

LUNCH / DINNER

FROM 11AM

MAINS

SPANISH MACKEREL 🍷 110
Pan-seared Tenggiri fillet with grilled local eggplant, pumpkin puree, and a zesty lemon caper butter sauce

KATSU CURRY 90
Sliced chicken cutlet on a rich katsu sauce made with Japanese curry roux and seasonal vegetables, served with steamed rice

FISH & CHIPS 95
Crispy battered Dory fillet and thick-cut golden chips, with tangy coleslaw, tartar sauce, and a lemon wedge

THE STEAK 🍷 135
Tender Australian ribeye with a rich demi-glace sauce, hand-cut potato wedges, cherry tomatoes and green beans

THE KRISTY 100
Our signature campur, combining battered chicken breast, pumpkin mash, and eggplant fritters, on a HoS salad with creamy coleslaw

PUMPKIN CURRY 🌱 80
Soft pumpkin chunks and diced carrot in a creamy coconut and ginger-infused curry sauce, served with steamed white rice

LOCAL KITCHEN

RENDANGGG 🍷 🍴 110
Braised beef chunks simmered in Sumatran rendang paste, with crunchy eggplant fritters and white rice

GADO-GADO 🌱 55
Medley of locally-grown vegetables, fried tempeh and tofu, hard-boiled free range egg, and a smooth peanut sauce

SOTO IKAN 75
Marlin in an aromatic noodle soup flavoured with fresh ginger, lemongrass, and spring onion, served with steamed white rice and lime wedges

NASI GORENG (CH/VG) 🌱 🍷 65 / 50
White rice fried in sweet soy sauce and tossed with shallots, garlic, and chillies, served with fried egg, krupuk and sambal



SALAD BAR

VEGGY 🌱

BIG RAW 🍷 75
Crispy tempeh with crunchy carrot, cucumber, and sweet cherry tomatoes, served on spinach leaves and with a Thai peanut dressing

ROASTED PUMPKIN 80
Soft caramelised pumpkin on spinach leaves and beetroot slices, served with toasted pine nuts, feta chunks, and a tangy balsamic glaze

HALLOUMI HEAVEN 90
Spinach balls and grilled halloumi with sliced avocado and beetroot on a bed of salad and hummus

BURGERS

CLASSIC BEEF 🍷 105
Australian patty topped with melted cheddar and HoS relish, romaine leaf, beef tomato, red onion, and pickles on a fresh brioche bun

+MAKE IT DOUBLE 30 +HOUSE SALAD 20

BBQ BACON 115
Crispy beef bacon on a grilled beef patty, with stacks of shredded cabbage and smoky barbecue sauce on a fresh brioche bun

+MAKE IT DOUBLE 30 +HOUSE SALAD 20

SPICY CHICKEN 🍷 🌱 95
Marinated chicken breast fried in spiced batter with creamy chilli coleslaw on a fresh brioche bun

+HOUSE SALAD 20

VEGGIE BURGER 🌱 90
Mixed bean patty topped with fried tempe and HoS relish, sliced avocado, romaine leaf, and beef tomato on a fresh brioche bun

+HOUSE SALAD 20

PASTA

PENNE ARRABBIATA 🌱 🍷 80
Italian penne pasta covered in a spicy tomato and red chilli sauce, topped with shaved parmesan

TONI RIGATONI 🌱 🍷 90
Pasta tubes tossed with grated zucchini, garlic, chilli, and parmesan cheese, served with fried spinach balls

SPAG BOL 🍷 95
Rich ragù slow-cooked with beef mince, smoky bacon, and vine-ripened tomatoes, on spaghetti and served with parmesan cheese

AGLIO E OLIO 110
Seafood mix of locally-caught prawns, squid, and clams, with a garlic, chilli, and white wine sauce, tossed with spaghetti

SNÄÄCKS

POTATO WEDGES 50

FRIED CALAMARI 65

ONION RINGS 45

HUMMUS ON BREAD 55

MEATY

JAPANESE BEEF 🍷 90
Prime Short Plate slices served on lettuce, cucumber, tomato, and edamame, topped with crispy seaweed and roasted sesame mayo

CHICKEN CAESAR 90
Crisp romaine lettuce and crunchy croutons topped with grilled chicken breast, bacon rashers, quail eggs, shaved parmesan, and our homemade Caesar dressing

CHIMICHURRI STEAK 100
Grilled broccoli and zucchini alongside tender steak slices topped with shaved parmesan and chimichurri dipping sauce

BREAKFAST

FROM 7AM
TO 11AM

SCRAMBLED DELUXE

Creamy scrambled eggs and sautéed oyster mushrooms with a drizzle of truffle oil, served with garlic spinach and sourdough toast

65

SMASHED AVOCADO

Creamy avocado and chilli flakes spread on sourdough toast, crumbled feta cheese, spinach and radish

70

+ POACHED EGG 15
+ SMOKE SALMON 35
+ BEEF BACON 25

PANCAKE STACK

Three fluffy buttermilk pancakes covered in mixed berry compote, whipped cream, and coconut flakes, with a side of maple syrup

65

EGGS YOUR WAY

Scrambled, fried, poached, or boiled, served with a slice of toasted sourdough and basil-infused olive oil

35

+ BEEF BACON 25
+ SMOKE SALMON 35
+ AVOCADO 20

TOMATO & BASIL

Basil and walnut pesto on sourdough bread with ripe beef tomato and an extra virgin olive oil dressing

70

HUMMUS & AVO

Homemade hummus seasoned with paprika and chilli flakes on sourdough bread with sliced avocado and an extra virgin olive oil dressing

75

+ FETA 20

BOWLS

GREEN

Banana / spinach / mango / lemon juice / topped with dragon fruit / chia seeds / almonds

60

PURPLE

Dragonfruit / banana / raspberries /coconut cream / topped with papaya / granola / chia seeds / cashew nuts

60

PEANUT BUTTER

Peanut butter / dates / topped with banana / granola / chia seeds

60

PASTRIES ALL DAY

CROISSANT

25

PAN AU CHOCOLATE

35

ALMOND CROISSANT

40

HAM & CHEESE CROISSANT

40

KOUIGN AMANN

40

RAISIN ROLL

35

CHOCOLATE CHIP COOKIE

25

BANANA BREAD

35

BACON & EGG MUFFIN

Crispy beef bacon, fresh spinach leaves, and free-range poached eggs on a toasted English muffin with hollandaise sauce

75

BREKKIE BAP

Crispy beef bacon and creamy scrambled egg topped with cheddar cheese and barbecue sauce in a soft brioche bap

75

THE FRY UP / THE WORKS

Classic cooked breakfast of beef bacon and two eggs any style, served with baked beans, grilled tomato, hash brown, and toast

100

LENNY OATS

Creamy overnight oats and fresh yoghurt with crushed walnuts, grated apple, sweet raisins, and pure honey

55

FRENCH TOAST

Two slices of egg-soaked sourdough pan fried 'til golden, served with mixed berry compote and whipped cream

65

GRANOLA & YOGURT

Crunchy homemade granola and creamy natural yoghurt topped with seasonal fruits and pure honey

55

BREAKFAST BURRITO

Soft flour tortilla wrap loaded with bacon and eggs, creamy avocado, tangy tomato beans, jalapeños, and melted cheddar cheese

90

FOR THE KIDS

CHEESE TOASTIE

Toasted bread with cheese

40

FRUIT PLATE

Fruit selection of your choice (3)

35

TINY SOLDIERS

Cut bread / soft boiled egg

30

BAM

Peanut butter and jam / toast bread

35

CINNAMON WAFFLES

Chef's tasty cinnamon waffles topped with vanilla ice cream, chocolate sauce and fresh berries on the side

55

CHOCOLATE BROWNIE

Topped with vanilla ice cream

45

LEMON CAKE

35

CINNAMON ROLL

Freshly baked with cream cheese topping

35

PASTRIES

ALL DAY

CROISSANT	25
PAN AU CHOCOLATE	35
ALMOND CROISSANT	40
HAM & CHEESE CROISSANT	40
KOUIGN AMANN	40
RAISIN ROLL	35
CINNAMON WAFFLES	55
Chef's tasty cinnamon waffles topped with vanilla ice cream, chocolate sauce and fresh berries on the side	
CHOCOLATE BROWNIE	45
Topped with vanilla ice cream	
CHOCOLATE CHIP COOKIE	25
BANANA BREAD	35
LEMON CAKE	35
CINNAMON ROLL	35
Freshly baked with cream cheese topping	



DRINKS

COFFEE & CHOCOLATE

CAPPUCCINO	30
Single shot espresso / foamed fresh milk	
LATTE MACCHIATO	30
Milk marked with a single shot espresso	
AMERICANO	25
Elongated single shot espresso	
ESPRESSO	20 / 30
Single or double shot	
ICE LATTE MAC	35
Single shot espresso / fresh milk / on ice	
ICE AMERICANO	30
Elongated single shot espresso / ice cubes	
CUP OF HOT COCOA	30
ICE CHOCOLATE	30
+ HAVE IT ICED	5
+ EXTRA SHOT	10
+ OATSIDE MILK	10

TEA

BAGGED BLACK TEA	20
English Breakfast tea / milk on the side	
FRESH GINGER TEA	25
Fresh cut ginger / honey	
ICE GINGER TEA	30
Fresh cut ginger / honey / on ice	
ICE LEMON TEA	35
Black tea / lemon / on ice	
MATCHA LATTE	35

REFRESHMENTS

ICE BLENDED FRUIT	40
Mango / banana / dragonfruit / papaya / lemon / orange / watermelon (Mix up to 3)	
SQUEEZY ORANGE	50
300ml freshly squeezed orange juice	
FRESH COCONUT	20
FIZZ	20
Coca-Cola / Sprite / Tonic Water / Soda Water	

SMOOTHIES

SUPER GREEN	65
Spinach / spirulina / coconut water / frozen banana / mango / pineapple / mixed berries / peanut butter / dates or maple syrup	
SIMPLE PLEASURE	65
Banana / frozen strawberries / coconut water / cocoa / peanut butter / date / honey	
FOR THE KIDS HALF PORTION	45
Banana / mixed berries / coconut water / date / spinach / chia seeds	

PROTEIN SHAKES

CHOCOLATE MALT	70
20g Chocolate malt isolate protein / banana / peanut butter / oat or cow milk / date / honey	
GREEN MATCHA	70
20g Matcha isolate protein / pumkin / oat or cow milk / flax seeds / date / honey	

DRINKS

ISLAND BREWING

PILSNER 50

PALE ALE 65

HAZY 75

BLACK SAND

KOLSCH 70

IPA 100

BEERS

BINTANG

SMALL 35

BIG 60

7
0 5



110

MARGARITA

Beat the heat with shaken lime juice, blanco tequila, and triple sec on lashings of crushed ice

110

WHISKEY SMASH

Tangy delight mixing muddled lemons and mint with and bourbon whiskey and sweet syrup

COCKTAILS

120

NEGRONI

Bittersweet aperitif blending Campari, vermouth rosso, and gin with a twist of orange peel

120

ESPRESSO MARTINI

Perk up with a cold caffeine hit of coffee liquor, an espresso shot, and generous pour of vodka

110

RUM MOSCOW MULE

Dark and stormy concoction of ginger beer and strong black rum with fresh lime and mint



* HOS WINE
AVAILABLE AT
THE BAR



**BREAKFAST
INCLUDED**

7AM TO 11 AM

CAPPUCCINO

Single shot espresso / foamed fresh milk

LATTE MACCHIATO

Milk marked with a single shot espresso

AMERICANO

Elongated single shot espresso

ESPRESSO

Single or double shot

ICE LATTE MAC

Single shot espresso / fresh milk / on ice

ICE AMERICANO

Elongated single shot espresso / ice cubes

BAGGED BLACK TEA

English Breakfast tea / milk on the side

FRESH GINGER TEA

Fresh cut ginger / honey

EGGS YOUR WAY

Scrambled, fried, poached, or boiled, served with a slice of toasted sourdough and basil-infused olive oil

SCRAMBLED DELUXE

Creamy scrambled eggs and sautéed oyster mushrooms with a drizzle of truffle oil, served with garlic spinach and sourdough toast

GREEN SMOOTHIE BOWL

Banana / spinach / mango / lemon juice / topped with dragon fruit / chia seeds / almonds

PURPLE SMOOTHIE BOWL

Dragonfruit / banana / raspberries / coconut cream / topped with papaya / granola / chia seeds / cashew nuts

PANCAKE STACK

Three fluffy buttermilk pancakes covered in mixed berry compote, whipped cream, and coconut flakes, with a side of maple syrup

LENNY OATS

Creamy overnight oats and fresh yoghurt with crushed walnuts, grated apple, sweet raisins, and pure honey

NASI GORENG (CH/VG)

White rice fried in sweet soy sauce and tossed with shallots, garlic, and chillies, served with fried egg, krupuk and sambal

0 5

*

ALL DISHES ARE SERVED
WITH A COMPLIMENTARY
PLATE OF FRUIT AND AN
ORANGE JUICE