



At Refresh, wellbeing is not just a concept, it's an experience you can taste. Alongside our thoughtfully curated dining menu, we serve a selection of wholesome drinks designed to nourish both body and mind. Each glass is crafted to complement your meal, bringing balance to your dining journey while adding a refreshing touch of vitality.

The ingredients are grown in our own garden, nurtured with care to ensure freshness and quality. From vibrant herbs to crisp, hand-picked fruits, every sip carries the essence of nature and the authenticity of our farm-to-table philosophy a pure and mindful indulgence in every pour.



Wellbeing Drinks

Ginger & Cinnamon 	IDR 75,000
Lemon Juice, Ginger Juice, Honey, Cinnamon	
Body, Soul & Mind 	IDR 75,000
Carrot, Kiwi, Honey Pure, Plain Yogurt	
Tropical Elixir 	IDR 75,000
Mango, Kiwi, Honey	
Asam Jawa 	IDR 75,000
Tamarind, Turmeric, Honey, Mineral Water	
Green Life 	IDR 75,000
Cucumber, Celery, Apple, Ginger	
Gym & Fresh 	IDR 75,000
Papaya, Lychee, Honey, Lime	
Refresh & Antioxidants 	IDR 75,000
Coconut Juice, Fresh Pineapple, Basil Leaf	
Relieving & Mood 	IDR 75,000
Fresh Ginger, Lime, Honey, Black Tea, Soda Water	



Wellbeing

Include 21% Government Tax & Service Charge



Fresh and Veggies

Green Jungle

Celery, Green Apple, Lime, Ginger, Pineapple

IDR 75,000

Wake Me Up

Orange, Carrot, Ginger, Pineapple, Turmeric

IDR 75,000

Tropical Oasis

Orange, Green Apple, Carrot, Ginger, Turmeric

IDR 75,000

The Sunshine

Orange, Carrot, Beetroot, Apple, Ginger

IDR 75,000

Liver Cleanser

Carrot, Ginger, Turmeric, Celery

IDR 75,000

Fresh Juice

Watermelon | Pineapple | Honeydew | Dragon Fruit
Apple | Orange | Lime | Lemon

IDR 65,000

Mineral Water

Aqua Reflection, still 380 ml

IDR 50,000

Aqua Reflection, sparkling 380 ml

IDR 60,000



Wellbeing

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Smoothies

Brain Booster Strawberry, Banana, Coconut Juice	IDR 70,000
Afternoon Energizer Passion Fruit, Vanilla Ice Cream, Pineapple, Coconut Milk, Plain Yogurt	IDR 70,000
Happy Dream Banana, Mango, Pineapple, Fresh Milk	IDR 70,000
Make Me Awake Double Espresso, Vanilla Ice Cream, Caramel Syrup	IDR 70,000

Tea and Coffee

Hot Tea Chamomile Jasmine Green Tea Peppermint Earl Grey English Breakfast Lemon	IDR 50,000
Iced Tea Chamomile Jasmine Green Tea Peppermint Earl Grey English Breakfast Lychee Peach Lemon	IDR 55,000
Hot Coffee Cafe Latte Cappuccino Fresh Brewed Coffee Espresso Macchiato	IDR 75,000
Iced Coffee Cafe Latte Cappuccino Hazelnut Ice Latte Caramel Latte Butterscoth Latte	IDR 80,000



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Chocolate and Milkshake

Hot Chocolate

Chocolate Powder, Fresh Milk, Milk Foam

IDR 70,000

Chocolate Milkshake

Ice Cream Chocolate, Fresh Milk,
Chocolate Syrup

IDR 70,000

Vanilla Milkshake

Ice Cream Vanilla, Fresh Milk, Vanilla Syrup

IDR 70,000

Strawberry Milkshake

Ice Cream Strawberry, Fresh Milk, Strawberry Syrup

IDR 70,000

Soft Drink

Coke | Coke Zero | Sprite | Fanta

IDR 45,000

Tonic Water | Soda Water



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Alcoholic Drinks



Beers

Bintang Pilsener 330 ml	IDR 65,000
Heineken 330 ml	IDR 75,000
Carlsberg 330 ml	IDR 75,000
Corona 330 ml	IDR 170,000

Bucket of Beer (5 Bottles)

Bintang Pilsener 330 ml	IDR 250,000
Heineken 330 ml	IDR 300,000
Carlsberg 330 ml	IDR 300,000

Signature Cocktails

Refresh Strawberry Colada	IDR 115,000
Light Rum, Strawberry Syrup, Vanilla Syrup, Coconut Milk, Pineapple	
Irish Vanilla	IDR 170,000
Baileys, Vodka, Espresso, Fresh Milk, Vanilla Ice Cream	
Silky Smooth	IDR 215,000
Baileys, Vodka, Vanilla Ice Cream	
Sunset Botanica	IDR 200,000
Gin, passion fruit, simple syrup infused with lemongrass, sparkling rosella, ginger	



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Long Drinks

Long Island Iced Tea	IDR 155,000
Gin, Light Rum, Vodka, Tequila, Triple Sec, Lemon Juice, Coke	
Classic Mojito	IDR 125,000
Light Rum, Mint Leaf, Lime, Simple Syrup, Soda Water	
Strawberry Mojito	IDR 110,000
Light Rum, Strawberry, Mint Leaf, Lime, Simple Syrup, Soda Water	
Planters Punch	IDR 125,000
Dark rum, lime, grenadine, simple syrup, soda water	

International Cocktails

Tequila Sunrise	IDR 150,000
Tequila, orange, grenadine	
Strawberry Daiquiri	IDR 170,000
Light rum, strawberry, lime, simple syrup	
Daiquiri	IDR 170,000
Light rum, triple sec, lime	
Cuba Libre	IDR 125,000
Light rum, lime, coke	



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International Cocktails

Whiskey Sour Bourbon whiskey, lemon, egg white, simple syrup, angostura bitters	IDR 140,000
Gin Sour Dry gin, lemon, egg white, simple syrup	IDR 130,000
Moscow Mule Vodka, lime, ginger beer	IDR 125,000
White Lady Dry gin, triple sec, lemon	IDR 210,000
Japanese Slipper Melon liqueur, triple sec, lemon	IDR 190,000
Caipiroska Vodka, lime, white sugar	IDR 125,000
Baja Gold Tequila, triple sec, lime, pineapple, simple syrup	IDR 160,000
Carribean Sunrise Light rum, orange, grenadine	IDR 125,000
Screwdriver Vodka, orange	IDR 125,000



Wellbeing

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Classic Cocktails

Negroni	IDR 220,000
Gin, sweet vermouth, campari	
Old Fashioned	IDR 150,000
Bourbon whiskey, angostura bitters, simple syrup	
Manhattan	IDR 225,000
Bourbon whiskey, sweet vermouth, dry vermouth, angostura bitters	
Tom Collins	IDR 125,000
Dry gin, lemon, simple syrup, soda water	
Black Russian	IDR 210,000
Vodka, kahlua	



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Martinis & Margaritas

Dry Martini

IDR 200,000

Dry gin, dry vermouth

Vodka Martini

IDR 170,000

Vodka, dry vermouth

Espresso Martini

IDR 150,000

Vodka, kahlua, espresso, simple syrup

Lychee Martini

IDR 190,000

Vodka, triple sec, dry vermouth, lychee, lime

Classic Margarita

IDR 170,000

Tequila, triple sec, lime



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Red Wines

Two Islands Shiraz 750 ml, Indonesia	IDR 900,000
Penfolds BIN 128 Coonawarra Shiraz 750 ml, Australia	IDR 2,800,000
Orlando Jacob's Creek Shiraz Cabernet 750 ml, Australia	IDR 1,250,000
Sababay Reserve Red 750 ml, Indonesia	IDR 900,000
19 Crimes Cabernet Sauvignon 750 ml, Australia	IDR 1,250,000
Orlando Jacob's Creek Cabernet Sauvignon 750 ml, Australia	IDR 1,250,000
Orlando Jacob's Creek, Merlot 750 ml, Australia	IDR 1,250,000
Casillero del Diablo Reserva Merlot 750 ml, Chile	IDR 1,250,000
Terra Barossa Merlot 750 ml, Australia	IDR 1,500,000
Philippe Dreschler Pinot Noir 750 ml, France	IDR 1,550,000
Le Grand Pinot Noir 750 ml, France	IDR 1,250,000

White Wines

Casillero Del Diablo Reserva Sauvignon Blanc 750 ml, Chile	IDR 1,250,000
Maison Castel Sauvignon Blanc 750 ml, France	IDR 1,250,000
Tierra Del Fuego Sauvignon Blanc 750 ml, Chile	IDR 1,250,000
Carmen Frida Kahlo Reserva Sauvignon Blanc 750 ml, Chile	IDR 1,250,000
Two Islands Chardonnay 750 ml, Indonesia	IDR 900,000
Sababay Reserve White 750 ml, Indonesia	IDR 900,000
Orlando Jacob Creek Chardonnay 750 ml, Australia	IDR 1,250,000
Penfolds Private Release Chardonnay 750 ml, Australia	IDR 1,450,000

Sparkling Wine

Sababay Moscato De Bali 750 m, Indonesia	IDR 900,000
Accademia Moscato 750 ml, Italy	IDR 1,200,000



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Sustaining Life

Our Cage-Free Eggs Story

We believe good food starts with good choices. That's why we use cage-free eggs, sourced from our two fostered women farmer groups, Rejo Arum and Jaya Mandiri Abadi. Both are located in the local villages near the hotel.

These eggs come from hens raised with care, in open spaces, without cages. It's better for the animals, better for the environment, and better for you.

By choosing cage-free eggs, we empower local communities and take a small but meaningful step toward a more sustainable future. Enjoy dishes made with fresh, responsible ingredients, straight from the heart of nature.



Appetizer and Salad



Salmon Tataki

IDR 145,000

Sliced fresh Tasmanian salmon, Julienne organic vegetables, cilantro, spice citrus dressing.



Tuna Nicoise

IDR 125,000

Seared tuna loin, baby potato, boiled egg, green bean, cherry tomato, lemon dressing.



Caesar Salad

IDR 125,000

Romaine lettuce, grilled free-range chicken breast, beef bacon, shaved parmesan, classic caesar dressing.



Fresh Summer Spring Roll

IDR 125,000

Poached prawn, jicama, red cabbage, cucumber, carrot, mint, basil, and coriander leaves.



Kupat Tahu Magelang

IDR 95,000

Rice cake, fried tofu, cabbage, bean sprouts, peanuts, celery leaves, fried shallots, and bitter nut crackers.

 Vegetarian  Wellbeing  Signature Dish  Spicy  Locally Sourced
 Peanut  Gluten  Seafood  Lactose  Vegan

include 21% government tax & service charge



Phở Bò

Soup

Phở Bò

IDR 155,000

Vietnamese clear beef soup, rice flat noodle, Thai basil, bean sprout, coriander.

Oxtail Soup (Sup Buntut)

IDR 190,000

Clear Beef Oxtail Soup, Carrot, Potato, Tomato, Emping Crackers

Butternut Squash Soup

IDR 95,000

Pumpkin cream soup with crouton.

Lamongan Chicken Soup (Soto Ayam Lamongan)

IDR 95,000

Clear chicken soup, glass noodles, cabbage, tomato, celery leaves, boiled egg, koya, fried shallot.

 Vegetarian  Wellbeing  Signature Dish  Spicy  Locally Sourced
 Peanut  Gluten  Seafood  Lactose  Vegan

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Pasta

Penne Bolognese 🌾

IDR 145,000

Penne pasta, beef ragout, oregano.

Fettuccine Carbonara 🌾 🥛

IDR 145,000

Fettuccine pasta, beef bacon, cream sauce, parmesan cheese.

Linguine Prawn 🌾 🥛 🦐

IDR 155,000

Linguine pasta, garlic, prawn, tomato, asparagus, basil.

Spaghetti Aglio e Olio Peperoncino 🌿 🌶️ 🌾

IDR 100,000

Spaghetti pasta, extra virgin olive oil, garlic, chili, basil.

Additional:

Prawn IDR 155,000

Chicken IDR 140,000



Penne Bolognese



Spaghetti Aglio e Olio Peperoncino



Fettuccine Carbonara



Linguine Prawn

🌿 Vegetarian 🥛 Wellbeing 🍷 Signature Dish 🌶️ Spicy 🌱 Locally Sourced
🥜 Peanut 🌾 Gluten 🦐 Seafood 🥛 Lactose 🌱 Vegan

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Main Course

Bebek Ketumbar 🍴

IDR 195,000

Fried marinated crispy duck with coriander, coconut steamed rice infused with kaffir lime leaf, and vegetable salad with spiced grated coconut.

Rawon Iga Sapi 🍴 🌱

IDR 245,000

Braised beef short rib, bean sprout, tomato, salted egg, black-nut broth

Iga Bakar 🌶️ 🌱

IDR 265,000

Grilled beef short rib, raw vegetable salad, sweet chili soy sauce

Buntíl Salmon 🍤 🌱 🍴

IDR 290,000

Poached salmon fillet, wrapped in spiced grated coconut and spinach, baby potato, and aromatic ginger sauce.

Udang Balado 🍤 🌶️ 🌱

IDR 265,000

Wok-fried king prawn, red chili paste, pete bean, kaffir lime leaf.

Salmon Meuniere 🍤 🌱

IDR 290,000

Pan-seared Tasmanian salmon, baby potato, green asparagus, onion, tomato-capers dressing.



Vegetarian



Wellbeing



Signature Dish



Spicy



Locally Sourced



Peanut



Gluten



Seafood



Lactose



Vegan

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Angus Beef Rib Eye / Striploin

Mutton Biryani

IDR 375,000

Braised lamb shank, biryani rice, boiled egg, gravy, coriander and raita.

Barramundi

IDR 225,000

Pan-seared locally sourced Barramundi fillet and sustainably certified, Kenya bean, mushroom, lemon butter sauce.

Angus Beef Rib Eye/Striploin

IDR 475,000

Grilled Australian beef Angus Rib Eye or Striploin, Mousseline truffle potato, buttered vegetable, choice of mushroom or black pepper sauce.

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 Peanut  Gluten  Seafood  Lactose  Vegan

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Nasi Goreng Kampung

Nasi Goreng Kecombrang 🌶️🌶️💚

IDR 125,000

Wok-fried rice, ginger flower, shredded chicken, egg, vegetable pickle, and prawn cracker.

Nasi Goreng Brisket 🌶️🌶️

IDR 135,000

Homemade smoked beef brisket fried rice, sunny side up, scallion, emping crackers.

Mie Godog 🌾💚

IDR 110,000

Traditional egg noodle soup, vegetable, chicken, poached egg, fried shallot, prawn crackers.

Nasi Goreng Kampung 🌶️

IDR 110,000

Traditional-style fried rice, shredded chicken, Sunny side up, chicken satay, fried shallots, prawn crackers.

Mie Goreng Jawa 🌾

IDR 110,000

Traditional fried noodle, vegetable, chicken, shredded omelet, chicken satay, fried shallot, prawn crackers.



Vegetarian



Wellbeing



Signature Dish



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Peanut



Gluten



Seafood



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Dessert

Cassava Palm Sugar IDR 65,000

Steamed cassava, coconut and palm sugar syrup.

Classic Tiramisu IDR 95,000

Mascarpone cheese mousse, ladyfinger, cocoa powder.

Bubur Sumsum IDR 65,000

Traditional warm rice pudding, palm sugar sauce.

Fried Banana IDR 65,000

Fried banana and vanilla ice cream.

Jongkong Kelapa Muda IDR 85,000

Traditional pandan rice pudding, young coconut, palm sugar syrup.

Mango Sticky Rice IDR 85,000

Sweet mango, sticky rice, coconut sauce, vanilla ice cream.

Chocolate Ganache IDR 95,000

Bittersweet chocolate cake, chocolate sauce.

Apple Pie IDR 95,000

Caramelize apple, cinnamon, vanilla ice cream.

Manuk Nom IDR 85,000

Oven-baked fermented pandan-sticky rice, sweet jackfruit, bitter-nut cracker.

Seasonal Sliced-Fruit IDR 65,000



Vegetarian



Wellbeing



Signature Dish



Spicy



Locally Sourced



Peanut



Gluten



Seafood



Lactose



Vegan

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Burger & Sandwich

Wagyu Beef Burger   
IDR 165,000

Prime beef patty, fried egg, gherkin, caramelized onion, cheddar cheese, fries.

Vegetable Sandwich   
IDR 115,000

Zucchini, eggplant, capsicum, mushroom, rocula salad, salsa verde, fries.

Tuna Melt   
IDR 165,000

Focaccia bread, tuna chunk, fresh tomato, red onion, mozzarella cheese, mixed green.

Chicken Quesadilla  
IDR 130,000

Free-range minced chicken, onion, capsicum, coriander, mozzarella cheese, tomato salsa, guacamole, sour cream, and fries.

 Vegetarian  Wellbeing  Signature Dish  Spicy  Locally Sourced
 Peanut  Gluten  Seafood  Lactose  Vegan

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Vegetarian Menu

Wholesome Flavours, Mindfully Crafted

At Refresh All-day Dining, our vegetarian menu is a celebration of simplicity and nourishment. Rooted in fresh, locally sourced ingredients and inspired by both traditional and global cuisines, each dish is thoughtfully prepared to support your journey toward balance and essence.

This is more than just a plant-based offering; it's our commitment to your wellbeing through food that uplifts, comforts, and restores. Whether you're embracing a mindful lifestyle or simply seeking something lighter, our vegetarian selections invite you to savor the wholesome living.



Gaeng Kiew Waan Phak



Som Tum

Som Tum

IDR 85,000

Spicy green papaya salad, long bean, tomato, coriander leaves.

Pho Pia Phak

IDR 85,000

Fresh vegetable spring roll, Thai herb, sweet-chili sauce, roasted peanut.

Stir-Fried Vermicelli Noodle

IDR 105,000

Stir-fried vermicelli noodle, vegetable, tofu, young corn, green peas, scallion.

Porang Fried Rice

IDR 125,000

Porang rice, green peas, tempeh, tofu, torch ginger, pickle and bitter-nut cracker.

Mushroom Tongseng

IDR 100,000

Braised kinds of tropical mushroom in Javanese sweet gravy.

Gaeng Kiew Waan Phak

IDR 110,000

Green vegetable curry, mushrooms, carrots, tofu, baby eggplant

Vegetable Lasagna

IDR 130,000

Baked vegetable ragout, eggplant and zucchini, pasta sheet, tomato scoulis, parmesan and mozzarella cheese

Penne Arrabiata

IDR 110,000

Penne pasta, chili, garlic, tomato sauce, basil leave.

 Vegetarian
  Wellbeing
  Signature Dish
  Spicy
  Locally Sourced
 Peanut
  Gluten
  Seafood
  Lactose
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Healthy Food Menu

Curated for Balance. Inspired by Nature

Our Healthy Menu is thoughtfully curated to nourish your body and elevate your wellbeing. Each dish is made with fresh, wholesome ingredients, from fresh vegetables to sustainably sourced proteins, designed to offer both vitality and flavor in every bite.

More than just nutritious, this menu reflects our intention to support mindful living through food that's light, energizing, and deeply satisfying. It's our way of helping you feel your best—naturally.



Avocado & Pomelo Tartar 🌿 ♻️ 🌱 🌿

IDR 120,000

Vine ripened, mint, pomelo, avocado, mixed greens.



Beetroot Carpaccio 🌿 ♻️ 🌱 🌿

IDR 85,000

Thin-sliced beetroot, rocket leaves, feta, extra virgin olive oil, roasted almond flakes.



Multi-Bean Rainbow Salad 🌿 ♻️

IDR 105,000

Black beans, chickpeas, cannellini beans, sweet corn, beetroot, carrots, and edamame.



Pla Neung Manao 🐟 ♻️ 🌶️ 🌱

IDR 175,000

Steamed locally sourced barramundi and sustainably certified served with steamed cabbage and chili lime sauce.



Pho Pia Phak 🌿 ♻️ 🌶️

IDR 75,000

Fresh spring vegetable spring roll, Thai herbs, and sweet and sour sauce.



Pear and Apple Salad 🌿 ♻️

IDR 110,000

Fresh pear, Granny Smith, blue cheese, baby cos, pecan nut, lemon herb dressing.



Flavors of Siam

A Taste of Thailand, Served Soulfully

Flavor of Siam brings the essence of Thai cuisine to your dining experience, where bold spices, aromatic herbs, and timeless traditions come together in harmony. Each dish is thoughtfully crafted to evoke the warmth of Thai hospitality and the richness of its culinary heritage.

From the comforting depth of coconut-based curries to the fresh brightness of herbs and chili, this menu invites you on a journey of the palate of Siam. It's a celebration of balance, flavor, and culture on every plate.

Appetizer and Soup



Tom Yum Goong 🦐 🍄 🌶️
IDR 125,000

Hot and sour prawn soup, mushrooms, tomato, lemongrass, coriander.

Tom Kha Gai 🌶️
IDR 125,000

Thai chicken soup, mushroom, galangal, coriander, and light coconut broth.



Yum Nue Yang 🌶️
IDR 150,000

Sliced grilled marinated beef striploin, cherry tomato, shallot, cucumber, onion, Thai herbs, Nam Jim Jeaw.



Som Tum Poo Nim 🍄 🌿 🦐 🌶️
IDR 120,000

Crispy soft-shell crab, green papaya salad.



🌿 Vegetarian 🌱 Wellbeing 🍄 Signature Dish 🌶️ Spicy 🌿 Locally Sourced
🥜 Peanut 🌾 Gluten 🐟 Seafood 🥛 Lactose 🌱 Vegan

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Appetizer and Soup



Gai Hor Bai Toey 🍴
IDR 110,000

Deep fried marinated chicken wrapped in pandan leave, tamarind sauce.



Goong Sarong Buer Thod 🍴 🍴 🌾
IDR 150,000

Phuket noodle-wrapped king prawn, sweet chili-mango sauce.

Mieng Som O Pu Krob 🍴
IDR 120,000

Crab meat, pomelo, roasted cashew-nut, young coconut, ginger, tamarind sauce.

Tom Pla 🍴
IDR 135,000

Poached seabass soup with Thai herbs.



Vegetarian



Wellbeing



Signature Dish



Spicy



Locally Sourced



Peanut



Gluten



Seafood



Lactose



Vegan

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 Gaeng Phed Ped Yang
IDR 175,000

Slow-roasted duck breast, red curry, pineapple,
galangal, grape, kaffir lime leaf.

 Gaeng Kiew Waan Gai
IDR 160,000

Gentle braised chicken green curry, apple eggplants,
sweet basil, salted egg, crispy fish.

 Gaeng Phed Goong
IDR 182,000

Braised king prawn in red curry, pineapple, kaffir
lime, grape, cherry tomato.

 Pla Neung Manao
IDR 175,000

Steamed locally and sustainably certified barramundi,
served with steamed cabbage and chili lime sauce.

 Pla Sam Rod
IDR 175,000

Crispy-fried locally and sustainably certified
barramundi, grilled pineapple, sweet and sour sauce.

 Phad Kaprao Nua
IDR 182,000

Wok-fried minced beef, garlic & chili paste,
Thai hot basil.

Khao Phad Gai
IDR 120,000

Thai fried rice, chicken, vegetable, egg, scallion, Thai
chicken satay.

 Phad Thai Goong
IDR 160,000

Wok-fried flat rice noodle, prawn, been sprout,
roasted peanut.

 Gai Yang
IDR 160,000

Grilled marinated Thai chicken with coriander,
garlic, and tamarind.



Vegetarian



Wellbeing



Signature Dish



Spicy



Locally Sourced



Peanut



Gluten



Seafood



Lactose



Vegan

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Kid's Menu



Mini Beef Burger 🍷 🍷

IDR 85,000

Mini bun burger, beef patty, cheese, fries.

Fish & Chips 🍷 🍷

IDR 75,000

Deep-fried fish, tartar sauce, fries.

Mac & Cheese 🍷 🍷

IDR 85,000

Macaroni, mozzarella cheese

Kiddy Fried Rice 🍷 🍷

IDR 75,000

Fried rice, chicken satay, fried egg, and crackers.

Spaghetti Meatball 🍷

IDR 75,000

Spaghetti pasta, meatball, tomato sauce.

Banana & Strawberry Pancake 🍷 🍷

IDR 65,000

Pancake, maple syrup, icing sugar, ice cream.

Chicken Mozzarella 🍷

IDR 85,000

Breaded chicken, mozzarella cheese, mixed salad, fries.



Vegetarian



Wellbeing



Signature Dish



Spicy



Locally Sourced



Peanut



Gluten



Seafood



Lactose



Vegan

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REFRESH

Open hours: 6.00 am - 11.00 pm
Reservations: 0888 7088 881
Instagram : @refresh.garryabianti