STARTERS

CRISPY CALAMARI 138
Served with gochujang tartar sauce and lemon wedges.

BARBECUE CHICKEN WINGS 95
Deep fried marinated chicken wings served with ranch sauce.

RENDANG SPRING ROLL 95
Beef rendang and vegetables in lumpia wrapper served with smoky barbecue sauce.

VEGETARIAN SPRING ROLL 70
Vermicelli, carrot, white cabbage served with sweet chili sauce.

SATE AYAM 96
Chicken skewers, pineapple salsa served with peanut sauce.

SALADS

INDONESIAN GADO-GADO 80
Steam mixed vegetables, tofu, tempeh, potato, boiled egg served with peanut sauce.

OVEN-BAKED PUMPKIN SALAD 115
Served with Brazilian spinach, kale, avocado, red onion, feta cheese and tahini yogurt.

SEARED TUNA POKE BOWL 125
Pan seared tuna, red rice, mixed vegetables, gari, pickled cucumber, avocado, mango, pineapple and sesame seeds.

CHEF'S SALAD 95
Garden lettuce, poached greens, tomato, pomegranate, grilled zucchini, avocado and white beans.

LOADED HUMMUS 95
Served with cucumber–tomato salad and sourdough bread.

VEGAN MAINS

VEGAN BURRITO 95
Spanish rice, pickled onion, guacamole and beans wrapped in a flour tortilla served with tomato sauce.

FRESH AVOCADO SPRING ROLL 90
Fresh avocado slices, apple, kale and lettuce wrapped in rice paper served with Thai chili sauce.

BURGER TEMPEH 105
Double tempeh patties with tomato jam, lettuce, cucumber and a gluten-free burger bun served with sweet potato fries.

CRISPY SESAME TOFU 85
Pan seared tofu with black and white sesame, grilled asparagus and eggplant served with vegan barbecue sauce.

WESTERN MAINS

STEAK FRITES 345
6oz rib-eye steak served with fries, salad and your **choice of sauce:**
Garlic Cream Sauce | Mushroom Sauce | Black Pepper Sauce | Chimichurri Sauce.

FISH OF THE DAY 201
Pan seared fish fillet with potatoes, eggplant, caramelized onions and vegetable ratatouille.

CRISPY FISH & CHIPS 150
Deep fried battered fish fillet served with fries, smashed peas, salad and chili chutney.

CRISPY CHICKEN SANDWICH 144
Deep fried marinated chicken served with barbecue sauce, hotdog buns, pickles and apple slaw.

SELO SANDWICH 138
Ciabatta bread with grilled chicken, caramelized onion, lettuce, mashed avocado, tomato and cheese.

BEEF BURGER 228
Double beef patties, crispy onion, beef rasher and cheese.

CAJUN SHRIMP WRAP 150
Cajun spiced fried shrimp, mango cabbage slaw, tomato, red onion and garlic sauce in a flour tortilla.

SOFT FLOUR TACOS 140
With pineapple salsa, vegetables slaw, avocado drizzle and barbecue sauce.
Choice of: Tempeh | Spicy Tuna | Pulled Beef Rendang.

ALL SERVED WITH YOUR CHOICE OF :
Fries | Sweet Potato Fries | Waffle.

PASTA

SPAGHETTI BOLOGNESE 108
Spaghetti pasta served with a rich of Bolognese sauce and parmesan cheese.

PRAWN AGLIO E OLIO FETTUCCINE 150
Al dente fettuccine pasta served with prawns, arugula and micro herbs.

PENNE PASTA PESTO 130
Penne pasta served with homemade pesto sauce and fresh Italian basil.

SPAGHETTI ARRABBIATA 105
Al dente spaghetti with arrabbiata sauce made of tomato, garlic and chili cooked in olive oil.

FETTUCCINE CARBONARA ROMANA 145
Fettuccine pasta in a creamy sauce and bacon served with parmesan cheese and Italian basil.

MAC AND CHEESE 80
Classic creamy macaroni and cheese served with peas and grated parmesan cheese.

RAVIOLI ALLA SORRENTINA 125
Homemade ravioli with tomato sauce and parmesan cheese.

INDONESIAN MAINS

IKAN BAKAR 190
Grilled whole fish, vegetables urap served with steamed white rice and sambal.

AYAM TALIWANG 180
Sumbawa-style grilled chicken served with plecing kangkung and steamed white rice.

SOP BEBALUNG 175
Traditional Lombok-style slow cooked beef soup with carrots and potatoes. served with sambal, emping crackers and steamed white rice.

SATE REMBIGE 170
Traditional Lombok-style spicy marinated beef skewers served with water spinach and bean sprouts in a rich grated coconut and peanut sauce.

RENDANG DAGING 210
West Sumatran-style slow cooked beef in spiced coconut milk served with vegetables urap and steamed white rice.

MIE GORENG 138
Stir fried egg noodles, fried egg, vegetables and sambal.
Choice with: Udang (Prawn) | Ayam (Chicken)

SOTO AYAM 115
Turmeric chicken broth with shredded chicken, vermicelli, boiled egg and vegetables.

NASI GORENG 138
Fried rice with white cabbage, pak choi, fried egg and sambal.
Choice with: Udang (Prawn) | Ayam (Chicken)

KIDS' FAVOURITES

EGG AND GARLIC FRIED RICE 75
Simple and tasty fried rice with egg and a hint of garlic.

CHICKEN STRIPS WITH FRIES 90
Crispy chicken strips served with fries.

KID'S PIZZA 105
Kid sized version of any pizza.

CROQUETTE 85
Deep fried mashed potatoes coated in breadcrumbs served with cheese sauce.
Choice of: Cheese | Mushroom | Chicken.

FISH FINGER 95
Fish fillet fingers coated in crispy breadcrumbs served with mayo and tomato sauce.

BANANA SPLIT 90
Banana sliced length wise and served in a long dish with three scoops of ice cream: vanilla, chocolate and strawberry.

PIZZA

BEEF PEPPERONI 207
Tomato sauce, beef pepperoni, mozzarella cheese and Italian seasoning.

FOUR CHEESE 170
Bocconcini cheese, mozzarella cheese, cheddar cheese, feta cheese and Italian basil.

AYAM TALIWANG 170
Spicy Taliwang chicken, mozzarella cheese, chili oil and kemangi leaves.

MARGHERITA 120
Tomato sauce, tomato slices, basil leaves, mozzarella cheese and olive oil.

SELO SUPREME 200
Pepperoni, mushroom, eggplant, capsicum, black olives, m_zzarella cheese and onion served with spicy sambal dabu - dabu.

SIDES

STEAMED WHITE RICE 20
Topped with crispy shallots.

FRIES 78
Choice of: Fries | Sweet Potato Fries | Waffle.
served with tomato ketchup and garlic aioli.

GRILLED VEGETABLES 85
Onion, eggplant, zucchini, capsicum, green asparagus, mushrooms served with yogurt.

DESSERTS

PISANG GORENG 60
Indonesian-style banana fritters served with butterscotch sauce and powdered sugar.

MIXED FRUIT BOWL 65
Served with plain yogurt and mixed berries compote.

BAKED PINEAPPLE 100
Glazed with maple syrup and orange juice served with coconut yogurt and pistachio.

GELATO BY SCOOP 60
Choice of: Roasted Pistachio | Biscoff | Dark Chocolate | Salted Caramel | Blackberry | Raspberry.

SORBET BY SCOOP 45
Choice of: Mango | Strawberry | Lemon.

SPECIAL MENUS
CHEF COREY COSTELLOE
SIGNATURE DISHES

Mahi Mahi'Kokoda', Coconut, Sweet Potato, Sago,Chilli 95

Toasted Brioche, Cured Mackerel, Red Onion Pickle 135

Blackened Red Snapper, Shallot, Ginger, Lime Salsa 200

Braised Chuck, Corn Puree, Chilli Jam 310

Pizza - White Bolognese, Ricotta, Parmesan 170

Pandan Burnt Basque Cheesecake 120

20 CHAPEL

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RESTAURANT

***ALL PRICE ARE IN THOUSAND RUPIAH (IDR)**
SUBJECT TO 11% GOVERMENT TAX AND 10% SERVICE CHARGE.

Spicy · Vegan · Vegetarian
Contains Nut · Gluten Free · Seafood
Chef's Recommendation