

BREAKFAST EVERYDAY

STARTS FROM 9 AM



FRENCH TOAST

Classic Fluffy French Toast With Honey, Sprinkled with Sugar and Cinnamon

Classic with Butter 35 Fresh Strawberry & Chocolate Sauce 35

NEW YORK BURGER

Homemade Fresh Burger Bun with Sunny-Side-Up, Crispy Beef Rasher and Avocado 45

CROISSANT BENEDICT



Butter Croissant with Poached Egg and Iceberg Lettuce. Served with Hollandaise Sauce and Mixed Salad.

45

CROQUE MONSIEUR

French Style Sandwich with Beef Rasher, Bechamel Sauce and Mozzarella Cheese 40

ALMOND CROISSANT CHICKEN SANDWICH

With Flavourful Creamy Chicken Salad Filling Choose your Egg: Scramble, Poached, Boiled, Omelette or Sunny Side Up

POTATOES AND VEGGIES WRAP 6



Crispy Pompon Sautéed Herb Potatoes with Edamame, Brocolli, Spinach, Belt Pepper and Melted Cheese

45







BLACKENED SMOKED SALMON BLT WITH GARLIC AOLI

Smoked Norwegian Salmon with Sourdough, Beef Rasher Lettuce, Tomato with Avocado.

ENERGY BOOSTING SANDWICH

Sourdough Bread, Egg Any Style, Sautéed Spinach, Tomato Cherry, Avocado and Cheese 55

Choose your Egg:

Scramble, Poached, Boiled, Omelette or Sunny Side Up

SOUTHERN CRISPY CHICKEN WAFFLE

Classic Recipe of Tender Chicken and Golden Waffle 65

BREAKFAST STEAK & EGGS

Most Favourite Hearty Breakfast with 100 gr Ribeye Beef Steak, Fried Egg and Pompom Potatoes 90

ULTIMATE BREAKFAST CHICKEN WRAP

Smoked Premium Chicken Sausage. Scramble Egg, Tomato Chutney and American Cheddar. Served with Sourdough Toast and Butter

BIG BREAKFAST

Sourdough Toast, 2 Eggs Your Way, Premium Grilled Chicken Sausages or Beef Rasher, Herb Roasted Potato, Sautéed Mushroom and Spinach.

Choose your Egg:

Scramble, Poached, Boiled, Omelette or Sunny Side Up

CLASSIC WAFFLE



All Time Favourite Golden Waffle

Butter, Maple Syrup and Icing Sugar 45k Fresh Strawberry & Chocolate Sauce 55k **Cranberry Compote** 55k

JAPANESE BREAKFAST SET

100 gr Grilled Salmon Shiyoyaki, Shitake Mushroom, Miso Soup & Side Salad with Goma Dressing. Served with Steamed Rice 90





Vegetarian



SETMENUMEVERYDAY



THE MEAT GALORE 85K

CREAMY CORN SOUP

A Light Creamy Corn Soup with Puff Pastry

BEEF OR CHICKEN ROULADE NAPOLITAN STYLE

Australian Beef Tenderloin Sliced or Tender Chicken Stuffed with Carrot and Spinach. Served with Napolitan Sauce and Blackpepper Sauce

THE SEAFOOD FIESTA 155K

POTATO AND CUCUMBER SALAD

A Combination of Baby Potato, Sliced Cucumber, Cherry Tomato and Chives with Balsamic Sesame Dressing

PAN SEARED NORWEGIAN SALMON

130 gr Salsa Verde Norwegian Salmon with Mixed Salad, Mashed Potato and Mexican sauce.

-- Or --

PAN SEARED TUNA LOIN

200 gr of Tuna Loin Served with Mixed Salad, Mashed Potato and Creamy Pesto Sauce

THE FANCY 175K

CREAM OF MUSHROOM SOUP

Heartwarming Classic Mushroom Soup with Puff Pastry

-- Or --

TUNA SALAD WITH CRISPY PARMESAN

Crunchy Cos Salad with Delectable Tuna Loin and Crispy Parmesan Cheese

CRUSTED OF LAMB RACK

200 gr House Special Marinated Australian Lamb Rack with Pesto Mashed Potato, Grilled Vegetables and Au Jus

-- Or --

MELTIQUE RIB EYE

200 gr Australian Rib Eye with Pesto Mashed Potato, Grilled Vegetables and Au Jus

CHOICES OF DESSERT -

BREAD BUTTER PUDDING WITH VANILLA ANGLAISE

-- Or --

VANILLA PANNACOTTA WITH STRAWBERRY COMPOTE





SOUP

ZUPPA MUSHROOM CREAM SOUP All Time Favourite Creamy Mushroom Soup with Puff Pastry a la Maison *Please Allow 20 Minutes Preparation Time	45
CORN SOUP Heavenly Creamy Tender Corn Kernels Soup with Puff Pastry Topping	40
LOPODO TOMATO SOUP Secret Mom's Recipe Tomato Soup, Drizzle with Cream, Croutons. Served with Garlic Bread	45
CLEAR VEGETABLE BEEF SOUP Nourishing Beef Mixed Vegetables and Macaroni. Served with Puff Pastry Topping	45

SALAD

HOUSE MIXED SALAD WITH EDAMAME Lopodo's Special Mixed Greens with Broccoli, Edamame and Goma Dressing	55
TUNA SALAD WITH CRISPY PARMESAN Crunchy Tuna Loin Salad with Lettuce and Sliced Cucumber	65
ASIAN BEEF SALAD	65

ASIAN BEEF SALAD Char-grilled Aromatic Australian Beef Tenderloin, Mixed Lettuce, Fried Shallot, Carrot Pickle with Homemade Kikoman Honey & Vinaigrette Dressing

CLASSIC CAESAR SALAD

Crispy Romaine Lettuce and Herb Croutons Dressed with Parmesan Wafer, Soft Boiled Egg and Caesar Dressing

Poach Egg	55
Char-Grilled Chicken	65
Grilled King Prawn	75







LITE BITE & TO SHARE

AMERICAN GRILLED CHICKEN SANDWICH



Tender Marinated Chicken Grilled to Perfection, Roasted Cherry, Tomato Salsa, American Slaw, Lettuce, Honey Mustard Mayo and French Fries

SEAFOOD BASKET

Combination of Breaded Calamari, Fish and Prawns, with Tartare Sauce, French Fries and Onion Rings

CANGGU STREET QUESADILLAS

Served with Fresh Guacamole, Tomato Salsa, Iceberg Lettuce, Bali Jalapeno, Cheese and Sour Cream

45 Chicken 40 Vegetarian 🚧

NACHOS ALA LOPODO

Tortilla Chips Heaped with Tomato Salsa, Iceberg Lettuce, Gaucamole, Bali Jalapeno, Cheese and Sour Cream

60 Beef 50 Chicken 40 Vegetable 💆

BREADED DEEP FRIED CALAMARI

Served With Side Salad and Tartare Dressing 50

FRENCH FRIES

With Grated Cheese and Truffle Oil

40 Reguler 65 Large

TAPAS (CANAPÉS) TO SHARE

(Please Allow ± 20 Minutes to Preparation Time)

3 CHOICES (2 PCS EACH) 60 Vegetarian 90 Mixed

5 CHOICES (2 PCS EACH) Vegetarian 100 Mixed 150

Chicken

- Waffle Chicken with Mayo
- Chicken Mini Burger
- Mini Chicken Sandwich

Seafood

- Prawn & Cherry Tomato Skewers
- Prawn Cocktail
- Fish Curry

Beef

- Mini Beef Burger
- Mini Tenderloin Beef Skewers with Roasted Baby Potato Skewers
- Saikoro Beef with Zucchini

Vegetarian:

- Vegetarian Spring Roll
- Tomato Bruschetta
- Mushroom Mini Burger
- Potato Croquette
- Balinese Mozzarella Arancini
- Grilled Vegetarian Skewers



Vegetarian

SKEWERS

Signature BBQ Kebab Skewers with House Special Marinated Sauce. Served with Choice of 2 Sides and Your Favourite Sauce.

AUSTRALIAN TENDER BEEF 155
ANWAR CHICKEN TIKKA MASALA 95
NEW ZEALAND LAMB LOIN 165
DUO CALAMARI WITH CHILI GARLIC 125
MIXED SEAFOOD 125



SAUCE

- Mushroom Sauce
- Black Pepper Sauce
- Barbeque Sauce

SIDES

Please Choose 2

MIXED SALAD WITH HOUSE DRESSING SAUTÉED VEGETABLES POMPOM POTATO FRITTERS FRENCH FRIES MASHED POTATO ROASTED BABY POTATO BUTTER RICE BIRYANI RICE



STEAK & GRILLS

A Long Standing Favourites of Finest Cuts & Juicy Steaks. All Beef, Chicken and Lamb Steaks Include Grilled Tomato, Sauce and **2 Sides of Your Choice***

AUSTRALIAN BEEF

185 TENDERLOIN 200gr

185 SIRLOIN 200gr

185 CHAR-GRILLED MARINATED RIBS 600gr

195 PREMIUM RIB EYE 200gr

CHICKEN

200 gr Succulent Chicken Seasoned to Perfection

85 GRILLED CAJUN CHICKEN FILLET

75 BBQ CHICKEN WINGS (6pcs)

85 TOSCANA CHICKEN STEAK & SPINACH

LAMB

265 NEW ZEALAND LAMB RACK



SIDES

Please Choose 2

Mixed Salad With House Dressing Sautéed Vegetables Pompom Potato Fritters French Fries Mashed Potato Roasted Baby Potato Potato Gnocchi

SAUCE

- Mushroom
- Black Pepper
- Barbeque
- Au Jus Gravy

SEAFOOD

PAN-SEARED NORWEGIAN SALMON

130gr Salmon Fillet with Mexican Sauce Served with **2 Choices of Sides 175**

TUNA OLIVE SALSA

Tuna 200gr served with tomato salsa Served with **2 Choices of Sides 95**

BRITISH FISH & CHIPS

Battered fried fish, French fries, side salad **95**



PASTA

LOPODO CHEF'S STYLE PRAWN PASTA



Trio String of Jumbo King Prawn, Garlic Aioli, Mushroom, Organic Cherry Tomato, Red Chilli, Aromatic Herb Olive Oil. Served with Parmesan Grated *Please Choose Your Pasta

95

ITALIAN MEATBALLS BOLOGNESE

Lean Ground Homemade Herb Beef Balls with Bolognese Sauce, Grated & Parmesan Grated Cheese and Herb Crouton Bread. *Please Choose Your Pasta 80

SALMON PASTA 🤲



Creamy Norwegian Salmon, Mixed Bell Pepper, Sautéed Mushroom, Herb Olive Oil and Parmesan Grated. *Please Choose Your Pasta 75

Add Smoked Salmon and Dill 45

HOME MADE POTATO GNOCCHI WITH CHICKEN

Chicken Dew, Tomato Cherry, Roasted Garlic, Aromatic Herb served with Light Cream Sauce 70

RAVIOLI SPINACH & RICOTTA CHEESE 🏄



Homemade Fresh Ravioli with Roasted Autumn Vegetables of Zucchini, Garlic and Tomato. Perfect Combination with Cream Sauce and Basil Pesto. Served with Garlic Bread 65

PRIMAVERA PASTA 🦠



Vegetarian Delight of Asparagus, Broccoli, Long Beans with Basil Pesto Sauce. *Please Choose Your Pasta

65

LOPODO CHEF'S STYLE VEGETARIAN PASTA 🂆

Zucchini, Carrot, Mushroom, Garlic Aioli, Organic Cherry Tomato and Bell Pepper in Aromatic Herb Olive Oil. Served with Garlic Bread *Please Choose Your Pasta

60

MACARONI & CHEESE 🍏

Heartwarming Combination of Mozzarella and American Cheddar Cheese in Light Cream Based Sauce served with Parmesan Grated

PASTA CHOICES*

- Spaghetti
- Fussili
- Fettucini
- Penne

Gluten Free: Spaghetti | Fussili Add 20k









PIZZA

Be ready to fight till the last slice a hand-toassed pizza with truffle oil landed.

MARGHERITA	90
BEEF BOLOGNESE	110
CHICKEN STROGANOFF	110
BBQ CHICKEN HAWAIIAN	110
PESCATORE	110
MARINARA	115







BURGER

GRUMPY CHEF BURGER



Melted cheese, Caramelized Onion, Cocktail Dressing, Iceberg Lettuce & Roasted Tomato Cherry, Cucumber, Served with French Fries

85 **Grilled Aging Tenderloin Beef 130gr**

75 **Grilled Tender Chicken 130gr**



ASIAN INSPIRED

LAMB FRIED RICE

The Authentic Middle Eastern Flair Basmati Rice Dish with Rich Spiced Lamb and Acar Pickles 95

CHEF'S STYLE HOKKIEN NOODLE

Oriental Egg Hokkien Noodle with Light Soy Sauce, Sesame Aioli and Stir Fried Greens

50 Vegetarian 🧑

Chicken 50

55 Beef

55 Seafood

FUJIYAMA FRIED RICE



Japanese Inspired Fried Rice with Shitake Mushroom, Capsicum, Onion, Fried Egg and Tempura

70 King Prawn Tempura

60 Shiitake Mushroom Tempura 🧑

80 Saikoro Beef Steak

SET OF SUKI HOTPOT 70

Rich Clear Broth Soup with Australian Sliced Beef, Prawn, Mixed Seafood Balls, Assorted Vegetables, Silk Tofu, Udon and Egg Noodle served with Steamed Rice and Special Dipping Sauces.

SET OF DONBURI CHEF'S STYLE INSPIRATION

Complete Set of Rice Bowl with Delicious Topping of Your Choice. Served with Boiled Egg, Sautéed Vegetables and Tofu Wakame Miso Soup.

PLEASE CHOOSE OF OUR SELECTION:

70 Beef

60 Fish Fillet

60 Chicken

60 Vegetarian Mushroom

HOMEMADE SAUCE SELECTION:

- Black Pepper Sauce
- Curry Sauce



MORE SIDE DISH

MASHED AVOCADO 🎽	30
POTATO MOUSSELIN 🍖	40
BEEF RASHER (3 pcs)	25
GRILLED ASPARAGUS 🍖	30
2 EGGS ANY STYLE	20
GRILLED CHICKEN SAUSAGE (3 pcs)	20
GRILLED TOMATOES №	15
SAUTEED MUSHROOM 🍃	25
SMOKED MANUKA SALMON	35
SAUTEED CREAMY SPINACH 🎉	25
SAUTEED VEGETABLES 🍖	25
HERB BUTTERED SWEET CORN (3 pcs)	20
ORGANIC STEAMED RICE	20
ORGANIC BUTTER RICE WITH MUSHROOM	25
BIRYANI RICE	35





Our coffee is fresh brewed and mix blended from Toraja Sulotco, Java Malabar, Flores 75% Arabica & 25% Robusta

Extras

Milk: Soy Milk

Oat

Almond

Syrup: Hazelnut

Vanilla

Caramel

10

15

20

5

5

5

	НОТ	ICED	FLOAT
GINGER BREAD COFFEE Espresso, gingerbread syrup, fresh milk, coconut milk	39	40	
LONG BLACK	30	35	
AMERICANO	30		
SINGLE ESPRESSO	25		
DOUBLE ESPRESSO	35		
CAPPUCCINO	35	40	45
LATTE	35	40	45
FLAT WHITE	35	40	
PICOLO LATE	30		
MACCHIATO	30		
MOCHACCINO	35	40	50
OREOCHINO		40	
AVOCADO DELIGHT		40	
PANNACOTA AFFOGATO		55	
AFFOGATO With a scoop of vanilla ice cream		45	



TEA

Sipping on your royal high tea produced by LIPTON BRAND (Served in the pot)

	НОТ	ICED
ENGLISH BREAKFAST	30	
EARL GREY	30	
CHAMOMILE	30	
PEPPERMINT	30	
LEMON TEA	30	35
GREEN TEA	30	35
PANDAN ICED TEA		30

SOFT DRINK

BOTTLED WATER

ORIGINAL COKE	25	AQUA REFLECTIONS STILL 380ml	35
DIET COKE	25	AQUA REFLECTIONS SPARKLING 380ml	40
SPRITE	25	AQUA REFLECTIONS STILL 750ml	60
FANTA	25	AQUA REFLECTIONS SPARKLING 750m	65
SODA WATER SCHWEPPES	25		



FRESH SQUEEZED JUICES

GREEN BOOSTER English spinach, banana, yoghurt & mango juice	38
ABC LOPODO Apple, betroot, ginger with lime	38
IMMUNE BOOSTER Carrot, orange, ginger, apple	38
WHOLE YOUNG COCONUT	35

SMOOTHIES

BANANA	40
STRAWBERRY	40
PINEAPPLE	40
MANGO	40
SPINACH	40

MILKSHAKE

OREO	40
STRAWBERRY	40
VANILLA	40
CHOCOLATE	40
BANANA	40

JUICES

PURE SUNKIST JUICE	50
FRESH PINEAPPLE	35
FRESH WATERMELON	35
FRESH BANANA	35
FRESH AVOCADO	35
FRESH PAPAYA & LIME	35
MANGO JUICE	35
ORANGE JUICE	30
ORANGE SUNSET CRUSH	30



CAKE

Don't Skip these heavenly sweet treats that are carefully baked with love from our kitchen

BLACK FOREST GATEAUX	45
TIRAMISU TEMPTATIONS	45
RED VELVET SPARKLE	45
NEW YORK CHEESE CAKE	45
CHOCO MADNESS CAKE	45
LIGHT FRUIT TART	35
TOKYO FOREST OGURA	35
HELLO MANGO	40
ENGLISH BREAD BUTTER PUDDING	30
PRETTY CHARM PANNA COTTA	45
SWEET DREAM CHOCO LAVA	45
CHOCO MOUSE PLEASURE	45
SUMMER BLAST BRÛLÉE	45



COFFEE COMPANION

Éclair 10/pcs
Choux 10/pcs
Coffee Bun 10/pcs

*Filling Options

Vanila, Chocolate, Cappucino or Tiramissu





CROISSANT

CROISSANT PLAIN	28
CROISSANT CHOCOLATE	35
CROISSANT CHEESE	35
DANISH CINNAMON	35
DANISH PAISIN	35

WHOLE CAKE





	O ROUND SIZE			SQUARE SIZE		
	15cm	20cm	25cm	15 ^{x15cm}	20 ^{x20cm}	25 ^{x25cm}
BLACK FOREST GATEAUX	225	260	295	245	290	325
TIRAMISU TEMPTATIONS	295	345	385	295	355	400
RED VELVET SPARKLE	265	315	365	275	325	385
NEW YORK CHEESE CAKE	275	345	405	295	375	420
CHOCO MADNESS CAKE	185	265	335	235	285	350
LIGHT FRUIT TART	175	275	315	245	295	355
TOKYO FOREST OGURA	140	180	230	155	195	245
HELLO MANGO	210	290	355	240	305	375
ENGLISH BREAD BUTTER PUDDING					155	



