



JJ ROYAL
BRASSERIE



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APPETIZERS

☛ Cempedak JJ 65

Deep-fried battered jackfruit served with palm sugar sauce. (Best served with JJ Royal Coffee)

Singkong Goreng 55

Deep-fried marinated cassava served with garlic bits and terasi sambal

Vietnamese Spring Roll 60

Vermicelli, shredded chicken and vegetables wrapped in rice paper served with light sweet chilli sauce

Hummus 65

Chickpea Purée, tahini, olive oil, paprika powder and panini

Tender Chicken Fingers 65

Tender special battered chicken breast with honey mustard dressing

BBQ Chicken Wings 70

Deep-fried chicken wings coated with BBQ sauce



Cempedak JJ

☛ Garlic Parsley Escargot 70

French style escargot flavored with garlic parsley and garlic bits

Calamari 95

Tender and crispy lightly deep-fried breaded squid served with tartar sauce

☛ Firecracker Fried Chicken Wings 90

Deep-fried specially marinated chicken wings served with sautéed garlic, leek and chilli

☛ Cheese Quesadilla 90

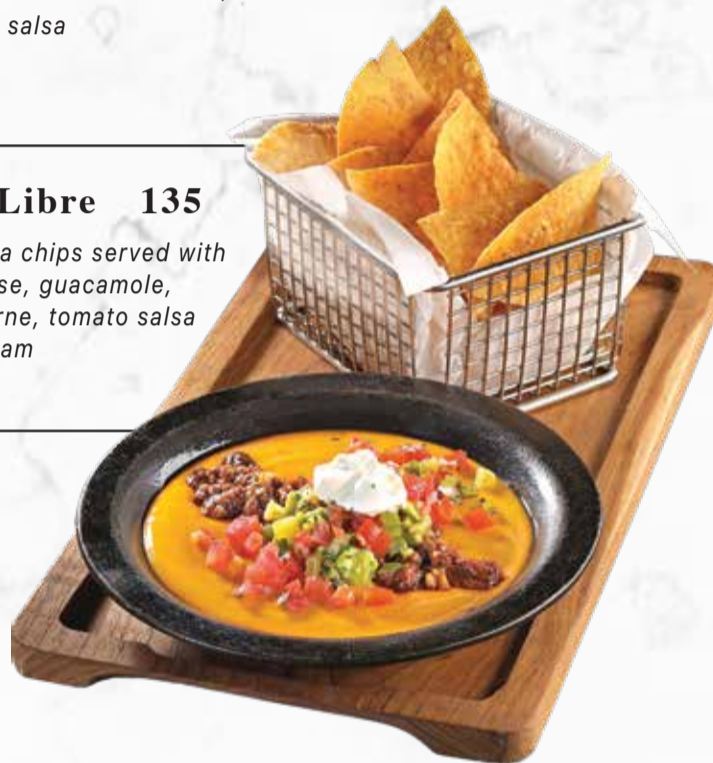
Pan-fried tortilla flour stuffed with mozzarella cheese, served with tomato and jalapeno salsa

Chicken Quesadilla 95

Pan-fried tortilla flour stuffed with sautéed chicken and spinach with mozzarella cheese, served with tomato and jalapeno salsa

Nachos Libre 135

Crispy tortilla chips served with melted cheese, guacamole, chilli con carne, tomato salsa and sour cream



SALAD

☛ Crispy Asian Salad 105

Mixed lettuce, purple cabbage, orange segment, edamame, capsicum served with chicken and crispy bits in sesame dressing

Caesar Chicken Salad 105

Romaine lettuce, sun-dried tomato, hard boiled egg, parmesan, croutons, and caesar dressing (Choice of beef or pork salad)

Chicken Pistou Salad 105

Grilled chicken breast, romaine lettuce, tomato cherry, Feta cheese and pistou dressing

Greek Salad 120

Feta cheese with romaine lettuce, mixed capsicum, brown onion, cherry tomato, cucumber, black olives, and panini bread.

Kale Salmon Salad 195

Grilled salmon, kale, yellow cherry tomato, roasted sesame dressing

BURGER & SANDWICH

Croque Madame 95

Layered ham and cheese, toasted sourdough, double sunny side up eggs

☛ Western Bacon Burger 145

Australian beef patty, melted cheddar cheese, watercress, tomato pickles, tartar sauce, ketchup, caramelized onion, toasted burger bun and pommes frites (Choice of pork or beef bacon)

CHICKEN SELECTION

Hainan Chicken Rice 95

Ginger-infused poached chicken, chicken broth, steamed fragrant long grain rice, fresh ginger, chilli, soy sauce

☛ Grandma's Baked Chicken 165

Confit chicken with sautéed mushroom, baby carrot and edamame served with mini sweet potato gratin, mashed potato and mushroom sauce

FISH DISH

Beer Battered Fish & Chips 120

Beer battered dori served with tartar sauce and french fries

Teriyaki Salmon Rice 145

Teriyaki glazed salmon, mixed mushroom, baby bok choy, spring onions, sesame seeds

Tuna Pepper Vegetable 145

With shimeji, king mushroom, edamame and shallot soy sauce



Pan-seared Salmon Mushroom

☛ Pan-seared Salmon Mushroom 275

Served with mushroom, sautéed vegetables and orange sauce

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PIZZAS

Margherita 105

Classic pizza with mozzarella cheese and tomato sauce

BBQ Chicken 125

Black pepper smoked chicken, roasted chicken breast, mushroom, mozzarella, with BBQ sauce

Supremo 150

Rich topping pizza with mozzarella, pepperoni, bolognese, mushroom, capsicum, onion, pineapple and black olives



Supremo

Funghi Truffle 140

Champignon, enoki mushroom, fresh cream sauce, mozzarella, drizzle with truffle oil

Meat Lover 165

Bacon, pepperoni, smoked chicken, sliced beef, mozzarella cheese and tomato sauce

PASTA SELECTION

Spaghetti Bolognese 105

Minced beef and tomato sauce served with shaved parmesan and pine nuts

Linguine Carbonara 125

Parmesan cheese, bacon bits, and soft boiled egg on top (Choice of pork or beef bacon)

Prawn Linguine Aglio Olio 130

Fresh prawns, crunchy ebi, garlic and chilli flakes

Grilled Beef Steak Hache Pasta 145

Beef patty, cream cheese, sun-dried tomatoes, black olives, capers, and garlic

(Add cream cheese) 15



Grilled Salmon Pasta

Aglio Olio Tuna 150

Aglio olio linguine, black olives, capers, sun-dried tomato, red radish served with seared sesame tuna

Grilled Salmon Pasta 275

Sun-dried tomatoes, black olives, capers and garlic

MEAT SUPREME

1,6 kg Tomahawk 1.950

Carnivore's on the bone ribeye grilled to perfection, served with garlic bread, sweet potato gratin, corn, onion ring, and grilled vegetable.

(Recommended for 3-5 persons Allow 45 minutes preparation time.)

Grain Feed AUS Rib Eye 200gr 435

Served with choice of pomme purée or pommes frites.

Sauce choice : Black pepper, Mushroom, Béarnaise or Red wine shallot sauce.

AUS Tenderloin 200gr 345

Served with salad, choice of pomme puree or pommes frites, topped with onion ring.

Sauce choice : Bearnaise, blackpepper, mushroom or red wine shallot

Grilled Pork Ribs 315

36 hours sous-vide marinated pork ribs served with pommes frites or side salad, corn, with BBQ and original sauce

Crispy Pork Belly 180

Crispy skin pork belly served with pommes puree, apple salad, and blueberry sauce

Baby Back Ribs Bowl 170

Steamed rice, honey glazed lemon coriander tender pork ribs, poached egg, sesame seeds, pickled vegetables and spring onion



AUS Tenderloin 200gr

INDONESIAN

Nasi Goreng Rendang 95

Special fried rice with homemade Sumatran rendang paste served with rendang, omellete, acar and emping crackers

Nasi Goreng JJ 98

Fried rice with ayam kremes, chicken satay, sunny side up egg with emping and prawn crackers

Empal Gentong 110

Rich braised beef soup with potatoes, tomatoes, leek and chilli flakes



Nasi Goreng JJ

Sop Tenggiri Asam Pedas 115

Hot and sour mackerel fish soup served with rice and emping crackers

Rawon 115

Braised beef soup with kluwek broth, bean sprout, salted egg and emping crackers

Iga Penyet 130

Grilled marinated tender beef ribs served with sambal ijo, rice, emping and clear soup

Iga Garang Asam 135

Tender short ribs soup with mild soup broth, belimbing wuluh and sambal

Nasi Goreng Buntut 145

Oxtail fried rice with nutmeg flavor served with emping crackers and pickles

Oxtail Soup 185

Oxtail soup, steamed long grain rice, emping, sambal ijo (Fried/ grilled/ boiled oxtail upon request)

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SIDE DISH


Steamed Rice	20
French Fries	45
Mashed Potato	45
Truffle Fries	60

DESSERT

Crème Caramel	45
<i>Custard vanilla with caramel sauce</i>	
Crème Brulee	50
<i>Rich vanilla custard base topped with a layer of golden hard caramel</i>	
Royal Churros	55
<i>Mexican churros fritter with cinnamon powder served with chocolate sauce</i>	



 Mini Berry Good Sundae	60
<i>Ivory chocolate pudding, almond crumble, berry fudge, seasonal berries and vanilla ice cream</i>	

 2 Scoop of Ice Cream	65
<i>Served with berries and almond crumble</i>	

 Salted Caramel Choco Tart	65
<i>Sweet crispy tart filled with caramel choco ganache, and orange caviar</i>	

Banana Split	75
<i>Three scoops ice cream, caramelized bananas, dulce de leche sauce, berries and chocolate</i>	

SINGLE ORIGIN COFFEE

Kopi Tubruk	35
<i>Traditional Indonesian style unfiltered, super-finely ground coffee, resulting in rich flavor & full body</i>	
Vietnamese Drip	40
<i>A traditional Vietnamese coffee recipe pairing intensely brewed, metal-filtered drip coffee with sweet condensed milk on the side</i>	



14 Hours Cold Brewed	45
<i>JJ Royal home-concoction of 14-hour cold brewed smooth coffee concentrate, served with milk, simple syrup & ice</i>	

Pour Over	40
<i>Manual filtered drip coffee lovers seeking to experiment with slower extraction time for a sweeter, finer palette, with clean finish</i>	
French Press	40
<i>Filtered, steeped coffee giving a cleaner flavour profile that is more expressive of the coffee's subtle characteristics</i>	

SPECIALTY COFFEE

Thai Tea Float	55
<i>Thai tea float creamy milk mix tea, topped with vanilla ice cream and coffee jelly</i>	

Crème Brûlée Latte	55
<i>Espresso, milk, caramel syrup</i>	



 Kopi Jelly Aren	60
<i>Espresso, milk, palm sugar syrup and coffee jelly</i>	
 Good Time Aren Frappe	60
<i>Espresso, good time cookies, fresh milk, palm sugar with whipped cream</i>	

 Sea Salt Affogato	55
<i>An Italian dessert of vanilla ice cream, espresso, Toraja coffee jelly topped with homemade sea salt dalgona cream</i>	
Black Forest	60
<i>Espresso, cherry, choco sauce, fresh milk</i>	

THE CLASSIC COFFEE

Espresso	25
Ristretto	25
Americano	35
Double Macchiato	40
Piccolo	40
Café Latté	40
Cappuccino	40
Café Mocha	45
Caramel/ Salted Latté	45
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Add Shot	15
Add Syrup	10
<i>Hazelnut - Caramel - Vanilla</i>	
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NON COFFEE SELECTION

Hot Milo	40
Hot Chocolate	40
Ice Chocolate	45

SOFT DRINKS

Coca Cola	30
Coke Zero	30
Sprite	30
Tonic Water	30
Green Tea Pokka	30

MINERAL WATER

AQUA Reflection 380 ml (Natural or Sparkling)	30
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LOCAL FRUIT CHILLER

- Lychee Lucky Charm** 60
Iced shaken lychee juice with yakult & fresh milk, topped with lychee fruit
- Summer Breeze** 60
Ice blended peach with hints of lychee, and mango
- ☛ **Royal Milky Berries** 60
Caramelized strawberry fruits, strawberry syrup, and milk topped with whipped cream
- ☛ **Peach Mango Float** 60
Peach fruits, mango syrup, vanilla cream
- ☛ **Kyuri Peach Cooler** 60
Diced peaches, kyuri, earl grey tea, passion syrup
- Peach Lychee Twist** 60
Diced peaches, lychee, and lime with refreshing soda water
- Piña de Coco** 60
Pineapple, mango sorbet, nata de coco
- Berry Kisses** 60
Mix berries, melon, strawberry syrup
- Emperor Virgin Mojito** 60
Lychee, mint leaves, sugar, lime juice, soda
- Kyuri Lychee** 60
Cucumber, lychee syrup, lemon juice

LIQUEUR COFFEE SELECTION

- ☛ **Baileys Nutty** 105
Extraordinary coffee with Baileys & hazelnut syrup topped with whipped cream & almond flakes
- Scotch Caramello** 105
Rum, Butterscotch, Espresso, Milk, Caramel syrup
- Tiramisu** 105
Rum, Tia Maria, Espresso, Milk, Tiramisu syrup topped with Whipped Cream
- Rum Raisins** 110
Black Tears Spiced Rum, homemade raisin marmalade, milk, espresso, mur syrup
- ☛ **Lynchburg Honey** 120
Jack Daniel Honey, Tia Maria, espresso, vanilla syrup
- Irish Coffee** 130
Whiskey, espresso, milk, topped with Whipped cream



CLASSIC LONG DRINK

- Mojito** 120
Light Rum, mint leaves, sugar, lime juice, soda
- Long Island Iced Tea** 120
Light Rum, Gin, Vodka, Tequila, Tripple Sec, Sour mix, Coke
- Singapore Sling** 120
Gin, Tripple Sec, Cherry Brandy, Benedictine, Pineapple Juice
- S.O.B** 120
Vodka, Peach Liqueur, Cranberry Juice, Orange Juice



MILKSHAKE

- Fun Strawberry Milkshake** 65
- Chocolicious Milkshake** 65
- Milkshake Green Tea** 65
- Milkshake Vanilla** 65



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CLASSIC LONG DRINK

Illusion 120

Vodka, Midori, Blue Curacao, Tripple Sec, Pineapple Juice

Mai Tai 120

Light Rum, Dark Rum, Dry orange, Almond Flavour, Pineapple Juice

Blue Lagoon 120

Vodka, Blue Curacao, Malibu, Lime juice, top up with sprite

Blue Kamikaze 120

Vodaka, Tripple sec, Blue Curacao, sweet & sour

CLASSIC COCKTAIL

Cosmopolitan 120

Lychee Martini 120

Negroni 120

Strawberry Daiquiri 125

Old Fashioned 125

Margarita 135

SIGNATURE COCKTAIL

Sangria By Glass 125

Red wine, Homemade cinnamon syrup, Orange juice, Orange sunkist sliced, Diced apple

Honey Bee 130

Jack Daniel's Honey, Dry Orange Liqueur, Hazelnut syrup, Apricot Brandy

Sangria By Pitcher 450

Red wine, Homemade cinnamon syrup, Orange juice, Orange sunkist sliced, Diced apple

☛ Cuban In Smoke 130

Gentleman's drink of choice ; smoke - enhanced with deep cinnamon flavour. Black Tears Spiced Rum, Sweet Vermouth, lavender

Frangelico Sour 130

Frangelico, sweet & sour, almond

☛ Botanist G&T 130

Plum-steeped dry Gin textured with rosemary, lime & top up with tonic water

☛ Strawberry Xanthan Colada 130

Clarified Rum, Malibu, pineapple, coconut milk with xanthan gum foam

Brasserie Old Fashioned 140

Whiskey, Angostura Bitter, Honey

King Brandy 145

Cognac, Crème de Cassis, Elder flower syrup

Love Me Not 150

Absolut Vanilla, Crème de banana, Baileys, Hazelnute syrup

☛ Tokyo y Piña 150

Suntory Roku, Triple Sec, osmanthus, pineapple juice, kyuri

☛ Geisha 150

Modern Whiskey through infusion process with green tea, and jasmine

☛ Kirei 150

Clarified Suntory Roku Gin mixed with Midori, Yuzu, garnished with homemade isomalt candy

Smoky Gentleman (Jim Beam) 170

Whiskey, Cointreau, Cognac, and touch of smoky clove/ star anise

FRESH SQUEEZED JUICE

Orange 60

Pineapple 60

Watermelon 60

Honeydew Melon 60

BEER

Bintang Crystal 50

Bintang Bottle 50

Bintang Radler Lemon 50

Heineken Bottle 55

Carlsberg 55

Guinness 55

Heineken Draught R/L 60/85

Bintang Draught R/L 60/85

Peach or Lychee Beer 95

SOJU

Jinro 130

Chum Churum 130

CHILLED JUICE

Lime 35

Lemon 35

Mango 35

Cranberry 35

FLAVOUR TEA

Homemade Ice Tea 30

Lychee Ice Tea 45

Peach Ice Tea 45

Lemon Ice Tea 45

Apple Ice Tea 45

Strawberry Ice Tea 45

Lemongrass Tea 45

Honey Lemon Tea 50

HOT TEA

Chamomile 40

Earl Grey 40

English Breakfast 40

Delicate Mint 40

Green Tea 40