



AMBROSIA

# THE MENU



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## BAR SNACK

<b>CHEESE PLATTER</b> <i>Five cheese varieties with fruit, walnuts, honey, dried fruit.</i>	400
<b>AVOCADO TUNA CROWN</b> ★ <i>Nori wrap with avocado &amp; tuna mayo, topped with ikura.</i>	150
<b>CRISPY PANCETTA</b> 🐷 <i>Italian pork belly cured &amp; fried until crunchy.</i>	150
<b>EHIRE</b> <i>Grilled stingray fin (50g) with aioli.</i>	135
<b>VEGETABLE TEMPURA PLATTER</b> ★🌿 <i>Enoki, zucchini, carrot-onion kakiage, sweet potato tempura.</i>	125
<b>KOREAN BBQ CHICKEN WINGS</b> <i>Tender chicken wings coated in a smoky, sweet, and tangy gochujang BBQ sauce</i>	115
<b>CRAB RANGOON</b> <i>Deep-fried wonton dumpling with cream cheese &amp; crab meat.</i>	95
<b>TEX-MEX NACHOS</b> <i>Nachos with guacamole, pico de gallo, and salsa con carne.</i>	95
<b>IMPERIAL PORK ROLL</b> 🐷 <sup>new</sup> <i>Classic spring rolls filled with seasoned minced pork, aromatic spices, and fresh herbs, served with sweet cilantro sauce.</i>	65
<b>TRUFFLE CROQUETTE</b> 🌿 <i>Mashed potato &amp; cheese with truffle oil and shavings.</i>	65
<b>TRUFFLE SHOESTRING FRIES WITH AIOLI SAUCE</b> <i>Hand-cut fried potato string with truffle oil.</i>	60
<b>CRISPY CHICKEN SKIN</b> <i>A perfect bite of crispy treats.</i>	55
<b>SALT &amp; PEPPER TOFU</b> 🌿🌶️ <i>Indonesian style fried tofu with red chili and garlic</i>	55
<b>MIXED SALTY PEANUTS</b> <i>Kacang Bali &amp; cashews.</i>	45
<b>SPICY SWEET PEANUT</b> 🌶️ <sup>new</sup> <i>Crunchy roasted peanuts glazed with a sweet-and-spicy chill seasoning.</i>	45



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## STARTER

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- IBERICO PLATTER**  550  
*100g Iberico jamón, served with Kalamata olives and pickles.*
- JAPANESE OYSTER ROCKEFELLER** 350  
*6 baked local oysters with creamy spinach & miso topping.*
- MUSHROOM MÉLANGE** ★  210  
*King oyster, morel, champignon, black truffle, scrambled egg, potato chips.*
- TENDER PORK BELLY WITH A CARAMELIZED GLAZE**  <sup>new</sup> 125  
*Slow-braised pork belly, meltingly tender, finished with a rich caramelized glaze balancing savory depth and subtle sweetness.*

## SALAD & SOUP

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- CAESAR SALAD**  95  
*Classic caesar salad with homemade dressing serve with chicken breast*
- INDONESIAN VEGETABLE ROLLS WITH PEANUT SAUCE**  <sup>new</sup> 85  
*Rice paper rolls filled with lightly blanched vegetables, tofu, and tempe, served with a rich aromatic peanut sauce.*
- MUSHROOM SOUP** 95  
*Seasonal mushrooms with milk foam & truffle oil.*

## PASTA & PIZZA

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- LINGUINE TRUFFLE CARBONARA WITH BONE MARROW** ★ 275  
*Classic carbonara with beef pastrami or grilled chicken, omega egg, sliced black truffle, beef bone marrow.*
- SPAGHETTINI SMOKED SALMON PECORINO ROMANO** 200  
*Classic Pecorino Romano cheese and black pepper pasta, topped with smoked salmon.*
- SPAGHETTINI ALLA BOLOGNAISE** 165  
*Homemade Wagyu bolognese sauce, slow-cooked and served with asparagus.*
- SPAGHETTINI PRAWN AGLIO E OLIO CHILI PADI** ★ 125  
*A bold twist on aglio e olio - spaghetti with prawn, garlic, olive oil, and the fiery kick of chili padi.*
- RIGATONI ALLA LOUISIANA**  <sup>new</sup> 125  
*Rigatoni tossed in a creamy Cajun sauce with gentle chili heat, finished with Cajun-spiced chicken, sautéed peppers, and onions.*
- PIZZA TRUFFLE FUNGI**  180  
*Artisan 40-hour dough with cream sauce, mushrooms & truffle oil.*
- PIZZA 4 CHEESE** ★ 150  
*Artisan 40-hour dough with garlic cream sauce & four cheeses.*
- PIZZA MEAT LOVERS** ★ 130  
*Hearty pizza with smoky beef bacon, ground beef, and spicy mayo, bound by melted mozzarella over rich tomato sauce.*
- PIZZA PEPPERONI** 125  
*Artisan 40-hour dough with tomato sauce, mozzarella, parmesan & pepperoni.*



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## FROM THE GRILL

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### TOMAHAWK

2.100

*1.5kg grilled bone-in ribeye with pomme purée, asparagus, parsley butter, périgieux sauce.*

### AUS WAGYU TENDERLOIN MB 5

800

*200gr AUS Wagyu tenderloin with pomme purée, asparagus, fried potato, périgieux sauce. (Add on Foie Gras 200K)*

### AUS WAGYU RIBEYE MB 4

750

*300gr Wagyu Ribeye MB 4 served with green pepper corn sauce (Add on Foie Gras 200K)*

### BLUE CHEESE CHICKEN STEAK ★<sup>new</sup>

175

*Juicy grilled chicken steak topped with a rich, velvety blue cheese sauce—creamy, slightly tangy, and deeply savory.*

## ON THE SIDE

FOIE GRAS 200

CREAM SPINACH ★<sup>ve</sup> 75

GRILLED ASPARAGUS <sup>ve</sup> 65

POMME PURÉE <sup>ve</sup> 55

GRILLED GARLIC CHICKEN 40

OMEGA EGG 30

STEAMED RICE 35





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## WESTERN FAVORITES

<b>COD FISH IN BEURRE NOISETTE &amp; LEEK SAUCE</b> ★	210
<i>Pan-seared cod finished with nutty beurre noisette and smooth leek sauce.</i>	
<b>SALMON WITH PRAWN BISQUE RISOTTO</b>	195
<i>Pan-seared salmon with crisp golden skin over creamy prawn bisque risotto.</i>	
<b>BARRAMUNDI FILLET WITH RED CURRY</b> ★	165
<i>Barramundi fillet served with Thai-inspired red curry, coconut cream, and spices.</i>	
<b>TREVOR'S CHICKEN</b> ★	185
<i>Chicken breast wrapped in buttery puff pastry with mushroom and spinach.</i>	
<b>MEXICAN PORK BURGER</b> 🐷 <sup>new</sup>	175
<i>Juicy pork patty seasoned with classic Mexican spices, grilled for a smoky finish, layered with melted cheese, jalapeños, pico de gallo, and creamy guacamole.</i>	
<b>WAGYU CHEESE BURGER</b>	160
<i>Smashed Wagyu patty with cheddar, caramelized onion, mushroom, and wedges.</i>	

## ASIAN FAVORITES

<b>OXTAIL SOUP</b>	285
<i>Classic herbal beef broth soup, served with <b>boiled</b> or <b>grilled</b> oxtail.</i>	
<b>GULAI SALMON</b>	250
<i>Pan-seared salmon with gulai sauce (lemongrass, ginger, coconut, turmeric).</i>	
<b>IGA BAKAR</b> ★	250
<i>Grilled marinated beef ribs served with fragrant corn rice.</i>	
<b>WAGYU OXTAIL FRIED RICE</b> ★	165
<i>Slow-cooked oxtail stir-fried with rice, garlic, onion, and soy sauce.</i>	
<b>LAPCHIONG FRIED RICE</b> ★🐷	145
<i>Signature fried rice with <b>prawn</b> / <b>pork</b> / <b>chicken</b> Chinese sausage.</i>	
<b>CHAR KWAY TEOW</b> 🐷	130
<i>Indonesian-style fried kwetiau with <b>prawn</b> / <b>pork</b> / <b>chicken</b>.</i>	
<b>HONEY-GLAZED ROASTED CHICKEN</b>	150
<i>Slow-roasted chicken in honey glaze with citrus, garlic, soy sauce, herbs.</i>	
<b>PORK BELLY SUKIYAKI DON</b> 🐷 <sup>new</sup>	150
<i>Tender pork belly simmered in a rich sukiyaki-style soy sauce with mirin, sugar, and sweet onion.</i>	
<b>ASIAN BEEF FLAT NOODLE SOUP</b> <sup>new</sup>	150
<i>Silky flat noodles in a clear, aromatic beef broth, topped with tender beef slices, fresh greens, and fragrant herbs.</i>	
<b>HERITAGE CHICKEN SOTO WITH ANGEL HAIR</b> <sup>new</sup>	85
<i>A modern take on traditional Indonesian chicken soto with slow-simmered heritage chicken, aromatic spiced broth, and delicate angel hair pasta.</i>	



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## DESSERT

<b>AMBROSIA QUINTET DESSERT PLATE</b> <i>Five artisanal mini desserts, each crafted to complement the others.</i>	175
<b>CLASSIC TIRAMISU</b> <small>less sugar</small> <i>Italian layered dessert with ladyfingers, espresso mascarpone, and Kahlua.</i>	150
<b>PISTACHIO DACQUOISE</b> ★ <i>Pistachio butter cake with pistachio cocoa butter, crispy crackers, and vanilla ice cream.</i>	150
<b>STRAWBERRY MARBLE CHEESECAKE</b> <small>less sugar</small> <i>Creamy strawberry cheesecake over graham crust with homemade strawberry jam.</i>	130
<b>SEMIEFERAS DE TRIPLE CHOCOLATE</b> <i>Moist chocolate cake with mousse layers of dark, milk, and white chocolate.</i>	125
<b>CHOCOLATE SOUFFLÉ</b> <i>Light soufflé, baked à la minute, served with vanilla ice cream (25 min prep).</i>	120
<b>CHURROS</b> <i>Crispy churros with cinnamon sugar and chocolate sauce (20 min prep).</i>	85
<b>DULCE ROYALE CHEESE CAKE</b> ★ <sup>new</sup> <i>Silky cream cheesecake layered with rich dulce de leche caramel, balancing gentle sweetness and deep buttery notes.</i>	75
<b>TAIWANESE DESSERT BOWL</b> <small>gluten free</small> ★ <i>Taro or matcha milk, shaved ice, grass jelly, mochi, peanuts, tapioca, pudding, ice cream.</i>	75
<b>ICE CREAM SUNDAE</b> <i>Classic sundae with chocolate syrup, nuts, and fruit.</i>	55

## WHOLE CAKE

<b>MILK FERRERO</b> <i>Moist almond sponge filled with milk chocolate cream, coated in Ferrero milk chocolate glaze (size 18 cm).</i>	1.100
<b>TORTE DE CHOCOLATE</b> <i>Rich and dense dark chocolate cake with an intense cocoa flavor – perfect for chocolate lovers (size 16 cm).</i>	1.000
<b>BLUEBERRY MARBLE CHEESE</b> <i>Creamy blueberry cheesecake over a graham cracker crust, topped with glossy blueberry glaze (size 18 cm).</i>	950
<b>WHITE SNOW</b> <i>White chocolate mousse paired with berry confit, fresh and vibrant (size 18 cm).</i>	950

\*Preparation time: 1 hour

*Make every occasion sweeter  
crafted to share, enjoy, and create lasting memories.*

