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.
Family Pizza
A giant portion pizza with assorted topping cheese, meats, and seafood. A perfect choice for medium-sized families.

QUATTRO FORMAGGI Pizza
A kind of cheese topped on a blend of tomato sauce.

MARINARA Pizza
Seafood topped on tomato sauce.

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.

SAUSA DI POMODORO RICCO Pizza
Tomato sauce and Parmesan cheese.

BURGER & SANDWICHES

Mint & Pepper BURGER
Chopped beef, mushrooms, beef bacon, tasty cheese, and mint leave.

Ultimate SANDWICH
Fried egg, beef ham, chicken, and tasty cheese.

Cheese Panini SANDWICH
Grilled 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.
Create your own steak with choice of side dish and sauces served on hot plate

Australian Grilled Beef Steak
Tenderloin / Sirloin / Rib Eye

All in one
Beef Tenderloin
Salmon
Jumbo Prawn

250

Grilled Chicken
Jumbo Capon Steak

160

Beef idagyu M8 5
Sirloin 180 gr

250

Fish duo
Salmon and Sea bass Fillet

180

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

Sides by it's own

potato selection
Mashed
wedges
French fries
Sautéed broccoli

Rice selection
Steamed
Hainan
Sautéed string bean

Sauces
Mushroom
Green pepper corn
Bearnaise

eastern

Spicy
Vegetarian Menu
Chef's Signature

Ingredients from supplier less than 3 km from our restaurant

All prices in thousand rupias and subject to 10% government tax and 10% service charges
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 with Arabic herbs and vegetables

MINTEY LOBSTER Blanket
Dropped baby lobster in crisp bread dusted mushroom, cheese and served with wedges

Next Routes

RAWON IGA SAPI Bakar
Grilled Spareribs traditional Blackpasta Soup

TONGSENG Kambing
Braised Lamb Stew in Spicy Turmeric Coconut Milk Sauce

MidEast Skewer
Lamb kefta, beef skewer and baklava

BEBEK Alam Butera
Flavored fried duck served with savoy green chilli and beetroot fragrant rice

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.
Nasi Campur Komplit
Nasi Campur Komplit and Nasi Goreng Sutera are two of our traditional mixed rice with any kind of main dishes, mostly with poultry and seafood.

Hainan Chicken Rice
Steamed fragrant chicken with aromatic ginger rice

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

Rice & Pasta

Fettuccine al Pesto Gambiri
Basil pesto sauce with seared prawn and mushroom

Spaghetti Bolognaise
Meat sauce, parmesan cheese, garlic bread

Fettuccine a la Carbonara
Mushroom, beef bacon and fresh cream

Penne Arrabiatta
Tomato, chili flakes and olives

Nasi Goreng Sutera
Fried rice of your choice: Traditional, Lamb, Seafood, Salti Fish
Noodles Sensations

PAD THAI GOONG
Stir fried noodles with prawn and vegetables

MIE goreng ALLSTAR
Japanese 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, pokcoy topped with chicken

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
Healthy Balanced Menu

Appetizer
Tropical Fruits Salad

Soup
Broccoli Soup

Main Dishes
Steamed Potato Chicken Boat
Homemade Spinach Tagliatelle

BAKED SALMON BEETROOT AND
Homemade Tofu Soy Sauce

Dessert
Hot Carrot and Sweet Corn Pudding
Pear Honey Sauce

Brings together a mix of tasty and nutritious recipes

Ingredients from supplier less than 3 km from our restaurant
All prices in thousand rupees and subject to 10% government tax and 10% service charges
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

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

French fries
Mashed Potato
Wedges

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

Cheesy Fries
French fries with cheese melted on top

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

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

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

Our Loyalty Guest Preferred

Bangers & Mash
Mashed potato, sausages with Onion and cheese

Sauteed string bean
Sauteed broccoli

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

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
Cream Brulee

Fancy Gourmet Coffee

Espresso Flame

Platter Cheese

Caramelized Bananas with Caramel Ice Cream & Caramelized Banana Sauce on top

Classic Split Glass

Streusel Cake and Fresh Fruits Seasonal Sherbet

Chocolate Cake with Vanilla and Chocolate

Strawberry Sauce with Fresh Fruits Seasonal Sherbet

Gingerbread and Ice Cream
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....

Bon Appetit !!