



P R E S I D E N T C A K E

EXCLUSIVE OFFERS AT HUIZE VAN WELY, KEMANG

SUNDAY BRUNCH



Patissier • Chocolatier • Glacier

EVERY SUNDAY FROM 10.30 AM TO 3.00 PM

Wind up the week with a lavish brunch at
Huize van Wely that includes popular local delights, delectable western
fare, delightful home-made desserts and traditional Japanese cuisine by
Corporate Executive Chef, Takahashi Hideaki.

IDR598.000*

IDR300.000*

for 3-10 years old

For more info and reservations, please call +62 21 719 1975

www.thepapilion.com

 The Papilion

 thepapilion

HOUSE SPECIALTIES

KROKET
Deep-Fried Breaded Veal Ragout Croquette and Green Salad served with Balsamic Mayo Dressing and Mustard
180

BITTERBALLEN
Deep-Fried Breaded Beef Ragout Balls with Mustard
198

SAUCIJZENBROODJE
Veal in Puff Pastry served with Mustard Green Salad and Balsamic Mayo Dressing
99

•ROOKWORST•
Dutch Smoked Sausage served with Mustard
175

•DUTCH PEA SOUP•
Green Split Pea Purée, Onion, Celery and Rookworst
96

SOUP

MUSHROOM SOUP
Rich Homemade Mushroom Soup with Cream
78

TOMATO SOUP
Oven Roasted Vine-Ripened Tomato Soup with Sour Cream
78

SOUPE À L'OIGNON
Classic French Onion Soup served with Gruyere Cheese on Toast
160

STARTERS

KALE SALAD
Kale with Roasted Peanut Dressing and Herbs
75

CHICKEN CAESAR SALAD
Romaine Lettuce with Caesar Dressing topped with Croutons and Freshly Grated Parmesan Cheese
98

TUNA SALAD
Sliced Tuna with Spinach and Lemon Dressing
98

ROASTED ORGANIC CHICKEN
Roasted Organic Chicken with Mixed Green Salad with Japanese Wafu Dressing
108

ESCARGOT DE BOURGOGNE
Escargot in Garlic Butter Sauce served with Mini French Bread
107

STARTERS TO SHARE

CHICKEN WINGS SAMBAL BALI
Deep Fried Chicken Wings in Sambal Bali
95

CHICKEN WINGS (8 PCS)
Spicy Marinated Chicken Wings
85

MINI SPRING ROLL (6 PCS)
Vegetables and Vermicelli, served with Homemade Sweet Chili Mayo Dip
75

CHICKEN QUESADILLAS
Juliennd Spiced Chicken Breast Bell Peppers, Sliced Black Olives Tomato Monterey Jack Cheese served with Sour Cream
145

CHILI FRIES
French Fries Seasoned with Dry Chili Anchovies and Red Onion
65

FRENCH FRIES
Honesty Homemade French Fries
58

PASTA

FETTUCCINE SALMON
Fresh Homemade Pasta with Seared Salmon and Creamy Dill Sauce
210

BLUE CRAB PASTA
Angel Hair Pasta with Blue Crab served with Basil Cream Sauce
255

BOLOGNESE PASTA
Spaghetti Pasta with Homemade Beef Sauce Parmesan Cheese and Parsley
168

MERINGUE OF ORGANIC CHICKEN PASTA
Roasted Organic Chicken served with Angel Hair Pasta, Truffle Oil sauce and Crispy Oyster Mushroom
198

PENNE TOMATO BASIL
Roasted Tomato Sauce, Olives, Basil Leaves and Parmesan
145



PORK AGLI OLIO PASTA
Spicy Angel Hair Pasta with Broccoli Garlic, Chili, served with Crispy Pork Belly and Parmesan Cheese
168

*Sambel Matah, add 20

MEAT MAINS

B.B.Q SHORT RIBS
U.S Short Ribs marinated in Galangal Juice with Honey and Chili served with Steamed Rice and Vegetables
450

DUTCH STEAK
Seared Wagyu Tenderloin served with French Fries, Butter Sauce and Salad (Apple Sauce, add 20)
475

ENTRECÔTE
Grilled Rib eye in Mushroom Sauce, served with Potato Sarladaise and Baby Beans
425

YAKINIKU DON
Japanese Steamed Rice with Sliced Beef in Yakiniku Sauce served with Beansprout and Spring Onion
280

CHICKEN KATSU CURRY
Deep-Fried Chicken Katsu Curry over Japanese Steamed Rice
185

CHICKEN KIEV
Deep-Fried Chicken Breast stuffed with Spinach and Butter, served with Champignon Mushroom Butter Chicken Juice and French Fries
225

SEAFOOD MAINS

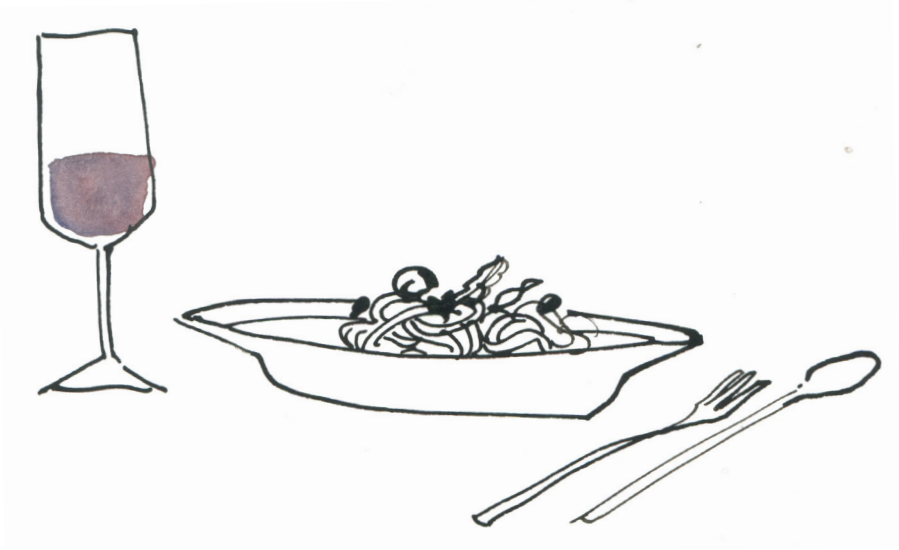
NORWEGIAN SALMON
Oven-Roasted Salmon with Spring Onion Shiitake Mushrooms, Fresh Chili Soy Mustard, Mustard Seed Dressing and Wasabi Mashed Potatoes
325

PAN-SEARED BARRAMUNDI
with Spiced Ginger Sauce served with Steamed Rice and Sautéed Vegetables
272

LOBSTER THERMIDOR
Sautéed Lobster Tail and Champignon Mushroom in Creamy Sauce served with Spaghetti Aglio Olio and Green Salad with Raspberry Dressing
445

GINDARA
U.S Black Cod served with Sautéed Vegetables and Japanese Steamed Rice with Teriyaki Sauce or Black Pepper Sauce
350

DOVER SOLE À LA MEUNIÈRE
Whole Dover Sole Fillet panfried in Lemon Butter served with Vegetables and Mashed Potato
740

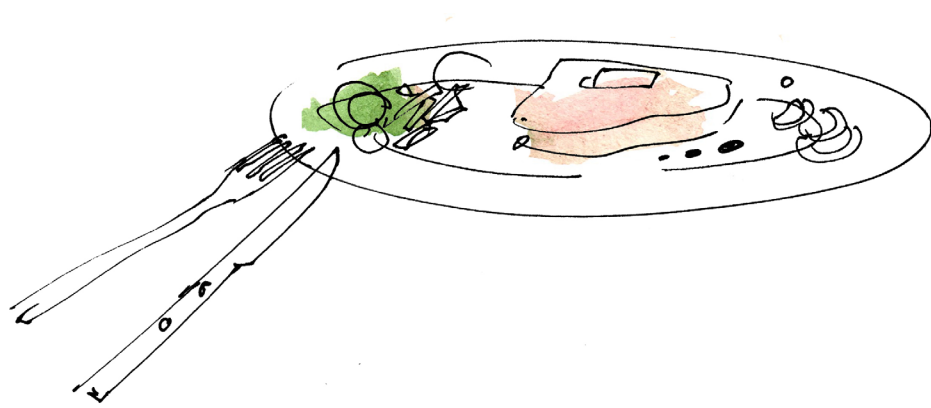


Contains Pork

Food and Beverages from elsewhere are not permitted to be consumed on this premise
All prices subject to 21% Service Charge and Government Tax; and are represented in thousand Rupiah (,000)

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LOCAL FAVORITES

BAKSO

Indonesian Beef Meat Balls Soup
94

MIE AYAM

Chicken Noodle served with Bakso
98

RAWON “KALIANDRA”

Boiled Beef in Rawon Stock, served with Steamed Rice, Salted Duck Egg and Shrimp Crackers
138

NASI GORENG

Indonesian Fried Rice served with Fried Egg Fried Chicken, Pickles, Chili Sauce and Crackers
150

NASI GORENG WAGYU

Sauteed Rice with **Wagyu Beef** Spring Onion, Eggs, Chili, served with Prawn Crackers and Cucumber Tomato Red Onion Salad
165

AYAM SAMBAL MATAH

Fried Chicken with Traditional Balinese Sambal Matah served with Steamed Rice and Urap (Steamed Mixed Vegetables and Spiced Grated Coconut Dressing)
158

SOP BUNTUT

Traditional Oxtail Soup served with Steamed Rice and Crackers
Gravy/Grilled/Fried
225/235/235

• PORK FRIED RICE •

Cooked in Turmeric with Minced Pork and Crispy Pork served with Julienne Cucumber Sambal and Rempeyek
165

*Crispy Pork, add 75

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HOUSE WINE
BY THE GLASS

RED WINE
160

WHITE WINE
130

SPARKLING

HOUSE SPIRIT

J.W. BLACK LABEL
145/2.250

KETEL ONE VODKA
130/2.075

TANQUERAY GIN
130/2.050

MYERS PLATINUM
104

JOSE CUERVO
130/2.100

REMY MARTIN
V.S.O.P.
220/3.500

COCKTAILS

DRY MARTINI
200

COSMOPOLITAN
185

BACARDI COCKTAIL
160

MARGARITA
160

MOJITO

CHAMPAGNE
COCKTAILS

PEACH BELLINI
205

KIR ROYAL
205

FRANCE 75

BEERS

BINTANG
68

HEINEKEN
75

CORONA
110

ERDINGER YEAST
(500ML)
190

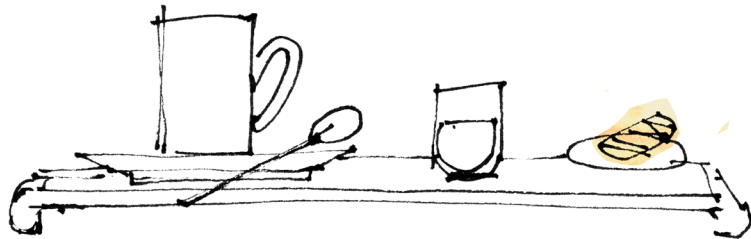
OUR SIGNATURE

LYCHEE MARTINI
195

CHOCOLATE MARTINI
195

PATRON SHAKE
195

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MALONGO

A rainbow of coffees. A very wide range with one unique method: Slow yet progressive 20-minute roasting. Revealing all of the aromas of the coffee without changing anything.

BRAZIL SUL DE MINAS

The experts consider this blend of coffee to be the very best Brazilian coffee produced with 100% fine Arabica beans. This coffee has an enticing aroma and a beautiful nutty, chocolaty flavour

GRANDE RÉSERVE

A blend of the finest Arabicas producing a highly aromatic and well rounded smooth coffee

DECA AQUA

A harmonious mix of the finest varieties, for an aromatic, powerful coffee, but... caffeine-free

ITALIAN STYLE

The true Italian coffee. This dark roasted coffee has a rich full body and intense flavours. It's a powerful and elegant blend

COFFEE

AMERICANO

48

CAFÉ LATTE

58

CAPPUCCINO

58

MACCHIATO

48

MATCHA LATTE *New*

58

ESPRESSO SINGLE

40

ESPRESSO DOUBLE

58

ICED COFFEE

58

ICED LATTE

58

ICED CAPPUCCINO

58

RED VELVET LATTE *New*

58

DESSERTS

STICKY TOFFEE DATE CAKE

served with Freshly Whipped Cream
Vanilla Ice Cream and Caramel Sauce

75

BREAD PUDDING

Brioche served with Raspberry Sorbet
and Vanilla Sauce

75

PROFITEROLES

Choux filled with Vanilla Ice Cream
served with Warm Bitter Chocolate Sauce

80

APPLE TART

Granny Smith Apple in Puff Pastry, Topped with
Crumble and served with Vanilla Ice Cream

85

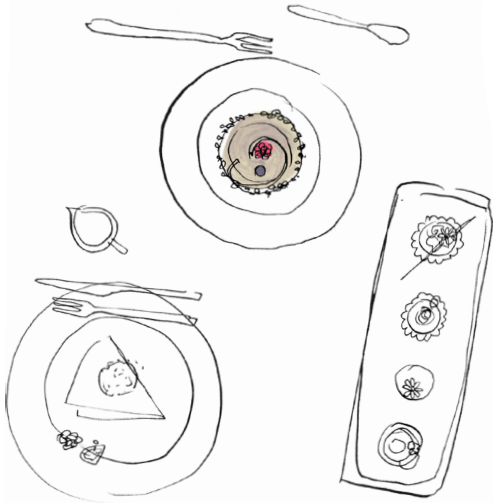
HIGH TEA

FOR ONE

A choice of coffee or tea served with a selection of items from our patisserie and an assortment of savories. Also includes a salad and a cup of soup.
275

FOR TWO

Your choice of coffee or tea served with a selection of items from patisserie. Plus an assortment of savories presented on a bonbonniere and pasta. Also included are our Huize van Wely scones which are served with whipped cream and two kinds of Huize van Wely preserves. To finish off are two scoops of ice cream of your choice.
450



HOMEMADE ICE CREAM AND SORBET

Please refer to our server for availability of flavors
45 per scoop

ICE CREAM

CARAMEL HAZELNUT

PISTACHIO

PRALINE PINDA

YOGHURT MANGO

COCONUT

LIME PIE

VANILLA

BITTER CHOCOLATE

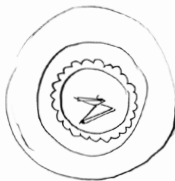
WHITE CHOCOLATE BROWNIES

SORBET

STRAWBERRY

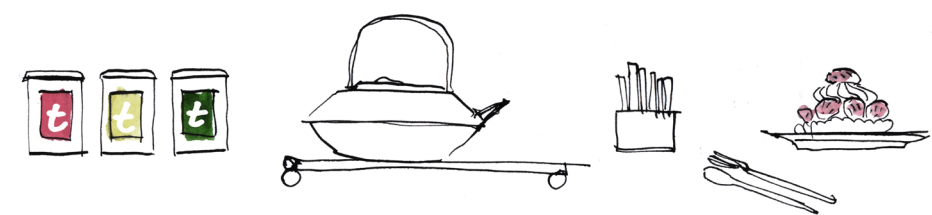
RASPBERRY

MANGO



DILMAH T-SERIES

is a boutique collection of the world’s finest teas that celebrate the individuality and taste of tea from estates around the world known only for their excellence.



THE ORIGINAL EARL GREY
48

SINGLE ESTATE DARJEELING
48

GREEN TEA WITH JASMINE FLOWERS
48

MORROCAN MINT GREEN TEA
48

ROSE WITH FRENCH VANILLA
48

PEACH
48

PURE CHAMOMILE FLOWERS
58

PURE PEPPERMINT LEAVES
58

SENCHA GREEN EXTRA SPECIAL
58

CEYLON YOUNG HYSON GREEN TEA
58

ROSE & MINT
58

SELECTIONS OF REFRESHING ICED TEA

PEARL ICED TEA
Earl Grey • Pear Juice • Fresh Lemon Juice •
Lavender Syrup
58

MAN GO WILD
Mango & Strawberry • Honey Syrup •
Lime Juice • Sparkling Water
58

CITRUS ZING
Dilmah Lively Lime • Lemon & Orange Slices •
Mint Leaf
58

TEA

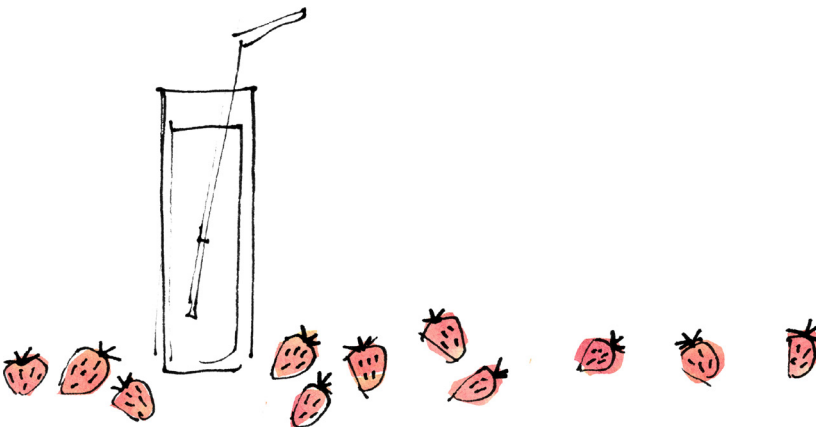
ICED TEA
48

THAI ICED TEA *New*
58

ICED LEMON TEA
48

PEACH ICED TEA *New*
48

LYCHEE ICED TEA *New*
48



JUICES

FRESH ORANGE
110

FRESH STRAWBERRY
88

FRESH LEMON
88

CHILLED APPLE
69

CHOCOLATE

HOT/ICED CHOCOLATE
58

MINERAL WATER

AQUA REFLECTIONS
NATURAL (380ML)
38

EQUIL NATURAL (380ML)
38

EQUIL NATURAL (760ML)
98

EQUIL SPARKLING (380ML)
38

ACQUA PANNA (1000ML)
108

SAN PELLEGRINO (1000ML)
108

SOFT DRINKS

COCA COLA
38

DIET COKE
38

SPRITE
38

SODA WATER
38

SODA GEMBIRA *New*
48

GINGER ALE
38

TONIC WATER

The Papilion, Level 1, Jl. Kemang Raya No.45AA, Jakarta 12730

The Papilion, Pacific Place, Level #G-20,
Sudirman Central Business District

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