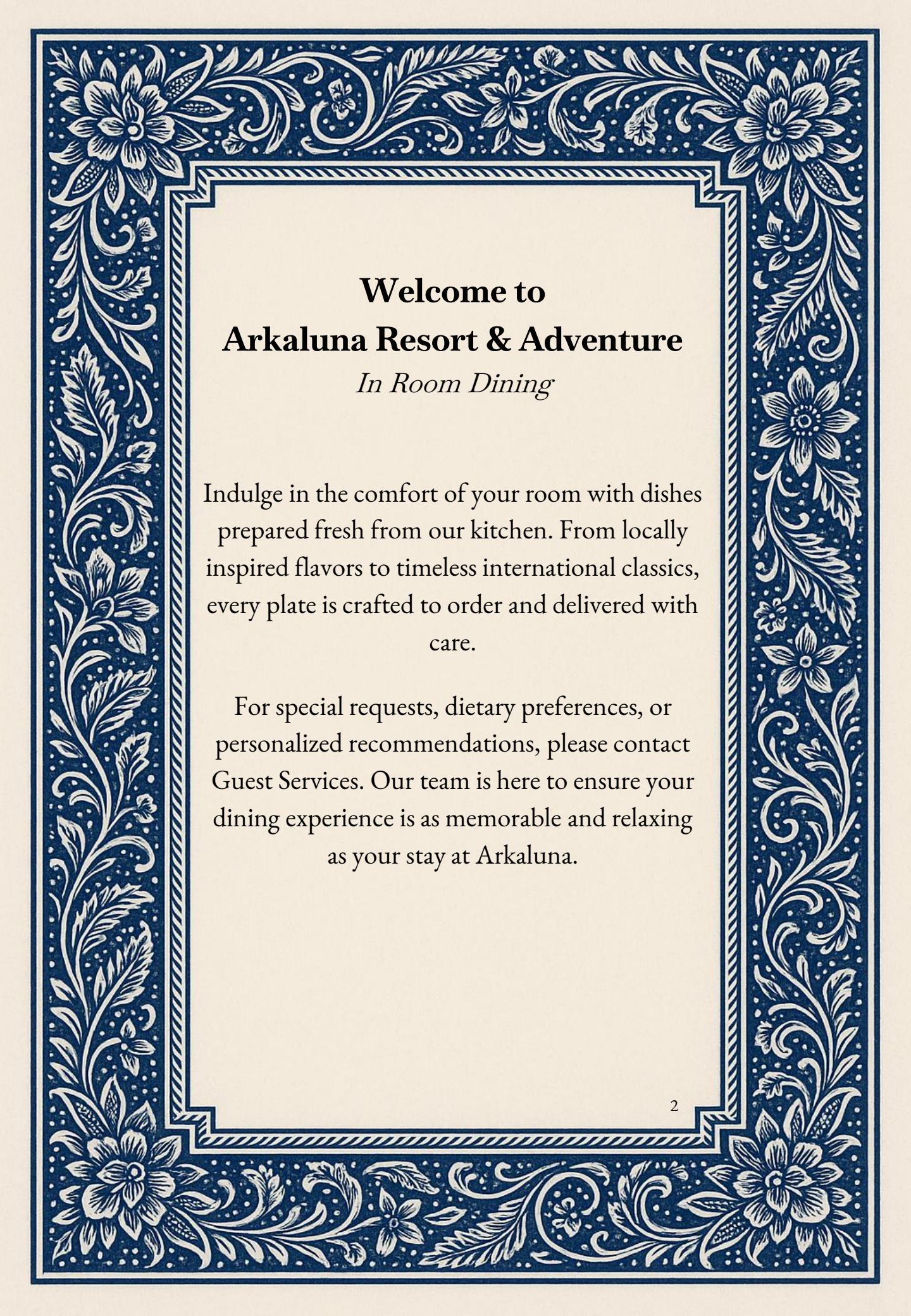


ARKADEWA NUSANTARA

ROOM SERVICE MENU



Welcome to Arkaluna Resort & Adventure

In Room Dining

Indulge in the comfort of your room with dishes prepared fresh from our kitchen. From locally inspired flavors to timeless international classics, every plate is crafted to order and delivered with care.

For special requests, dietary preferences, or personalized recommendations, please contact Guest Services. Our team is here to ensure your dining experience is as memorable and relaxing as your stay at Arkaluna.

SNACKS

Truffle Fries

Indulgent golden fries drizzled with aromatic truffle oil and topped with aged parmesan.

IDR 75,000

Charcuterie Nachos

Crunchy nachos layered with fine cured meats and crowned with rich, melted cheese.

IDR 100,000

Caesar Salad

Crisp romaine hearts tossed in creamy Caesar dressing, topped with garlic croutons and a parmesan sprinkle.

IDR 95,000

Gado-Gado Nusantara



An Indonesian favorite — fresh boiled vegetables generously coated in a spiced peanut sauce.

IDR 65,000

Festive Sandwich – Triple Decker / Club Sandwich

A lavish triple-layered delight of grilled chicken, crispy beef bacon, fresh tomato, and crisp lettuce, tucked between golden toasted bread and finished with a rich, creamy mayonnaise.

IDR 98,000

 Chef's Pick  Vegan  Vegetarian / Vegan  Spice level 0-5

(All prices are subject to 11% government tax and 10% service charge.)

Nusantara Heritage Culinary by Arkadewa

Nasi Timbel (West Java)

A Sundanese classic of steamed rice wrapped in fragrant banana leaves, carrying a gentle smoky aroma and warmth. Served with a curated selection of traditional side dishes, it embodies the Sundanese balance of freshness, savoury depth, and mild spice — a true celebration of the land's bounty.

IDR 125,000

Rendang Daging (West Sumatra): ★

An iconic Minangkabau masterpiece, this slow-cooked beef dish reveals deep layers of coconut milk, toasted coconut, lemongrass, galangal, and chili. A true culinary heritage of West Sumatra, it embodies patience, richness, and the timeless art of Indonesian spice traditions.

IDR 145,000

★ Chef's Pick leaf Vegan leaf Vegetarian / Vegan pepper Spice level 0-5

(All prices are subject to 11% government tax and 10% service charge.)

NUSANTARA HERITAGE CULINARY BY ARKADEWA

Nasi Goreng Arkadewa:

Indonesia's iconic fried rice, reimagined with Arkadewa's signature touch. Stir-fried with a bold spice blend and enriched with minced *ikan roa* — a delicately smoked fish — this creation pays homage to the nation's vibrant street food heritage while offering a refined, modern indulgence.

IDR 95,000

Sohun Goreng Lethek (Central Java):

A heritage Javanese glass noodle stir-fry, born from the fusion of Chinese culinary influence and local spice traditions. Enhanced with fragrant seasonings and crowned with delicate katsuobushi flakes, this dish offers a subtle yet layered flavor that reflects Indonesia's rich multicultural tapestry.

IDR 85,000

 Chef's Pick  Vegan  Vegetarian / Vegan  Spice level 0-5

(All prices are subject to 11% government tax and 10% service charge.)

Desserts

Seasonal Slice Fresh Fruit

An artful selection of the season's finest fruits, served to refresh and cleanse the palate.

IDR 65,000

Peyeum Crème Brûlée

A delicate fusion of traditional fermented cassava (peyeum) with the timeless elegance of French crème brûlée.

IDR 85,000

Jackfruit Carang Gesing

Silky jackfruit gently simmered in coconut milk and caramelized palm sugar — a Javanese heritage dessert.

IDR 75,000

Lumpia Pisang

Crispy golden spring rolls filled with luscious ripe banana, light yet indulgent.

IDR 65,000

 Chef's Pick  Vegan  Vegetarian / Vegan  Spice level 0-5

(All prices are subject to 11% government tax and 10% service charge.)

DESSERTS

Chocolate Mousse

An airy, ethereal mousse layered with the rich essence of fine chocolate.

IDR 80,000

Klepon Cake

Soft glutinous rice cake filled with molten palm sugar, dusted with fresh coconut.

IDR 70,000

Banana Fritters

Golden, crispy fried bananas with a soft caramelized center — a beloved Indonesian classic.

IDR 60,000

 Chef's Pick  Vegan  Vegetarian / Vegan  Spice level 0-5

(All prices are subject to 11% government tax and 10% service charge.)

DRINKS

Es Kelapa Muda

Fresh young coconut served chilled; hydrating, naturally sweet, and pure.

IDR 40,000

Es Campur

Shaved ice with tropical fruits, jelly, and sweet syrup for a colorful, cooling treat.

IDR 45,000

Es Teh Manis

Sweetened jasmine tea, served over ice for a classic local refresher.

IDR 28,000

Bajigur

Traditional West Javanese drink of coconut milk, palm sugar, and pandan.

IDR 35,000

Es Cendol / Dawet

Pandan jelly, coconut milk, and palm sugar syrup over crushed ice.

IDR 40,000

(All prices are subject to 11% government tax and 10% service charge.)

ARTISAN COFFEE

Espresso

Bold and aromatic, the purest coffee expression.

IDR 38,000

Americano

Smooth espresso mellowed with hot water.

IDR 42,000

Cappuccino

Rich espresso topped with creamy, airy foam.

IDR 48,000

Caffè Latte

Espresso gently blended with steamed milk.

IDR 48,000

Mocha

Espresso with chocolate and milk for a sweet indulgence.

IDR 55,000

Avocado Coffee Frappe

Chilled avocado-coffee blend, creamy and energizing.

IDR 65,000

(All prices are subject to 11% government tax and 10% service charge.)

MINI BAR BY BALI HAI

Bali Hai Draft Beer – 500 ml can

American-style lager — light, easy-drinking, and perfectly chilled.

4.9% ABV

IDR 60,000

Bali Hai Romantic Day Lager – 500 ml can

German Pilsner style — bright and refreshing with subtle hops.

4.9% ABV

IDR 75,000

El Diablo IPA (Session) – 500 ml can

Session IPA — citrus-forward hops with a smooth, clean finish.

4.9% ABV

IDR 85,000

CAN'T DECIDE YET?

The “Don’t think!” package by Bali Hai.

Just take everything inside the fridge!

(2 Draft beer, 2 Romantic Day Lager, 1 El Diablo IPA) – IDR 300,000.

(All prices are subject to 11% government tax and 10% service charge.)