

GOOD MORNING.....

the edge
B R E A K F A S T

ELIXIRS & SMOOTHIES

TROPICAL FRUIT SMOOTHIES 25

Seasonal fresh fruit blended
w/ yoghurt & fresh mint

GINGER SHOT 15

An immune boosting elixir of
fresh juiced ginger and honey

MEAN GREENS 30

A detoxifying fresh vegetables juice
w/ spinach parsley, cucumber & green apple

BREAD BASKET 35

Croissant (chocolate or plain), cinnamon
danish, toasted sourdough served w/ house
made papaya & pineapple preserves and butter

FLAVOR OF INDONESIA

NASI GORENG AYAM 70

Fried rice w/ chicken, vegetables,
fried egg, prawn crackers & pickles

MIE GORENG SAPI 55

Fried noodles w/ beef, vegetables, fried egg,
prawn cracker & pickles

GINGER RICE PORRIDGE 45

w/ chicken, eggs, shortbread, soy bean nut
emping crackers

PISANG GORENG 40

A local favorite – fried bananas
w/ cheddar cheese & chocolate sprinkle

CAKES

VANILLA PANCAKES 50

w/ strawberries & honey

BELGIAN PANCAKES 55

w/ strawberries, blueberries & maple syrup

FRENCH TOAST 45

w/ banana, toasted almonds & honey

FRUIT

Seasonal fruit platter 30

Mixed fruit w/yoghurt & honey 35

EGGS

WESTERN 65

Fried eggs, grilled chicken sausage,
black beans & home fries

SHIITAKE BENEDICT 55

Pan seared shiitake mushrooms, tomatoes,
Bok coy & lemony hollandaise sauce

ROASTY POTATOES BENEDICT 55

With smoke beef & hollandaise sauce

BREAKFAST WRAP 70

Grilled chicken sausage, crispy potatoes,
scrambled eggs & cheddar cheese served
w/ house-made green sambal

BAKED BEANS & CHEESE WRAP 70

Red baked beans, grated cheddar cheese
& mixed lettuce

ASIAN CRAB OMELETTE 65

Crab meat, green chili, fresh ginger, snow peas
spring onion & soy sauce

SPANISH OMELETTE 65

Potatoes, bell pepper, chicken sausage,
onion, tomato & mushrooms

CAPRESE SCRAMBLE 40

Soft scrambled eggs w/ tomato, basil & shallots

SCRAMBLED EGGS 45

w/ pan seared mushrooms & herbs

CEREAL

MUESLI 50

w/ yoghurt & mixed fruit

BIRCHER MUESLI 55

Oats soaked in apple juice & citrus zest,
served w/ either milk or yoghurt, fresh fruit,
& toasted almonds

CINNAMON OATMEAL 45

w/ apples, raisins & toasted almonds

TIME TO EAT GOOD FOOD

the edge

SALAD

APPLE ALMOND CASHEW FETA SPINACH SALAD 79
w/ beef bacon, feta cheese, red onion, maple cider vinaigrette.....
You get so many different textures and flavors but each one compliments the other

CAESAR SALAD 74
w/ sliced roasted chicken, romaine lettuce, black olive, tomatoes cherry, parmesan cheese, garlic croutons with Icon Caesar dressing

APPLE CRANBERRY COLESLAW 78
w/ almonds, cashew nut and Greek yoghurt dressing.....
it's crunchy, it's creamy, it's slightly sweet, and it goes with just about anything!

SOUP OF THE DAY 47
Kindly asked our staff for the Chef's soup of the day

PASTA AND HOUSE SPECIAL

SPAGHETTI AGLIO OLIO 94
Prawns, tomatoes cherry, olive oil, garlic croutons and parmesan cheese.... request your spicy level preference with dried or fresh cut chili

PENNE ALLA VECCHIA BETTOLA 95
Chili flake, vodka, cherry tomatoes, parmesan cheese, garlic croutons in creamy sauce

FETTUCCINI ALA FUNGI CABONARA 99
Creamy sauce, mushrooms, truffle oil, beef bacon, parmesan cheese and garlic croutons

BAKED FIRECRACKER CHICKEN 92
Skinless chicken breast, red pepper flakes and special hot sauce served with steamed rice...it's deliciously spicy and hot as a firecracker!

STIR FRIED SPICY PINEAPPLE SHIRMP 155
Jumbo shrimps, crush pineapple, broccoli, peas, carrot, onion, sambal garlic and sriracha chili sauce served with steamed rice

STIR-FRIED MONGOLIAN BEEF "EDGE" STYLE 134
Marinated beef with ginger, dry chili pepper served with steamed rice

SALMON FRIED RICE 92
w/ red bell pepper, onion, peas, egg, carrot, oyster sauce

NASI GORENG KAMPOENG "EDGE" STYLE 82
w/ salted fish, prawn paste sambal, sunny side egg, fried chicken, prawns, spicy pickled pineapple and crackers

BURGER AND SANDWICH 113

ICON CHEESY BEEF BURGER
Seared beef, mozzarella cheese, sunny side egg, lettuce served w/ potato wedges and garden salad

SANDWICH ALLA "EDGE" I01
Grilled beef steak, cheese, tomato, caramelized onions and lettuce, served with potato wedges

KING OF THE GRILL

AUSTRALIAN WAGYU TENDERLOIN 18 per 10gr.
You have the privileges to choose your beef cut for this special tender juicy beef, our staff will be happy to showcase the beef cut

WAGYU MELTIQUE RIB EYE (200gr) 220
AUSTRALIAN "BLACK ANGUS" TENDERLOIN (180gr) 231
PIERE MELCURE BEEF STRIPLOIN (200gr) 210
AUSTRALIAN LAMB CHOP (180gr) 189
AUSTRALIAN SHORT RIBS (150gr) 192

All steaks comes with your choices of Rub:

Montreal Seasoning Rub

Mixed pepper, onion & garlic flakes, thyme, rosemary, coriander seed and dill

Smokey Spice Rub

Smoked paprika, brown sugar, garlic, onion, black pepper, oregano, and cayenne pepper

Cowboy Spice Mixed Rub

Coriander, mustard, pepper, brown sugar, chili, cayenne, paprika, cumin, coffee powder

Jamaican Jerk Rub

Thyme, all spices, pepper, cayenne, pepper, cinnamon, clove, curry, nutmeg, paprika and sugar

Coffee Rub Steak

Dark roasted coffee, brown sugar, kosher salt, black pepper, all spices and Worcestershire

NORWEGIAN SALMON 180
BARAMUNDI 156
KING PRAWNS 160

CHOICES OF SIDE DISH 27

Mashed Potatoes / Potato Wedges / Broccoli w/ Garlic Butter/
Sautéed Mushrooms / Grilled Vegetables

CHOICES OF HOT SAUCES (presented to your table)

Ciphotle BBQ / Black Pepper / Mushroom / Edge BBQ

CHOICES OF COLD SAUCES

Chimicury / Asian Sweet Chili / Dabu - Dabu

DESSERT

SWEETY BANANA 60
Caramelized banana w/ chocolate sauce and roasted almonds

CHEESE CAKE 60
Served with blueberry sauce and vanilla ice cream

CHOCOLATE CAKE 50
Layered chocolate cake

SELECTION OF ICE CREAMS (two scoops) 50

SEASONAL FRUIT PLATTER 25

Share with us your personal dietary or vegetarian preference and we can tailor precisely to your taste base on our ingredients availability...
Our Chef's will be happy to assist your request

All prices in thousands rupiah and subject to 21% Government tax and service charge



BAR & WINE

COFFEE & CHOCOLATE 38

Espresso, Americano, Cappuccino,
Café Latte, Chocolate (Hot or Iced)

HOUSE FLAVORED ICED TEAS 37

Raspberry Mint Teas
Ginger on Green Teas
Mango Iced Teas
Lychee Iced Teas

FLAVORED TEA 33

Earl Grey, English Breakfast, Green Tea,
Chamomile, Passion Fruit

YUMMY & HEALTHY SMOOTHIES 50

Raspberry Smoothies
Peach Vanilla Smoothies
Naughty Nut Smoothies with Cashew
Lychee Iced Teas
Strawberry Smoothies
Choco Banana Smoothies

ENERGY BOOSTER MOCKTAILS 50

FROZEN DRAGON SOUR
Dragon Fruit, Lychee, Lime, Simple Syrup

RICH BERRY

Fresh Strawberry & Syrup, Cranberry Juice

THE EDGE WHITE

Lychee, Mint Sprig, Lemonade, Lemon Juice

THE EDGE GREEN

Kiwi, Mint Leaf, Lemonade

THE EDGE GRANNY

Green Tea, Mint Leaf

ORANGE MINT LEMON SQUASH

SODA'S & MINERAL WATER 38

Coke, Diet Coke, Sprite, Tonic Water, Soda
Water or Pokka Green Tea, Aqua Natural or
Sparkling

FRESHLY SQUEEZE JUICE

Orange Mandarin 47
Water or Honeydew Melon 42

BEER

BINTANG 55
HEINEKEN 65

SIGNATURE COCKTAILS 90

EDGE SUNSET
Vodka, Triple Sec, Orange Juice, Honey

BLUE NIGHT HAPPINESS

Gin, Blue Curacao, Lime Juice, Cranberry &
Orange Juice

ICONIC LYBERRY

A Muddle of Lychee & Fresh Strawberry with
Vodka and White Sugar

JAPANESE MELON FIZZ

Midori, Triple Sec, Lemonade

CLASSIC COCKTAILS 102

MARGARITA

Strawberry, Passion Fruit or Original
Tequila, Triple Sec, Lime Juice

TIRAMISU MARTINI

Baileys, Curacao White, Kahlua, Fresh Milk

LONG ISLAND ICED TEAS

Vodka, Gin, Tequila, White Rum, Triple Sec, Lime
Juice and Top Up with Coke

COSMOPOLITAN

Vodka, Triple Sec, Cranberry & Lime Juice

HAPPY POURING

SMIRNOFF VODKA 75 / 900
ABSOLUT VODKA 80 / 1000
GORDONS GIN 75 / 1000
TANQUERY 90 / 1200
BACARDI WHITE RUM 75 / 1000
MYERS DARK RUM 75 / 1000
TEQUILA JOSE CUERVO 75 / 1000
CHIVAS REGAL 95 / 1700
J,W BLACK LABEL 100 / 1700
JACK DANIELS 90 / 1500
KAHLUA or BAILEYS IRISH CREAM 75 / 1350
MIDORI or COINTREAU 85 / 1500

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