUSAGE PIZZA 178
bell pepper, red onion, pickled chili

The Grill

-  BBQ GLAZED PORK RIBS 358
sweet & smoky bbq sauce, pickles
-  PROSCIUTTO-WRAPPED PORK CHOP 298/100GR
white wine braised artichoke, english peas
-  CHARRED BEEF RIB 288/100GR
green chili, caramelized onion, radish

- AUS WAGYU 6/7 SIRLOIN 500GR 2.400
- AUS BLACK ANGUS RIBEYE 500GR 1.500
- AUS STOCKYARD TOMAHAWK 260/100GR

steaks will be served with choice of sauce, sides, and fleur de sel

SAUCES
salsa verde, soy yuzu, béarnaise, mushroom, truffle

 **Sides** for the Grill

- ASPARAGUS 198 CAULIFLOWER GRATIN 108
maitake mushroom, citrus vinaigrette *cheddar cheese, gremolata, pickled red chili*
- SAUTÉED CORN 48 GARLIC POTATO PURÉE 58
green chili, garlic
-  ROASTED BROCCOLI 78 FRENCH FRIES / TRUFFLE FRIES 58/78
pistachio pesto, parmesan cheese

 gluten-free

 vegetarian

 contains nuts / traces of nuts



DINNER MENU


Appetizer

CRISPY SUSHI WITH TUNA 118
chipotle mayonnaise, soy honey

JAPANESE MADAI SASHIMI 218
truffle-garlic toast, lemon


UNI AND CREAMY SCRAMBLED EGG 398
chicken skin, chili, lime


RICE CRACKER CRUSTED TUNA 208
sriracha-citrus emulsion

 **HAMACHI SASHIMI** 188
soy glaze, yuzu avocado

CRISPY SQUID 148
crispy shallot, galangal sauce

  **GRILLED LOMBOK OCTOPUS** 228
buttery baby potato, chili-romesco


 **BLACK TIGER PRAWNS** 188
sizzling garlic, chili oil

 **CREAMY BURRATA** 188
grilled sourdough, citrus, lemon jam

BLUE CRAB TOAST 348
jalapeño, lemon aioli


FOIE GRAS BRÛLÉE 388
strawberry jam, balsamic

  **BABY KALE & MESCLUN SALAD** 108
avocado, parmesan dressing


 **CRISPY BABY ARTICHOKE** 248
kalamata olive emulsion


  **HEIRLOOM TOMATO SALAD** 108
basil, avocado, sesame dressing


 **PUMPKIN SOUP** 138
pumpkin seed, croûtons, mimolette cheese

 **OXTAIL SOUP** 158
shallot, scallion

Pizzas

 **MARGHERITA PIZZA** 138
tomato, mozzarella, basil

 **CHEESE PIZZA** 148
béchamel, arugula, golden garlic


 **BLACK TRUFFLE PIZZA** 208
three cheeses, chives, egg


BEEF PEPPERONI PIZZA 158
tomato, mozzarella, chili flakes


PORK PIZZA 208
tomato, lomo, coppa

HOMEMADE BEEF SAUSAGE PIZZA 178
bell pepper, red onion, pickled chili

The Grill

 **BBQ GLAZED PORK RIBS** 358
sweet & smoky bbq sauce, pickles

 **PROSCIUTTO WRAPPED PORK CHOP** 298/100GR
white wine braised artichoke, english peas

 **CHARRED BEEF RIB** 288/100GR
green chili, caramelized onion, radish

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SAUCES
salsa verde, soy yuzu, béarnaise, mushroom, truffle

Sides for the Grill

ASPARAGUS 198 **CAULIFLOWER GRATIN** 108
maitake mushroom, citrus vinaigrette cheddar cheese, gremolata, pickled red chili

SAUTÉED CORN 48 **GARLIC POTATO PURÉE** 58
green chili, garlic

 **ROASTED BROCCOLI** 78 **FRENCH FRIES / TRUFFLE FRIES** 58/78
pistachio pesto, parmesan cheese

Mains

SPAGHETTI PRAWN AGLIO E OLIO 188
garlic, cherry tomato

LINGUINE VONGOLE 178
tahu clams, white wine, cherry tomato


RADIATORI PASTA & BLACK TIGER PRAWN 188
tomato-vodka sauce, basil


BLUE CRAB & SQUID INK SPAGHETTI 378
jalapeño, tomato, chili

DUCK MEATBALLS & POTATO GNOCCHI 198
mushrooms, fontina, lemon

SQUID INK FRIED RICE 268
sunny side-up egg, chili sauce

SHORT RIB FRIED RICE 498
red chili, sunny side-up egg, cilantro

 **BARRAMUNDI** 208
baby spinach, woku broth

 **SMOKED DUCK BREAST** 398
sweet corn, chili citrus jus

TRUFFLE CRUSTED NORWEGIAN SALMON 228
butternut squash dumpling, sesame soy sauce

ROASTED BABY CHICKEN 188
confit potato, habanero hot sauce

AUS ANGUS SIRLOIN 548
potato pavé, chipotle, salsa verde

MIYAZAKI SIRLOIN 100G 888
roasted savoy cabbage, soy yuzu sauce

VONG
KITCHEN

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