

DRINKS

BEERS

BINTANG/ BALI HAI/ ANKER S | 32
 BINTANG/ BALI HAI/ ANKER L | 45
 BINTANG RADLER | 32
 PROST PILSENER/ LAGER S | 33
 SINGARAJA S | 31
 CARLSBERG S | 44
 KONIG LUDWIG/ KALTENBERG ROYAL S | 44

SOFT DRINKS

COCA COLA - SODA WATER | 11
 PITCHER OF MINERAL WATER 1/2 LITER | 4
 PITCHER OF MINERAL WATER 1 LITER | 7
 LIME SQUASH | 27
 INFUSED WATER 1/2 LITER | 15
 INFUSED WATER 1 LITER | 25

COFFEE

LONG BLACK | 25
 SMALL ESPRESSO | 25
 CAPPUCINO | 30
 CAFE LATTE | 30
double shot +8

TEA

HOT TEA | 8
 ICED TEA | 10
 LIME TEA | 16
 GINGER TEA | 18
 GINGER LIME HONEY TEA | 20
 LEMONGRASS TEA | 16

MILKSHAKES

VANILLA | 27
 CHOCOLATE | 27
 BANANA | 30
 STRAWBERRY | 35

BELGIAN CHOCOLATE

HOT/ ICED CHOCOLATE | 28

JUICES & SMOOTHIES

ORANGE | 18
 STRAWBERRY | 20
 CHEEKY MONKEY | 27
 Frozen banana, almond, peanut butter, date.
 VITAMIN RUSH | 35 
 Orange, grape, strawberry, banana.
 SUMMER PARADISE | 25
 Mango, pineapple, passionfruit, coconut mylk
 MEAN GREEN | 28 *(slow-pressed)* 
 Green veggie, celery, coriander leaves, apple, pineapple, lime, cucumber.
 C-BOOSTER | 28 *(slow-pressed)*
 Carrot, lime, ginger, honey.
 HEART BEET | 28 *(slow-pressed)*
 Apple, carrot, ginger, lime, beet.

KOMBUCHA

SIRSAK | 23
 KAWISTA REMBANG | 23
 SUMMER PINK | 23

LOCAL DRINKS

ES KELAPA MUDA JERUK | 25 
 ES CAMCAO NANGKA | 25

JAMU

KUNYIT ASAM | 25

A blend of turmeric, tamarind, coconut sugar; will refresh the body and mind, especially digestive system; increase women's stamina during monthly period.

BERAS KENCUR | 25

Rice, aromatic ginger (kencur), tamarind, lime & coconut sugar; Relaxes tension in the body, clear throat, cold and cough; increase blood circulation.

TEMULAWAK | 25

Curcuma, tamarind, long pepper, cardamom, cloves, cumin, dill, fenugreek, fennel; improve digestion and eating appetite, minimize inflammation in the body, minimize cancer.

WEDANG LANANG | 25

Ginger, green cardamom, long pepper; increase stamina, relieve pain and tension, anti oxidant.
(only available for hot serving)

WEDANG POKAK | 25

Ginger, lemongrass, pandan leaves, cinnamon, lime, cloves and cardamom; increase immune system, relieve cold, cough.

SINOM | 25

Young tamarind leaves, turmeric, rock sugar; rejuvenate the body, increase blood circulation and body detox; relieve gastric ulcer, release tension, decrease blood pressure for those with hypertension.

FOODS

BRUNCH

Available until 2 pm.

CHOICE OF EGGS

WITH TOASTED BREAD | 35 **(VEGETARIAN)**

Scrambled/ poached/ fried/ omelette.

FRENCH TOAST | 30 **(VEGETARIAN/VEGAN)**

Served with chopped banana, strawberry and honey/coconut nectar.

SMOOTHIE BOWL | 40 **(VEGAN)**

Tropical fruit and cashew smoothie, topped with banana and roasted seeds.

SIDES & EXTRAS

SMALL SALAD | 10

SPINACH | 10

MUSHROOM | 10

TOMATO | 10

SMOKED BEEF | 12

CHOPPED FRUITS | 10

SCOOP OF ICE CREAM | 15

MASHED POTATO | 20

EGG | 12

SALADS

VIAVIA SALAD | 35 **(VEGAN)**

Fresh vegetables topped with tempe and peanuts. Served with vinaigrette.

CAESAR SALAD | 65

Crisp roman lettuce, tossed in caesar dressing with tomato, chicken/ smoked beef, black olive, parmesan flakes and spiced croutons.

GRILLED CHICKEN SALAD | 55

Mixed lettuce with grilled chicken, honey mustard dressing and cashew nut.

THAI PAPAYA SALAD | 40 **(VEGETARIAN/ VEGAN)**

Green papayas, tomatoes, coriander, peanuts and shallots with spicy Thai dressing/ vegan dressing.

STEAK

SALMON | 200

180gr Tazmanian salmon serve with veggies, baked potato with fondue and bearnaise sauce.

INDONESIAN

NASI GORENG/ MIE GORENG AYAM | 38

Fried rice/noodles with vegetables, chicken, fried egg, kerupuk and sambal. **(vegan option | 30)**

CAPCAY AYAM | 38

Assorted mix of vegetables, fresh mushrooms, chicken, rice and kerupuk. **(vegan option | 30)**

OSENG TEMPE TAHU KACANG PANJANG | 35

Stir-fried tempe, tahu and long beans. Served with rice and kerupuk.

SAPI SAMBAL MATAH | 55

Served with rice, sautéed veggies, acar and kerupuk.

RAMESAN VIAVIA | 45

Rice, fried chicken, stir-fried veggies, acar, sambal and kerupuk **(vegan option | 38)**

SOP BUNTUT | 75

Beef oxtail soup with potatoes and tomatoes. Served with rice, emping, acar and sambal.

SANDWICH, BURGERS & SHOARMA

CURRIED CHICKEN PITA | 40

Pita bread with chicken curry.

BROODJE SMOS | 45 **(VEGETARIAN)**

With lettuce, egg, tomato, cucumber, carrot, cheese and mayo.

FALAFEL PITA | 45 **(VEGAN)**

Pita bread with falafel, lettuce, tomatoes, spinach and coconut yoghurt sauce.

VEGGIE BURGER | 52 **(VEGAN)**

Chickpea patty on artisan bun. Served with tomato, salad and baked potato wedges.

BEEF BURGER | 65

Beef patty on artisan bun. Served with tomato, salad and french fries.

CHICKEN SHOARMA | 65

Marinated boneless chicken in pita bread with garlic yoghurt sauce.

RIB EYE | 185

200gr Meltique Rib eye with garlic butter, veggies, baked potato with fondue and salsa verde.

TENDERLOIN | 200

200gr Meltique tenderloin served with garlic butter, pokcoy, roasted tomato cherries, baked potato with fondue and spicy chimichurri.

WORLD KITCHEN

INDIAN CURRY | 55

Chicken stew with Indian spices. Served with rice, pickles, chutney, raita and papadum. **(vegan option | 45)**

CREAMY BEEF MUSHROOM | 68

Served with green peas, spring onion, mashed potatoes and salad.

CHICKEN PROVENCAL | 55

Pan-fried chicken breast in mediterranean sauce. Served with french fries.

CHICKEN THAI LEMON BASIL AND MINT | 45

Served with rice and fried egg.

LAKSA UDANG | 55

Southeast Asian-style noodle soup with prawns, eggs, fish balls and tofu.

(vegan option | 45)

TOM YUM | 55

Thai soup with prawn, chicken, mushroom, chili, lemongrass and coriander. Served with rice.

PASTA

CHOICES OF PASTA :

PENNE/ SPAGHETTI/ PAPPARDELLE/ FETTUCCINE

VIAVIA BOLOGNESE | 53

Pasta with bolognese sauce à la viavia, flavoured with a mixture of spices, topped with grated cheese. **(vegetarian option | 40)**

CARBONARA | 62

Pasta with cream, mushroom, choices of smoked beef/ chicken, topped with grated parmesan cheese

STROGANOFF | 62

Pasta with cream, chicken mustard, onion, garlic and grated parmesan.

VEGGIE SAUCE | 40 **(VEGETARIAN)**

Pasta with vegetables, tomato concase, flavoured with mixture of spices, topped with grated parmesan cheese.

PUMPKIN RAVIOLI | 62 **(VEGETARIAN)**

Home-made ravioli with pumpkin and parmesan, creamy cheese sauce and roasted pumpkin seeds on top.

LASAGNA BOLOGNESE | 45

Baked pasta sheet layered with mixture of bolognese, bechamel and parmesan. **(vegetarian option | 40)**

SMALL BITES

MIXED BEERBOARD | 30 **(VEGAN)**

Tempe, tahu and cassava with sambal kecap.

GARLIC BREAD | 20 **(VEGETARIAN/VEGAN)**

Toasted bread, topped with garlic and butter/ vegan butter.

MENDOAN | 20 **(VEGAN)**

Served with sambal kecap.

FRENCH FRIES | 30

Served with mayonnaise.

SOSIS SOLO | 30

Javanese traditional fried spring roll.

MENTO | 30

Chicken and coconut milk, wrapped in banana leaves.

CROQUETTE MELANZANE | 30 **(VEGETARIAN)**

Deep fried eggplant balls. Served with arrabbiata sauce.

DESSERTS

DAME BLANCHE | 30

3 scoops of ice cream with chocolate sauce.

PISANG GORENG | 30

Fried banana with cinnamon sugar.

EXTRA SCOOP OF ICE CREAM | 15

Vanilla or chocolate.

CINNAMON & BANANA CREPES | 23 **(VEGAN)**

Served coconut nectar.

AFFOGATO | 35

Vanilla ice cream with one shot espresso.

KOYABU | 23 **(VEGAN)**

Grated coconut, sticky rice flour and brown sugar, wrapped in banana leaves.