

In Room Dining
M E N U





ARKADEWA

Welcome to Arkaluna, Relax, explore, and savor. Our kitchen prepares fresh, locally inspired dishes and comports classic made to order and brought to your room with care. For special request or dietary needs, please contact Guest Services - we're here to make your stay memorable.

MENU

SNACKS AND STARTERS

- **Classic French Fries Original / Spicy:**  
Hand-cut, golden fries seasoned traditionally or with a bold, spicy twist for a memorable bite. **-IDR 55.000.++**

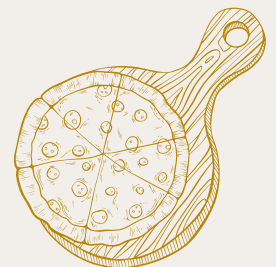
- **Gado-Gado Nusantara:**  
A vibrant Indonesia classic-fresh boiled vegetables draped in a sumptuous, spiced peanut sauce. **-IDR 75.000.++**

- **Caesar Salad:**
Crisp Roimaine heart, delicately tossed with a creamy Caesar dressing, crunchy garlic croutons, and a dusting of parmesan. **-IDR 95.000.++**



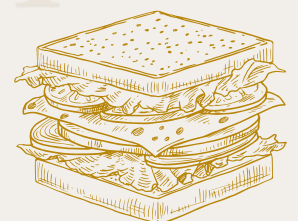
PIZZA

- **Margherita Pizza**
A timeless classic crowned with luscious tomato sauce, fresh mozzarella, and fragrant basil leaves. **-IDR 110.000.++**



FESTIVE SANDWICH

- **Triple Decker / Club Sandwich**
A luxurious triple-layered creation boasting grilled chicken, crispy bacon, fresh tomato and lettuce embraced in golden toasted bread, dressed with creamy mayonnaise. **-IDR 105.000.++**



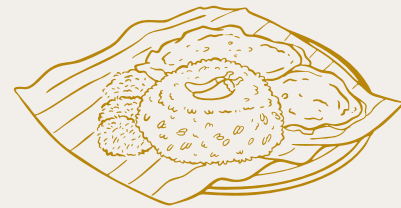
All prices are subject to an 11% tax and a 10% service charge

M E N U

NUSANTARA HERITAGE CULINARY BY ARKADEWA:

- Nasi Timbel (West Java)

Originating from the Sundanese tradition of West Java , nasi Timbel harks back to age-old practices of wrapping steamed rice in fragrant banana leaves, a method that imparts a subtle smoky aroma and keeps the rice warm. This humble yet beloved meal is traditionally served with an array of side dishes, reflecting the Sundanese balance of fresh, savory, and mildly spiced flavors that celebrate the bounty of the land. -IDR 125.000.++



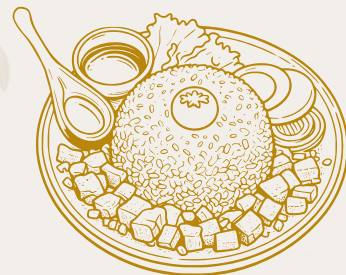
- Ayam Bakar Jogja (Central Java)

A treasured dish from Yogyakarta, this charcoal-grilled chicken is marinated in a sweet-and-savory Javanese spice blend, slow-cooked to perfection. The result is tender, smoky meat infused with the rich flavors of java's culinary heritage. - IDR 115.000.++



- 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 Itehek (Central Java)

Rooted in the kitchens of Central Java, this stir-fried glass noodle dish represents the harmonious fusion of Chinese culinary influence with traditional Javanese spice palettes. Known for its fragrant balance and subtle spice, it reflects the multicultural layers woven into Indonesia's vast culinary tapestry. 🌿 -IDR 85.000.++



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DESSERTS

- **Seasonal Slice Fresh Fruit**

An artful selection of the season's finest, freshest fruits to cleanse the palate 🌿 -IDR 75.000.++



- **Peyum Creme Brulee**

A delicate fusion of traditional Indonesian fermented cassava and classic French creme brulee. 🌿 -IDR 95.000.++



- **Lumpia Pisang**

Crispy golden spring rolls filled with luscious, ripe banana. 🌿 -IDR 75.000.++



- **Chocolate muse**

An ethereal, light muse bursting with chocolate essence. 🌿 -IDR 90.000.++



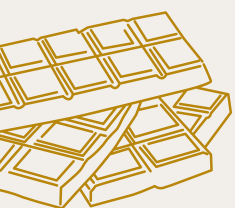
- **Indonesian Klepon Cake**

Soft, glutinous rice cake filled with molten palm sugar and dusted with freshly grated coconut. 🌿 -IDR 80.000.++



- **Banana Fitters**

-IDR 70.000.++



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MENU

IN ROOM DRINKS:

Hot / Ice Coffee & Tea

- Ice / Hot Tea **IDR 35.000.++**
- Ice / Hot Lemon **IDR 40.000.++**
- Ice / Hot Lechy Tea **IDR 40.000.++**
- Ice / Hot Americano **IDR 40.000.++**
- Ice / Hot Cappuccino **IDR 40.000.++**
- Ice / Hot Caffe latte **IDR 40.000.++**



Artisan Teas & Infusion

- Earl Grey Black Tea
- Pappermint Infusoin Tea
- Chamomile Infusion Tea
- Green Tea with Jasmine
- English Breakfast Tea



All Price Artisan Tea & Infusion IDR 40.000.++

Fresh Juice

- Watermelon Juice
- Honeydew Juice
- Dragon Fruit Juice
- Pineapple Juice



All Price Fresh Juice IDR 45.000.++

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IN ROOM DRINKS:

Signature Mocktail

- Dragon Berry Mojito
- Arkadewa Punch (Signature)
- Payang Sunrise (Signature)

All Price Mocktail IDR 75.000.++

Signature Cocktail

- Mojito
- Pina Colada
- Arkaluna Sunrise (Signature)
- Batur Lake Lagoon (signature)

All Price Cocktail IDR 135.000.++

Soft Drink

- Coca-Cola 330 ml
- Sprite Can 330 ml
- Tonic Water 330 ml



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All Price Soft Drink IDR 45.000.++

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IN ROOM DRINKS:

Signature Lagers & Ales

- **Bali Hai Draft Beer - 500 ml can**
American-Style lager - light, easy-drinking, and perfectly chilled. 4,9%
ABV - IDR 75.000.++
- **Bali Hai Romantic Day Lager - 500 ml can**
German Pilsner style - bright and refreshing with subtle hops. 4,9%
ABV - IDR 85.000.++



Craft & Specialty Brews

- **El Diablo IPA (Session) - 500 ml can**
Session IPA - citrus-forward hops with a smooth, clean finish. 4,9%
ABV - 95.000.++



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 350.00.++



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