

Opening Hours:
Every day from 7 am - 6 pm

ALL DAY MENU

CAFE AKAYA

COFFEE

Espresso Single	30
Espresso Double	45
Cappuccino Regular/Large	35/45
Latte Regular/Large	35/45
Flat White Regular/Large	35/45
Long Black	35
Macchiato/ Large	35/50
Mochaccino	35
Piccolo Latte	35
Extra Shot	15
Hot Chocolate	35
Babyccino	35

All our coffees are available as decaf
Choose between full-cream milk,
oat milk, almond milk, and soy milk

ICED COFFEE

Iced Coffe/Iced Latte/Iced Mochaccino	40
Affogato Vanilla ice cream and espresso	45
Chococcino or Caramello Frappe Double espresso, chocolate or caramel syrup, sugar syrup, vanilla ice cream	55

TEA

English Breakfast Tea	28
Earl Grey	28
Green Tea	28
Fruit Tea	28
Peppermint Tea	28
Golden Spiced Latte	40
Matcha Latte	40
Iced Matcha Latte	50

HEALTHY JUICES

Lime Juice	30
Papaya Juice	30
Orange Juice	40
Watermelon Juice	30
Pineapple Juice	30
Mango Juice	40
Avocado Juice	38
Mixed Juice	35

Enricher
Orange, pineapple, ginger

Energy Boost
Apple, pineapple, carrot, spinach

Super Hydrator
Apple, cucumber, ginger

SMOOTHIES

Tropical Rain
Pineapple, banana, honey, mint, coconut

Monkey Punch
Banana, milk, honey, cinnamon

Ocean Breeze
Watermelon, mint, lime, apple

Golden Bliss
Mango, banana, oats, honey, yoghurt

Endless Summer
Apple, berries, banana, mixed seeds

MILKSHAKES

Chocolate	35
Strawberry	35
Vanilla	35

COLD DRINKS

Fresh Coconut	35
Lime Squash	30
Iced Tea	28
Lemon Tea	25
Coke	20
Coke Zero	20
Sprite	20
Soda Water	20
Tonic Water	20
Mineral Water	23

ALCOHOLIC DRINKS

Bintang	39
Prost	42
Hatten Wine	75/glass

ALL DAY BREAKFAST

Muesli with Yoghurt	55
Lightly toasted rolled oats, cashew, almond and mixed seeds. Served with fresh strawberries and banana.	
Belgian Waffle	69
Crispy on the outside and fluffy on the inside. Served with fresh fruit, whipped cream, chocolate sauce, maple syrup, or honey.	
Pancakes	60
The hero of the breakfast table. Served with fresh fruit and your choice of whipped cream & chocolate sauce or maple syrup & honey.	
French Toast with Berries	69
Thick-sliced Brioche served with whipped cream and berry compote.	
Rustic Avo	65
Homemade bread topped off with smashed avocado, cherry tomato, feta cheese, dukkah and a generous sprinkle of seeds.	
Egg Bagel with Bacon	75
Egg Bagel with Smoked Salmon	95
Soft sesame bagel with your choice of egg, spinach, crispy bacon or smoked salmon with homemade Hollandaise sauce.	
Eggs Benedict	75
Two poached eggs drizzled with a Classic or Gochujang Hollandaise sauce. Served with your choice of bread or hash browns.	
Scrambled Eggs with Mixed Herbs	55
Scrambled egg with chives and parsley. Served on homemade bread.	
Eggs your way	55
Two eggs served with sourdough, grilled tomatoes, and mushroom.	
Turkish Eggs	70
Choose between sunny or poached, served with Labneh yoghurt and homemade Turkish bread.	
Shakshuka	69
Two poached eggs in a hearty, spiced tomato sauce. Served with sourdough.	

Smoothie Bowl	55
Blended pineapple, banana, dragon fruit with granola, fresh fruit.	
Frozen Açai Bowl	90
Antioxidant rich Açai, topped with fresh fruit and granola.	
Chocolate Peanut Butter Bowl	65
Topped with banana cacao nibs and granola. Choose a nut milk to make it a vegan option.	

SANDWICHES

Panini Classic:	89
Ham and cheese.	
Panini, Italian (V)	79
Pesto, mozzarella, and tomato.	
Club Sandwich with Fries	95
Crispy Polenta and Avocado Pita Sandwiches	50

ADD ONS

Bacon	22
Smoked Salmon	38
Sausage	20
Egg	10
Grilled Chicken	25
Grilled Halloumi	28
Grilled Tomato	5
Tempe	12

SALAD

Akaya Bowl (V)	side 50 / main 80
Mixed green salad, edamame, purple cabbage, soba noodles, tofu, and sprouts with a mixture of seeds.	
Caesar Salad	89
Crisp romaine lettuce in a briny parmesan dressing. Topped with bacon bits, egg, Grand Padano cheese and fried capers. Add: Grilled Chicken +20 Tiger Prawns +40	
Summer Salad (V)	side 49 / main 70
Baby romaine lettuce, spinach and avocado. Topped with strawberries, feta cheese and mixed seeds. Served with homemade bread.	
Protein Power Bowl (V)	79
Roasted cauliflower, cherry tomatoes, tempe, boiled egg, feta cheese, mushrooms, cucumber, carrot, baby spinach, and herbs. Served with homemade bread and hummus dressing.	
Garlic Butter Prawn Salad	119
Garlic butter prawn served with avocado and fresh orange in a bed of romaine lettuce with cherry tomatoes and pickled onions.	

FINGER FOOD

Hand-Cut Fries (V)	40
Hummus Platter with carrots, cucumber sticks and pita bread.	55
Fish and Chips	70
Summer Roll (V)	35
Add : Prawns +25	
Fruit Platter	35

INDONESIAN CLASSICS

Nasi or Mie Goreng	55
Stir-fried rice or noodles in sweet soy sauce with chicken. Can also be made vegetarian.	
Beef or Jackfruit Rendang (V)	85/65
Beef or young jackfruit braised in thick Indonesian spice and coconut milk served with steamed rice.	
Bubur Ayam (GF)	45
Savoury Indonesian rice porridge topped with shredded chicken.	

MAINS

Burger	79
Homemade burger bun with cheese, tomato, lettuce, mayo and fried onion. Served with hand-cut fries.	
Beef Burger	110
Crispy Chicken Burger	85
Veggie Mushroom Burger (V)	70
Spaghetti Bolognaise	85
Spaghetti Carbonara	95
Grilled Seabass	115
Fresh grilled seabass with mashed pumpkin or potatoes and a side of salad.	
Pad Thai	85
Stir-fried noodles with tofu, prawns or chicken mixed with veggies and eggs, all in tamarind sauce. Topped with crushed peanuts and a squeeze of lime.	

(V) vegetarian | (GF) Gluten Free

All our prices are quoted in thousand Indonesian Rupiah and subject to 10% tax and 5% service charge.