



78

Caesar Salad

Salad of Roman Emperor at Tijuania .
Romaine lettuce, Caesar dressing
with choice of topping:

✓ Smoked salmon ✓ Grill chicken ✓ Prawn.

Roasted Tomato Soup

tomato, sautéed spinach and crastini



85

Salmon Platter

Smoked salmon,
Julienne pickled melon,
sour cream and crastini



80

Buffalo Mozzarella Pesto and Tomato

Mix Salad with layer of
Buffalo Mozzarella cheese pesto drizzled



78

Chef's Favorite Salad

Mix mesclun,
fruits,
vegetables,
Grilled chicken,
Cheese, egg,
honey and
balsamic vinegar



70

Chef's Signature Soup

Mushroom and
beetroot prawn
asparagus soup,
with cheese
grisini.



88

Arabic Mezza Plate

Beef kibbeh,
Meat samboussek,
Cheese Spring roll,
Hournus,
Babaganouche



80

Beef or Chicken Chimichangas

Rolled tortilla flour
stuffed with beef or chicken.



80

French Onion Soup

Classic
Caramelized onion,
beef broth and
Cheesy crispy bread



90

Lobster Bisque Soup

Lobster in
creamy sauce
and crouton

western

Gado Gado

One of the most famous vegetable salad in Indonesia. The key to a delicious gado-gado is the sauce made of fried crushed savory peanuts, sweet palm sugar, mixed with garlic, chilies, salt and the slightly sour but refreshing tamarind and a squeeze of lime. All the ingredients are blanched or lightly boiled.

Appetizers & Soup



Gado Gado

Indonesian local favorite's
salad a fresh combination of
cooked vegetables, fried bean
curd, bean cake, potato peanut
sauce and rice cake.



60

Prawn Tempura and Tofu

Fried homemade tofu,
prawn tempura
fried enoki and soya.



70



88

Roasted Duck Wonton Noodle Soup

Steamed wonton, noodles,
bakeoy and slice roasted
peking duck.



Sup Buntut

Rebus/Goreng/Bakar

Australian Beef oxtail soup
Boiled/Fried/Grilled
steamed rice, melinjo
crackers.



120



65

Soto Kudus

Indonesian popular
traditional chicken soup,
scented clear chicken broth,
sliced turmeric chicken,
bean sprout, vermicelli.



Tahu Telor Surabaya

Crispy fried egg with tofu,
spread vegetables, nuts and
shrimp peanut sauce

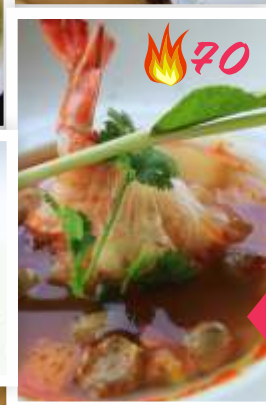


Trio Lumpia

Lumpia vegetables,
seafood and chicken



60



70

Tom Yam Thalay

Thailand spicy and sour soup,
Prawn, squid, snapper wrapped
in rice flour sheet and
crudities vegetables.



55



70

Fancy California Roll

Avocado,
Crabstick,
Smoked Salmon

eastern



Spicy
Vegetarian Menu



Chef's Signature



Ingredients from supplier less than
5 km from our restaurant

All prices in thousand rupias and subject to
10% government tax and 10% service charges



PIZZA

180

Family Pizza

A Giant portion pizza with assorted topping Cheese, Meats and Seafood. A perfect choice for medium until big family.

QUATTRO FORMAGGI Pizza

4 kind of cheese topped on blend of tomato sauce

MARINARA Pizza

Seafood topped on tomato sauce

85



85



85



85



85



MORE MEETA Pizza

Bolognese sauce, chorizo sausage, beef salami, vegetables and mozzarella cheese

RENDANG Paratha Pizza

Paratha bread topped with Indonesian beef curry in spicy coconut sauce

SALSA DI POMODORO RICCO Pizza

Tomato sauce and Parmesan cheese

BURGER & SANDWICHES

98



Mint & Pepper BURGER

Chopped beef, mushrooms, beef bacon, tasty cheese and mint leave

78



Ultimate SANDWICH

Fried egg, beef ham, chicken and tasty cheese

88



Cheese Panini SANDWICH

Baguette with Camembert/ Brie / Emmental cheese and sun blush tomato

THE BURGER

Was first created in America in 1900 by Louis Lassen, a Danish immigrant, owner of Louis Lunch in New Haven.



Ingredients from supplier less than 5 km from our restaurant

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Create your own steak with
choice of side dish and
sauces served on hot plate



190

Australian Grilled Beef Steak
Tenderloin / Sirloin / Rib Eye



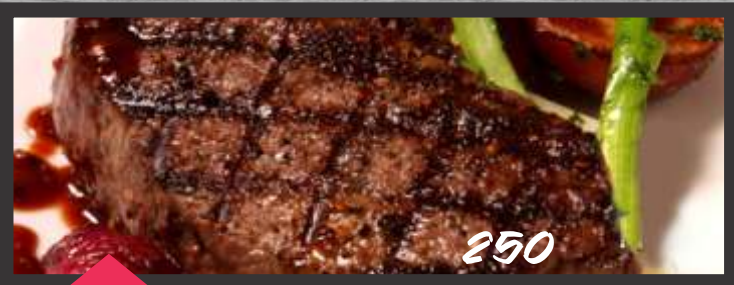
250

All in one
Beef Tenderloin
Salmon
Jumbo Prawn



160

Grilled Chicken
Jumbo Capon Steak



250

Beef Wagyu MB 5
Sirloin 130 gr



180

Fish duo
Salmon and Sea bass Fillet

Grilled Salmon

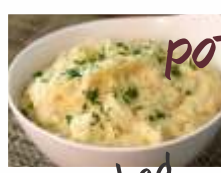
Salmon is one of the tastiest fish on the planet—even grouchy old grizzly bears know this! To bring out the best flavor, a slow grill and a little patience are all you need to achieve perfect grilled salmon!

Hot Plate Sensation

western

Side dish 20
by it's own

eastern



Mashed



wedges



French fries



Sautéed
broccoli



steamed



Hainan



Sautéed
string bean



Mushroom



Green
peppercorn



Béarnaise

Sauces



Teriyaki



Red curry



Javanese



WESTERN



LAMB CUTLETS
Onion Caramelized Mint Gravy
with Mashed Potato and vegetables

SPICY CHICKEN Roulade
Chicken roll stuffed
with forest mushrooms
and pepper cheese



PAN-FRIED SALMON
Mint Zaatar Crust
Arabic herbs and vegetables



MINTY LOBSTER
Blanket
drapped baby lobster in crisp
bread duxel mushroom, cheese
and served with wedges



Next Routes

Rawon is a strong rich tasting traditional Indonesian beef black soup. Originally from Surabaya in Indonesian province of East Java. It uses black nuts/keluak as the main spice which gives the strong nutty flavor and dark color to the soup.



RAWON IGA SAPI Bakar
Grilled Spareribs traditional
Blackpaste Soup



MidEast Skewer
Lamb kofta,
beef skewer
and yakitori



TONGSENK Kambing

Braised Lamb Stew in Spicy Turmeric
Coconut Milk Sauce



BEBEK
Alam Sutera

Flavor fried duck served
with savory green chili
and beetroot fragrant rice



EASTERN



Spicy

Vegetarian Menu



Chef's Signature



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Nasi Goreng Sutra
Fried rice of your choice :
Traditional • Lamb • Seafood • Salty fish



Nasi Campur Komplit
Tasty rice, Pindang egg
sambal goreng kentang, gudeg,
fried chicken, grilled shrimp



**Hainan
Chicken Rice**
Steamed fragrant
chicken with aromatic
ginger rice



Kabsa Rice with Grilled Chicken
Traditional Mediterranean rice
and aromatic grilled chicken



88

FETTUCINNE AL PESTO Gambari
Basil pesto sauce with seared prawn and mushroom



88

**SPAGHETTI
BOLOGNAISE**
Meat sauce
parmesan cheese
garlic bread



88

**FARFALLE A LA
CARBONARA**
Mushroom, beef bacon
and fresh cream



88

**BEEF
LASAGNA** Baked of lasagna
skin with meat sauce
and tasty cheese



88

**PENE
ARRABIATTA**
Tomato, chilli flakes and olives

Rice & Pasta



NOODLES Sensations

PAD THAI GOONG

Stir fried noodles with prawn and vegetables



MIE goreng ALLSTAR

Javanese style fried or boiled noodles with meatballs and chicken



HOKKIEN NOODLES

Seafood Singaporean style noodles



NooBleu

Japanese noodles with chicken cordon bleu, soy stock, shitake mushroom, pokeoy topped with chicken



Spicy
Vegetarian Menu



Chef's Signature



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Healthy Balanced Menu



Appettizer

Tropical Fruits
SALAD

40

Soup

BROCCOLI
Soup



50

BRINGS
TOGETHER
A MIX OF
TASTY
AND
NUTRITIOUS
RECIPES

Main Dishes



60

STEAMED POTATO
CHICKEN BOAT
Homemade Spinach Tagliatelle



60

BAKED SALMON
BEETROOT AND
Homemade Tofu Soy Sauce



40

Dessert

HOT CARROT AND
SWEET CORN PUDDING
Pear Honey Sauce



Bangers & Mash

Sausages roasted until mahogany brown and served with mashed potatoes and onion gravy are a favorite in British eateries. The British sausage became known as a banger around World War I, probably because it spluttered as it fried. Along with beef, the sausages contain bread crumbs, which gives them a soft consistency and a mild flavor.

Light Menu



Nachos
Corn tortilla, tomato and meat sauce with tasty melted cheese



Cheesy Fries
French fries with cheese melted on top



French fries



Mashed Potato



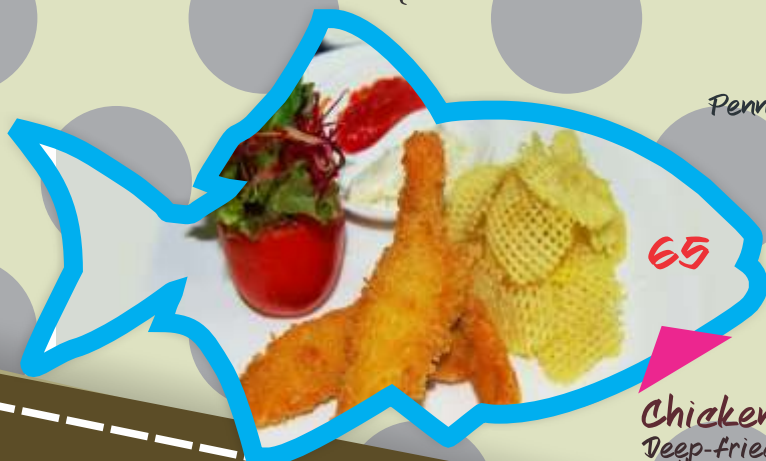
wedges



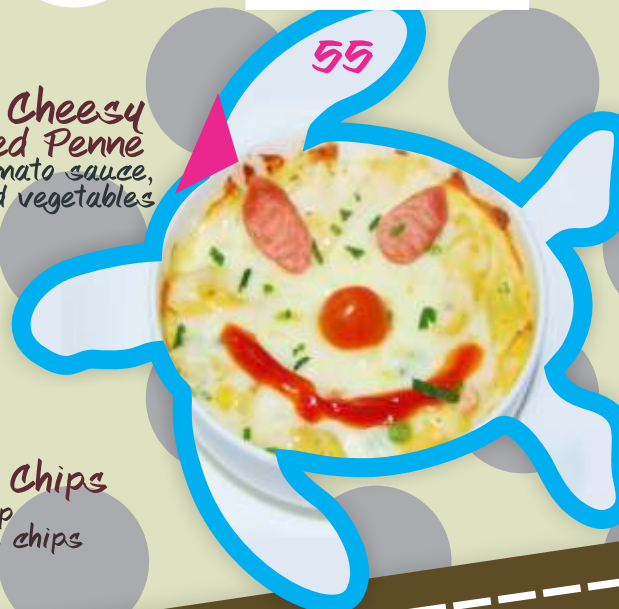
Mixture Sandwich
Mini beef patty, mini sausage, mini sandwich and mini snack wrap served with French fries and mayonnaise



Sea O Platter
Prawns Fritter, French Fries, Calamari, Onion Ring with herbs mayonnaise



Chicken Dipper & Chips
Deep-fried chicken strip with assorted crackers chips



Cheesy Baked Penne
Penne pasta in tomato sauce, bechamel and vegetables

Our Loyalty Guest Preferred



Bangers & Mash
Mashed potato, sausages with Onion and cheese



Sauteed string bean
Sauteed broccoli



Satay Aroma
Grilled Tempeh, Bean curd, sweet corn and vegetables



Shepherd Pie
Minced lamb with potato au gratin

Paratha Vegetable Curry
Combination of vegetable curry, with paratha bread and mango chutney



Desserts

Es Pisang Ijo and Pisang Goreng

Local desserts made of banana, preferred dishes for gathering with family or even for an afternoon tea.

Cream Caramel

Three flavor of mango, vanilla and chocolate pudding with caramel sauce on top



65

Classical Banana Split

Fresh banana with combination of vanilla, strawberry and chocolate ice cream with Chocolate stick and roasted almond



78

What is "tiramisu"? You'll find out

75

Italian mascarpone cheese cake dusted with cocoa powder



ES PISANG IJO

45

Traditional Makassar dessert, fresh banana wrap with sago flour and served with crushed ice and cocopandan syrup

75



apple tart

CHOCO VANILLA GELATO

Strawberry Sauce and Pistachio Nut



75

coffee gourmet

Tea or Coffee with our daily selected sweets and Gelato



75

Sensation of Chocolate Melted Warm chocolate cake served with minth berries compote



fancy Crème brûlée

also known as burnt cream, crema catalana, or Trinity cream is a dessert consisting of a rich custard base topped with a contrasting layer of hard caramel. It is normally served at room temperature



65

60

Seasonal Sliced Fresh Fruits Served with Berries



PISANG GORENG KEJU

Fried Banana with grated cheese, chocolate sauce and fruits cocktail

Cheese PLATTER

4 kind of cheese, dried fruit, nuts, tomato chutney and crackers

88



Quattro ALL Star Ice

Infusion creation gelato, ice cream and sorbet ice



70

"STRESSED" is "DESSERTS" spelled backwards

I like to create journeys over the food... This menu is a mix recipe of western and eastern food with a touch of each culture and Indonesian ingredients. **"Mint & Pepper"** Restaurant is based on the concept of this collaboration, using ingredients of Mint leaves and Pepper in most of the recipes that you could find all around the world. I hope you could enjoy this menu and we are waiting your feedback for us to keep creating the next fantastic menu ideas based on your taste....

Saya ingin membuat perjalanan dalam makanan ... Menu ini adalah paduan resep dari masakan barat dan timur dengan sentuhan budaya tersebut yang dipadukan dengan unsur Indonesia. Restoran **"Mint & Pepper"** merupakan konsep kolaborasi tersebut, dengan menggunakan bahan-bahan daun Mint dan Lada di sebagian besar resep yang Anda dapat temukan di seluruh dunia. Saya harap Anda bisa menikmati menu ini dan kami menunggu saran Anda agar kami dapat terus menciptakan ide-ide menu yang fantastis berikutnya berdasarkan selera Anda....



chef's talk

Bon Appetit !!

Mercure
HOTELS



mint &
pepper



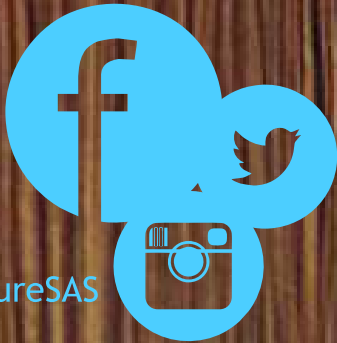
maniz
POOLDECK

MERCURE SERPONG ALAM SUTERA
JL. ALAM SUTERA BOULEVARD KAV.23 SERPONG
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