

MAIN MEALS

<b>CHICKEN PARMIGIANA</b>	<b>115</b>
breaded chicken breast top with tomato sauce, mozzarella, parmesan cheese, mash purple sweet potatoes, mix lettuce w/ dressing, and parsley.	
<b>CHICKEN FAJITAS</b>	<b>115</b>
grilled marinate chicken breast in homemade fajitas sauce, red and yellow capsicum, garlic, onion mix lettuce, sliced lime, sour cream, tomato salsa, guacamole and fresh coriander on the top, w/ soft flour tortilla.	
<b>BEEF FAJITAS</b>	<b>125</b>
grilled marinate beef in homemade fajitas sauce, red and yellow capsicum, garlic, onion, mix lettuce, sliced lime, sour cream, tomato salsa, guacamole and fresh coriander on the top, w/ soft flour tortilla.	
<b>VEGETARIAN FAJITAS</b>	<b>98</b>
grilled carrot, zucchini, eggplant, onion, red and yellow capsicum, mushroom in homemade fajitas sauce, mix lettuce, sliced lime, sour cream, tomato salsa, guacamole and fresh coriander on the top, w/ soft flour tortilla.	
<b>CHICKEN LEMONGRASS</b>	<b>115</b>
carrot, onion, bean sprouts, bok choy, baby corn, stir fry in a homemade sauce, served w/ brown rice, white rice or quinoa.	
<b>BEEF LEMONGRASS</b>	<b>135</b>
carrot, onion, bean sprouts, Bok choy, baby corn, stir fry in a homemade sauce, served w/ brown rice, white rice or quinoa.	
<b>CHICKEN THAI BASIL</b>	<b>115</b>
zucchini, carrot, baby corn, in a homemade Thai basil sauce served w/ brown rice, white rice or quinoa, fresh Thai basil.	
<b>BEEF THAI BASIL</b>	<b>135</b>
zucchini, carrot, baby corn, in a homemade Thai basil sauce served w/ brown rice, white rice or quinoa.	
<b>TUNA TATAKI</b>	<b>143</b>
seared tuna w/ sesame seeds w/ brown rice, mix vegetables garnish ginger soya sauce, lime, mayonnaise and microgreens.	
<b>TUNA “POKE” TOWER</b>	<b>130</b>
tuna marinated in homemade dressing, w/ avocado, brown rice and microgreens.	
<b>BBQ PORK RIBS</b>	<b>152</b>
300gr of slow cook pork ribs in homemade BBQ sauce w/ sauteed potatoes and vegetables.	
<b>TENDERLOIN STEAK</b>	<b>248</b>
200 gr Australlan beef, juice beef sauce, w/ sautéed potatoes and mix sautéed vegetables, herb butter.	

BUKIT CAFE SOFT OPENING

DESSERT

<b>LAVA CAKE</b>	<b>55</b>
with vanilla ice cream.	
<b>CREME BRULEE</b>	<b>55</b>
<b>MIX BERRY CHEESE CAKE</b>	<b>55</b>
<b>CHEESE CAKE BRULEE</b>	<b>55</b>
<b>CARROT CAKE</b>	<b>55</b>
<b>TIRAMISU IN A CUP</b>	<b>55</b>
<b>LEMON MERINGUE TARTE IN A CUP</b>	<b>55</b>
<b>COCONUT MANGO PANNA COTTA IN A CUP</b>	<b>55</b>
<b>RAW VEGAN CHOCOLATE, PEANUT BUTTER AND CARAMEL CHEESECAKE</b>	<b>65</b>
<b>RAW VEGAN CASHEW COCONUT AND CARAMEL CHEESECAKE</b>	<b>65</b>
<b>TRIPLE DESSERT</b>	<b>55</b>
3 small selection of tiramisu, lime meringue tarte, coconut mango panna cotta.	

Bukit Cafe

BREAKFAST

<b>HAM &amp; CHEESE TOASTY</b>	<b>73</b>
cheese and ham toasty choice of croissant / ciabatta / Turkish / sourdough bread.	
<b>CROISSANT OR TOAST</b>	<b>60</b>
with homemade seasonal fruit coulis and butter.	
<b>ZUCCHINI FRITTERS</b>	<b>85</b>
avocado tomato mango salsa, poached egg, pesto creamy dressing, lime, microgreen.	
<b>SLICED AVOCADO TOAST</b>	<b>80</b>
sourdough toast, avocado, rucola, feta cheese, beetroot humus, tomato confit, red radish, lime, microgreen.	
	<b>ADD POACHED EGG + 15</b>
<b>BEET HUMUS SLICED AVOCADO TOAST</b>	<b>80</b>
sourdough toast, beetroot humus, dukkah, microgreen, lime.	
	<b>ADD POACHED EGG + 15</b>
<b>BIG BOSS BREKKY</b>	<b>88</b>
two poached eggs, bacon, half whole avocado and sourdough toast, butter, microgreen.	
<b>BIG BREAKFAST</b>	<b>115</b>
two egg any style, avocado mango salsa, sauteed mushroom, mix of spinach, bacon and ham served with sourdough toast, butter, microgreen.	
<b>HALLOUMI AVOCADO TOAST</b>	<b>95</b>
sourdough toast, rucola, sliced avocado, halloumi cheese, roasted cherry tomatoes, poached egg dukkah and pumpkin puree, lime, microgreen.	
<b>“TURKISH” POACHED EGG WITH LABNEH</b>	<b>95</b>
sliced “Turkish” bread with 2 poached egg in labneh sauce and chili oil, cumin, coriander, microgreen.	
<b>SUPER GREEN OMELETTE</b>	<b>98</b>
mix of 3 eggs w/ spinach. Served with sundried tomato, avocado, goat cheese, sourdough toast and butter, microgreen.	



<b>CREAM CHEESE OMELETTE</b> mix of 3 eggs w/ parmesan cheese and cream cheese, slice avocado, arugula, spring onion, sourdough toast, microgreen, sourdough toast and butter.	98
<b>MIX MUSHROOM OMELETTE</b> mix of 3 eggs w/ mix seasonal mushroom, gruyere cheese, spring onion, microgreen, sourdough toast and butter.	98
<b>BRIE AND BACON OMELETTE</b> mix of 3 eggs brie cheese, bacon, microgreen, spring onion, sourdough toast and butter.	100
<b>MIX SAUTED MUSHROOM</b> mix spinach, mix seasonal mushroom and balsamic glaze served with sourdough toast.	85
	ADD POACHED EGG + 15
<b>HARISSA TOMATOES BAKED EGG</b> homemade harissa tomato with feta cheese, mushrooms. served w/ turkish bread.	85
	ADD BACON + 20
<b>EGGS BENEDICT</b> served on an english muffin bread with bacon, fresh rucola, microgreen and hollandaise sauce.	90
<b>PULLED PORK EGG BENEDICT</b> pulled pork w/ BBQ sauce, english muffin, sauteed spinach, poached egg served w/ beetroot hummus, microgreen, beet hollandaise sauce, lime, dukkah.	90
<b>BAGEL “BLT”</b> with avocado, scramble egg, bacon, rucola, tomato, creamy pesto dressing.	85
<b>FETA SUNDRIED TOMATOES BAGEL</b> bacon, tomato with whipped feta cheese, avocado, sundried tomato, rucola, fried egg, creamy pesto dressing.	90
<b>BREAKFAST BURRITOS</b> w/ scramble egg, bacon, avocado, sweet potatoes, feta cheese, lettuce wrap in tortilla flour, arugula, lime, avocado tomatoes mango salsa, balsamic glaze and microgreen.	90
<b>BREAKFAST “HASHBROWN”</b> crispy shaved potato served w/ two eggs any style, bacon, ham, avocado mango salsa, grilled tomato, microgreen.	88
<b>GLUTEN FREE QUINOA PATTIES</b> served with rucola salad mix with beetroot humus, roasted pumpkin, tomato, smashed avocado, tahini dressing, microgreen.	98
	ADD POACHED EGG + 15
<b>THE VEGGIE POWER</b> sourdough toast, humus, sauteed spinach, grilled zucchini, tomato, pickles red cabbage, microgreen, avocado sliced, almond and chili oil.	88

<b>GRANDMA PANCAKES</b> stack of 3 pancakes served with honey, mint	78
<b>GRANDMA’S STYLE PANCAKES</b> stack of 3 pancakes served with caramelized bananas and vanilla bean cream, fresh strawberry, mint.	88
	ADD VANILLA ICE CREAM + 15
<b>VEGAN PANCAKES</b> stack of 3 pancakes made of mash bananas, soya milk and flour. served with sliced bananas, strawberry and homemade mix berry coulis.	85
<b>HOMEMADE WAFFLES</b> served w/ vanilla bean cream, mix berry coulis, seasonal sliced fruit, sliced butter.	88
<b>FRUIT PLATE</b> 	
<b>YOGURT FRUIT PARFAIT</b> stack of seasonal fruits layer w/ homemade granola and yogurt served in a jar glass.	78
<b>FRUIT PLATTER WITH PLAIN YOGURT &amp; HONEY</b> seasonal fruits served in a wood board.	L: 80 S: 65
<b>COCONUT MILK CHIA PUDDING</b> w/ dragon fruit and mango puree.	85
<b>SMOOTHIE BOWLS</b> 	
<b>PITAYA BOWL</b> mix of frozen banana, dragon fruit, coconut water topped w/ homemade granola, coconut flakes, banana slices, chia seed.	95
<b>MANGO BOWL</b> frozen mango, pineapple, banana, coconut water topped w/ sliced mango, pineapple, blueberry, granola, coconut flakes, chia seed.	95
<b>AÇAÍ BOWL</b> mix frozen acai with apple juice & banana. served with mango, strawberry and granola.	115
<div>LUNCH &amp; DINNER</div>	
<b>TUNA SPICY MAYO “TOSTADA”</b> crispy tortilla, raw tuna spicy mayo, avocado, microgreen, sesame oil.	120

<b>MEDITERRANEAN BOARD</b> humus, beet humus, whipped feta, olives, falafel balls served w/basked of homemade breads.	125
<b>CHICKEN TACOS</b> 2 soft flour tortilla w/ BBQ chicken, coleslaw, corn, sour cream, guacamole, coriander, jalapeno, lime.	95
<b>PULLED PORK TACOS</b> 2 soft flour tortilla w/ BBQ pull pork, coleslaw, corn, sour cream, guacamole, coriander, jalapeno, lime.	98
<b>CHICKEN BBQ QUESADILLA</b> w/ cheese, avocado tomato salsa, guacamole, sour cream, wild rucola, jalapeno.	98
<b>PULLED PORK QUESADILLA</b> w/ cheese, avocado tomato salsa, guacamole, sour cream, wild rucola, jalapeno.	98
<b>SALADS</b> 	
<b>QUINOA SALAD</b> mix white and black quinoa, cucumber, cherry tomatoes, red onion, rucola, crispy chickpeas, roast eggplant, homemade sundried tomatoes, black olive, lime, tzatziki sauce, lemon oregano dressing, feta cheese, lime, microgreen, chickpeas hummus.	108
<b>GRILLED CHICKEN BREAST SALAD</b> mix lettuce, roast pumpkin, roast zucchini, tomato confit, roasted capsicum, balsamic glaze and balsamic vinaigrette, apple vinegar, top with roast almond.	98
<b>TUNA TATAKI SALAD</b> mix lettuce, green beans, steamed potatoes, tomato cherry, red onion, boiled egg, grilled tuna loin, dill, black olive, microgreen and apple vinegar dressing.	110
<b>VEGAN VIBES</b> scramble yellow tofu, steamed soy beans, sliced avocado, sauteed mushroom, baked sweet potatoes, red cabbage, rucola, microgreen w/ beet humus.	93
<b>BURGERS</b> 	
<b>THE BUKIT BURGER</b> 150 gr Australian beef patty, lettuce, cucumber, tomato, smoked beet, cheese, bacon, caramelize onion, bbq sauce, two island dressing on top, in a homemade bun served w/ hand cut fries or sweet potatoes fries.	130
<b>CHICKEN KARAAGE BURGER</b> karaage chicken, lettuce, tomato, cucumber, mayo aoli sauce in a homemade bun w/ hand cut fries or sweet potatoes fries.	103
<b>BBQ PULLED PORK BURGER</b> pulled pork in bbq sauce, coleslaw, onion ring, in a homemade black bun w/hand cut fries or sweet potatoes fries.	120
<b>FALAFEL BURGER</b> falafel patty, lettuce, chickpeas humus, avocado, tahini dressing, tomato in a homemade bun w/ hand cut fries or sweet potatoes fries.	98

All prices subject to 5% service for happiness of our staffs & 10% tax for the grow of Indonesia