

BREAKFAST MENU

CONTINENTAL BREAKFAST

Selection of Freshly Squeezed Juice
orange/ pineapple/ papaya/ watermelon

Fresh Sliced Fruits
pineapple, papaya, watermelon, orange, melon

Selection of Cereal
cornflakes/ coco crunch/ rice crispy served with fresh cold milk

Selection of Fresh Morning Bakery Basket
Danish pastry, croissant, white toast bread, whole wheat bread or brown toast bread served with homemade jam and butter

Fresh Brewed Coffee or Tea/ Hot Milk Chocolate

INDONESIAN BREAKFAST

Selection of Freshly Squeezed Juice
orange/ pineapple/ papaya/ watermelon

Fresh Sliced Fruits
pineapple, papaya, watermelon, orange, melon

Selection of Main Dishes
nasi goreng kampoeng/ mie goreng/ bubur ayam plataran/ nasi uduk Jakarta/ lontong sayur

Fresh Brewed Coffee or Tea/ Hot Milk Chocolate

AMERICAN BREAKFAST

Selection of Freshly Squeezed Juice
orange/ pineapple/ papaya/ watermelon

Fresh Sliced Fruits
pineapple, papaya, watermelon, orange, melon

Selection of Cereal
cornflakes/ coco crunch/ rice crispy served with fresh cold milk

Two Fresh Farm Eggs
omelet/ scrambled egg/ boiled egg/ fried egg/ poached egg served with beef bacon or sausage

Selection of Fresh Morning Bakery Basket
Danish pastry, croissant, white toast bread, whole wheat bread or brown toast bread served with homemade jam and butter

Fresh Brewed Coffee or Tea/ Hot Milk Chocolate

PLATARAN ROYAL BREAKFAST

Selection of Freshly Squeezed Juice
orange/ pineapple/ papaya/ watermelon

Fresh Sliced Fruits
pineapple, papaya, watermelon, orange, melon

Gratinated Norwegian Smoked Salmon
served with hollandaise sauce, creamed spinach and English muffin

Or

Eggs Benedict
toasted English muffin with creamed spinach, beef bacon, poached egg and hollandaise sauce

Selection of Fresh Morning Bakery Basket
Danish pastry, croissant, white toast bread, whole wheat bread or brown toast bread served with homemade jam and butter

Fresh Brewed Coffee or Tea/ Hot Milk Chocolate

ALA CARTE BREAKFAST

Selection of Freshly Squeezed Juice
orange, pineapple, papaya, or watermelon

Fresh Sliced Fruits
pineapple, papaya, watermelon, orange, melon

Selection of Cereal
cornflakes/ coco crunch/ rice crispy served with fresh cold milk

Two Fresh Farm Eggs
omelet/ scrambled egg/ boiled egg/ fried egg/ poached egg served with beef bacon or sausage

Selection of Fresh Morning Bakery Basket
Danish pastry, croissant, white toast bread, whole wheat bread or brown toast bread served with homemade jam and butter

Nasi Goreng Kampoeng
traditional fried rice with crispy fried egg, chicken skewer, pickled vegetables, and shrimp crackers

Bubur Ketan Hitam
black glutinous rice served with coconut milk and palm sugar

Bubur Ayam Plataran
rice porridge with chicken broth, egg and shredded chicken

Lontong Sayur
stewed vegetables with sweet tofu, boiled egg, prawn, peanut ground, dry fish and crackers

Nasi Uduk Jakarta
steamed rice cooked with coconut milk and lemongrass served with egg, chicken leg, jengkol, beef floss, cucumber, tomato, kemangi, fried rice noodles, and crackers.

Homemade Pancake
served with maple syrup or honey

Swiss Bircher Muesli
rolled oats served with dried fruits, grated apple, orange segments, fresh milk, honey and roasted almonds

Homemade Natural Yogurt
with a choice of blueberry or exotic fruit compote

Brioche French Toast
served with dried fruits compote or chocolate

Breakfast Sandwich
bread toasts, creamy spinach, sundried tomato, pouched eggs served with hollandaise sauce

Poached Eggs on Beef & Chicken Sausage
served with vegetables and spicy hollandaise sauce

*Price above indicated in thousand Rupiah. Subject to 10% service charge and 11% government tax.
All prices are subject to change without prior notice*

Patio

PLATARAN BOROBUDUR RESORT & SPA

Dusun Tanjungan, Borobudur, Magelang, Central Java 56553, Indonesia

T. +62 293 788 888 | F. +62 293 788 699 | E. borobudur@plataran.com

• • • : • • • • **STIMULATE YOUR APPETITE** • • • • : • • • • •

CHEESE SPRING ROLLS

Assorted deep-fried spring rolls stuffed with mozzarella, camembert, and parmesan cheese, served with cream cheese sauce

GRILLED CHICKEN CAESAR SALAD

Classic salad with Romain lettuce, grilled chicken, parmesan cheese, crouton, anchovy, poached egg, chopped bacon and caesar dressing

ROASTED BEETROOT SALAD

Watercress, feta cheese, and red onion served with a balsamic emulsion dressing

BOROBUDUR SESAME TUNA

Sesame tuna served with homemade hummus and tabbouleh salad

AVOCADO AND SMOKED SALMON GREEN SALAD

Avocado, smoked salmon, assorted green lettuce, boiled egg, and herb vinaigrette

PAN-SEARED SCALLOP SALAD

Marinated scallop mixed with green garden salad and balsamic reduction

CHICKEN ROLLED BÉCHAMEL

Chopped chicken breast, carrot, celery, leek, cooking with béchamel, served with spicy cream cheese sauce

• • • : • • • • • **LE ZUPPA / SOUP** • • • • : • • • • •

ZUPPA DI ZUCCA

Pumpkin ravioli poured with creamy pumpkin soup

ABALONE MUSHROOM SOUP

Abalone mushroom soup infused with sautéed assorted mushroom served with garlic bread

FRENCH ONION SOUP

A very thick broth consist of beef and onion, gratinated with mozzarella served in a freshly baked crusty bread loaf

• • • : • • • • • **PRIMI DI MARE** • • • • : • • • • •

LOBSTER CAPELLINI

Angel hair pasta accompanied with baby lobster, roasted garlic, and parmesan cheese

RIGATONI PONTE

Rigatoni with crabmeat, prawn, oven-dried tomatoes and cream sauce

RISOTTO DE FUNGI

Chef's unique risotto recipes with a fresh pickled mushroom medley

• • • : • • • • • **PRIMI PIATTI
(NON-SEAFOOD)** • • • • : • • • • •

CHICKEN PENNE AL FREDO

BEEF SPAGHETTI CARBONARA

POLPETTE SPAGHETTI D'CARNE

SPAGHETTI AGLIO E OLIO

yours favourite taste :

*Original
Tuna Aglio Olio
Chicken
Prawn
Salmon*

TUMPENG NUSANTARA

Yellow rice served with prawn balado, steamed fish wrapped in banana leaf, grilled chicken, caramelized sweet soybean cake, sautéed string beans, and beef skewers

NASI GORENG PLATARAN

Fried rice with chicken, beef or seafood served with Indonesian pickles, fried egg and crackers

UDANG ARSIK TAPANULI

King prawn simmered in red sauce, local basil, and lemongrass served with steamed rice

IKAN OBONG

Grilled whole fish served with sautéed bok coy, red rice and sambal colo-colo

IGA BAKAR SAPI

Grilled Australian beef ribs with sambal matah, nasi uduk and sautéed cassava leaf

SUP IGA PLATARAN

Australian Beef Ribs soup with red beans, potato, carrot, celery and fried garlic

NASI GUDEG PLATARAN

Traditional Indonesian food made from stewed young jack fruit with chicken, caramelized sweet soybean cake, tofu, krecek, and empal gepuk

LAKSA UDANG

Turmeric and prawn flavoured soup with prawn, egg noodles, quail egg, bean sprout, and tomato, served with steamed rice

PLATARAN'S SIGNATURE MENU

MENTHOK GEOL-GEOL

Simmered local duck served with original green curry-spiced sauce, sautéed bok choy, and steamed rice

SUP BUNTUT PLATARAN

*Australian beef oxtail soup with red beans, potato, carrot, celery and fried garlic
(can be served grilled, boiled or fried)*

BANDENG BAKAR PLATARAN

Grilled milkfish with soy and peanut sauce, fresh vegetable, coconut rice, accompanied with sambal and emping

SATE PLATARAN

Chicken or beef skewers served with rice cake and peanut sauce

Chicken
Beef

PISANG ONTE-ONTE

Banana flambé with caramelized brown sugar, vanilla ice cream, traditional homemade dessert and grated coconut

TARTE AUX POMMES

With vanilla ice cream and cashew croquant

HOT CHOCOLATE FONDANT

Chocolate lava cake with mint sabayon sauce and vanilla ice cream

SATISFY YOUR SWEET INDULGENCE

CRISPY CHOCOLATE MOUSSE

Chocolate crunchy cake pie dough and ice cream

SIGNATURE GREEN TEA CAKE

Green tea cake with blueberry jam and ice cream

PEANUT BUTTER CAKE

Peanut creamy butter almond pie and ice cream

· · · · · : · · · · · **COFFEE** · · · · · : · · · · ·

- Ristretto
- Espresso
- Macchiato
- Double Espresso
- Chocolate
- Decaffeinated Coffee
- Regular Coffee
- Coffee Latte
- Cappuccino
- Mocha Latte
- Caramel Latte
- Almond Latte
- Tiramisu Latte

· · · · · : · · · · · **SPECIAL COFFEE** · · · · · : · · · · ·

- Java Coffee**
Special Javanese Robusta coffee bean, made with the most delicate Java herb
- Irish Coffee**
Black coffee mixed with Irish whisky, brown sugar & topped with whipped cream

· · · · · : · · · · · **SPECIALITY TEA** · · · · · : · · · · ·

- Java Black Tea**
Premium Javanese black tea
- Ginger Tea**
Fresh ginger with secret herbs served with honey and brown sugar
- Lychee Mint Tea**
Lychee tea flavour with fresh lychee and mint leaves
- Masala Tea**
Boiled of anise star, cinnamon cardamom, black tea, with fresh milk
- Sultan Tea**
Boiled of secang wood, lemongrass, ginger, and cinnamon clove

· · · · · : · · · · · **DILMAH TEABAGS** · · · · · : · · · · ·

- Chamomile Tea
- Earl Grey
- English breakfast Tea
- Jasmine Green Tea
- Green Tea
- Peppermint Tea

· · · · · : · · · · · **MINERAL WATER** · · · · · : · · · · ·

- Aqua Reflection
- Aqua Reflection Sparkling
- Equil Natural 380ml
- Equil Sparkling 380ml
- Equil Natural 760ml
- Equil Sparkling 760ml

SOFT
DRINK

Coke
Coke Zero
Diet Coke
Fanta Strawberry
Sprite

Ginger Ale
Schweppes Tonic Water
Schweppes Soda Water
Fanta Soda Water
Tamarind Soda

FRESH
JUICE

Apple
Carrot
Dragon Fruit (seasonal)
Guava
Lime
Mango (seasonal)
Mixed Juice
Melon

Orange
Papaya
Pineapple
Strawberry
Sour Soup
Watermelon
Young Coconut

WELLNESS
JUICE

Anti-Oxidant

Blended strawberry, lemon, basil leaf, and honey

Digestion

Blended beetroot, apple, orange, and honey

Detoxing

Blended cucumber, lemon, mint leaf, celery, and honey

Rejuvenating

Blended apple, green bok choy, pineapple, and honey

PATIO'S
SMOOTH

Tropical Slim

Blended pineapple, papaya, coconut cream, yoghurt, and honey

Gobana

Blended banana, mango, yoghurt, and honey

MOCKTAIL

Kamadhatu Punch

Blended pineapple, orange, melon, lime, and grenadine

Syailendra

Blended dragon fruit, lychee, soursop and lime

LIQUOR

Cherry Brandy
Apricot Brandy
Blue Curacao
Triple Sec
Crème de Cassis
Tia Maria
Baileys Irish Cream
Jagermeister

Kahlua
Sambuca Vaccari
Galliano
Cointreau
Drambui
Midori
Frangelico
Benedictine D.O.M

· · · · · **BEER** · · · · ·

Heineken
Bintang Small
Bintang Radler Lemon
Strongbow Apple Ciders
Bintang Large
Bintang Tower

· · · · · **APERITIF** · · · · ·

Martini Bianco
Cinzano Dry
Cinzano Rosso
Aperol
Pernod
Richard
Campari

· · · · · **GIN** · · · · ·

Beefeter Gin
Gordon's Gin
Bombay Sapphire Gin
Hendriks Gin
Tanqueray no. 10

· · · · · **TEQUILA** · · · · ·

Jose Cuervo Tequila
Jose Cuervo Tequila Silver
Don Julio Raposado

· · · · · **VODKA** · · · · ·

Smirnoff Vodka
Absolut Blue Vodka
Grey Goose Vodka

· · · · · **WHISKEY** · · · · ·

Passport
Old Bushmills
JW Red Label
Jim Beam
Jack's Daniel
Chivas Regal
JW Black Label
Singletone 12 YO
Macallan 12 YO

· · · · · **RUM** · · · · ·

Bacardi Light
Bacardi Gold
Myer's Dark Rum
Malibu

· · · · · **BRANDY** · · · · ·

St. Remy Napoleon
Martel Medallion V.S.O.P
Hennessy V.S.O.P

CLASSIC COCKTAIL

Negroni

Gin, Campari, Sweet vermouth

Whiskey Sour

Whiskey, sweet sour, bitter, egg white

New York Sour

Whisky, sweet sour, bitter, egg white and top with red wine

Cosmopolitan

Stirred vodka, triple sec, sweet-sour, and cranberry juice

Pinacolada

White rum, pineapple, coconut cream and lime juice

Tequila Sunrise

Tequila, grenadine and orange juice

Martini Cocktail

Combine of vodka and dry vermouth

Margarita on The Rock

Hard shake of tequila, triple sec, and sweet & sour mix

Mojito

Lime, mint leaf, soda water, Bacardi light with brown sugar

Mai Tai

Mixed of white and dark rum, lime juice, orgeat, and bitter

Blue Hawaii

Malibu, vodka, pineapple, blue couracao and lime juice

T.T Taylor Sazerac

Brandy, Pernod/ richard, bitter and sugar

Vieux Carre

Brandy, Sweet Vermouth , Benedictine DOM and Bitter

SIGNATURE PATIO COCKTAIL

Patio Sling

Dry gin, cherry liqueur, pineapple juice, benedictine DOM, and bitter

Dreams Coming True

Gin, Cointreau, Cucumber and Lime Juice

The Stupa

Galliano, brown sugar, sour soup, and lime juice

Menoreh Art

Hard shake bourbon whisky, triple sec, orange, black pepper, honey, and lime juice

Suroloyo

Mixed of rum, pineapple, lime juice and, honey

Ijone Tanjungan

Vodka, gin, rum, triple sec, honeydew liqueur, and lemonade

Coco Mango

Blended mango, lime, mint leaf, white rum filled up with ginger ale

Berry Buddha

Vodka, cd Casis , fresh berries topped ginger ale

Asmarandana

dri gin, cd casis, apricot, pure blackberry and lime juice

Pleting Kuning

Shaked tequila, apricot, orange jam, and lime juice

DOLCETTO COCKTAIL

Alexander

Brandy, Irish Cream, CD Cacao

Cocofee Martini

Malibu, Tia Maria, Espresso, Coconut cream

Hazelnut Dolce

Frangelico, Brandy, Fresh milk

· · · · · : · · · · · **COFFEE** · · · · · : · · · · ·

- Ristretto
- Espresso
- Macchiato
- Double Espresso
- Chocolate
- Decaffeinated Coffee
- Regular Coffee
- Coffee Latte
- Cappuccino
- Mocha Latte
- Caramel Latte
- Almond Latte
- Tiramisu Latte

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- Aqua Reflection Sparkling
- Equil Natural 380ml
- Equil Sparkling 380ml
- Equil Natural 760ml
- Equil Sparkling 760ml

· · · · ·
**SOFT
DRINK**
· · · · ·

Coke
Coke Zero
Diet Coke
Fanta Strawberry
Sprite

Ginger Ale
Schweppes Tonic Water
Schweppes Soda Water
Fanta Soda Water
Tamarind Soda

· · · · ·
**FRESH
JUICE**
· · · · ·

Apple
Carrot
Dragon Fruit (seasonal)
Guava
Lime
Mango (seasonal)
Mixed Juice
Melon

Orange
Papaya
Pineapple
Strawberry
Sour Soup
Watermelon
Young Coconut

· · · · ·
**WELLNESS
JUICE**
· · · · ·

Anti-Oxidant

Blended strawberry, lemon, basil leaf, and honey

Digestion

Blended beetroot, apple, orange, and honey

Detoxing

Blended cucumber, lemon, mint leaf, celery, and honey

Rejuvenating

Blended apple, green bok choy, pineapple, and honey

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**PATIO'S
SMOOTH**
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Tropical Slim

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Gobana

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Blue Curacao
Triple Sec
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Baileys Irish Cream
Jagermeister

Kahlua
Sambuca Vaccari
Galliano
Cointreau
Drambui
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Strongbow Apple Ciders
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Cinzano Dry
Cinzano Rosso
Aperol
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Jose Cuervo Tequila Silver
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Smirnoff Vodka
Absolut Blue Vodka
Grey Goose Vodka

· · · · · **WHISKEY** · · · · ·

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Old Bushmills
JW Red Label
Jim Beam
Jack's Daniel
Chivas Regal
JW Black Label
Singletone 12 YO
Macallan 12 YO

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Bacardi Light
Bacardi Gold
Myer's Dark Rum
Malibu

· · · · · **BRANDY** · · · · ·

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Martel Medallion V.S.O.P
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