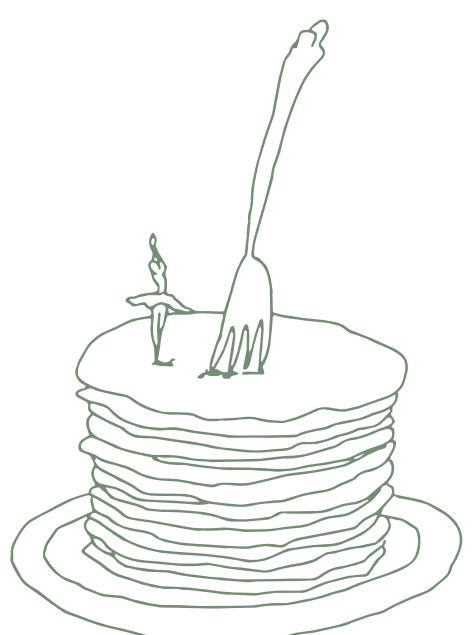


Antipasti Available from 3:00 PM	Small Plates	Cacio E Pepe <i>Fior Di Latte, Pecorino Romano, Parmigiano Reggiano and Blackpepper</i>	80/130
Woodfire Puff Bread <i>Extravirgin Olive Oil – Sea Salt</i>	40	Hawaian <i>Tomato San Marzano, Fior Di Latte, Cotto Ham and Pineapple</i>	70/120
Garlic Bread <i>Confit Garlic-Rosemary-Sea Salt</i>	40	Primavera <i>Fior Di Latte, Mushrooms, Eggplant, Capsicums, Black Olives and Basil</i>	80/130
Olives <i>Marinated Italian Olives</i>	65	Parma 	150/240
Ricotta <i>Whipped Ricotta, Honey and Blackpepper</i>	70	Bresaola <i>Fior Di Latte, Beef Bresaola, Cherry Tomatoes, Balsamic Glaze and Parmigiano Reggiano</i>	110/160
Hummus <i>Whipped Chickpeas, Giardiniera Pickles, Evo</i>	85	Tonnata <i>Fior Di Latte, Tuna, Sundried Tomatoes, Red Onion and Capers</i>	80/130
Tuna Tartare <i>Stracciatella Di Burrata – Basil</i>	150	Calzone 	80/130
Burrata <i>100gr Burrata Cheese, Cherry Tomatoes and Basil</i>	160		
Bresaola <i>Curred Beef Bresaola - Rucola – Parmigiano Reggiano</i>	120		
Formaggi <i>60gr Italian Cheeses – Honey Comb – Crackers</i>	140		
Salumi & Formaggi <i>Pork Charcuteries, Cheeses, House Pickles, Olives, Crackers</i>	200		
Sourdough Pizza <i>(Vegan Mozzarella Available)</i> Available from 11.30 AM	9” / 12”	Banana Bread <i>Whipped Cream</i>	40
		Pancakes <i>Vanilla Pancakes / Banana / Maple Syrup</i>	50
		Ham & Cheese <i>Cotto Ham and Cheddar Toastie</i>	60
Marinara (VG) <i>Tomato San Marzano, Confit Garlic and Oregano</i>	45 / 70	Spaghetti <i>Pomodoro Sauce / Basil</i>	50
Margherita (V) <i>Tomato San Marzano, Fior Di Latte and Basil</i>	60 / 110	Baby Cotoletta <i>Crumbed Chicken and French Fries</i>	70
Funghi (V) <i>Fior Di Latte, Black Truffle Mushrooms and Thyme</i>	80 / 130	Meatballs <i>Beef Meatballs / Pomodoro Sugo / Green Peas</i>	80
Diavola 	110 / 160	Margherita <i>Mini Margherita Pizza / Tomato / Mozzarella / Basil</i>	55

Sweets Available from 9:00 AM – 3:00 PM	
Tiramisu	90
Nutella Pizza	85
Berry and Mascarpone Crepes	95
Homemade Pasta Available all-day delivery	
Tagliolini Ragú Di Agnello <i>Braised Lamb Shoulder Ragú, Mushrooms and Parmigiano Reggiano</i>	160
Tagliatelle <i>Yellowfin Tuna, Tomatoes, Black Olives, Chilli and Mint</i>	140
Orecchiette Al Sugo (VG) <i>Tomatoes Sugo And Basil (Add Stracciatella Di Burrata 40)</i>	105
Rigatoni Cacio E Pepe (V) <i>Parmigiano Reggiano & Pecorino Romano Sauce and Blackpepper</i>	130
	
V Vegetarian	VG Vegan
GF Gluten Free	 Pork

Secondi & Contorni Available from 3 PM	Mains & Sides
Milanese <i>Crumbed Chicken Cotoletta – Caesar Salad</i>	150
Barramundi <i>Grilled Barramundi Fillet – Spicy Green Leaves – Lemon</i>	160
Steak <i>200gr Angus Bavette and Mediterranean Chimichurri</i>	450
Burger <i>Wagyu Beef Pattie, English Cheddar, Tomatoes, Lettuce And Pickles</i>	170
Insalata Verde <i>Organic Mix Leaves Salad</i>	55
Rucola <i>Rocket Salad, Cherry Tomatoes, Parmiggiano Reggiano and Balsamic</i>	65
Shoestrings <i>Potato Fries – Aioli</i>	55
Funghi <i>Sauteed Garlic Mushrooms</i>	70
Pomodori <i>Organic Tomatoes Salad, Green Beans, Pickled Shallot, Balsamic</i>	115
Salad Bowls Available all-day delivery	
Zucca (V) <i>Roasted Pumpkins, Quinoa, Organic Leaves, Lemon Yoghurt and Crispy Pepitas</i>	110
Garden Greens (VG) <i>Grilled Tofu, Edamame, Avocado, Crispy Felafels, Red Rice and Romaine Lettuce</i>	95
Pollo <i>Grilled Chicken, Cherry Tomatoes, Avocado, Burnt Corn, Organic Leaves, Caesar Dressing and Parmigiano Reggiano</i>	120
Greca (VG) <i>Chickpeas, Greek Feta Cheese, Sundried Tomatoes, Kale and Romaine Leaves, Black Olives and Almond</i>	140
Woodfire Pizza Available from 11.30 AM	9” / 12”
Artisan Italian Pizza – Vegan Mozzarella Available	
Marinara (VG) <i>Tomato San Marzano, Confit Garlic and Oregano</i>	45 / 70
Margherita (V) <i>Tomato San Marzano, Fior Di Latte and Basil</i>	60 / 110
Funghi (V) <i>Fior Di Latte, Black Truffle Mushrooms and Thyme</i>	80 / 130
Diavola 	110 / 160
Cacio e Pepe (V) <i>Vegan, Hawaian Pork, Primavera Vegan</i>	80 / 130
Hawaian 	70 / 120
Primavera (V) <i>Fior Di Latte, Mushrooms, Eggplant, Capsicums, Black Olives and Basil</i>	80 / 130
Bresaola <i>Fior Di Latte, Beef Bresaola, Cherry Tomatoes, Balsamic Glaze and Parmigiano Reggiano</i>	110 / 160
Tonnata <i>Fior Di Latte, Tuna, Sundried Tomatoes, Red Onion and capers</i>	80 / 130
Calzone 	80 / 130
Parma 	150 / 240

Panini & Burgers Available from 9:00 AM – 3:00 PM	
Morning Bun 	95
NYC Bagel <i>Smoked Salmon, Tomatoes, Cream Cheese, Red Onions, Capers and Freesé</i>	160
Cheeseburger <i>Wagyu Beef Pattie, English Cheddar, Tomatoes, Lettuce, House Pickels in a Brioche Bun</i>	170
Bahn Mi Vegano (VG) <i>Crunchy Felafels, Chickpeas Hummus, Pickled Shallots, Rucola and Vegan Mayo in a Baguette</i>	95
Italiano 	105
Chicken Sando <i>Chicken Schnitzel, Pickled Onions, Cabbage Cole Slaw and Spicy Mayo</i>	120
Polpette 	110
	
V Vegetarian	VG Vegan
GF Gluten Free	 Pork

All prices are in thousands IDR and subjected to a 10% government tax and 6% service charge

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Something Lighter		
Available from 9:00 AM – 3:00 PM		
Hummus (VG)	85	
Whipped Chickpeas, Giardiniera Pickles, Paprika and Flatbread		
Bresaola	120	
Cured Beef Carpaccio, Rucola and Parmigiano Reggiano		
Burrata & Pomodori (V)	160	
100gr Handstretched Burrata, Heirloom Tomatoes Salad and Basil		
Fresh, Fruity & Sweet		
Available from 9:00 AM – 3:00 PM		
Seasonal Fruit Salad (V)	55	
Chia Seeds, Bee Pollen		
Granola (V)	70	
Oats and Seeds Granola, Greek Yoghurt, Berries Compote and Strawberry		
Mango Bowl (V)	110	
Mango and Banana Smoothie Bowl, Blueberry, Granola, Chia		
Ricotta Pancake (V)	110	
Berry Compote, Mascarpone, Maple Syrup and Strawberry		
Eggs & More		
Available from 9:00 AM – 3:00 PM		
Avo Toast (V)	90	
Avocado Mash, Mushrooms, Poached Eggs and Dukkah on Sourdough (Add Ricotta Cheese +30)		
Salmon	140	
2 Soft Boiled Eggs, Smoked Salmon, Whipped Cream Cheese on a Flat Bread		
Benedict 	125	
2 Poached Eggs, Avocado Mash, Crispy Bacon, Tomato Hollandaise on a Brioche Bread (Change Bacon to Smoked Salmon +20)		
Scrambled 	140	
“Cacio e Pepe” Scrambled Eggs, Mushrooms, Prosciutto Crudo on a Flat Bread		

Turca (V)	105	
Whipped Chickpeas Hummus, Lemon Yoghurt, Poached Eggs, Spicy Burnt Butter, Herbs and Flat Bread		
Halloumi Bowl (V)	120	
2 Hard Boiled Eggs, Grilled Halloumi, Avocado, Zucchini, Kale Leaves, Olives, Seeds and Quinoa		
Big Boys 	180	
2 Eggs, Mushrooms, Crispy Bacon, Hashbrowns, Avocado, Spinach and Sourdough		
Eggs Your Way	60	
2 Eggs, Wholewheat Sourdough and Tomato Chutney		
Add Ons		
Wholewheat Sourdough	35	
2 Eggs Your Way	30	
Bacon	65	
Spinach	25	
Whipped Ricotta	45	
Mushrooms	45	
Avocado	35	
Hashbrowns	30	
Char Chicken	40	
Smoked Salmon	70	
Organic Mix Leaves	45	
Smoothies		
Berry	70	
Mixed Berries, Strawberry, Mango, Tropical Water, Organic Syrup		
Butter Mood	70	
Banana, Yogurt, Peanut Butter, Oat Milk, Tropical Fruit Granola, Organic Syrup, Cocoa Powder		
Healthy Juices		
The Roots	70	
Turmeric, Ginger, Carrot, Orange, Maca Root, Honey		
V Vegetarian	VG Vegan	GF Gluten Free
 Pork		

Stress Down	70	
Strawberry, Pear, Goji Berries, Hibiscus, Orange, Lemon		
Pick Me Up	65	
Pineapple, Apple, Celery, Lime, Gotucola Leaf		
Tropical Blast	70	
Coconut Water, Lemon, Pear, Himalayan Sea Salt, Charcoal, Raw Honey		
Cleanslim	65	
Beetroot, Carrot, Apple, Key Lime, Ginger, Watercress		
Juice of the Day	50	
(Staff recommendation / varies daily)		
Protein Shakes		
Banana	100	
Chocolate Protein Powder, Banana, Almond Milk, Peanut Butter		
Matcha	105	
Vanilla Protein Powder, Matcha, Almond Milk, Raw Honey		
Berry Blast	105	
Vanilla Protein Powder, Mixed Berries, Yogurt, Fresh Milk, Raw Honey		
Mocktails		
Lychee Fizz	60	
Lychee, Orange, Lime, Lemonade, Bubbles		
Strength	65	
Hiro Focus Natural Energy Drink, Lemon, Homemade Ginger Beer, Passionfruit		
Jamu	50	
Temulawak, Tangerine, Ginger, Lemon, Pineapple		
Vino (by the bottle)		
Bollicine		
‘22 Bacio Della Luna	€50	
Spumante Millesimato, ita		
NV Cavalieri Reali	800	
Extra Dry, Prosecco, Ita		
NV Montaubret	1.400	
Champagne Brut, Fra		

Bianco		
‘23 Cavatina	650	
Pinot Grigio, Ita		
’22 Pasqua	750	
Passione White, Soave, Ita		
‘22 Chilensis	750	
Signature, Sauvignon Blanc, Chi		
’23 Altugnac	800	
Les Turitelles, Charmadonnay, Fra		
‘24 Clos Henri	850	
Estate, Sauvignon Blanc, Nz		
Rosso		
‘23 Cavalieri Reali	700	
Primitivo -Ita		
‘22 Chateau De L’aubrade	800	
Bordeaux, Merlot, Fra		
‘22 Alto Cedro	800	
Ano Cero, Malbec, Arg		
’23 Bouchard Aine & Fills	900	
Burgundy, Pinot Noir – Fra		
‘19 Legende	1.000	
Bordeaux, Medoc, Cabernet Sauvignon, Fra		
’23 Orma	1.300	
Rosso Di Orma, Bolgheri, Cabernet Sauvignon/Merlot – Ita		
Rose		
‘24 Caprice	600	
Provence, Rose, Fra		
’22 Carte Noire	800	
Provence, Rose, Fra		
Mineral Water		
Balian 330Ml	30	
Balian 750 Ml	50	
Sparkling Water		
Balian 330Ml	30	
Balian 750 Ml	50	

Coffee

Espresso

35 S / 40 D

Cappuccino

40

Latte

40

Americano

40

Decaf

46

Matcha

50

With Almond / Oat Milk / Soy Milk

10

Tea

English Breakfast

35

Oriental Green

35

Tropical Mango

35

Minty Breeze

35

Lemongrass Delight

35

Earl Grey Tea

35

Beer

Island Brewing Pilsner Can

65

Island Brewing Summer Pale Ale Can

65

Soft Drink

Coca Cola

25

Coke Zero

25

Tonic Water

25

Sprite

25

Riviera Homemade Spiced Ginger Beer

35

Hibiscus Ginger Kombucha

50

Apple Kombucha

50

SCAN TO ORDER



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