

BREAKFAST SET

7am to 10:30am

100K

Welcome to Origin, your breakfast set includes:

** Croissant **

** Black coffee or tea **

** Fruit juice or fruit bowl **

** One main from the menu bellow **

Upgrade your coffee +20k

ALL DAY BREAKFAST

Fruit Parfait: Seasonal; served with fresh lime & organic palm sugar syrup with yogurt	55
Belgian Waffle: Strawberry, red berry compote & Chantilly cream	55
Emmental Omelet with Chives & Cream: Add beef ham	65 +15
Smoothie Bowl: Dragon fruit, banana, granola, chia seeds & coconut flakes	70
Nasi Goreng: Wok-fried rice with chicken, vegetables and chicken lilit skewers	70
Avocado Toast: Sourdough toast, poached eggs, feta cheese & dill	70
Eggs Bene: Poached eggs, brioche bread, buttered spinach, Hollandaise sauce Add beef ham	70 +15

LOUNGE BITES

Spring Rolls: Crispy rolls filled with vegetables and vermicelli	50
Bruschetta: Feta cheese, black olives, tomato salsa over toasted sourdough with olive oil	55
Chicken Skewers: 4 sticks with peanut sauce	55
Chicken Bau: 2 soft bun "tacos" with Gochujang chicken, vegetables & wasabi mayo	55
Caesar Salad: Baby lettuce, Parmesan cheese, garlic bread crouton, Caesar dressing add chicken	65 +20
Crispy Calamari: Ginger tartar dip	65
Earth Bowl: Greens, carrots, red cabbage, edamame, mushrooms, zucchini with tahini sauce	70
Thin-crust Margarita: Caramelized onions, tomato sauce, oregano, fresh basil & mozzarella	80
Poke Bowl: Seared tuna, vegetables, avocado and edamame over jasmine rice	85

MAINS

Fettuccini Carbonara Chicken Chicken, poached egg, green bean, mixed mushrooms, cream sauce	85
Chicken Parmigiana: Potatoes wedges, mixed salad, tomato sauce	85
Buttermilk Chicken Burger: Buttermilk chicken, coleslaw, pickles, spicy mayo sauce, served with fries	85
Cheesy Burger & Fries: Australian beef patty, onion relish, Emmental, baby lettuce, homemade sauce	95
Tuna Tataki: Seared tuna with sesame seeds, served with salad & rice with soy sauce	115
Aglio E Olio Prawn Pasta: Angel hair, sun-dried tomatoes, grilled prawns, basil pesto	115
Roasted Barramundi Fillet: Sautéed vegetables, house-made beetroot coulis	125
Steak Frites: Beef tenderloin, roasted tomato & garlic, fries, creamy mushroom sauce	165

ARCHIPELAGO

Mie Goreng Pangsit: Vegetables, chicken sausage, meatball, shredded chicken breast	70
House Curry: House-made yellow curry, vegetables, coconut milk - served with rice Choice of: tempeh or chicken	80
Singapore Fried Noodles: Wok-tossed curried vermicelli with chicken, julienned vegetables and scrambled egg	80
Ayam Taliwang: Marinated grilled chicken thigh in a blend of traditional Lombok spices	85
Beef Rendang: Slow-cooked beef in Sumatran spices & coconut milk - with steamed rice and vegetables	90

KIDS CORNER

Chicken Nuggets: With tomato ketchup	55
Thin-crust Margarita: Tomato sauce, oregano, fresh basil & mozzarella	65
Penne Bolognese: Home-made ragout with beef, Parmesan cheese	65
Pan-fried Chicken & Fries: Served with ketchup	65

EXTRAS

Steamed rice with sesame seeds	20
Mixed sautéed vegetables	40
French fries: Truffle mayo dip	45

SWEET DREAMS

Ice Cream (2 scoops): Extra scoop +10	40
Fresh Fruit Bowl: Assortment served with fresh lime & organic palm sugar syrup	40
Chocolate Lava Cake: House-made, served with ice cream (15 min)	50
Creme Brulee: Toasted caramel, served with vanilla ice cream	70

CLEAR AND SPARKLING

Reflexion Still	30/45
Reflexion Sparkling	35/50
Soft drinks: Coca-Cola, Coke Zero, Sprite, Ginger Ale, Soda Water, Tonic	25

JUICES

Chilled: apple/orange/cranberry	30
Fresh: watermelon/lime/pineapple/banana	35
Seasonal: mango/dragon-fruit	35
Fresh coconut	35
Watermelon Breeze: watermelon, lime, cucumber	35
Tropical Dream: pineapple, coconut milk, banana, lemongrass	40
Namas'tea: chilled tea, lemongrass, ginger, lime, cranberry	40

BARISTA

Lombok coffee	25
Americano	30
Espresso	30
Iced coffee	35
Latte/flat white	35
Cappuccino	35
Extra shot	+15
Teas: ask our staff for options	25

BEERS

Bintang	35/55
Bintang Radler lemon	40
San Miguel Light	45
Stark 1945 / Lychee	55
Albens cider	60

CRAFTED

All classic cocktails standard 78 / imported 90

CHATURANGAS CHILLER	80
Gin, lemongrass, tonic water	
CHASING QUARTARARO	85
Rum, coconut liqueur, pineapple, lime	
SUMMER GINGER	85
Vodka, pineapple liqueur, lime, ginger	
MOSCOW MULE	85
Vodka, ginger beer	
BANANA DAIQUIRI	85
Rum, coconut liqueur, lime	
LYCHEELICIOUS	85
Vodka, lychee liqueur, lime, grenadine	
COSMO	85
Vodka, Triple sec, cranberry juice	
ESPRESSO MORBIDELLI	90
Vodka, coffee liqueur, espresso	
AMBERONI	100
Gin, Martini Rosso, Campari, balsamic vinegar	
LOMBOK ISLAND ICED TEA	115
Vodka, gin, rum, Triple sec, tequila, coke	

INFUSIONS

90

APPLE HIGHBALL
Apple-whiskey, soda, sliced apple
SPICED TONIC
Cinnamon-vodka, tonic water, orange peel
SHAKEN RUM
Lemongrass-rum, grated ginger, syrup
CUCUMBER BASIL SMASH
Cucumber-gin, basil, syrup, lime

WINE

RED	
House red	80 / carafe 1L 300
Castel Freres Merlot (France)	500
Two Island Reserve Shiraz	600
Malbec Norton Collection Varietal (Argentina)	600
WHITE	
House white	80 / carafe 1L 300
Two Island Sauvignon Blanc	400
G7: Chardonnay 2017 (Chile)	500
Sancerre les Mont Damnés 2012 (France)	900
ROSE	
Lavau Tavel 2016 (France)	700
SPARKLING	
Veuve du Vernay Ice (France, méthode champenoise)	800
WINE OF THE MONTH	gl 110 / Btl 550