



# PEACOCK

LOUNGE

Take afternoon tea to new heights with a colorful and imaginative selection of seasonal desserts and savories amidst the elegant surroundings of Peacock Lounge.

Allow yourself to relax and treat yourself to the delicious surprises created by our talented pastry chefs in the peaceful lounge, or ask us to package these gourmet delicacies for gifting and sharing with family and friends.

# L'ÉCLAIR

BY PEACOCK LOUNGE

Bringing the imagination, artistry, and elegance of a delicious French patisserie, our Pastry Chefs presents a collection of “L'éclair by Peacock Lounge”, featuring a variety of contemporary and imaginative flavours.

Each éclair is filled with silky and smooth Crème Diplomat, encased in a crisp choux pastry and finished with beautiful toppings. Indulge in the sweetness of Raspberry Indulgence, Hazelnut and Durian, the King of Fruits.



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Single Éclair	60
Box of 2	115
Box of 6	330

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## SWEET ÉCLAIRS

60

### Bika Ambon of Sumatra **ls**

*Bika Ambon Flavoured Cream, Turmeric, Lemon Grass, Lime Leaves, Coconut Cream with Caramelized Degydrated Chocolate Mousse*

### Guava Lychee Rose

*Guava Cream, Lychee Rose Gel*

### Hazelnut **n**

*Hazelnut Cream, 64% Dark Chocolate Crèmeux, Milk Chocolate*

### King of Fruit **ls**

*Durian Coconut Cream, Coconut Meringue*

### Raspberry Indulgence **n**

*Raspberry Cream, Ginger Raspberry Gel, Macaron*

### Teh Tarik **ls**

*Jasmine Tea Leaves Infused In Balinese Tabanan Chocolate Cremeux*

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## MACARON **n v gf**

18

 Banana

 Mandarin

 Yuzu

 Matcha

 Raspberry

*\*Single Macaron*

**n** Nuts

**sf** Seafood

**p** Pork

**v** Vegetarian

**pb** Plant Based

**df** Dairy Free

**gf** Gluten Free

**sb** Sustainable

**ls** Locally sourced

## CAKES

50



### Citrus Cake **n**

*Homemade Yuzu Cream, Orange Almond Moist Cake*



### Dulcey Crunchy Strawberry

*Dulcey Mousse, Strawberry Compote*



### Excotic

*Mango Chocolate Mousse, Mango Salsa*



### Tape Coconut Nangka Slice **ls**

*Tape Brulle, Coconut Mousse Nangka Gel, Gula Jawa Pearl*

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## STARTERS

Avocado Salad **n pb df** 170

*Mesclun Lettuce, Marinated Beetroot, Pomegranate Dressing, Almonds, Crispy Quinoa*

Fairmont Caesar Salad **sf** 165

*Crispy Beef Bacon, Baby Romaine Lettuce, Caesar Espuma, Parmesan, Crispy Quail Eggs*

FJ Garden Salad **pb df gf ls** 165

*Salad Consist of Bogor Cherry Tomato, Red Onion, Cucumber, Kalamata Olive, Carrot with Lemon Dressing*

Gado - Gado **n v df** 125

*Morning Glory, Long Beans, Cabbage, Beansprout, Bean Curd, Tempe and Potato, Serves with Peanut Sauce*

Gravalax Salmon Roesti **sf** 195

*Potato Roesti, Cured Salmon, Herbed Crème Fraiche, Caviar, Spring Onion*

**n** Nuts

**sf** Seafood

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## SOUP

Sweet Corn Soup <b>sf</b>	155
<i>Prawn Tortellini, Lobster Oil, Chervil</i>	
Wild Mushroom Soup <b>v gf</b>	125
<i>Serve with Truffle Oil</i>	

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## MAINS

Australian Tenderloin	500
<i>Mashed Potato, Grilled Vegetable, Mushrooms Sauce</i>	
Oxtail Soup/Fried/Grilled <b>df</b>	270
<i>Aromatic Beef Broth Local Spice, Potatoes, Carrots, Spring Onion, Lime, Sambal and Crackers</i>	
Pan Roasted Chicken Breast	195
<i>Truffle Potato Dauphinoise, Sauteed Mushrooms, Thyme Jus</i>	
Pan Seared Salmon <b>sf</b>	350
<i>Saffron &amp; Prawn Risotto, Sundried Tomatoes, Asparagus, Gremolata</i>	
Steamed Sea Bass <b>sf</b>	185
<i>Sweet Potato &amp; Ginger Purée, Lime Coconut Sauce, Fried Shallots, Asian Herb Salad</i>	
Steak Frites	700
<i>Chargrilled 250g Sirloin Steak, Fries, Truffle Salt, Café de Paris Butter</i>	

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## SANDWICH & BURGER

The Club Sandwich <b>p</b>	235
<i>Chicken, Tomato, Lettuce, Fried Egg, Cheddar Cheese, Mayonnaise, Caramelized Onions, Toasted White Bread - Choice of Bacon : Pork or Beef</i>	

**n** Nuts

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The Peacock Lounge Burger **p** 235  
*Beef Patty, Lettuce, Tomato, Mayonnaise, Gherkin Cheddar Cheese, Egg and French Fries*  
Choice of Bacon : Pork or Beef | Recommended to be served well-done

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## PASTA

Linguine Aglio E Olio **sf** 190  
*Sauteed King Prawns, Cherry Tomatoes, Garlic, Chili, Parsley*

Pappardelle Alla Bolognese 210  
*Handmade Pappardelle, Wagyu Beef Rogout, Tomato Sauce and Parmesan*

Spaghetti Alla Carbonara **p** 200  
*Organic Egg Yolk, Cream, and Parmesan Cheese - Choice of : Beef or Pork Bacon*

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## ASIAN

FJ Nasi Goreng **n sf** 175  
*Indonesian Fried Rice with Sunny Side Up Egg, Satay, Prawns and Traditional Condiments*

Mie Goreng **n sf** 175  
*Fried Egg Noodle, Pork or Beef or Chicken or Prawns, Egg, Vegetables, Pickles, Sambal*  
Choice of: Beef | Pork Bacon | Chicken | Prawn

Nasi Goreng Sayuran **v ls** 125  
*Indonesian Fried Rice, Vegetable, Bean Cake, Beans Curd, Crackers, Vegetables Pickle*

**n** Nuts

**sf** Seafood

**p** Pork

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## SNACKS

Chicken Kaarage <b>df</b> <i>Deep Fried Chicken with Honey Mustard Sauce</i>	125
Crispy Calamari <b>sf df</b> <i>Crispy Calamari, Chili Salt, Spicy Tamarind Nam Jihm</i>	150
Pisang Goreng <b>ls</b> <i>Indonesian Banana Fritters with Icing Sugar</i>	95
Truffle Parmesan Fries <i>French Fries, Truffle Oil, Grated Parmesan</i>	110
Vegetable Spring Rolls <b>n</b> <i>Served with Garlic Chili and Peanut Sauce</i>	125
French Fries	80
Sweet Potato Fries	80

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## PLATTER

Cheese Platter Selection <b>n v</b> <i>Selection of Brie or Camembert, Hard Cheese, Cheddar &amp; Blue cheese. Served with Crackers &amp; Condiments</i>	288
Seasonal Fruit Plate <b>pb df ls</b> <i>Selections Fresh Cut of Seasonal Fruits</i>	145

**n** Nuts

**sf** Seafood

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# TEA SELECTIONS

*B Y T W G T E A*

In collaboration with TWG Tea, Peacock Lounge presents selections of the finest single-estate and blended teas.

To produce high-quality tea, the newly sprouted leaves are the most preferred for production, and the buds are covered by a fine white down called “Paco” in China. The bud and the first two to three leaves are usually harvested for processing by hand picking.



Green tea is a type of tea made from *Camellia sinensis* leaves and buds that have not oxidized. To prevent the natural process of oxidation, three techniques are employed: The Chinese Method, The Japanese Method, and Matcha.

Green tea originated in China, and since then, its production and manufacture have spread to other countries in East Asia.

### Emperor Sencha - Japan

*Rich in vitamin C and low in theine. Grassy scent*

### Genmaicha - Japan

*Exquisite green tea blended with roasted and popped rice. Mild and smooth with a unique toasted flavour*

### Grand Jasmine - China

*An outstanding floral tea blended with superior jasmine blossoms*

### Lung Ching - China, Zhejiang

*Yielding a beautiful jade infusion otherwise known as "Dragon's Well".*

### Moroccan Mint - Exclusive Tea Blends

*A great favourite, this tea is blended with suave and strong Sahara mint.*

### Pink Flamingo - Exclusive Tea Blends

*A graceful blend of green tea with crimson hibiscus blossoms. This quirky mélange infuses into a rose-coloured cup with tart, fruity overtones.*

### Sakura! Sakura! - Exclusive Tea Blends

*A scattering of cherry blossoms and green tea yields a most aromatic fragrance evokes Kyoto's most celebrated season.*

### Silver Moon - Exclusive Tea Blends

*A blend of green teas accented with a grand berry and vanilla bouquet.*

This tea is not completely oxidized and, when processed, undergoes the five primary steps of withering, rolling, fermentation, drying, and sorting. Full-bodied yet mild, these teas are generally classified based on leaf grades and strength.

### Crystal Queen - *Exclusive Tea Blends*

*A majestic and noble tea with a grassy sense of serenity*

### Chocolate Earl Grey - *Exclusive Tea Blends*

*A world first! This rich and aromatic black tea is accented with fresh notes of rare bergamot and pure dark chocolate.*

### English Breakfast - *India, Himalayas & Nepal, Sri Lanka (Ceylon)*

*This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones.*

### French Earl Grey - *French*

*A fragrant variation of the great classic, this TWG black tea has been delicately infused with citrus fruits and French blue cornflowers.*

### Grand Wedding - *Exclusive Tea Blends*

*Blended with sunflowers and breathtaking exotic fruits.*

### Number 12 - *Exclusive Tea Blends*

*As rich and dark the finest coffee beans with a smooth and velvety cup.*

### Pomme Prestige - *Exclusive Tea Blends*

*Alluring and fragrant apples yield their immortal aroma to this tangy and delightful black tea.*

### Royal Darjeeling FTGFOP1 - *India, Darjeeling*

*The king of India teas, this first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots.*

## Blue Tea

90

Commonly known as oolong or “Black Dragon” tea, blue tea is semi-fermented. It combines the fresh fragrance of green tea with the rich and aromatic complexity of black tea.

**Ti Kuan Yin Superior** - *China, Fujian*

*This renowned semi-oxidized tea from Fujian province with an orchid-like fragrance.*

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## White Tea

90

White tea is a rare delicacy, consisting of the first few tender leaves and new buds of the tea tree, harvested in early springtime. The leaves are silvery-white, often covered with a white ‘down.’ Totally unprocessed, white tea leaves are simply picked and sun-dried, and consequently retain the highest concentration of antioxidants.

**Pai Mu Tan** - *China, Fujian*

*Smooth, delicate and highly refreshing also known as “White Peony”.*

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## The Finest Tea Selections at Peacock Lounge

110

**Houte Couture** - *Exclusive Tea Blend*

*An elixir, a perfume, a savour which perfectly expresses the beauty of a fleeting moment of the beyond.*

**Milky Oolong** - *China, Fujian*

*Lightly fermented and highly aromatic, it has a delicate milky toasted aroma.*

**Sencha Meicha** - *Japan, Shizuoka*

*A majestic and noble tea with a grassy sense of serenity.*

## Rooibos Tea (Theinee-Free)

90

Rooibos, or red tea leaves, are generally oxidized—a process that enhances the flavor and produces the distinctive red color after which this tea is named. This tea is 100% caffeine-free, contains a high level of antioxidants, and is very rich in vitamin C, mineral salts, and protein.

### Choco Mint Truffle - South Africa

*Sweet and intoxicating with soft notes of vanilla, rich chocolate and a hint of mint.*

### Crème Caramel - South Africa

*Delicate red tea with a secret blend of sweet French spices.*

### Chamomile - Herbal Teas

*Soft and soothing, chamomile flowers boast a rich honey aroma and yield a golden*

### Eternal Summer - South Africa

*Notes of sweet summer rose blossoms and raw berries.*

### Lemon Bush - South Africa

*Red tea blended with wild citrus fruits can be served warm or iced at any time of the day.*

### Vanilla Bourbon - South Africa

*Red tea blended with sweet TWG vanilla.*

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## Smoky Tea

90

Smoky tea is a distinctive variety known for its unique flavor profile, which is infused with a subtle smokiness. This flavor is achieved through a special drying process where the tea leaves are exposed to smoke, often from wood or pine fires.

### Imperial Lapsang Souchong - China, Fujian

*This smoky TWG black tea boasts beautiful leaves and a smooth, full-bodied flavour infused with the aroma of rare Chinese pine.*

## Iced Tea

90

### Black Tea Lemonade

*TWG English Breakfast Tea, Homemade Lemonade.*

### Iced Tea

*Premium Tea Leaves.*

### Iced Apple Tea

*Premium Tea Leaves, Apple Juice.*

### Iced Lychee Tea

*Premium Tea Leaves, Lychee Syrup, Fresh Lychee Fruit.*

### Iced Lemon Tea

*Premium Tea Leaves, Fresh Lemon.*

### Peacock Tea

*TWG Eternal Summer Tea, Lemon Juice, Apple Juice.*

### Spec Tea

*TWG Silver Moon Tea, Strawberries, Fresh Basil, Fresh Squeezed Lemon Juice.*

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## Indonesian Tea 60

Balinese Tea

Keraton Yogyakarta Tea

Oriental Java Jasmine Tea

## Indonesian Coffee 90

Aceh Gayo

Bali Blue Moon

West Java Preanger

## Juices

Orange / Apple / Watermelon 90

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## Coffee

	Hot	Iced
Espresso	60	-
Double Espresso	70	-
Americano	70	75
Cafe Latte	60	70
Cappuccino	60	70
Flavoured Coffee	75	75

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## Non-Coffee

	Hot	Iced
Chocolate	70	75
Milk	45	-

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## Mineral

Aqua Reflection Natural 380ml / 750ml	60 / 110
Aqua Reflection Sparkling 380ml / 750ml	60 / 110
Equil Natural 380ml / 760ml	60 / 110
Equil Sparkling 380ml / 760ml	60 / 110
Perrier 330ml	75

## Soft Drink

Coke	60	Tonic Water	60
Coke Zero	60	Fever Tree Ginger Ale	90
Sprite	60	Fever Tree Tonic Water	90
Soda Water	60		

## Beer

Bintang	100	Corona	195
Bali Hai	100	Heineken	120
Carlsberg	120	Sapporo	150

## Gin Tonic

East Indies	100
<i>Unique and aromatic gin with exotic botanicals, perfect for those seeking a touch of the oriental</i>	
Tanqueray	180
<i>Classic London dry gin, renowned for its crisp, juniper-forward taste and versatility in cocktails</i>	
Bombay Sapphire	200
<i>Well-balanced and versatile gin infused with a perfect blend of traditional and exotic botanicals</i>	
Roku	200
<i>Japanese gin featuring a harmonious blend of six Japanese botanicals, delivering floral flavor profile.</i>	
Hendricks	260
<i>Distinctive Scottish gin that combines traditional botanicals with rose and cucumber essences.</i>	

*Each gin can be served with a choice of Tonics or Soda Water, as well as a selection of garnishes and fresh herbs to create a personalized and refreshing gin and tonic experience. Cheers!*

Upgrade Your Mixer | Fever Tree Premium Tonic • Fever Tree Ginger Ale 90