

# ULALA

SOCIAL DINING

FOOD

## • SOUPS •

### CREAMY MUSHROOMS SOUP (58K)

*creamy mushroom, crouton, duxelle, truffle oil with cream*

### POTATO AND LEEK SOUP (55K)

*a classic rich and velvety soup made from dieng potato, and leek oil, served with crouton, candied beef bacon*

## • SALADS •

### TOMATO AND CHEESE SALAD (70K)

*tomato carpaccio, straciatella cheese, basil seed, candied kalamata, basil, basil oil*

### CAESAR SALAD (75K)

*lettuce romain, ceasar dressing, grilled chicken, eggs, grana padano crackers.*

### BURRATA CAPRESE (140K)

*endive, tomato cherry salsa, burrata, balsamic reduction, basil oil*

### BURRATA PEACH GRANITA (115K)

*endive, burrata, peach granita, balsamic reduction*

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## • APPETIZER •

### TENDERLOIN CHEESE FONDUE (140K)

*tenderloin, cheese fondue, crushed walnut, sauteed mushroom,*

### WAFFLE FRIES (45K)

*coated waffle fries, herbs crumb, served with sriracha mayo*

### ONION RING (45K)

*onion ring coated in stout beer batter, garlic aoli, parsley gremoulata*

### ARANCINI (45K)

*fried risotto filling with tuna spicy breaded in herbs crumb, coriander sambal, sriracha mayo*

### HANDCUT TRUFFLE FRIES (45K)

*handcut dieng potato with garlic aoli, parsley gremoulata*

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## • PASTA •

### LASAGNA (110K)

*lasagna, tomato concase, bechamel*

### AGLIO OLIO CHICKEN (70K)

*fresh made daily pasta, garlic, EVO, grilled chicken*

### AGLIO OLIO BARAMUNDI (85K)

*fresh made daily pasta, garlic, EVO, pan seared baramundi*

### ALLE VONGOLE (120K)

*fresh made daily pasta, green mussels, bamboo clams, scallops,  
baramundi cooking in wine, parsley gremoulata, lemon wedges*

### PASTA NERO POMODORO E FRUTTI DI MARE (150K)

*fresh made daily squid ink pasta, green mussels, bamboo clams, scallops,  
baramundi cooking in wine mix with tomato concase, parsley gremoulata*

### PAPPARDELLE BOLOGNESE WITH PASTRAMI (135K)

*pappardelle pasta, bolognese, beef pastrami, grana padano shaved, basil, EVO*

### GNOCCHI BOLOGNESE (75K)

*pappardelle pasta, bolognese, grana padano shaved, basil, EVO*

### ALFREDO MUSHROOM (95K)

*gnochetti sardi, creamy mushroom sauce, sauteed mushroom, truffle oil*

### CHICKEN PESTO (90K)

*gnochetti sardi, pesto, grilled chicken, basil, grana padano grated*

# ULALA

## SOCIAL DINING

### • OTHER COURSES •

#### CHICKEN PARMAGIANA (110K)

*breaded chicken, tomato concase, mozzarella, mashed potato, green salad*

#### WAGYU RIBEYE GRAINY MUSTARD SAUCE (380K)

*ribeye 300gr, grainy mustard sauce, baked baby potato, asparagus*

#### BARAMUNDI PAPILOTE (100K)

*baramundi, potato slice, eggplan, zuchinni, brown butter cook in parchment paper, topping with feta cheese, roasted almond slice, aragula*

#### TENDERLOIN BEEF PESTO (300K)

*tenderloin fillet mignon 200gr, pesto, thousand layer potato, green salad*

#### TENDERLOIN BEEF SAMBAL IJO (280K)

*tenderloin fillet mignon 200gr, green sambal, cauliflower espuma, fried shredded potato, cherry tomato confit, baby carrot, basil oil*

#### SURF AND TURF (480K)

*sirloin 300gr, king prawn, mashed potato, baby carrot, sauteed mushroom, grilled tomato, tomato corn salsa, chimichurri, parsley gremoulata*

#### BARAMUNDI COCONUT SAUCE (120K)

*pan fried baramundi, roasted baby potato, charred brocolini, mix quinoa, roasted almond, sauteed mix vegetable, coconut sauce, parsley gremoulata*

#### SALMON TUSCANY (170K)

*norwegian salmon, roasted baby potato, roasted almond, tuscany sauce, basil oil,*

#### RISOTTO GULAI OXTAIL (145K)

*risotto gulai, oxtail, asparagus, cherry tomato confit*

#### RISOTTO DUCK BETUTU ROULADE (125K)

*risotto bumbu kuning, duck roulade betutu, sambal matah kecombrang, asparagus*

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## • NEOPOLITAN STYLE PIZZA •

### MARGHERITA (75K)

*tomato sauce, mozzarella, basil leaf, sundried tomato, basil oil*

### PEPPERONI (100K)

*tomato sauce, mozzarella, pepperoni, grana padano, EVO*

### MUSHROOM TRUFFLE BIANCO ( 125K)

*white sauce, mozzarella, mushroom button, duxelle, grana padano, truffle oil*

### BEEF BURRATA (170K)

*tomato sauce, mozzarella, pastrami beef, burrata cheese, EVO, arugula*

### PEAR BRESAOLA GORGONZOLA (125K)

*mozzarella, pear, gorgonzola cream, bresaola, honey thyme, arugula*

### CHICKEN PESTO (105K)

*mozzarella, pesto, grilled chicken, roasted almond, arugula*

### PISTACHIO, PEACH AND VANILLA (80K)

*pistachio sauce, berries compote, granola, thyme honey, vanilla ice cream*

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## • DESSERT •

### MANGO CREEME BRULEE (45K)

*mango, cream custard, sugar caramel on top*

### BREAD BUTTER PUDDING (55K)

*bread pudding, pistachio coconut milk, roasted almond, salted caramel,  
ice cream kecombrang*

### PANNACOTA JASMINE TEA (45K)

*pannacota jasmine tea, berries compot, granola*

### TIRAMISSU (65K)

*lady finger, coffee liqour, mascarpone, cocoa powder*

# ULALA

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## BEVERAGES

### • WATER •

STILL WATER 15K  
SPARKLING WATER 30K  
INFUSED WATER 35K

### • BLACK •

ESPRESSO 28K  
LONG BLACK 30K

### • WHITE •

CAPPUCCINO 32K  
LATTE 32K  
MAGIC 32K  
DIRTY 35K  
MAZAGRAN 35K  
ESPRESSO CON PANNA 35K

### • FLAVORED LATTE •

BANANA CINNAMON ROLL 32K  
*espresso, tokyo banana, cinnamon roll syrup*

PISTACHIO LATTE 38K  
*espresso, ulala milk, pistachio sauce, pistachio on top*

PEANUT BUTTER LATTE 40K  
*espresso, peanut spread, tiramisu syrup*

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## • MOCTAIL COFFEE •

### CUCUMBER CLOUDS 35K

*cucumber, lime, mint leaves, espresso on top*

### MOUNT BLANC 35K

*americano, with citrus foam, lemon zest*

### KULA 35K

*espresso shaken, kula syrup, lemon juice, grape syrup*

### APPLE CIDER 35K

*espresso shaken, apple juice, lemon juice*

## • MOCTAIL •

### FRUIT PUNCH 35K

*fresh apple, fresh sunkist, strawberry fresh, soda*

### PINK LEMONADE 35K

*lemon juice, bubblegum syrup, cranberry juice, white egg, condensed milk*

### VIRGIN SANGRIA 45K

*apple juice, cranberry juice, lime juice, cinnamon, clove, soda*

### MOONRISE 40K

*kiwi jam, ginger syrup, lime juice, white grape juice, soda*

### CUCUMBER AIR 40K

*cucumber, lime juice, mojito syrup, mint leaves*

# ULALA

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## • JUICE •

BANANA, DRAGON FRUIT, MANGO, ORANGE,  
PINEAPPLE, STRAWBERRY  
30K

ADD ON 5K

## • SMOOTHIES GLASS •

FRIDAY FUN 38K  
*sunkist, orange juice, mango, yogurt*

GREEN TROPICAL 38K  
*spinach, pineapple, mint leaves, yogurt*

I HATE MONDAY 38K  
*cucumber, strawberry, pineapple, yogurt*

## • SMOOTHIES GLASS •

YELLOW STONE 55K  
*mango, strawberry, pineapple, yogurt, granola, oat, almond  
slice, kiwi slice, jackfruit, strawberry slice*

ORANGE JULIUS 55K  
*banana, orange sunkist, yogurt, honey, granola, oat, almond slice,  
banana slice*

STRAWBERRY'S FIELD FOREVER 55K  
*strawberry, dragon fruit, mango, granola, oat, almond slice, kiwi  
slice, jackfruit, strawberry slice*

# ULALA

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## • CHOCOLATE •

CHOCOLATE (HOT/ICED) 30K

ICED CHOCO BANANA 40K  
*chocolate, fresh banana, ulala milk*

ICED CHOCO MINT 40K  
*chocolate, mint leaves, ulala milk*

## • MATCHA •

MATCHA LATTE (HOT/ICED) 40K

ICED MANGO MATCHA 40K  
*matcha, mango jam, ulala milk*

ICED BRAZILIAN MATCHA 40K  
*matcha, fresh lime*

## • MILK BASED •

PISTACHIO DREAMIN' 42K  
*pistachio sauce, white chocolate, ulala milk*

# ULALA

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## • TEA •

BLACK TEA (HOT/ICED) 18K  
KOREAN PEAR TEA (HOT/ICED) 32K  
PEACEFULLY TEA (HOT/ICED) 32K  
OLONG ROASTED TEA (HOT/ICED) 32K

## • MATCHA •

KOMBUCHA GREEN TEA 30K  
KOMBUCHA SEREH, GINGER, BERGAMOT 30K  
KOMBUCHA SEREH WANGI 30K