

## STARTER, SALAD and SOUP

<b>THAI BEEF SALAD</b>	68
<i>Sliced tenderloin, kyuri, tomato, mixed lettuce, Thai dressing</i>	
<b>SOUP OF THE DAY</b>	69
<i>Our chef's homemade selection of the day</i>	
<b>CAESAR SALAD</b>	80
<i>Grilled chicken breast, imported romain lettuce</i>	
<b>POTATO STEAK SALAD</b>	98
<i>German potato salad topped with grilled beef</i>	

## FINGER and FORK

<b>CASSAVA FRIES</b>	49
<i>Fried cassava fingers with cheese</i>	
<b>CRISPY ENOKI MUSHROOM</b>	55
<i>Fried enoki with tartare sauce</i>	
<b>VIETNAM RICE PEPPER ROLL</b>	60
<i>Chicken, vegetables, and peanut sauce</i>	
<b>BBQ CHICKEN WINGS</b>	75
<i>6 pcs of chicken wing with BBQ sauce</i>	
<b>QUESADILLAS</b>	75
<i>Mexican Tapas</i>	
<b>NACHOS</b>	75
<i>Fried Spanish tortilla, Bolognese sauce, guacamole and salsa roja</i>	
<i>Add melted cheese</i>	
<b>CILANTRO LIME CHICKEN</b>	78
<i>Marinated chicken strips served with avocado and sour cream</i>	
<b>STUFFED CHICKEN MUSHROOM MOZZARELLA</b>	78
<i>Baked stuffed mushroom, chopped chicken sausage, mozzarella cheese</i>	
<b>SPAM! GARLIC FRIES</b>	85
<i>Fried SPAM pork sticks and fries, toasted baguette slice, garlic ketchup</i>	
<b>JAGUNG BAKAR</b>	85
<i>Grilled marinated corn on the cob with beef floss</i>	
<b>PEANUT AND CHEESE STICK</b>	85
<i>2 kinds of peanut, cheese sticks, potato crackers</i>	
<b>SALTED EGG CALAMARI</b>	95
<i>Fried calamari with salted egg, lemon and tartare sauce</i>	
<b>WRAPPED KING PRAWN NOODLE</b>	150
<i>4 pcs of king prawn with egg noodle</i>	

## INDONESIAN HERITAGE

<b>AYAM BETUTU</b>	78
<i>Spicy chicken, steamed rice, and cassava leaves</i>	
<b>PORK BELLY FRIED RICE</b>	79
<i>With egg</i>	
<b>NASI GORENG KAMBING</b>	88
<i>Egg, lamb meat, pickle and crackers</i>	
<b>NASI CAMPUR</b>	95
<i>Egg, beef satay, tempe orek, beef floss, sambal, fried Kalasan chicken with Jasmine rice</i>	
<b>EMPAL BANDUNG</b>	98
<i>Beef, vegetables, egg, crackers, and Jasmine rice, red chilli</i>	
<b>NASI CAMPUR CHAMBER</b>	135
<i>Pork belly, pork char siu, Hainan rice</i>	

## SMALL GATHERING

<b>CLUB SANDWICH</b>	98
<i>Smoked beef, egg, avocado, tomatoes, cheddar cheese, french fries</i>	
<b>ROASTED SPRING CHICKEN</b>	115
<i>Half roasted spring chicken and lemon</i>	
<b>MIXED PLATTER</b>	255
<i>Chicken wing, calamari, cassava fries, prawn tempura</i>	

## MUSEUM OF HAM

<b>ASSORTED COLD CUTS</b>	129
<i>Beef salami, smoked ham, chicken mortadella, black and green olive</i>	
<b>CHEESE PLATTER</b>	169
<i>Orange cheddar, blue cheese, emental, brie cheese, crackers, grapes, and strawberries</i>	
<b>FANTASTIC FOUR</b>	189
<i>2 kinds of cold cut and 2 kinds of cheese</i>	

## TASTE OF ITALY

<b>LASAGNA</b>	78
<i>Minced beef, tomato sauce and cheese</i>	
<b>CARBONARA</b>	95
<i>With pork bacon or beef salami</i>	
<b>SPAGHETTI ALFREDO BOLOGNA</b>	98
<i>With creamy Bolognese sauce</i>	
<b>DANCING SPAGHETTI</b>	110
<i>With clam, katsuobushi and squid in oyster sauce</i>	
<b>ANGEL HAIR PRAWN BASIL</b>	125
<i>With prawn basil sauce</i>	
<b>SPAGHETTI AGLIO OLIO PRAWN</b>	125
<i>Garlic, chili, king prawns in white wine sauce</i>	
<b>BEEF MACARONI &amp; CHEESE</b>	125
<i>Macaroni pasta, crumbled beef and Gouda cream sauce</i>	
<b>SPAGHETTI SALMON PUTANESCA</b>	135
<i>Garlic anchovies, tomato sauce, basil, and olive</i>	
<b>SPAGHETTI POLLO CROCCANTE <i>New</i></b>	108
<i>Spaghetti with mushroom, carrot and breaded chicken breast topping glazed hollandaise sauce</i>	
<b>CHAMBER SWEET N' CHILLI <i>New</i></b>	188
<i>Mixed Seafood Platter</i>	
<b>MIXED SEAFOOD PLATTER</b>	188
<i>Snapper, king prawn, US scallops, clam with Chamber sweet n' chilli sauce served with garlic spaghetti</i>	
<b>PORTOBELLO BEEF ROLLED</b>	188
<i>Beef portobello with blue cheese sauce</i>	

## PLATE DISH

<b>NASI KEBULI</b>	89
<i>With sautéed lamb or beef</i>	
<b>AFRICAN CHICKEN</b>	98
<i>Roasted and marinated chicken, green and chili sauce</i>	
<i>🕒 Please wait 30 minutes</i>	
<b>ROSEMARY GRILLED CHICKEN <i>New</i></b>	108
<i>Grilled chicken leg, mashed potato, sautéed vegetable served with mushroom rosemary sauce</i>	
<b>PULLED LAMB SHOULDER</b>	115
<i>Pulled marinated lamb, sweet and spicy sauce, prata</i>	
<b>CAJUN STEAK WITH PEACH ORANGE GLAZE</b>	125
<i>Grilled Cajun steak, apricot orange sauce, with potato wedges and vegetables</i>	
<b>FAJITA STEAK</b>	125
<i>Rolled beef steak, Julienne paprika, onion and cheese</i>	
<b>BEEF BOURGUIGNON</b>	145
<i>Cooked beef, potato, carrot, mushroom in red wine sauce</i>	
<b>SALISBURY STEAK</b>	148
<i>Baked minced beef, mashed potato, vegetables, and onion mushroom sauce</i>	
<b>IRISH BEEF STEW</b>	188
<i>With carrot, onion, celery, and red wine</i>	
<b>HONEY SRIRACHA SALMON</b>	188
<i>Baked salmon, honey Sriracha sauce, served with steamed rice</i>	
<b>PAN FRIED RED WINE DUCK <i>New</i></b>	178
<i>Pan fried duck, sautéed vegetable, potato gratin coated red wine sauce</i>	
<b>GRILLED SALMON LEMON BUTTER</b>	185
<i>With vegetables and mashed potato or buttered rice</i>	
<b>US RIB EYE STEAK*</b>	235
<i>200 grams of grilled US rib eye, french fries, vegetables and your selection of sauce*</i>	
<b>AUSTRALIAN ANGUS STRIPLOIN BEEF <i>New</i></b>	238
<i>170 grams of grilled Australian Angus sirloin, potato, sautéed vegetable served with special Truffle Sauce</i>	
<b>AUSTRALIAN TENDERLOIN STEAK*</b>	275
<i>200 grams of grilled Australian tenderloin, french fries, vegetables and your selection of sauce*</i>	

\*Choices of sauce :  
Mushroom Sauce / Blackpepper Sauce / Barbecue Sauce

THE FAMOUS  
Dining Experience

ADD MELTED RACLETTE CHEESE  
ON ANY MEAL OF YOUR CHOOSING

125

## Drinks

Let us surprise you with our

WINE BY GLASS

✧ of the day ✧

Please ask our staff for availability

## DELIGHTFUL DESSERT

Please ask our friendly staff for

OUR DESSERT AND SPECIAL PROMOTION OF THE DAY

## INFUSED WATER

<b>APPLE SAGA</b>	135
<i>Apple, blueberry, plum, rosemary, blackberry, mint leaf, and mineral water</i>	
<b>PINEAPPLE &amp; WATERMELON MINT</b>	135
<i>Pineapple, watermelon, lime, mint leaf, and mineral water</i>	

## SOFT DRINK and MIXER

<b>AQUA REFLECTIONS NATURAL</b>	45
<b>AQUA REFLECTIONS SPARKLING</b>	48
<b>GREEN TEA</b>	45
<b>COKE</b>	45
<b>SPRITE</b>	45
<b>SODA WATER</b>	45
<b>TONIC WATER</b>	45
<b>COKE ZERO</b>	49
<b>GINGER ALE</b>	50
<b>ORANGE JUICE*</b>	50
<b>CRANBERRY JUICE*</b>	60

\*To be mixed with alcohol beverage(s)

## FRESH JUICE

<b>GUAVA</b>	50
<b>WATERMELON</b>	50
<b>MELON</b>	55
<b>ORANGE</b>	65
<b>MIX</b>	65

## ICED FLAVOURED TEA

<b>LYCHEE</b>	49
<b>PASSION FRUIT</b>	49
<b>PEACH</b>	49
<b>JELLY THAI</b>	59
<b>SALTY</b>	59

## ICED TEA

<b>ICED TEA</b>	39
<b>ICED LEMON TEA</b>	39

## ARTISAN TEA

<b>CASCADE MINT</b>	49
<b>CHAMOMILE</b>	49
<b>EARL GREY</b>	49
<b>ENGLISH BREAKFAST</b>	49
<b>MIDNIGHT IN PARIS</b>	49
<b>UMAMI</b>	49

## ARTISAN COFFEE

<b>AFFOGATO</b>	65
<i>Vanilla ice cream, cookies, double espresso</i>	
<b>ESPRESSO SINGLE</b>	30
<b>ESPRESSO DOUBLE</b>	39
<b>AMERICANO HOT</b>	39
<b>AMERICANO ICE</b>	40
<b>CAFÉ LATTE</b>	49
<b>CAPPUCINO</b>	49
<b>CARAMEL LATTE</b>	65

## MOCKTAILS and FLINGS

<b>CHAMBER ORANGE &amp; ICECREAM STICK WITH 3 FLAVORS</b>	75
<i>Orange juice, soda, kiwi, lychee, yogurt</i>	
<b>IN HIGH SPIRITS <i>Seasonal</i></b>	59
<i>Golden peach, passion fruit, syrup, lemon juice</i>	
<b>MIX BERRY MEDLEY</b>	59
<i>Berry compote, strawberry fresh, vanilla syrup, lemon juice</i>	
<b>PINEAPPLE SUNSHINE</b>	59
<i>Pineapple, lemon juice, soda</i>	
<b>SENSE OF LIBERTY <i>Seasonal</i></b>	59
<i>Golden peach, passion fruit, syrup, mango juice, vanilla ice cream</i>	
<b>VANDYKE CUT MELON</b>	59
<i>Watermelon, lemon juice and mineral water</i>	
<b>WATERMELON PARK</b>	59
<i>Watermelon, mint leaves, kyuri, lemon juice, vanilla syrup</i>	
<b>ARCTIC LEMONADE</b>	59
<i>Lemon juice, secret syrup, and mineral water</i>	
<b>REFRESHCO STRAWBERRY</b>	65
<i>Strawberry, kiwi, soda</i>	
<b>LEMON PEPPERMINT TEA</b>	65
<i>Lemon juice, secret syrup, mint leaves, and vanilla ice cream</i>	
<b>RED I MISS YOU</b>	75
<i>Strawberry, orange juice, fresh milk, and yogurt</i>	

## COCKTAILS

<b>APPLE MARTINI</b>	105
<b>DRY MARTINI</b>	105
<b>LYCHEE MARTINI</b>	105
<b>PEACH MARTINI</b>	105
<b>FLAMINGO SOUR</b>	95
<i>Chamomile infused vodka, apricot brandy, lemon juice, glair, pomegranate syrup</i>	
<b>CARABIEN MULE</b>	99
<i>Dark rum, lime juice, honey, mint leaves, homemade apple ginger</i>	
<b>RYUQUIRY</b>	120
<i>Gin, Marashino Luxardo, Tamarillo syrup, grape, lime juice</i>	
<b>CHAMBER BURN</b>	145
<i>Whisky, Manchino Rosso, Drambuie, booker bitter, orange mint foam</i>	
<b>MECOLADA</b>	145
<i>Tequila, pineapple juice, coconut cream, passion fruit syrup, lime juice</i>	
<b>NEW FASHION #16</b>	145
<i>Whisky, apple syrup, cherry bitter, angostura bitter, fireball cinnamon</i>	

## BEER

<b>BALIHAI PREMIUM PINT</b>	55
<b>BINTANG</b>	55
<b>HEINEKEN</b>	65
<b>SAN MIGUEL LIGHT</b>	65
<b>EI DIABLO PINT</b>	78

## CRAFT BEER

<b>WARSTREINER PREMIUM VERUM</b>	86
<b>PAULANER WEISSBIER NATURTRUB</b>	135
<b>ERDINGER</b>	155

## DARK BEER

<b>SAN MIGUEL NEGRA</b>	65
-------------------------	----