

Analog

BREAKFAST

All Day

Your local health café with a few treats mixed in. All our fish are cured in-house. We make our own ferments and bake most of our breads. All our sauces and yoghurt are made fresh with no added sugars and no nasty seed oils.

Smashed Avo (GF DFO) 100

Creamy avocado, tomato, pickled shallot, puffed buckwheat, dill, leek powder, house-made seeded bread

Swap vegan pesto avocado (DF)

Swap to (GF) sourdough / sourdough

Add poached egg +10

Scandi (GF DF) 100

House-cured snapper, cashew cream, pickled shallot, cucumber, dill, puffed buckwheat, lemon zest, house-made seeded bread

Swap to (GF) sourdough / sourdough

Swap to cured salmon +20

Add boiled egg +10

Skagen Toast (GFO DF) 100

Shrimp salad, coconut dill yoghurt, sliced boiled egg, toasted sourdough, spring onion, lemon zest, dill, tobiko

Swap (GF) sourdough +15

Eggs on Toast (GFO DFO) 90

Sliced boiled eggs, toasted sourdough, sage butter, spring onion, pickled shallot, dill, capers

Swap (GF) sourdough +15

Swap to scrambled eggs

Swap to vegan sage butter

Benny Shuka (GFO DFO) 110

Two poached eggs, hollandaise, spicy tomato salsa, bacon, pangrattato, pea tendrils, English muffin

Swap to (GF) sourdough +15

Swap to dairy free hollandaise +20

A-Log Plate (GF DF) 120

House-pickled sardines, boiled egg, avocado, sauerkraut, microgreens, lemon, house-made seeded bread

Swap to (GF) sourdough / sourdough

Sardines (GFO DFO) 100

House-pickled sardines, almond purée, leek powder, nasturtium, sage butter, toasted sourdough

Swap (GF) sourdough +15

Add boiled egg +10

Loaded Omelette (GFO DFO) 110

Spinach, capsicum, mushroom, onion, avocado, tomato and coriander salad, romesco sauce, toasted sourdough

Swap (GF) sourdough +15

Tahini Toast (GFO DF) 80

Tahini butter, banana, honey, cinnamon, mixed nut crumble, sourdough

Swap (GF) sourdough +15

Morning Porridge (GF DF) 90

Gluten free oats, chia, flax, house-made cashew coconut milk, caramelised bananas, frozen raspberries, cashew butter, whipped coconut, coconut flakes, almond flakes, cacao nibs.

Add house-made granola (GF) +15

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BREAKFAST

All Day

Papaya Bowl (GF DF)

70

Papaya, coconut foam, pineapple granita, lime zest

Add house-made granola (GF) +15

Add coconut yoghurt + 25

Granola Bowl (GF DF)

90

House-made granola, coconut yoghurt, mango, frozen raspberries, blueberries, honey, mint

Swap to Greek yoghurt

Add almond butter +25

Coconut Chia Bowl (GF DF)

80

Coconut chia, banana, frozen blueberries, raspberries, house-made cacao buckinis granola, whipped coconut

Add almond butter +25

Add peanut butter +25

OG Açai Bowl (GF DF)

150

Organic açai, house-made granola, coconut flakes, mango, banana, strawberries, mint, freeze-dried raspberries

Add almond butter +25

Add peanut butter +15

PB Açai Bowl (GF DF)

150

Organic açai, house-made cacao buckinis granola, banana, peanut butter, raspberries, cacao nibs

Swap to almond butter +15

DIY PLATE

PROTEIN

2 Eggs your way +20

Bacon +35

House pickled sardines +35

House cured salmon 30g +50

House cured snapper +35

Kemangi chicken 120g +65

Pulled chicken 50g +50

Tuna tataki 70g +50

Seared cod 100g +70

Ribeye steak 100g +155
(AUS organic grassfed)

Striploin 100g +130
(AUS organic grassfed)

Wagyu rump MB8 100g +170
(AUS organic grassfed)

VEGGIES

Sliced avocado +25

Creamy avocado +35

Creamy pesto avocado (DF) +25

Broccoli steamed/charred +25

Sauteed spinach +25

Sauteed mushrooms +25

Sweet potato steamed/fried +25

Pickled cucumber +25

Pickled shallots +25

Spiced tomato salsa +25

Vinaigrette tomato +25

Microgreens +35

BREAD

Sourdough +25

Sourdough (GF) +25

House-made seeded bread (GF) +35

OTHERS

Salted butter / Vegan butter +25

Almond butter / Cashew butter +25

Peanut butter +25

Almond puree +35

Cashew cream +25

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LUNCH

From 11am

SALAD BOWLS

Nutri Bowl (GF DF) 100

Spinach, kale, beetroot, watercress, cucumber, avocado, almond, mixed seeds, house-made tahini honey soy dressing

Add Boiled egg +10

Mediterranean Salad (GF DF) 110

Romaine, rocket, olives, white beans, blueberries, sun-dried tomato, cucumber, red onion, vegan cheddar, boiled egg, lemon, basil dressing, pine nuts, balsamic olive oil

Add pulled chicken 50g +50

Swap feta cheese

Green Orchard (GF DF) 130

Spinach, kale, cashew brittle, home-made pickled grape, celery peanut dressing, pickled ginger, orange zest, snow peas, goji berries, tendrils

Greek Salad (GFO DFO) 110

Cucumber, tomato, red onion, olives, feta, lemon dressing, sourdough

Swap (GF) sourdough +15

Swap vegan cheddar

Glow Bowl (GF DF) 100

Kale, quinoa, pumpkin, beetroot, carrot, red cabbage, avocado, mixed seeds, house-made tahini honey soy dressing

BUDDHA BOWLS

Veggie Bowl (GF DF) 100

Kale, pumpkin, broccoli, sweet potato, mushroom, cucumber, avocado, sauerkraut, pickled shallot, cashew brittle, tahini honey soy dressing

Add Ribeye steak (AUS organic grassfed) 100g + 155

Japandi Bowl (GF DF) 100

Brown rice, greens, mushroom, pumpkin, coconut avocado, nori, edamame, spirulina crunchies, almonds flakes, turmeric hummus, puffed buckwheat

Add pulled chicken 50g +50

Fish Bowl (GF DF) 120

Black cod, coconut rice, cassava leaf curry, pickled shallot, coconut cucumber, fermented chilli, fried ginger, sesame

Add sliced avocado +25

Poke Bowl (GFO DF) 120

Tuna tataki, brown rice, avocado, mango, edamame, red cabbage, pickled ginger, nori, cucumber, carrot, wasabi mayo, soy

Add extra tuna tataki 70g +50

Swap (GF) Soy +15

Swedish Balls (GF DF) 130

Meatballs, broccoli, carrot, mashed potato, parsley, gravy, house-made jam

Add bacon bits + 25

Mexican Bowl (GF DF) 130

Coconut Infused chicken, corn, kidney beans, cabbage, tomato salsa, mango, coriander, mango sauce, guacamole, fermented chili, tortilla chips

HEALTHY INDO

Traditional Indonesian dishes, made with fresh ingredients, house-made condiments and good oils.

Swap (GF) Soy +15

Gado Gado (GFO DF) 100

Baby gem, long beans, cabbage, potato, tofu, tempeh, egg, peanut sauce, kaffir lime, emping, fried shallot

Nasi Campur (GFO DF) 100

Brown rice, seasonal vegetables, ayam sisit, sambal matah, sambal bajak

Kemangi Chicken (GFO DF) 100

Honey Glazed Chicken, kemangi rice, spinach, sesame, garlic crunch

Chicken Sate (GFO DF) 120

Chicken skewers, peanut sauce, brown rice, pickled shallot, coriander, fermented chilli, fried shallot

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DESSERTS

Beetroot Brownie (GF DF)	60
Collagen Snickers Bar (GF DF)	60
Grandma's Carrot Cake (GF)	60
Chocolate Cake	60
Chocolate Cookie	40
Banana Muffin (GF DF)	50
Chai Spiced Banana Bread (GF DF)	60

Add cashew butter +25

Add almond butter +25

Add whipped coconut +15

ENERGY BALLS (GF DF)

By Peace Of Cake

Made with nuts, seeds, dried fruits and superfoods.

Cacao coconut	40
Goji coconut	40
Caramel sesame	40
Chocolate peanut	40
Jaffa (chocolate orange)	40
Bounty coconut	40

GELATO (GF)

Per scoop **25**

Vanilla

Coconut

Mix berry sorbet (DF)

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COFFEE

A curated selection of specialty coffees, each carefully sourced to showcase its unique tasting notes and origin. Our house blend is crafted for milk, while our rotating single origin is best enjoyed black.

% ΔRΔBICA®	House Blend White Dark Chocolate, Nuts, Caramel	Single Origin Flores natural Black Peach, Blacktea with Clean aftertaste	missibu

Hot 8oz /Iced 12oz

Espresso	35
Double Espresso	40
Long Black	40
Coconut Water Iced Black	50
Batch Brew	50
Cold Brew	40
Specialty Pour Over	50
Flat White	45
Cappuccino	45
Latte	45
Piccolo	40
Cinnamon Latte	55
Espresso shot, cinnamon, vanilla bean and honey dusted with cinnamon	
Affogato	50
With vanilla bean ice cream	

GUEST ROASTERS 70 POUR OVER

Colombia Guava

Origin | Huila, Colombia

Process | Washed double anaerobic thermal shocked

Variety | Pink bourbon

Tasting notes | Guava, passion fruit, pear, pink grapefruit, honey, floral

Kenya Kiriti Kirimahiga

Origin | Kirimahiga, Kiriti farmers cooperative society

Process | Washed

Variety | SL - 28, SL - 34, Ruiru 11, Batian

Tasting notes | Floral aromatic of white flower, pineapple, tangerine,

High acidity, medium to high body with black tea finish

Ethiopia Burtukaana

Origin | Sidamo, Tariku Kare Banata

Process | Natural

Variety | Heirloom

Tasting notes | Intense aromatic of tropical fruits, pineapple, peach, orange, yogurt,

medium acidity, medium sweetness and medium body

SPECIALTY COFFEE 50 POUR OVER

Wanoja Extended

Origin | Kamojang, Garut, West Java

Process | Natural extended

Variety | Lini s, Sigararutang, Kartika, Typica

Tasting notes | Syrah grape, tasmanian cherry, candied, blueberry

Finca Don Obar

Origin | Mt. Papandayan, Garut, West Java, Indonesia

Process | Hermetically sealed natural

Variety | Typica & Ateng

Tasting notes | Orange, pineapple & berries

Ijen Bluberry

Origin | Ijen, West Java, Indonesia

Process | Washed - Infused

Variety | Mixed

Tasting notes | Blueberry, blackberry, sugar cane

MATCHA

A curated selection of first harvest Japanese matcha from different cultivars, each with its own unique flavour profile.

MATCHA LATTE

HOT/ICE

Yabukita - Light

55

Crisp cucumber, toasted nori, tender baby greens

Okumidori x Samidori - Soft & Silky

75

Shaved almonds, light cream, sweet bamboo

Okumidori - Full & Bold

110

Vivid tencha, toasted seeds, velvety cream

MATCHA AMERICANO SERVED WITH WATER

HOT/ICE

Okumidori x Samidori - Soft & Silky

60

Shaved almonds, light cream, sweet bamboo

Yabukita x Okumidori x Asahi - Luxurious & Buttery

105

Sweet umami, melted butter, roasted cashew

Okumidori - Full & Bold

110

Vivid tencha, toasted seeds, velvety cream

Okumidori Fukuoka - Thick & Expressive

110

Aoba (blue floral), rich umami, dark moss

***Add extra matcha shot +25k**

SIGNATURE

Matcha Macchiato	85
A double shot of Okumidori x Samidori matcha finished with a dash of milk	
Matcha CocoLove	65
Iced Yabukita matcha with coconut water and house-made coconut cashew milk	
Matcha Cinnamon Latte	70
Yabukita matcha with cinnamon, vanilla bean and honey	
Matcha Maca Latte	70
Yabukita matcha with maca powder & honey	
Hojicha Latte	75
A mellow, roasted alternative to matcha comforting, earthy, and low in caffeine	

OTHERS

Turmeric Latte	45
Turmeric, cinnamon, ginger, vanilla bean	
Hot Chocolate	50
Raw cacao, cinnamon and vanilla	

MILKS

House-made Almond	+25
House-made Coconut Cashew	+25
Oatside	+15
Extra espresso shot	+10

TEA

All Teas are loose leaf by the Pot (600ml)
unlimited refills

Sweeteners

Coconut sugar, Honey

OLD FAITHFULS

40

English Breakfast	Single origin, full bodied black tea know for its rich, malty flavor
Earl Grey	Single origin, aromatic black tea with a subtle floral flavor
Jasmine Green	Single origin, fragrant green tea infused with jasmine blossoms.

NEW BLENDS

50

Kill Bill I	Green tea, peach bits, orange, apple, chamomile, marigold
Kill Bill II	Green tea, lychee, coconut, cranberry, mint
Kill Bill III	Green tea, ginger lemongrass, pandan, lemon
Crouching Tiger	White tea, beetroot, butterfly pea, Hibiscus, cranberry, pomegranate seeds
Spice Island	Black tea, cinnamon, cloves, cardamom pods, fennel seeds, ginger, black paper
Sunset	Black tea, cranberry, goji berry, apple, mint
Sunrise	Black tea, mango, orange, apple, marigold
Napoleon	Black tea, rose and Bergamot
Sleepy Grandma	Chamomile tea with lavender and mint
Sleepy Grandpa	Chamomile tea, apple, hibiscus
Ginger Ninja	Ginger, turmeric, galangal, lamongrass and orange peel
Papillon	Butterfly pea, lemongrass, int

SUPERFOOD SMOOTHIES

Rocket Fuel 95

Chocolate protein powder, banana, gluten free oats, espresso, cashew butter, glutamine, cordyceps, rhodiola, ashwaganda, almond milk, cacao nibs.

The Matchacado 95

Vanilla Protein Powder, Banana, Spinach, Avocado, Cashew Butter, Matcha Powder, Water, Cacao nibs.

Green Machine 85

Spinach, apple, banana, cucumber, lemon, greens powder, dates, cashew coconut milk.

Hot Holiday 95

Passionfruit, mango, banana, cinnamon, cashew butter, almond milk, chia seeds, turmeric powder.

Cloud Form By Studio Fondue 95

Pineapple, banana, avocado, collagen powder, blue majik, almond milk, whipped coconut

Collagen Glow 95

Blueberries, raspberries, banana, chia seeds, collagen powder, lucuma, acai, almond milk.

Happy Gut 95

Mango, coconut yoghurt, spirulina, spinach, peppermint, ginger, marshmallow root, coconut water, himalayan salt.

Tropical Twist 80

Passionfruit, mango, banana, cinnamon, cashew butter, almond milk, chia seeds, turmeric powder.

Pumpkin Pie 80

Pumpkin, banana, vanilla extract, cinnamon, nutmeg, almond butter, almond milk, mixed nuts

On The Rocks 60

Vanilla or chocolate protein powder, water, Ice shaken and served.

ADD ONS

Protein powder 40g (DF) 50

Chocolate/Vanilla

Collagen powder 10

Chaga mushrooms 10

Immune boosting, anti-inflammatory

Lionsmane mushrooms 10

Cognitive boosting, gut health

JUICES 60

Clean Green

Apple, celery, spinach, cucumber, ginger, lime.

Detox Elixir

Beetroot, apple, carrot, ginger, lime.

Sunshine c

Orange, lemon, ginger, bee pollen, turmeric.

Recovery

Coconut water, charcoal, lemon juice, himalayan salt.

Jamu Tonic

Turmeric, tamarind, honey, himalayan salt

SHOTS 40

Better Than Botox

Apple, ginger, lemon juice, goji berries, collagen powder

Morning Kick

Ginger, lemon, wheatgrass, cayenne pepper

Jamu Tonic

Turmeric, tamarind, honey, himalayan salt

COOLERS 50

Clockwork Orange

Orange puree, lemon juice, and giffard elderflower with soda water. our style of lemonade

Mango Tango

Mango and passionfruit puree dancing together with lemon juice .and soda water, topped with a little mint

Jack Ganiels

Jackfruit syrup, strawberry puree, lemon juice and ginger ale. our southern special

Sound of Music

Elderflower syrup, cranberry juice, calamansi puree and lime juice with cucumber and tonic water

OTHERS

Still/Sparkling - Small 35

Still/Sparkling - Large 60

Coconut Water 40

Soft Drinks 35

Coke, coke zero, sprite, tonic water, soda water

Red bull 50

Analog

BAR BITES

SERVED IN THE LIBRARY
6PM-9PM

Inspired by flavours from across Indonesia, grilled and served yakitori-style in portions of two or four. Small, punchy bites made for sharing and pairing with your favourite drink.

Chicken Serundeng (GF DF) 30/60

Chicken thigh, capsicum, honey, garlic, GF soy, coriander, nutmeg, tomato paste, serundeng.

Lemon Lime Chicken (GF DF) 30/60

Chicken thigh, leek, citrus oil, lemon zest, lime.

Uluwatu Chicken Wings (GF DF) 25/50

Chicken wings, sweet chilli glaze, spring onion, sesame.

Cured Salmon (GFO DF) 90/180

Almond purée, cucumber, capers, dill, sourdough.

Swap (GF) sourdough +15

Skagen Prawn (GFO DF) 60/120

Romaine hearts, spring onion, tobiko, lime, sea salt.

Sate Ikan (GF DF) 40/80

Black cod, base genep, onion, kemangi, lime.

Oyster Mushroom Skewers (GF DF) 30/60

King oyster mushroom, garlic honey soy, sesame, parsley.

Beef Bistik Skewers (GF DF) 50/100

Beef, onion, GF soy, tomato, garlic, coriander, nutmeg, chilli, sesame, parsley.

Pork Belly Skewers (GF DF) 40/80

Pork belly, Indonesian spices, garlic, honey, clove, cinnamon, sweet chilli, spring onion, sesame.

Veggie Skewers (GF DF) 35/70

Zucchini, eggplant, onion, red pepper, herb oil, nut crumble, sambal bajak.

Jalapeño & Bell Pepper Skewers (GFO DF) 40/180

Jalapeño, red pepper, garlic honey soy, dukkah.

Grilled Pineapple (GFO DF) 25/50

Honey pineapple, sea salt.

BAR SNACKS

SERVED IN THE LOUNGE
6PM-9PM

Small plates designed for sharing, alongside a few drinks from the bar and something good spinning on vinyl.

SALTED POTATO CRISPS, PICKLED SARDINES, BURNT JALAPENO, DILL (GF DF) 75

MARINATED OLIVES, ROSEMARY, LEMON (GF DF) 60

TEMPE CRACKER, AVOCADO MOUSSE, SEARED SESAME TUNA, SAMBAL MATAH, FERMENTED CHILI, KEMANGI LEAF (GF DF) 40/80

BURNT RED PEPPER, VEGAN CREAM CHEESE, MEXICAN STYLE PULL CHICKEN, PANGRATTATO, SPRING ONION, CORINADER (GF DF) 60/120

CURED SALMON ON SOURDOUGH, ALMOND PUREE, BRINED CUCUMBER, CAPERS AND DILL (GFO DF) 90/180

Swap GF sourdough + 25K

SKAGEN PRAWN, ROMAINE HEARTS, SPRING ONION, TOBIKKO, LIME AND SEA SALT (GF DF) 60/120

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SIGNATURE COCKTAILS

Superstition	180
Gin, Pandan Campari, House Vermouth.	
Dreams	150
Gin, Mango, Vanilla, Mint, Citrus.	
Come together	180
Jack Daniel's Apple, Calamansi, Elderflower, Shiso Tonic.	
Is this love	150
Gin, mix citrus, dry vermouth	
Stay with me	180
Bourbon, Mushroom mead, Sesame Syrup, Angostura Bitters, Orange bitters	

BEER

Pilsner	75
Island Brewing	
IPA	145
Black Sand	

SELTZER

Lemon & Lime	75
Santai	
Apple, Ginger & Acai	75
Santai	
Passionfruit & Guava	75
Santai	

SOFT DRINKS

Sprite	35
Coca Cola	35
Coca Cola Zero	35
Tonic Water	35
Soda Water	35
Red Bull	50

WATER

Sparkling / Still Small	35
Sparkling / Still Large	60
Coconut Water	40

COOLERS

Clockwork Orange	50
Orange puree, Lemon juice, and Giffard elderflower with Soda water Our Style of Lemonade.	
Mango Tango	50
Mango and Passionfruit puree dancing together with Lemon juice and Soda water, topped with a little Mint.	
Jack Ganiels	50
Jackfruit syrup, Strawberry puree, Lemon juice and Ginger Ale. Our southern special.	
Sound of Music	50
Elderflower syrup, Cranberry juice, Calamansi puree and Lime juice with cucumber and Tonic water.	

WINE

140 glass | 800 bottle

WHITE

Chardonnay
(Natural) Lazarus Pulp, Australia, 2023

ORANGE

Chenin Blanc
Lazarus Pulp, Australia, 2023 (Natural)

RED

Syrah, Grenache, Tempranillo
Lazarus Pulp, Australia, 2023 (Natural)

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