



**THE ARTIST**  
LOUNGE & BAR

**AUTHENTIC MINAHASAN CUISINE**

(SERVED WITH FRAGRANT RICE FROM KOTAMOBAGU)

**AYAM BUMBU RW**

OO

Succulent Minahasan style  
chicken in aromatic spices

**IKAN BUMBU RICA-RICA**

OO

Fresh whole red snapper from Bitung  
with irresistibly spicy rica-rica sauce

**SAPI GARO RICA**

OO

Tender local beef sautéed with  
fragrant Manadonese spice blend of  
chillies, ginger and shallots

**YELLOWFIN TUNA BAKAR MADU**

OO

Grilled honey-glazed Bitung  
yellowfin tuna with tomato chilli sauce  
and sautéed spinach

**TRADITIONAL INDONESIAN  
STREET FOOD**

**SOP BUNTUT**

OO

Hearty slow-cooked oxtail soup  
served with crispy emping  
(melinjo) crackers and rice

**OPOR AYAM**

OO

Classic Javanese celebration dish of  
chicken cooked in coconut milk  
and served with rice

**BALINESE SATE LILIT**

OO

Balinese satay of spiced minced dory,  
chargrilled and served with Bali's  
signature sambal matah and rice



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**TRADITIONAL INDONESIAN  
STREET FOOD**



**IGA BAKAR**

OO

Scrumptious local beef ribs  
glazed with a spicy balado chilli sauce,  
grilled to perfection and served with rice

**RENDANG SAPI**

OO

World-famous, melt-in-your-mouth beef chuck  
slowly simmered in Indonesian spices  
and coconut milk, served with rice

**BUBUR AYAM**

OO

Hearty rice porridge of shredded chicken,  
boiled egg, spring onions, fried shallots,  
parsley and prawn crackers

**NASI GORENG CAKALANG**

OO

Classic fried rice with smoky local tuna,  
chillies, tofu, pickles, prawn crackers  
and a sunny-side up egg

**NASI GORENG AYAM / SEAFOOD**

OO

Simple savoury chicken or seafood  
fried rice with chicken satay

**MIE GORENG**

OO

Delightful egg noodles stir-fried  
with local seafood and vegetables

**SATE AYAM**

OO

Grilled marinated chicken skewers  
with a rich peanut sauce and steamed rice

**GADO-GADO**

OO

National salad of boiled vegetables, egg,  
fried tofu and tempe with a spicy peanut dressing



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 **INTERNATIONAL FAVOURITES** 

||| **STARTERS** |||

**MUSHROOM AND VEGETABLE  
SPRING ROLLS**

OO

Crispy vegetable spring rolls in wonton wrappers  
served with a Thai chilli dipping sauce

**CARROT AND CORIANDER SOUP**

OO

Creamy carrot and coriander soup  
served with freshly baked bread

**TOM YAM GOONG**

OO

Spicy, sour and aromatic Thai soup with  
shrimp, mushroom and tomato

**CAESAR SALAD**

OO

Roasted chicken Caesar salad of  
Tomohon lettuce, tomato and Parmesan  
drizzled with a zingy housemade dressing

**CHEF'S SALAD**

OO

Chef Donald's summer salad of local green lettuce, tomato,  
cucumber and onion with a zesty dressing

**PRAWN COCKTAIL**

OO

Crowd-pleasing sweet prawns, avocado, tomato salsa,  
lettuces and a tangy Marie Rose sauce

**THAI BEEF SALAD**

OO

Pan-seared strip loin served atop a Thai salad of  
cucumber, carrot, papaya and tomato  
with a sweet chilli dressing

**SALADE NIÇOISE**

OO

Classic French salad of seared local tuna,  
fresh greens and a lively vinaigrette



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||| **MAIN COURSES** |||

**AUSTRALIAN BEEF TENDERLOIN**

OO

8oz tasty Australian beef tenderloin served with hand-cut chips, wild watercress and a sauce of your choice:

Mushroom, red peppercorn,  
Hollandaise or garlic butter

**CRUSTED DORY**

OO

Deep-fried panko-crusted dory served with sautéed spinach and button mushrooms

**HALF-CHICKEN STEAK**

OO

Grilled tasty half-chicken with your choice of potatoes, seasonal vegetables and sauce

**TENDERLOIN STEAK**

OO

Sizzling tenderloin steak with herb sauce, mixed salad and pickles

**PRAWN FISHCAKES**

OO

Scrummy prawn cakes with fish stock, mashed potatoes, leek, bacon, vin blanc and tomato concassé

**PAN-FRIED FREE-RANGE CHICKEN**

OO

Seasoned chicken breast served with mashed potatoes, sautéed green beans, tomato confit and a creamy mushroom sauce

**LE BURGER**

OO

8oz juicy local ground beef tenderloin on a sesame bun with Emmenthal cheese, served with housemade fries and coleslaw



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||| **MAIN COURSES** |||

**MOROCCAN CHICKEN BREAST**

OO

Grilled chicken marinated with Moroccan spices,  
served with a fresh tomato salad  
and balsamic vinaigrette

**RED SNAPPER FILLET**

OO

Pan-fried local red snapper fillet  
with a refreshing cucumber and carrot salad  
and a zesty lemon chilli sauce

**MEXICAN VEGETABLE CHILLI**

OO

Heart-healthy, wholesome veggie chilli with  
roasted sweet potatoes, bell peppers,  
red kidney beans and fresh coriander

**TRIPLE-DECKER SANDWICH**

OO

The king of sandwiches made with  
toasted bread, fresh lettuce, roast chicken,  
bacon, cheese and a fried egg



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**OUR PASTA AND PIZZA**

(MADE FRESH DAILY)



**SPAGHETTI BOLOGNAISE**

OO

Everyone's favourite pasta of local minced beef  
and housemade marinara sauce

**SPAGHETTI TUNA AGLIO E OLIO**

OO

Light, simple pasta dish tossed with  
yellowfin tuna, garlic and chilli olive oil

**SPAGHETTI CARBONARA**

OO

Cheesy, indulgent pasta with smoked bacon,  
black pepper and a creamy carbonara sauce

**PENNE ARABIATTA**

OO

Spicy tomato-based pasta with housemade chilli  
and garlic marinara sauce

**LASAGNA**

OO

One of the most beloved Italian pastas of  
beef ragu, tomato sauce and cheese gratin

**PIZZA TATELI**

OO

Oven-baked thin-crust pizza with housemade  
tomato sauce, mozzarella, beef pastrami, mushrooms,  
garlic, chillies, olives and bell peppers

**PIZZA MARGHERITA**

OO

Classic thin-crust Italian pizza with  
housemade tomato sauce, mozzarella and basil



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**CANTONESE CUISINE**



||| **APPETIZERS** |||

**CHICKEN SESAME SALAD**

OO

Fresh Asian-style salad with grilled chicken and iceberg lettuce sprinkled with sesame seeds

||| **SOUP** |||

**VEGGIE TOFU SOUP**

OO

Nutritious vegetarian soup of ear mushrooms, tofu, mixed vegetables and boiled eggs

||| **MAIN COURSES** |||

**BEEF BOK CHOY GARLIC SAUCE**

OO

Hong Kong-style pan-seared sliced beef and bok choy stir-fried in garlic sauce, served with rice

**SZECHUAN CHICKEN**

OO

Spicy Chinese chicken and chilli stir-fry served with rice

**SWEET AND SOUR SHRIMP**

OO

Crunchy local shrimp with sweet and sour sauce served with bok choy and rice

**SEAFOOD CHAR KWETIAW**

OO

Delicious silky flat rice noodles stir-fried with mixed seafood and mushrooms

||| **SIDE DISHES** |||

STEAMED RICE

SAUTÉED WATER SPINACH

HAND-CUT CHIPS

GARLIC BOK CHOY

FRENCH FRIES

MIXED SEASONAL

CREAMY MASHED POTATOES

VEGETABLES

*All prices are in thousand Rupiah and subject to 10% service charge and 11% government tax.*



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 **DESSERTS** 

**MANGO CHEESECAKE**

OO

Decadent tropical dessert  
made with seasonal mangoes

**FRIED MANDOLANG BANANA**

OO

Local banana fritters served with pineapple jam, raisins  
and housemade coconut ice cream

**WARM APPLE STRUDEL**

OO

Flaky, buttery Viennese pastry  
filled with juicy spiced apple, cinnamon and raisins

**BANANA SPLIT**

OO

Classically made with vanilla,  
chocolate and strawberry ice cream

**KLAPPERTAART**

OO

Famous Dutch-inspired Manadonese tart  
of young coconut meat, rum, raisins,  
cinnamon, crispy meringue and grated cheese

**CHOCOLATE GLAZE CAKE**

OO

Luscious indulgent cake  
perfect for chocolate-lovers

**CRÈME BRÛLÉE**

OO

Exquisitely rich French dessert  
with local vanilla from Tomohon