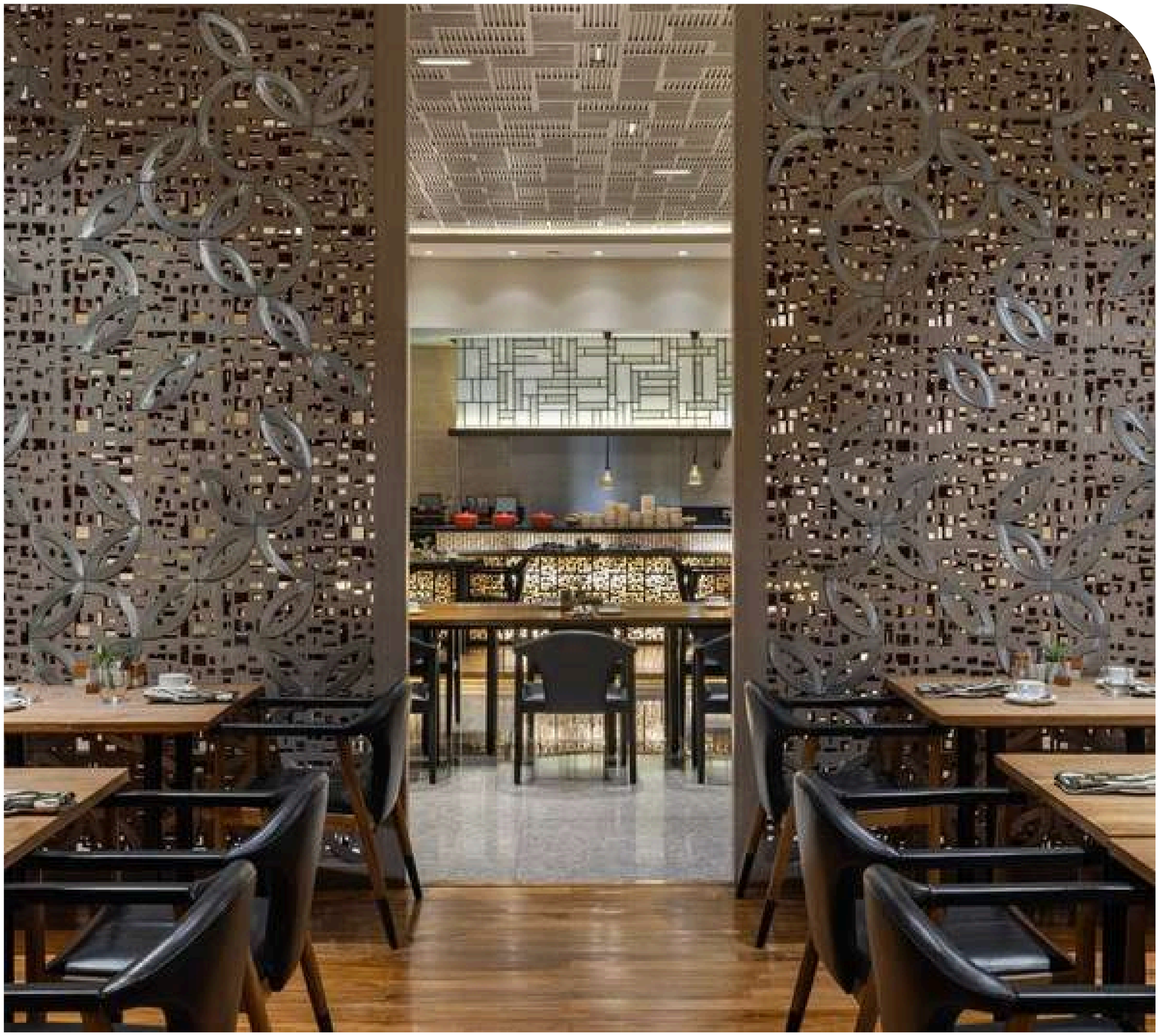
ÉPICE



Épice Restaurant

Épice à la carte menu available from lunch to dinner. Our hotel's main restaurant enchants palates with a varied menu of local and international fare, made using the freshest farm-to-table ingredients sourced from the lands around.

Opening hours:
Lunch : Daily | 11:00 AM - 5:30 PM
Dinner : Daily | 6:00 PM - 10:00 PM

ÉPICE

SALAD

FRESH WATERMELON PONZU 88
Cubed watermelon with jalapeño, gherkin, pickled beetroot, microgreens, and cheese, served with ponzu dressing

VANNAMEI SUMMER ROLL 100
Vietnamese-style vegetable rolls wrapped with shrimps, served with nuoc cham dressing

CLASSIC CAESAR SALAD 98
Romaine lettuce with beef bacon, grilled chicken, croutons, parmesan cheese, cherry tomatoes, served with caesar dressing

CRUNCHY SOFT-SHELL CRAB GADO-GADO 88
Mixed boiled vegetables, tofu, and tempeh, served with peanut crackers and crispy soft-shell crab, topped with peanut sauce



▲ CRUNCHY SOFT-SHELL CRAB GADO-GADO



▲ OEBI LEMBOET

NIBBLES & STARTERS

LUMPIA AYAM BAMBU MUDA 88
Crispy spring rolls filled with vegetables, bamboo shoots, and chicken, served with chili and homemade dipping sauce

OEBI LEMBOET 55
Crispy fried cassava served with cheese sauce

PERKEDEL JAGUNG MINAHASA 55
Minahasan-style sweet corn fritters served with green chili and sambal

GARLIC-COATED CHICKEN WINGS 65
Crispy chicken wings coated with savory garlic seasoning

GOLDEN CHEESE FRIES 65
Crispy French fries served with cheese sauce

ÉPICE DISCOVERY PLATTER 128
Lumpia Bamboo Muda, Oebi Lemboet, Cheese Fries, Garlic-Coated Chicken Wings, served with chili sauce and sweet soy sauce

Egg Shrimp/Prawn Gluten Seafood Dairy Tree Nuts Soy Nuts Vegetarian Alcohol

Prices are in thousands of rupiah and are subject to 21% government tax and service charge

ÉPICE

CHEF'S SIGNATURE

SE'I SMOKED BRISKET



ÉPICE

NUSANTARA COMFORT FOOD



▲ BEBEK HITAM MADURA

CHEF'S SIGNATURE SE'I SMOKED BRISKET 138
Nusa Tenggara–style smoked beef brisket served with lime leaf rice, luat sambal, sautéed papaya leaves, cheese sauce, and smoky barbecue sauce

AROMATIC OXTAIL SOUP 188
Alila Solo–style oxtail soup served with steamed rice, crackers, sambal, and lime

BEBEK HITAM MADURA 120
Marinated Madura-style black duck breast served with corn rice, young mango sambal, and cucumber

SATE BUNTEL SOLO 130
Solo-style lamb skewers served with sweet soy sauce, steamed rice, and condiments

LOMBOK-STYLE AYAM TALIWANG 98
Lombok-style grilled free-range chicken served with plecing, fried peanuts, sambal, and steamed rice

BALINESE KING PRAWN 148
Balinese-style marinated king prawns served with Balinese sambal, steamed rice, and papaya soup with tofu

GRILLED OCTOPUS DABU-DABU 148
Manado-style grilled octopus skewers served with steamed rice and dabu-dabu sambal

IGA BAKAR BAMBU 148
Bamboo-grilled beef ribs, cassava leaves, baby potatoes, and gravy served with steamed rice

Egg Shrimp/Prawn Gluten Seafood Dairy Tree Nuts Soy Nuts Vegetarian Alcohol

Prices are in thousands of rupiah and are subject to 21% government tax and service charge

ÉPICE

NUSANTARA COMFORT FOOD

MIE GORENG TEK–TEK 85
Javanese-style fried noodles served with fried egg, pickled cucumber, and crackers

NASI GORENG KAMPUNG 85
Javanese-style fried rice served with crispy fried egg, fried chicken, chicken satay, pickled cucumber, and crackers

CHEF'S SIGNATURE CAKALANG FRIED RICE 110
Épice's *signature cakalang fried rice served with fried egg, crackers, pickles, and tuna satay*

MIE ACEH KEPITING 98
Aceh-style moist noodles with cuts of whole crab served with cassava crackers



▲ CHEF'S SIGNATURE CAKALANG FRIED RICE

FROM OUR KETTLE

HANOI-STYLE BEEF PHO 90
Flavorful beef broth with rice noodles, bean sprouts, coriander leaves, and sliced beef

SILK COLLAGEN WONTON SOUP 85
Collagen-rich chicken broth, served with steamed wontons, diced chicken, Chinese cabbage, and goji berries

BEEF RIBS SOTO TANGKAR 158
Beef ribs in Indonesian herb-spiced broth, served with fried potatoes, tomatoes and crackers

SOP UDANG PESMOL 98
Tiger prawns with cherry tomatoes, bean sprouts, corn, and green beans in fragrant Sundanese broth



▲ BEEF RIBS SOTO TANGKAR

Egg Shrimp/Prawn Gluten Seafood Dairy Tree Nuts Soy Nuts Vegetarian Alcohol

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ÉPICE

ASIAN COMFORT DELIGHT

AROMATIC HAINAN RICE 95
Hainanese rice served with steamed chicken, chicken broth, cucumber, and condiments

YAKITORI BURI POP 105
Japanese-style beef skewers served with rice, poached egg, leeks, edamame, sweet corn, cucumber, bean sprouts, katsuobushi flakes, beef bacon, and superior soy sauce

SINGAPORE KATONG LAKSA 95
Singaporean-style creamy laksa noodles served with bean sprouts, tofu, fish cake, boiled egg, prawns, and rich laksa broth

ORIENTAL CHICKEN 110
Crispy chicken served with oriental-style sauce and steamed rice

GINDARA THAI-STYLE 148
Pan-seared or steamed gindara fish served with condiments and Thai sauce

LO MEIN DUCK NOODLES 85
Cantonese-style noodles with mixed vegetables served with roasted duck

▼ YAKITORI BURI POP



Egg Shrimp/Prawn Gluten Seafood Dairy Tree Nuts Soy Nuts Vegetarian Alcohol

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ÉPICE



▲ AUSTRALIAN BLACK ANGUS SIRLOIN (220 gr)

ÉPICE

BUTCHER CUTS

GRILLED SELECTION

Served with a choice of potatoes, vegetables, and sauces.

AUSTRALIAN BLACK ANGUS TENDERLOIN (*220 gr*)	358
AUSTRALIAN BLACK ANGUS SIRLOIN (*220 gr)*	368
GRILLED CHICKEN BREAST (*180 gr*)	118
NORWEGIAN SALMON (*160 gr*)	178

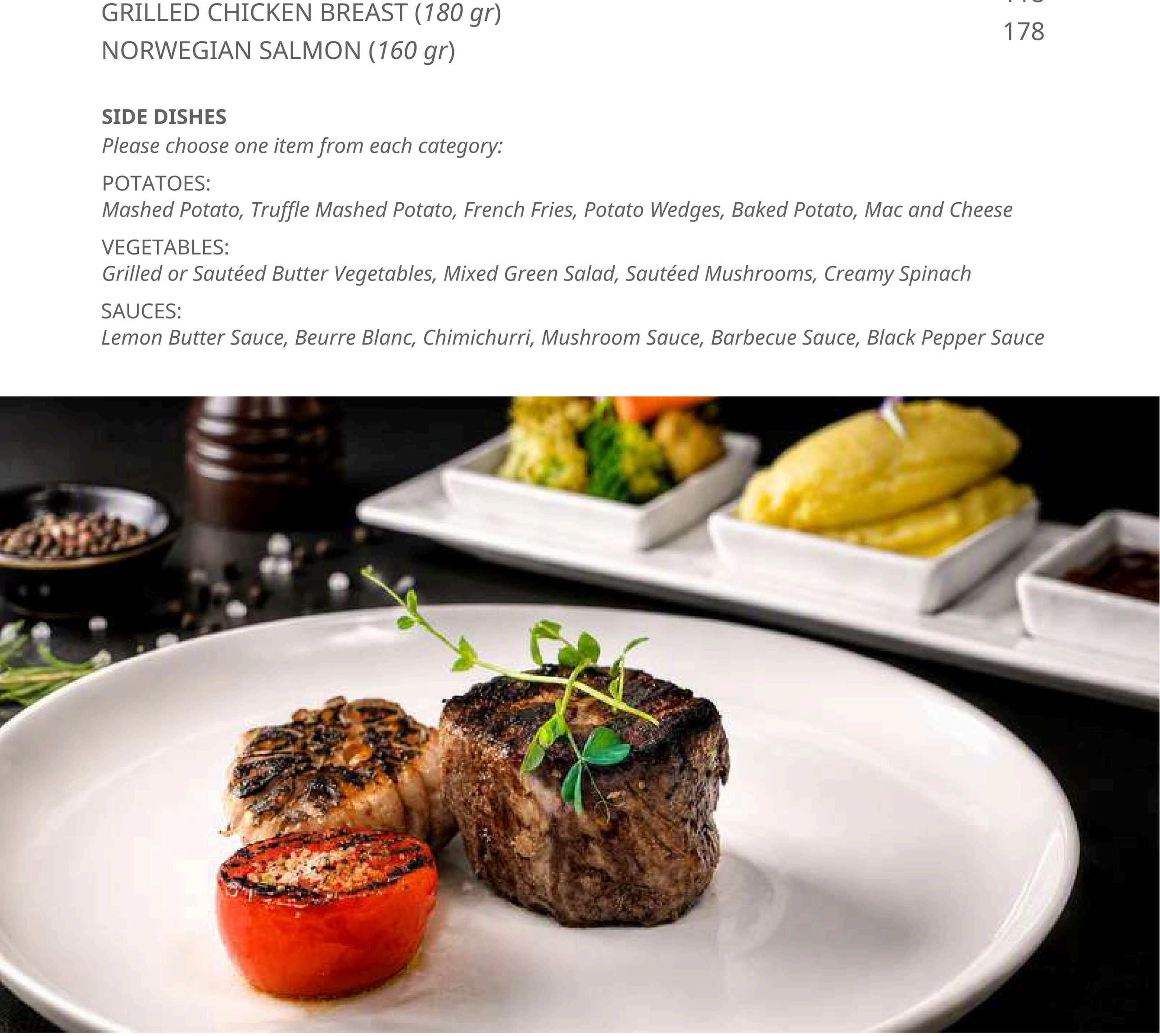
SIDE DISHES

Please choose one item from each category:

POTATOES:
Mashed Potato, Truffle Mashed Potato, French Fries, Potato Wedges, Baked Potato, Mac and Cheese

VEGETABLES:
Grilled or Sautéed Butter Vegetables, Mixed Green Salad, Sautéed Mushrooms, Creamy Spinach

SAUCES:
Lemon Butter Sauce, Beurre Blanc, Chimichurri, Mushroom Sauce, Barbecue Sauce, Black Pepper Sauce



AUSTRALIAN BLACK ANGUS TENDERLOIN (220 gr) ▲

Egg *Shrimp/Prawn* *Gluten* *Seafood* *Dairy* *Tree Nuts* *Soy* *Nuts* *Vegetarian* *Alcohol*

Prices are in thousands of rupiah and are subject to 21% government tax and service charge

ÉPICE COMFORT FOOD

WAGYU BEEF BURGER 128
Pan-seared beef patty layered in a bun with gherkins, sautéed mushrooms, and garlic spread, served with French fries

CIABATTA CHICKEN SANDWICH 108
Marinated grilled chicken breast with lettuce and garlic mayo in ciabatta bread, served with French fries

CROQUE MADAME 148
Sourdough bread with beef bacon, béchamel sauce, cheese, and a sunny-side-up egg, served with green salad

CHICKEN PARMIGIANA BOLOGNESE 98
Spaghetti pasta with Bolognese sauce, served with crispy chicken parmigiana

GRILLED SALMON CARBONARA 128
Fettuccine pasta in a creamy carbonara sauce, served with grilled salmon

PENNE PRAWN ARRABBIATA 98
Penne pasta in a spicy arrabbiata sauce, served with pan-seared prawns



▲ GRILLED SALMON FETTUCCINE CARBONARA

Egg Shrimp/Prawn Gluten Seafood Dairy Tree Nuts Soy Nuts Vegetarian Alcohol

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ÉPICE

DESSERT

MAGNUM KLAPPERTAART 70
Manado-style coconut custard with raisins, almonds, and rum, served with coconut lime sorbet

ES PODENG 55
Madura-style coconut sorbet served with chilled sweet black sticky rice, creamy avocado, jackfruit, sago pearls, crispy croissant, and rich chocolate sauce

GOLDEN BLISS BANANA 65
Honey banana fritters served with cheddar cheese and vanilla ice cream



MAGNUM KLAPPERTAART ▶



MATCHA ZEN GARDEN 98
Chilled Japanese-style dessert with white chocolate brownies, matcha whipped ganache, peach, and white chocolate crumble, served with mango passion sorbet

MANGO TROPICAL SILK 65
Thai-style sticky rice with mango served with coconut sorbet

HARMONY MANILA BOWL 55
Classic Filipino dessert with crushed ice, nata de coco, palm fruit, mung beans, corn kernels, jackfruit, cereal, crème caramel, leche flan, and ube ice cream

TROPICAL FRUITS PLATTER 65
Selection of seasonal tropical sliced fruits

◀ MATCHA ZEN GARDEN

Egg Shrimp/Prawn Gluten Seafood Dairy Tree Nuts Soy Nuts Vegetarian Alcohol

Prices are in thousands of rupiah and are subject to 21% government tax and service charge

COCKTAILS

ALL ABOUT OLD FASHIONED — 128

One of the world's most iconic cocktails, offering a perfect balance of spirit, sweetness, and aromatic bitters.

SMOKED OLD FASHIONED

HONEY OLD FASHIONED

MAPLE OLD FASHIONED

COFFEE OLD FASHIONED

ALL ABOUT GIN TONIC — 138

Explore the perfect harmony of gin and tonic, celebrated for its refreshing character and botanical elegance.

GORDON & TONIC

BOMBAY & TONIC

TANQUERAY LONDON & TONIC

HENDRICK'S & TONIC

ALL ABOUT ITALIAN COCKTAILS

Inspired by Italy's aperitivo culture, these cocktails offer a delightful balance of bitter, sweet, and sparkling notes.

NEGRONI — 148
Gin, campari, sweet vermouth

APEROL SPRITZ — 148
Aperol, prosecco, soda water

CAMPARI SPRITZ — 148
Campari, prosecco, soda water

AMERICANO — 148
Campari, sweet vermouth, soda water

BELLINI — 138
Prosecco, peach purée

GARIBALDI — 138
Campari, orange juice

SBAGLIATO — 138
Campari, sweet vermouth, prosecco

ALL ABOUT CLASSIC MARTINI — 128

A curated selection of martini classics, showcasing balance, sophistication, and timeless appeal.

CLASSIC DRY MARTINI
Gin, dry vermouth, olive

VODKA MARTINI
Vodka, dry vermouth

DIRTY MARTINI
Gin / vodka, dry vermouth, olive brine

PERFECT MARTINI
Gin, dry vermouth, sweet vermouth

ESPRESSO MARTINI
Vodka, espresso, coffee liqueur



SMOKED OLD FASHIONED ▶

Prices are in thousands of rupiah and are subject to 21% government tax and service charge

ÉPICE

ALCOHOLIC BEVERAGE

SPIRITS BY THE SHOT 78

SKYY VODKA
CAPTAIN MORGAN
GORDON'S
JOSE CUERVO
J.W. RED LABEL

BEER BY THE BOTTLE

BINTANG	68
HEINEKEN	68
PROST	58
BALI HAI	58
GUINNESS	78
CORONA	148
KÖNIG LUDWIG	118

LIQUEURS BY THE SHOT 88

BAILEYS
COINTREAU
MALIBU
KAHLUA

NON-ALCOHOLIC BEVERAGE

CLASSIC COFFEE 38

Available Hot or Iced

ESPRESSO
AMERICANO
MACCHIATO
PICCOLO
MAGIC
CAPPUCCINO
FLAT WHITE
LATTE

Available Iced Only

DIRTY LATTE

FLAVORED COFFEE 48

Flavored coffee creations infused with premium syrups and ingredients, offering a delightful twist on classic coffee favorites.

AMERICANO SUNRISE
Espresso, honey, orange

CAPE CODDER COFFEE
Espresso, cranberry juice, lime

TROPICAL AMERICANO
Espresso, coconut water, honey, lemon

COOL MINT LATTE
Espresso, fresh milk, mint syrup, cold foam

VANILLA ROSE LATTE
Espresso, fresh milk, vanilla and rose syrup

BLACK FOREST MOCHA LATTE
Espresso, fresh milk, dark chocolate, cherry, cold foam

SIGNATURE COFFEE 48

Discover our handcrafted coffee creations, thoughtfully crafted with premium ingredients and distinctive flavors.

SMOKED NASTAR COLD BREW
Clarified coffee infused with nastar jam and smoky cinnamon

PEANUT BISCOFF COFFEE
Cold brew infused, fresh milk, peanut butter, biscoff biscuit



PEANUT BISCOFF COFFEE ▲

Prices are in thousands of rupiah and are subject to 21% government tax and service charge

ÉPICE

NON-ALCOHOLIC BEVERAGE



▲ OOLONG PEACH TEA

FRAPPÉ COFFEE 48

A chilled coffee beverage blended to a smooth, frothy consistency with rich flavors and refreshing character.

CHARCOAL TIRAMISU
Espresso, fresh milk, charcoal powder, and mascarpone syrup

CASHEW PRALINE
Espresso, oat milk, cashew nuts, and white chocolate

SALTED CARAMEL POPCORN
Espresso, fresh milk, and salted caramel popcorn

DIRTY MATCHA
Espresso, matcha powder, fresh milk, and sugar

SIGNATURE TEA 48

A curated selection of handcrafted tea creations infused with premium tea leaves, fruits, herbs, and aromatic flavors.

ALILA CITRUS TEA
Javanese blended tea with slices of citrus fruits

OOLONG PEACH TEA
Halimun oolong infused with peach and peach flavor

CLASSIC TEA 38

Available Hot or Iced

JAVA BREAKFAST TEA
GREEN TEA

HERBAL TEA 38

CHAMOMILE TEA
MOROCCAN MINT TEA
PEPPERMINT TEA
HIBISCUS TEA

FLAVORED TEA 38

EARL GREY TEA
JASMINE GREEN TEA
LYCHEE TEA
LEMON TEA

Prices are in thousands of rupiah and are subject to 21% government tax and service charge

ÉPICE

NON-ALCOHOLIC BEVERAGE

BOOSTER 58

A curated selection of nutrient-rich beverages designed to energize, nourish, and enhance your wellbeing.

IMMUNE BOOST
Orange, lemon, turmeric, honey

ENERGY BOOST
Pineapple, lemon, mint

DETOX BOOST
Green apple, cucumber, spinach

GLOWING BOOST
Strawberry, tomato, orange

NATURE BOOST
Avocado, spinach, honey

WEIGHT CONTROL BOOST
Green tea, lemon, apple

TRADITIONAL HERBAL DRINK (ICED / HOT) 58

Traditional herbal beverages made from roots and spices, enjoyed for their refreshing taste and wellness benefits.

WEDANG JAHE
WEDANG UWUH
KUNYIT ASAM
TEMULAWAK
BERAS KENCUR

SOFT DRINK 38

COCA COLA
COKE ZERO
SPRITE
TONIC WATER
COCONUT WATER

MINERAL WATER 48

EQUIL NATURAL STILL
EQUIL NATURAL SPARKLING



▲ DETOX BOOST

Prices are in thousands of rupiah and are subject to 21% government tax and service charge