

Pool Club Breakfast Selection

SOULFUL BOOSTS | SE, V, VE, GF, DF

140

Vitamin Boost

papaya, mango, pineapple, fresh young coconut, lime

Root Goodness

beetroot, carrot, ginger, turmeric, sea salt, raw honey, lime

Cleansing Green Detox

celery, kale, cucumber, green apple, lime, mint, lemongrass

SOULFUL SMOOTHIE BOWLS | SE, GF, DF | available NF

190

Berry Immune

strawberry, mango, banana, dragon fruit, coconut topped with granola, fresh shredded coconut, bee pollen, goji berry, chia seeds, and flaxseed

Menoreh Breeze

mango, pineapple, banana, passionfruit, vanilla beans, topped with roasted coconut flakes, homemade granola, strawberry,

Red Haze

dragon fruit, strawberry, papaya, mango, pineapple topped with granola, coconut flesh, flaxseed, goji berry

SOULFUL EATING

160

Chopped Fruit Salad | SE, V, GF | available DF, NF

tropical fruit, honey, yogurt, roasted almonds

Pumpkin Spices Chia Pudding | GF, DF

home-made granola, strawberry, seasonal fruits, cocoa nibs, pumpkin seeds, hazelnuts

FROM OUR BAKERY

190

French Toast | SE, V, NF

cinnamon, coconut milk, brioche, caramelised banana, raw honey

Quinoa Pancakes | VE, GF, DF,

quinoa, almond, coconut, cashew milk, served with compote of green apple raisin

SELECTION OF TOASTS

115

house-made rye, vegan, sourdough, white, multigrain breads
with Amanjiwo jams: strawberry, orange marmalade, lemon butter

Pool Club Breakfast Selection

EGGS | EGGLESS

195

Soulful Omelette | V, GF, DF | available NF

egg white, chili flakes, asparagus, fresh moringa leaves, spinach, nutmeg

Huevos Rancheros | SE, V, GF, NF

poached egg, corn tortilla, chilli beans, avocado, coriander, Manchego cheese

Avocado *Tempeh* Toast | VE, GF, DF, NF

smashed avocado, spiced *tempeh* on whole grain bread, with cherry tomatoes, herbs and balsamic glaze

INDONESIAN BREAKFAST

Bubur Candil | VE, GF, DF, NF

rice flour pudding, sweet potato dumpling, ginger pandan palm sugar sauce

168

Orak Arik Tahu | V, DF, NF

sautéed scramble tofu with turmeric, scallion, cherry tomato, onion, button mushroom
served with wild spinach, asparagus, baked pumpkin

168

Lontong Sayur | VE, GF, DF, NF

rice compressed, jackfruit, green bean in turmeric coconut cream, rice flour crackers

230

Pool Club Lunch Selection

SOULFUL EATING

Detox Salad SE, V, VE, GF, DF kale, tomato, pomegranate, almond, chickpeas, carrot, purple cabbage, pumpkin seeds, turmeric coconut lime dressing	210
Falafel VE, DF, NF chickpea patty, beetroot hummus, garlic sauce, hemp tabouleh, avocado, crispy flatbread	210
Maki Nori VE, GF, DF, NF sushi rolls filled with brown rice, marinated tempeh, lettuce, cucumber, avocado, red cabbage pickled, served with sesame dip and miso soup	220
Tomato and Mozzarella SE, V, GF, NF fresh mozzarella 'caprese style', tomatoes, baby basil, freshly grated pecorino	245

COMFORT

Wrap VE, GF, DF, NF Jiwo wrap, Cajun spices black bean, spinach, cucumber, tomato salsa, guacamole	315
Tacos GF, NF available DF Jiwo shells, grilled spiced tempeh, shredded lettuce, avocado, red onion, coriander, tomato salsa, guacamole	310
Coconut Millet Bowl VE, GF, NF berbere spiced squash, chickpeas, spinach, coconut lime sauce	230
Stir-Fry Buckwheat Noodles VE, GF, DF sautéed soba noodles with shiitake mushroom, broccoli, basil, aminos garlic, ginger dressing	230
Pappardelle V available NF Jiwo homemade pasta, grilled vegetable, basil pesto, rucola, pecorino	290

INDONESIAN

<i>Tempeh Bakar</i> GF, DF, VE, NF grilled Javanese spices tempeh marinated, sweet potatoes, vegetable urab, avocado, tomato salsa	230
<i>Kwetiau Goreng</i> GF, DF, NF available V, VE flat rice noodles, virgin coconut oil, tofu, bean sprout, Chinese broccoli, egg	220
<i>Rendang Nangka</i> GF, DF, VE, NF slow braised young jackfruit, red bean, sautéed gingered green bean, pickled cabbage served with red rice	265
<i>Pepes Tahu</i> SE, GF, DF, VE grilled marinated tofu in banana leaves, <i>terancam</i>	230

Pool Club Lunch Selection

DESSERT

Mango Semifreddo SE, GF, NF local mango frozen parfait, coconut sorbet and roasted coconut shards	155
Tropical Fruit Pots SE, GF available NF banana honey yogurt, fresh fruit, flaked almonds	140
Home Made Ice Cream and Sorbet Selection ice cream GF, NF sorbet GF, DF, NF	45

Beverage Selection

SIGNATURES COCKTAILS

The Amanjiwo Signature Cocktails are inspired by Indonesian culture, flavours and aromas; prepared with genuine and local ingredients and a wide selection of worldwide spirits, each infusion results in an exquisite and unique drink.

Lavender Martini Lavender gin, dry vermouth, fresh lavender <i>Refreshing-summery-Asian</i>	240
Soursop Martini Citron vodka, dry vermouth, soursop, Lime, mint <i>Fruity-dry-Indonesian senses</i>	225
The Jiwo Mule Vodka, homemade ginger beer, lime <i>Refreshing-spicy-ideal for a warm afternoon</i>	210
Java Arakiri Arak, fruit liqueur, strawberry, lemon <i>Fruity-fresh-Indonesian senses</i>	210
Ni-groni London Dry gin, Campari, homemade-infused vermouth, orange marmalade <i>Bittersweet-adventurous-an all-day Negroni</i>	255
Java Sour Bourbon, angostura bitters, lemon, orange marmalade, simple syrup, egg white <i>Smooth-velvety-fruity</i>	230
The Tailored Old Fashioned Bourbon whiskey, homemade orange marmalade, maple, angostura bitters <i>Boozy-adventurous-exquisite</i>	255
Sangria Vodka, orange liqueur, mixed fruit, (white or red) wine <i>Fruity-summery-fresh</i>	G 230 P 680
Amanjiwo Mojito Bacardi, lemon, kafir lime, orange, longan, tonic <i>Fruity-sweet</i>	210
Yogya Mojito Bacardi, local basil, ginger, lemongrass, lime, simple syrup, ginger beer <i>Refreshing-herbal balance</i>	210

Beverage Selection

MOCKTAILS

Aman Favourite Soursop juice, orange juice, lemon, fresh mint	140
Strawberry Blush Strawberry juice, pineapple juice, lemon, soda water	140
Lemon Berry Squash Lemongrass-infused, strawberry, basil, lemon, lemonade	140
Banana Shake Banana, orange, milk, honey, cinnamon	140
Virgin Sangria Rosella-infused, orange juice, lime juice, lemonade	140
Ginger Beer Homemade, freshly brewed by our barmen	140
Milkshake and Smoothie Bartender choices	140
Seasonal Choices Homemade, freshly brewed by our barmen	140
Fresh Young Coconut Freshly harvested by our barmen	125

SOFT DRINKS

Coke / Diet Coke / Coke Zero	85
Ginger ale	85
Sprite	85
Soda / Tonic	85

MINERAL WATER

	380/750/1000 ML
Evian	90
Equil Natural / Sparkling	90
S. Pellegrino Sparkling	150
Acqua Panna Natural	150

BEERS

	330 ML
Heineken	110
Bintang	95
Prost	95

VODKA

	50 ML
Grey Goose	225
Absolute Blue / Citroen	195
Smirnoff	175

Beverage Selection

GIN	50 ML
London no. 1	225
Bombay Sapphire	195
Tanqueray	195
Gordon Dry	190
RUM	50 ML
Zacapa 23 yo Havana Club	295
Diplomatico	225
Bacardi	175
Malibu	175
Myers Dark Rum	175
TEQUILA	50 ML
Patrón Silver	220
Patrón Anejo	220
Jose Cuervo Especial	180
WHISKEY	
SCOTCH	50ML
Johnnie Walker Blue Label	495
Johnnie Walker Black Label	195
Johnnie Walker Red Label	175
Chivas Regal	195
SCOTCH SINGLE MALT	50 ML
Lagavulin 16 yo	355
Glenlivet 12 yo	255
Talisker 10 yo	245
Macallan 12 yo	245
BOURBON	50 ML
Jim Beam Black Label Triple Aged	225
Jim Beam White Label	190
TENNESSEE	50 ML
Jack Daniel's Old No. 7 12 yo (Speyside)	215
CANADIAN & IRISH	50 ML
Canadian Club	195
Jameson Irish	225
APERITIFS & VERMOUTH	50 ML
Aperol	170
Campari	175
Pernod	170
Fernet-Branca	170

SE: Soulful Eating | V: Vegetarian | VE: Vegan | GF: Gluten Free | DF: Dairy free | NF: Nut Free
Prices expressed in thousands of Rupiah and are subject to 21% government tax and service charge

Beverage Selection

LIQUEURS	50 ML
Patrón XO Café	220
Grand Marnier	170
Kahlua Coffee Liqueur	180
Southern Comfort	170
Sambuca	170
Drambuie	170

COGNAC & BRANDY	50 ML
Camus XO	410
Martell XO	455

LOCAL CIGAR	
Bohème Mundi Victor	70
Ramayana Corona	70
Ramayana Senioritas	65
Ramayana Extra Cigarillos	35
Adipati Panatella	75
Adipati Half Corona	60
Kenner Flor Fina	40
Havana Extra Fine	30