

Lunch : 11.00 am – 06.00 pm
Dinner : 06.00 pm – 10.00 pm

SURAKARTA HERITAGE

IDR 158.000++/ person

SOP TIMLO SOLO 🍲

Glass noodles, chicken liver, carrot, ear mushroom, aromatic chicken broth

NASI LIWET

Aromatic steamed rice, braised chicken, chayote, boiled egg

JAJANAN PASAR 🍩🍪

Indonesia traditional sweet

NUSANTARA HERITAGE

IDR 158.000++/ person

SOP IGA 🍲

Traditional Indonesian beef rib soup served with traditional condiments

NASI EMPAL

Marinated beef shank, steamed aromatic rice, chili paste

DADAR GULUNG 🍷🍪

Traditional crepes rolled in desiccated and palm sugar, kinca sauce, coconut cream








- *Include iced tea or soft drink*

Prices are in thousand Rupiah and subject to 21% tax and service charge.











🍄 - Vegetarian 🍲 - Nuts 🐠 - Seafood, Shellfish 🥛 - Dairy Product 🍷 - Alcohol 🍪 - Gluten 🌳 - Tree Nuts

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- EPICE SIGNATURE -

EPICE SIGNATURE ORIENTAL CHICKEN  	118
Chinese spices, sautéed vegetables, spring onion, cilantro	
SOP BUNTUT 	188
Traditional Indonesian oxtail soup served with steamed rice and traditional condiments	
IGA BAMBU 	138
Braised beef ribs, cassava leaf, baby potato, gravy, steamed rice	
AYAM GORENG KAMPUNG	118
Fried spring chicken served with traditional condiments, steamed rice	
NASI EMPAL	118
Marinated beef shank, steamed aromatic rice, chili paste	
ROASTED PEKING DUCK (Half Whole)   	288 418
<i>Suitable for 3-4 persons</i>	
Choose your favorite sauce: Black pepper Ginger and onion	
Served with multigrain fried rice	

ALL DAY SPECIALITIES - APPETIZER -










LUMPIA BEBEK BETUTU   	78
Shredded marinated duck, mixed vegetables, Balinese sambal matah	
SINGKONG GORENG MENTEGA 	48
Deep-fried cassava, soybean powder, palm sugar sauce	
CABUK RAMBAK 	48
Rice cake, roasted sesame sauce, kaffir lime leaf, karak crackers	
ROASTED CHICKEN WINGS BALADO  	68
Marinated chicken wings, chili paste, crispy chicken skin	
BAKWAN UDANG JAGUNG   	58
Sweet corn, spring onion, shrimps	

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




- SALAD AND SOUP -

STRAWBERRY QUINOA	68
Fresh strawberry, spring onion, quinoa and pomegranate, balsamic vinaigrette	
CAESAR SALAD   	68
Romaine lettuce, crouton, beef bacon, Caesar dressing	
KALE AND APPLE  	68
Local green apple, crusted cashew, cherry tomato, dried fruits, artisan cheddar, honey mustard	
PUMPKIN CREAM SOUP  	68
Pumpkin seed, fresh cream, crouton	
MUSHROOM CREAM SOUP  	68
King oyster mushroom, fresh cream, truffle oil	

- SURAKARTA FLAVORS -

SELAT SOLO   	68
Beef galantine, quail egg, lettuce, vegetables, Javanese brown sugar	
NASI LIWET	98
Aromatic steamed rice, braised chicken, chayote, boiled egg	
SOP TIMLO SOLO 	58
Glass noodles, chicken liver, carrot, ear mushroom, aromatic chicken broth	
TENKLENG KAMBING / TONGSENG KAMBING 	168
Slow-braised lamb shank, coconut curry, white cabbage	
SATE BUNTEL 	148
Minced lamb, Java spices, sweet soya, shallot	

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- INDONESIAN FLAVORS -

SALMON GARANG ASAM 🐟	188
Seared salmon fillet, spiced and sour broth, steamed rice, green lime	
AYAM BAKAR TALIWANG 🐔🥒	128
Grilled baby chicken, fresh snake bean and eggplant salad, green lime	
BEBEK BAKAR / GORENG SURAMADU 🐟	158
Local duck, green mango relish, steamed papaya leaf	
SOP IGA 🍲	158
Traditional Indonesian beef rib soup served with steamed rice and traditional condiments	
NASI KUNING	128
Turmeric rice, vegetables urap sayur, egg, aromatic fried chicken, beef floss	

- COMFORT -

HAINAN RICE (DUCK OR CHICKEN) 🍲	128
Aromatic steamed rice, ginger paste, aromatic broth	
ROASTED DUCK NOODLE 🍜🥒	118
Roasted duck, oriental noodles, bok choy	
MIE GODOG / MIE GORENG 🍜🍲	98
Egg noodles, chicken, vegetables, scallions, crackers	
NASI GORENG KAMBING LAWEYAN 🍲	128
Lamb fried rice, curry, scallions, crackers, pickles	
NASI GORENG 🍲🍲	118
Traditional Indonesian fried rice, fried chicken, crackers	
CLUB SANDWICH 🍷🍷	118
Multigrain toast, chicken breast, fried egg, beef bacon, fries, greens salad	
CHEESEBURGER 🍷🍷	128
Brioche bun, Angus beef patty, green salad, cheese, gherkin, lettuce, fries	
PASTA 🍷🍷	128
Choose your favorite pasta: <i>penne</i> <i>spaghetti</i> <i>tagliatelle</i> Choose your favorite sauce: <i>bolognese</i> <i>carbonara</i> <i>arrabiata</i> <i>aglio e olio</i>	

Add ons :

- Salmon 35
- Grilled Chicken 25
- Prawn 35

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- FROM THE GRILL -

160 GR TASMANIAN SALMON	258
220 GR WAGYU SIRLOIN MB 5	398
220 GR WAGYU TENDERLOIN MB 5	458
GRILLED CHICKEN BREAST	158
Choose your favorite side dish: <i>mashed truffle potato</i> <i>skillet herbs potato</i> <i>potato wedges</i> <i>French fries</i> <i>potato au gratin</i> <i>baked potato</i> <i>broccoli au gratin</i> <i>grilled tomato</i> <i>butter-poached vegetables</i> <i>roasted vegetables</i> <i>grilled king oyster mushroom</i>	
Choose your favorite sauce: <i>mushroom</i> <i>barbeque</i> <i>pepper corn</i> <i>black pepper</i> <i>Thyme jus</i> <i>Beurre blanc</i>	








- DESSERT -

TIRAMISU   	68
Ladyfinger, mascarpone, coffee sauce	
FRUIT PLATTER	58
Fresh seasonal fruit served with spicy Himalayan salt	
PISANG GORENG   	58
Fried banana served with vanilla ice cream and honey	
DADAR GULUNG   	58
Traditional crepes rolled in desiccated and palm sugar, kinca sauce, coconut cream	
DATES TOFFEE PUDDING   	68
Vanilla tuile, toffee sauce, vanilla ice cream	
JAJANAN PASAR  	58
Indonesia traditional sweet	

- KIDS MENU -

MAC AND CHEESE   	68
Cheese fondue, sauteed broccoli, meat ragout	
FISH AND CHIPS    	68
Battered fish, French fries, tartar sauce, fresh lemon	
CHICKEN NUGGET   	68
Breaded chicken, Thousand Island sauce, green salad	
CHICKEN FRIED RICE / WOK FRIED NOODLE	68
Chicken drumstick, scallion, fried egg	
BEEF / CHICKEN KID'S CLEAR SOUP 	68
Mixed vegetables, steamed rice, sweet soya sauce	
BEEF SLIDER   	68
Beef patty, cheese, French fries	
SCOOP OF ICE CREAM 	68
Served with homemade chocolate sauce and fresh strawberries	

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SINGLE ORIGIN COFFEE

Single origin coffee is coffee grown within a single known geographic origin. Single-origins can offer unique characteristics and specific tastes when compared to blended coffees from multiple origins. Coffee shops can market single-origin coffees specifically to add symbolic value to the coffee by highlighting the producer or the coffee's unique origin. Consumers of specialty coffee are often attracted to single-origin coffee for the transparency it often attempts to convey.

Putang Wine		38
Variety	: Trypica Yellow Cutura, Lini S, Sigararutang	
Origin	: Putang – West Java	
Notes	: Ripe Fruits, Hint Molasses, Hint Grape	
Scarlet		38
Variety	: Lini S and Kartika	
Origin	: Temanggung – Central Java	
Notes	: Coconut, Soft Pineapple, Soft Water Guava, Slightly Ginger Bread	
Sulawesi Latimojong		38
Variety	: Trypica, Ateng, Catimore	
Origin	: Sulawesi	
Notes	: Barley Tea, Lemon, Cocoa Nibs, Light to Medium Body	
Hydro Honey		38
Variety	: Lini S and Kartika	
Origin	: Temanggung – Central Java	
Notes	: Cinnamon, Lemongrass, Sugarcae	
Kerinci		38
Variety	: Lini S and Sigararutang	
Origin	: Kerinci – Jambi Sumatera	
Notes	: Tropical Fruits, Sugar Cane, Tea	

BEVERAGE



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- COCKTAILS -

ALILA SUNSET Tequila, Orange, Triple Sec, Grenadine, Lime Juice,	128	BARELLO Rum, Pineapple, Banana, Cinnamon Syrup	98
WIDORO Whisky, Lemon Juice, Mint Leaves, Clove Syrup	118	CHAMPION Campari, Gin, Vermouth Rosso	98
WERNI Rum, Watermelon, Orange, Lemon Juice, Coconut Syrup	108	WOO WOO Vodka, Cranberry Juice, Lychee Fresh, Lime, Soda Water	98
ALILA SPRITZ Vodka, Strawberry, Lemon Juice, Tonic Water	108	DE BALE BALE Baileys, Half and Half Cream, Vanilla Syrup, Expresso	98

PLEASE ASK YOUR SERVER FOR ALTERNATIVE COCKTAILS

- SPIRITS -

J&W RED LABEL	78
SMIRNOFF VODKA	78
CAPTAIN MORGAN RUM	78
JOSE CUERVO GOLD	78
BEEFEATER	78

- LIQUEURS -

COINTREAU	98
MIDORI	98
MALIBU	88
BAILEY'S IRISH CREAM	78
KAHLUA	88

PLEASE ASK YOUR SERVER FOR PREFERRED MIXER

BEVERAGE

ÉPICE

Lunch : 11.00 am – 06.00 pm
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- MIX & MATCH HEALTHY -

LYCHEE BERRY SPRITZER Strawberry, Lychee, Tangerine, Lime, Sparkling Water	78	WATERMELON SPRITZER Watermelon, Mint Syrup, Mint Leaves, Lemonade	78
IN LOVE WITH PEACH Peach, Lychee, Lime, Sparkling Water, Pandan Syrup	78	CUCUMBIAN Fresh Cucumber, Lime, Fresh Mint, Lemongrass, Homemade Syrup	68
PEACH BUBBLE Peach Fruit, Strawberry Fruit, Lime, Top Up with Lemonade	68	RED SPLASH Fresh Watermelon, Fresh Strawberry, Fresh Lime	68
PLC Fresh Pineapple, Lychee, Coconut Syrup	68	SPRINGTIME SPARKLER Guava Juice, Lime, Strawberry, Lemonade	68

- MOCKTAILS-

GREEN MIST Bok Choy, Apple Juice, Pineapple Juice, Celery, Lime Juice	78
SPICE CEL Orange Juice, Carrot Juice, Lemon Juice, Ginger Extract Homemade Syrup	78
BANANA DOLCE GRANDE Banana, Strawberry, Pineapple Juice, Homemade Syrup	78
TROPICAL MINT Lychee, Pineapple Juice, Mint Spring, Lychee Syrup	78
DRAG ME UP Dragon Fruits, Lychee Juice, Lime Juice, Fresh Ginger, Homemade Syrup	78
THRIST QUENCHER Fresh Watermelon, Orange Juice, Lemon Juice, Homemade Syrup	78

- HEALTHY JUICE -

WATERMELON JUICE	68
APPLE JUICE	68
ORANGE JUICE	68
PINEAPPLE JUICE	68
HONEYDEW JUICE	68
BANANA JUICE	68
DRAGON FRUIT JUICE	68

- HOT / ICED CLASSIC -

ESPRESSO	38
AMERICANO	38
MACCHIATO	38
CAPPUCCINO	38
LATTE	38

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NON ALCOHOLIC SIGNATURE DRINKS

ALILA TAMARIND Tamarind, Lime, Tangerine, Brown Sugar	78
ICED TEA KRAMPOEL Solonese Tea, Tangerine, Homemade Syrup	78
SPICED ICED COFFEE Homemade Clove Syrup, Cinnamon, Espresso	78
JAVANESE GINGER ALE Javanese Ginger, Clove, Honey	78
SURA TODDY (WEDANG UWUH) Secang Wood, Fresh Ginger, Lime, Rock Sugar	78

MINERAL WATER

EQUIL STILL	38
EQUIL SPARKLING	38
AQUA REFLECTION STILL	28
AQUA REFLECTION SPARKLING	28

BEERS

KONIG LUDWIG	128
CORONA	118
HEINEKEN	68
BINTANG	48
PROST	38

HOT & ICED ALTERNATIVES

38

JAVA BREAKFAST
PURE CHAMOMILE
PURE PEPPERMINT
EARL GREY
LYCHEE BLACK
JASMINE GREEN SENCHA
MOROCCAN MINT
BUTTERFLY ROSELLE
KRAKATAU SUNRISE
KRAKATAU SUNSET
WEDANG UWUH
JAHE WANGI
CHAMOMILE

SOFT DRINKS

38

COCA COLA
SPRITE
SODA
TONIC

SOJU “JINRO”

188

PLAIN
BLUEBERRY
PEACH

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By Bottle By Glass

CHAMPAGNE AND SPARKLING WINE

Nicolas Feuillatte Brut, France	3,288
Piccini 1882 Vino Spumante, Italy	1,288
Botter Lambrusco Dell'Emilia Rosso, Italy	788
De Bortoli DB Family Selection Sparkling Brut, Australia	698
2018 Sababay, Ascaro Brut, Indonesia	588

ROSE WINE

2020 De Bortoli Willowglen, Pink Moscato, Australia	618
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WHITE WINE

2012 Tiera Del Fuego, Chardonnay, Chile	758	
2012 Rosemount Estate Traminer, Riesling, Australia	1,088	
2022 Jj Mcwilliam, Pinot Grigio, Australia	728	
2017 Rawson Retreat Semilon, Sauvignon Blanc, Australia	888	
2018 Penfolds Bin 311, Chardonnay, Australia	2,488	
2019 Albarda, Chardonnay, Argentina	618	128
2021 Banrock, Sauvignon Blanc, Australia	758	158
2021 BPHR Pays D'Oc, Sauvignon Blanc, Australia	788	

RED WINE Rustic Old World

France

2014 Chateau Leoville Poyferre, Saint-Julien	8,288	
2011 Chateau Talbot, Saint-Julien	5,688	
2015 Chateau Talbot, Saint-Julien	5,288	
2012 Chateau Kirwan, Margaux	5,188	
2017 Echo De Lynch Bages, Pauillac	4,488	
2017 Chateau Siran, Margaux	3,488	
2013 Chateau Duluc, Saint Julien	2,588	
2013 Vidal Fleury, Chateauneuf-Du-Pape Rouge, Rhone	2,688	
2019 Louis Latour, Brouilly, Les Saburins, Beaujolais	1,688	
2016 Grand Bateau, Bordeaux Rouge	1,188	
2017 Chateau Cissac, Haut-Medoc	1,588	
2015 Chateau De Lavagnac, Bordeaux	1,488	
2018 Mouton Cadet Classic Rouge, Bordeaux	1,158	
2017 De La Chapelle, Shiraz	788	158

Italy

2015 Allegrini, Palazzo Della Torre, Verona	1,988	
2016 Ruffino, Aziano, Chianti Clasicco	1,488	
2020 Zolla, Vigneti Del Salento, Merlot Primitivo	1,188	
2021 Ruffino, Chianti, DOCG	988	
2021 Vigneti Zabu, Nero D' Avola	988	
2019 Henry Fessy, Vieilles Vignes Beaujolais	1,188	

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By Bottle By Glass

RED WINE Brand New World

Australia

2019 Penfolds Bin 138, Shiraz Grenache Mataro	2,488	
2019 Penfolds Bin 128, Shiraz, Coonawarra	2,288	
2014 John's Blend, Margaret's Shiraz	2,288	
2020 Elderton, Shiraz, Barossa	1,688	
2019 Penfolds Max's, Cabernet Sauvignon	1,588	
2020 Penfolds Max's, Shiraz Cabernet	1,588	
2019 Penfolds Koonunga Hill, Shiraz	1,288	
2020 Vasse Felix, Cabernet Merlot, Margaret River	1,188	
2019 Wyndham Bin 444, Cabernet Sauvignon	988	
2021 Wolf Blass Eaglehawk, Shiraz	888	
2020 Deakin Estate, Shiraz	828	
2019 Jj Mcwilliam, Shiraz	758	
2020 Two Islands Reserve, Shiraz	888	
2021 De Bortoli Willowglen, Shiraz Cabernet	618	128
2021 Wolfblass Bilyara, Shiraz	788	
2021 Wolfblass Eaglehawk, Shiraz Merlot Cabernet	888	

Americas

2018 Sideral, Red Blend, Chile	1,588	
2020 1865, Cabernet Sauvignon, Chile	1,288	
2020 1865, Carmenere, Chile	1,288	
2017 Cono Sur Reserva, Especial, Merlot, Chile	1,188	
2020 Cono Sur Tocornal, Cabernet Sauvignon, Chile	988	
2019 Castillo de Molina, Cabernet Sauvignon, Chile	928	
2021 Tierra Del Fuego, Merlot, Chile	728	
2017 Beringer Founder's Estate, Merlot, California	1,188	
2020 Terrazas Altos Del Plata, Malbec, Argentina	1,688	

New Zealand and Indonesia

2021 Babich Classic Label, Pinot Noir, New Zealand	1,588	
2017 Durvillea Marlborough, Pinot Noir, New Zealand	1,388	

SWEET WINE

2019 Batasiolo Brachetto D'acqui, Italy	1,188	
Beni Batasiolo, Moscato, Spumante Sparkling Sweet, Italy	1,088	
2008 Carlo Rossi Sweet Red, California	728	
2021 Lindeman's Sweet Red, Australia	788	
2020 De Bortoli Willowglen, Moscato, Australia	618	
2020 Sababay Mistelle, Vin De Liqueur, Indonesia	688	
2020 Sababay, Moscato D'bali, Indonesia	588	
2020 Sababay Ludisia, Alphonse – Lavallee, Indonesia	528	118