



pullman
HOTELS AND RESORTS

LOMBOK MERUJANI
MANDALIKA BEACH RESORT

Aer

RESTAURANT

BREAKFAST MENU

Breakfast from 6.30 am to 10.30 am

ACTIVE BREAKFAST

LET'S DETOX 180,000

Kale salad with green apple, ricotta, cashew nuts, mixed Lombok micro herbs, lemon dressing and quinoa crackers

Clean-up Your Soul

Mixed juice of cucumber, apple, celery, spinach, ginger, lemon and white Sumbawa honey.

Dried coconut and mixed nuts muesli, topped with white Sumbawa honey and plain yogurt

Honey lemon ginger tea

BOOST-UP YOUR ENERGY 180,000

Hummus with braised kidney beans in tomato sauce, poached egg, cilantro and Arabic bread

Let's Freshen' Up!

Mixed juice of apple, pineapple, watermelon and white Sumbawa honey

Sugar-free blueberry pancake with banana sauce

Green tea, rosemary, nutmeg and white Sumbawa honey

SAY 'NO!' TO AGING 220,000

Mixed salad of legume, beetroot, pumpkin seed, cashew nut and quinoa in beetroot vinaigrette completed with multi-rain bread

Forever Young

Mixed juice combined with tomato, strawberry, carrots, Lombok orange, lemon and white Sumbawa honey

Banana pancake with grated coconut, mango sauce and cashew nuts

Peppermint tea with white Sumbawa honey

BALANCE IT ALL 180,000

Scrambled eggs with tomato, onion and bell pepper served with freshly picked avocado on sourdough toast with extra virgin oil

Bye-Bye Cholesterol!

Mixed juice of apple, cucumber and celery

Yogurt, mixed berries, dark chocolate and muesli parfait

Lemon tea with Sumbawa honey

ALL-DAY BREAKFAST

Freshly Squeezed Juices to Choose 45,000

Lombok orange, pineapple, watermelon, papaya, carrot, honeydew melon and mango (seasonal)

Healthy Boosters 65,000

Clean-Up Your Soul

Mixed juice of cucumber, apple, celery, spinach, ginger, lemon and white Sumbawa honey

Let's Freshen' Up!

Mixed juice of apple, pineapple, watermelon and white Sumbawa honey

Forever Young

Mixed juice of tomato, strawberry, carrots, local orange, lemon and white Sumbawa honey

Bye Bye Cholesterol!

Mixed juice of apple, cucumber and celery

Traditional Jamu

Mixed juice of turmeric, ginger and white Sumbawa honey

MILK:

Full-cream, low fat, skimmed   30,000

Soybeans   40,000

almond   50,000

Cereal Bowl 70,000

Your choice from corn flakes, all-Bran, fruits and fiber, Rice Krispies, Choco Pops or homemade granola with your choice of hot or cold milk.

Oat Meal 70,000

With your choice of full-cream, low-fat, skimmed, almond or soy milk served with white Sumbawa honey

Preferred Local 75,000

Your choice of nasi goreng or mie goreng with chicken or vegetarian served with sunny-side-up eggs, onion crackers, Indonesian vegetable pickles, tofu and tempeh and sambal terasi

Bubur/Congee 75,000

Your choice of vegetarian or chicken congee with salted eggs, fried onion, Indonesian pickles, fresh chili, peanuts and a selection of sauces

Foul Mudammas 110,000

Braised kidney beans with onions, cumin, chili, parsley, tomato topped on hummus and Arabic bread

Extra Poached Egg IDR 10,000



Healthy



Chef Recommends



Spicy



Suitable for Vegetarian



Contains Alcohol



Contains Nuts



Contains Seafood



Gluten Free

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Akoori 	110,000	The Sweetest King 	110,000
Indian scrambled eggs served with naan bread, dal tikka and raita sauce		Freshly made pancake with mixed berry compote, maple syrup, cinnamon-banana brulé, vanilla gelato and caramelized pumpkin seed	
The Butcher Platter 	250,000	Sourdough French Toast 	90,000
Cold cuts and cheese platter of homemade beef pastrami, beef mortadella, chicken ham, smoked salmon, Edam, Gorgonzola and Brie served with a premium selection of mustards, pickles, sour cream, jams, nut bread and honey		Pan-grilled by perfection and served with Chantilly cream and honey	
Eggs Cooked Your Style 	75,000	The Baker 	95,000
Your most favorite eggs cooked your style; poached/sunny-side-up, over easy, scrambled or omelet served with grilled tomato, asparagus and your choice of sourdough, rye or white toast with butter and Hollandaise sauce		Bakery basket of croissants, Danish, muffins, baguette and dark multi-grain served with butter, pastry cream, home-made chocolate spread and jams	
		Your Sweetest Dream 	95,000
Condiments for the Omelet and Scramble Eggs: Onions, garlic, tomato, olives, zucchini, mushroom, beef bacon, bell pepper, cheddar cheese		Yogurt, mix berry, dark chocolate and muesli parfait	
		Seasonal Fresh Fruits Salad 	75,000
Eggs Benedict	105,000		
Poached eggs and sautéed spinach on a toasted English muffin, topped with Hollandaise sauce and your choice of smoked salmon, beef pastrami or beef bacon			
Aussie Aussie Aussie.. Oi Oi Oi! 	100,000		
Toasted sourdough bread, smashed avocado with extra virgin oil, bell pepper, semi-dried tomato, sweet paprika and fresh basil served with your choice of 2 eggs in any style with Vegemite			
The Master Savory	95,000		
A generous size of croissant with chicken ham, tomato, brie cheese, lettuce and scrambled eggs			
American Honor	120,000		
Cheddar scrambled eggs, beef bacon, homemade chicken sausage with sautéed onion, sautéed potato and pancake with butter and maple syrup			
Healthy Start 	95,000		
White eggs omelet with spinach and ricotta served with asparagus, grilled tomato and Tzatziki sauce on toasted dark multi-grain bread			

A WORLD MAP OF FLAVORS

From 11 am - 10.00 pm

SALAD

La Burrata 🧑🍳🥬 145,000
Creamy mozzarella burrata, mix tomatoes, basil, extra virgin oil, kalamata olives, caramelized onions and balsamic caviar

Princess Quinoa ❤️🧑🍳🥬🥜🌱 120,000
Red and white quinoa, grilled vegetables, spicy feta, cashew nuts mayonnaise and beetroot vinaigrette

Lombok Garden Salad ❤️🥬🌱 80,000
A mix of local raw vegetables and lettuce with your choice of apple cider ginger honey dressing, lemon dressing or beetroot vinaigrette

Classic Caesar Salad 85,000
Romaine lettuce, croutons, shaved parmesan, beef bacon beats and quail eggs in classic Caesar dressing

Extra Chicken 35,000

Extra Prawns 🦐 55,000

APPETIZER

Il Mio Vitello non Vitello 🧑🍳🌱 130,000
Thinly-sliced 6 hours low-temperature cook Australian beef tenderloin, tonnato sauce, polenta croutons, capers berry, lemon gel and micro herbs

Tartar di Tonno al Peperoncino 🥜🦐 120,000
Spicy tuna and tomato tartar, chili pesto, caper berry, tobiko caviar, basil and mozzarella sauce

Under the Mediterranean Sea ❤️🦐🌱 110,000
Grilled Lombok octopus, hummus, braised kidney beans, preserved lemon and rosemary oil

Prawn Sambal Matah 🧑🍳🦐 120,000
Roasted jumbo prawn, sambal matah, coconut, chili gel, coconut sauce and kaffir leaf oil

Mezzeh ❤️🧑🍳🥬🥜 110,000
Hummus, baba ghanoush, muhammara, spicy feta and falafel served with Arabic bread

SOUP

Zuppa Di Pesce 🧑🍳🍷🦐🌱 140,000
Italian style seafood soup on tomato broth served with garlic bruschetta

Minestrone Moderno ❤️🥬🥜 95,000
Chef's interpretation of the famous Italian style mix vegetable soup in light tonnato sauce, pesto basil and risoni pasta

Tom Yum 🌶️🦐🌱 115,000
Thai style hot and sour soup with chili and mushroom and your choice of chicken, prawns, or mix chicken and prawns

LA PASTA DELLO CHEF

Tagliatelle al Ragu d'Agnello 🍷 130,000
Homemade tagliatelle with Bolognese style lamb ragout in tomato sauce

Agnolotti di Pollo e Parmigiano al Lime 🧑🍳 110,000
Chicken and Grana Padano agnolotti served with Grana Padano fondue and fresh lime zest

Spaghetti allo Scoglio 🍷🦐 140,000
Spaghetti with selection of Lombok seafood in extra virgin oil, garlic and white wine sauce

Gnocchi al Gorgonzola, Funghi e Noci 🥬 125,000
Homemade Potato Gnocchi with Gorgonzola, Mushrooms, Walnut and Porcini Dust

Penne con Pesto alla Genovese ❤️🥬🥜 90,000
Penne with pesto basil, boiled potato and green beans

Tagliolini con Pomodorini e Basilico ❤️🥬 95,000
Homemade tagliolini with tomato cherry and basil sauce
Extra Stracciatella 55,000



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PIZZA

Marinara  	75,000	Calzone Vegetariano   	120,000
Tomato sauce, garlic, parsley and oregano		Folded pizza with tomato sauce, mozzarella and mixed grilled vegetables	
Margherita 	100,000	Calzone Prosciutto e Funghi 	130,000
Tomato sauce, mozzarella and basil		Folded pizza filled with tomato sauce, mozzarella, chicken ham, mushroom and basil	
Ai Funghi 	115,000		
Tomato sauce, mozzarella, mushroom and basil			
Parmigiana 	125,000	PIZZA FRITTA	
Tomato sauce, mozzarella, grilled eggplant, onions, fresh chili, Grana Padano, basil and oregano		Deep Fried Pizza	
Vegetariana  	120,000	Pomodoro e Mozzarella 	100,000
Tomato sauce, mozzarella and mix grilled vegetables		Tomato sauce, mozzarella and basil	
Bianca   	140,000	Prosciutto Cotto	120,000
White pizza with mozzarella, ricotta, brie, parmesan, basil, tomato cherry and rucola		Tomato sauce, chicken ham, mozzarella and basil	
4 Formaggi 	140,000	Salsiccia	120,000
White pizza with mozzarella, gorgonzola, Scamorza and parmigiano		Ricotta, mozzarella, homemade chicken sausage and basil	
Prosciutto e Funghi	130,000		
Tomato sauce, mozzarella, chicken ham, mushroom and basil			
Salame di Manzo	125,000		
Tomato sauce, mozzarella, beef salami, basil			
Salsiccia e Cipolle	120,000		
Tomato sauce, mozzarella, homemade chicken sausage and onions			
Napoletana	140,000		
Tomato sauce, mozzarella, anchovies, capers, garlic and oregano			
Tonno e Cipolle 	130,000		
Tomato sauce, mozzarella, tuna, kalamata olives, onions and oregano			
Ai Frutti di Mare 	140,000		
Tomato sauce, Lombok seafood, tomato cherry, garlic, parsley, basil and dried oregano			
Gamberi e Zucchine 	140,000		
Tomato sauce, mozzarella, prawns, zucchini, tomato cherry, garlic and thyme and oregano			



Healthy



Chef Recommends



Spicy



Suitable for Vegetarian



Contains Alcohol



Contains Nuts



Contains Seafood



Gluten Free

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MAINS FROM THE SEA

Rouget en Papillote     **240,000**



Oven-baked snapper fillet in parchment with potato, Kalamata olives, cherry tomato, onions and aromatic herbs

Tonno & Pistacchi    **180,000**

Pistachio crusted tuna loin, vegetables mayonnaise, roasted vegetables bouquet

Smoked Octopus Nasi Goreng     **145,000**

With sambal salak, shallots pickles, Grilled Smoked octopus and poached egg

Fish & Chips   **110,000**

Lombok snapper fillet in beer batter & homemade fries served with tartare sauce and black vinegar

MAINS FOR THE MEAT LOVERS

Classic Rib-Eye Tagliata    **390,000**

250g of 30 days-aged Australian organic ribeye marinated in extra virgin oil and herbs, served with rucola, shaved grana padano, potato fondant, Tomato Cherry Salsa and red wine jus

Filetto Tartufato   **460,000**

180g of Australian organic beef tenderloin crusted with mushroom and black truffle, creamy mashed potato, vanilla carrots and black truffle jus

Petto D'anatra all'Arancia   **240,000**

Sous vide orange marinated duck breast, orange mustard glaze, beetroot sauce, sautéed spinach, potato fondant and hash onion

Pollo alla Diavola   **180,000**

Italian style grilled half-chicken marinated with Italian herbs, black pepper and lemon, served with chicken jus and roasted rosemary potato

Thai Green Curry Chicken   **160,000**

Served with white rice or red rice

SIDES per item **65,000**

Homemade Wedges Fries  	Classic French Fries 
Creamy Mashed Potato 	Rosemary Potato 
Sautéed Asparagus 	Vanilla Carrots 
Sautéed Spinach   	Grilled Vegetables   
Garlic Baby Kailan 	White Rice 
Red Rice  	



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FLAVORS OF LOMBOK & ACROSS INDONESIA

Gado-Gado 85,000

Boiled vegetables salad with tofu, tempeh, potato, eggs and lontong with peanuts sauce

Ikan Kuah Kuning 110,000

Mahi-mahi fish soup in turmeric and Indonesian spices broth served with white rice or red rice

Bebalung 120,000

Lombok rich beef ribs soup served with white rice or red rice

Nasi Goreng or Mie Goreng 95,000

Mandalika
Your choice of fried rice or fried noodle and chicken or vegetarian served with Indonesian pickles, sambal plecing, fried tofu and tempeh, fried egg, satay and homemade Indonesian crackers

Nasi Goreng Gila 105,000

Jakarta-inspired 'Nasi Goreng Gila' with chicken sausage, squid, clams, basil and vegetables served with fried egg, sambal ijo, Indonesian pickles and homemade crackers

Nasi Puyung 85,000

Famous street food from Puyung village in the center of Lombok, steamed rice with shredded chicken, grated coconut, crispy potato, peanuts, soybeans and special Lombok sambal

Ares 65,000

Spicy banana stem curry in coconut milk served with white rice or red rice

Plecing Kangkung 65,000

Lombok boiled water spinach with sambal plecing, soybeans sprouts, grated coconut and roasted peanuts

Ikan Bakar Nipah 240,000

Lombok's Nipah Beach BBQ style served with white rice or red rice

Ayam Taliwang 180,000

Lombok traditional spicy BBQ chicken served with eggplant plecing, fried tofu, fresh basil and white rice or red rice

Beef Rendang 220,000

World's famous Padangnese beef curry served with cucumber pickles salad, white rice or red rice

BURGER

All of our Burgers are served with your choice of Fries or Mix Salad

Classic Goodness 135,000

160g of Australian beef patties, tomato, onions, lettuce, mustard-mayo sauce and ketchup on homemade brioches bun

Extra Cheddar Cheese 25,000

The PLM Burger 180,000

160g of Australian beef patties, caramelized onion, beef bacon rasher, fried egg, cheddar, gherkins, lettuce, tomato, ketchup and mayo-mustard sauce on homemade brioches bun



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SANDWICH & PANINI

All of our Panini and Sandwiches are served with your choice of Fries or Mix Salad

Pullman Club Sandwich 105,000

Chicken breast, fried egg, cheddar, tomato, lettuce, beef bacon and garlic mustard-mayo on rye toast

Panino alla Doni 110,000

Grilled Cajun chicken with grilled bell pepper and zucchini marinated with fresh rosemary and extra virgin oil, melted mozzarella on panini bread and tabasco-mayo

Panino Caprese 120,000

Fresh mozzarella, tomato, pesto basil and rucola on panini bread

Kambing Guling and Cheese 110,000

Indonesian spit-roasted lamb and cheese quesadilla

Ayam Taliwang Tacos 110,000

Shredded ayam Taliwang, fresh basil, cucumber, beberuk, kafir lime and roasted peanuts on your choice of soft or crispy shell taco

Chicken Shawarma Wrap 125,000

Saj bread wrap with lettuce, onion, tomato, halloumi, chicken shawarma, sumac, hummus and white Arabic Sauce, served with yogurt-mint sauce

SWEET TOOTH

Tiramisu della Nonna 95,000

Grand Mother Tiramisu, Homemade mascarpone and espresso-soaked lady's finger layered with cocoa and chocolate chips

White Chocolate and Pistachio 95,000

Bavarois

With home-made chocolate Spread praline base and blueberry compote

Indonesian Crumble 85,000

Salak and pineapple crumble, tamarillo sauce and coconut gelato

Dawet Ayu Panna Cotta 80,000

Coconut, pandan and brown sugar panna cotta topped with fresh jackfruit

Es Campur 2.0 90,000

Coconut jack fruit and pandan frozen parfait with condensate milk crèmeux and classic es campur condiments

Jajan Pasar 65,000

Indonesian sweet platter

AER Fruit Platter 80,000

Aer Restaurant style fresh fruits platter with mixed berries sauce and mint

Pullman Lombok's Artisan Gelato 40,000 (per scoop)

Gelato Selection:

Hazelnut, chocolate, pistachio, vanilla, coconut, salted caramel, avocado-mint

Rum & raisin 

Sorbet Selection:

Strawberry, lemon, mango



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