

# CAFÉ ▾ BAR ▾ RESTAURANT



Café Kitsuné District 8  
offers a creative and comforting cuisine,  
French bistro classics, revisited  
with a unique Japanese touch,  
by chef Carottama Prasetya.

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## OUR CAFÉS

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Espresso	40	Cappuccino	55
Double espresso	48	Flat white	55
Americano	48	Latte	55
Macchiato	50	Mocaccino	60
Piccolo	50	Extra shot	8
Cortado	55	Non-dairy milk <i>Almond or soy</i>	10 Oat 15

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## HOT DRINKS

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Teas & herbal teas	40
Matcha tea	50
Matcha latte	55
White matcha	60
Chai latte	50
Dirty chai latte	58
Charcoal latte	45
Ube latte	45
Hot chocolate	50
Hot chocolate & matcha	60
Yuzu & honey	55

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## COLD DRINKS

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Juice <i>(Orange, watermelon, apple)</i>	55
Fresh fruit tea	40
Still water	35 (250ml) 60 (750ml)
Sparkling water	40 (250ml) 70 (750ml)
Iced dirty chai	60
Iced matcha latte	58
Iced mocaccino	60
Iced yuzu & honey	58
Iced chai latte	53
Iced chocolate	53
Iced chocolate & matcha	65
Iced white matcha	65
Iced chai tea	50
Iced tea	35



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## OUR PASTRIES & ICE CREAM

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Cookie	35
Fox shortbread	15
Brownie	45
Butter croissant	30
Pain au chocolat	33
Matcha cake	65
Japanese cheesecake	55
Ondeh traditional cake	25
Cannelé	32
Carrot cake	70
Ice cream	45
Affogato	65





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## ALL DAY BREAKFAST

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<b>Granola</b>	78
<i>Homemade granola, Greek yogurt, maple syrup and seasonal dried fruits</i>	
<b>Portobello eggs benedict</b>	110
<i>Portobello mushroom, poached egg, hollandaise sauce, sliced smoked pork belly, kale cabbage and mashed potatoes</i>	
<b>Avocado toast</b>	85
<i>Toasted sourdough bread, avocado, olives, dried tomatoes, coriander (Extra poached eggs charge 20)</i>	
<b>Chef's omelette</b>	95
<i>Oven cooked omelette, Parmigiano-Reggiano, sautéed onions (This order takes about ± 20 minutes to prepare)</i>	
<b>Azuki toast</b>	95
<i>Toasted brioche bun, azuki paste, butter balls and icing sugar</i>	
<b>Dorayaki pancakes</b>	90
<i>Japanese style pancakes, with the topping of your choice: whipped cream with berries, dark chocolate sauce with nuts, or azuki paste with butter</i>	





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## QUICK BITES

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<b>Chicks on green</b>	105
<i>Crispy chicken leg, curly kale, house salad dressing, baby potatoes, egg and croutons</i>	
<b>Green green</b>	85
<i>Broccoli, fried kale, cabbage, avocado, Parmigiano-Reggiano, sour cream mousse, pistachios and nuts</i>	
<b>Fancy niçoise</b>	95
<i>Mixed mesclun &amp; endive salad, tuna tataki, green beans, tomatoes, celery, green and red peppers, red onions, hard-boiled egg, anchovies, olives, and fancy vinaigrette.</i>	
<b>Houmous edamame</b>	85
<i>Edamame, chickpeas, tahini</i>	
<b>Grenaille potatoes</b>	65
<i>Baby potatoes and sweet chili sauce</i>	
<b>Potatoes salad</b>	85
<i>Butter potatoes, mayonnaise, red onions, carrots, kyuri, soft boiled egg</i>	
<b>Spicy fried cauliflower</b>	85
<i>Fried cauliflower, gochujang sauce, sesame seeds</i>	
<b>Hand-cut fries</b>	65
<i>Hand-cut fries served with a wasabi mayonnaise</i>	





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## OUR DISHES

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<b>Steak Frites</b>	325
<i>Seared Black Angus striploin, basted with butter &amp; rosemary, shiitake mushroom sauce, hand-cut fries</i>	
<b>Crushed salmon</b>	145
<i>Seared salmon served warm tofu mousseline, guacamole and crispy skin crumbles</i>	
<b>Kitsuné burger</b>	135
<i>Beef in the style of tartare, nature mayonnaise, emmental cheese, fried egg and bacon</i>	
<b>Croque-Monsieur</b>	130
<i>Toasted sourdough bread, tuna with lemongrass and ginger, pickles, homemade bechamel sauce, gruyère and emmental cheese</i>	
<b>Mushroom rigatoni</b>	140
<i>Rigatoni, portobello &amp; shiitake mushroom sauce, parmesan</i>	
<b>Crab pasta</b>	155
<i>Crab claw, linguine, chili flakes, garlic, and butter sauce</i>	
<b>Duck confit</b>	165
<i>Slowly cooked duck leg served with mashed potatoes</i>	
<b>Gyudon</b>	120
<i>Sauteed beef, Japanese rice, sautéed onions, hard-boiled egg, butter soy sauce, herbs</i>	

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## OUR DESSERT

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<b>Daifuku mochi</b>	90
<i>Mochi filled with crème d'ange and strawberries</i>	





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## OUR WINES

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### ▼ WHITE ▼



<b>Cloudy Bay Sauvignon Blanc, New Zealand</b> <i>Lfted citrus aromatics of kaffir lime and grapefruit</i>	1.250
<b>Cloudy Bay Chardonnay, New Zealand</b> <i>Aromas of peaches, nectarines, aromatic herbs and biscuit</i>	1.500
<b>Sterling Vintner's Chardonnay, California</b> <i>Apricot, Bartlett pear, hints of peach, pineapple, spices, toasty maple, vanilla notes</i>	680
<b>Babich Marlborough Sauvignon Blanc, New Zealand</b> <i>Fresh tropical fruit flavours – crisp finish</i>	650
<b>Babich Hawkes Bay Chardonnay, New Zealand</b> <i>Creamy palate, melon and peach flavours – clean, dry finish</i>	550
<b>Vina Maipo Vitral Sauvignon Blanc, Chile</b> <i>Very fresh, full-bodied with a long mineral and citric persistence</i>	520
<b>Batasiolo Gavi, Italy</b> <i>Fresh and floral nose, good intensity and persistence</i>	680
<b>Tariquet Classic, France</b> <i>Floral aromas, citrus with beautiful shades of exotic fruits</i>	570
<b>Tariquet Chardonnay, France</b> <i>Its subtle bouquet reveals floral notes, fresh butter and hints of vanilla</i>	120 550
<b>Vidal Fleury Côte du Rhône Blanc, France</b> <i>Fresh (apricot, melon) and dry (almond)</i>	130 650

### ▼ ROSÉ ▼

<b>Farnese Pipoli Rosato, Italy</b> <i>Bright raspberry, hints of cherry, sour black cherry and pansy</i>	540
<b>Vidal Fleury Côte du Rhône Rose, France</b> <i>Floral (peony), caramel, fruity (raspberry), creamy, mineral on the final</i>	650
<b>Tariquet Rosé, France</b> <i>Red pomegranate, mild spicy notes</i>	520
<b>Batasiolo Moscato d'Asti, Italy</b> <i>Aromas of rose, peach, white fruit, apricot, fig and orange blossoms</i>	120 575



▼ RED ▼



<b>Wolf Blass Yellow Label Shiraz, Australia</b> <i>Rich berry fruits, subtle fine tannins and a long, smooth finish</i>	770
<b>Sterling Vintner's Merlot, California</b> <i>Fresh mixed berry jam, red cherry, milk chocolate and baked spice</i>	680
<b>Babich Marlborough Pinot Noir, New Zealand</b> <i>Smoky dark fruits with nutmeg, strawberry and plum mix with bramble and raspberry notes</i>	830
<b>Vina Maipo Vitral Cabernet Sauvignon, Chile</b> <i>Berry aftertaste, with a perfect balance of fruits and polished tannins</i>	510
<b>Mi Terruno Reserva Cabernet Sauvignon, Argentina</b> <i>Smooth and fresh, black fruits, mineral. Fatness and persistence with the fruit</i>	120 580
<b>I Muri Negroamaro, Italy</b> <i>Spicy and fruity, with blackberry notes</i>	125 580
<b>Zolla Primitivo Merlot, Italy</b> <i>Rich aroma of ripe red fruits, cherry, berry, with notes of cinnamon</i>	650
<b>Batasiolo Barbaresco, Italy</b> <i>Intense and persistent aroma, with hints of flowers, cooked fruits and spices</i>	1.600
<b>Clarendelle Red Private Label, France</b> <i>Dark fruits, chocolate, well-balanced acidity, a savoury character, ends on spicy tobacco notes</i>	150 760
<b>Clarendelle Rouge, France</b> <i>The bouquet is complex and fruity, with blackberry and blackcurrant overtones</i>	890





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## SOFTNESS & BUBBLES

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<b>Wolf Blass Red Label Pink Moscato, Australia</b> <i>Sweet fruits and floral flavours</i>		590
<b>Batasiolo Moscato Spumante, Italy</b> <i>Pleasant aromas of Moscato grape, apple, fruits and white flowers</i>		570
<b>Leonardo Prosecco, Italy</b> <i>Light floral perfumes followed by fruity notes</i>	125	600
<b>Moët &amp; Chandon Ice Impérial, France</b> <i>Fruity aroma, grapefruit, ginger notes and quince</i>		2.100

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## OUR SAKÉ

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<b>Hakutsuru Josen Namachozo-Shu</b>	300ml	310
<b>Tokubetsu Junmai Yamadanishiki</b>	300ml	410
<b>Hakuryu Daiginjo</b>	300ml	690
<b>Dassai 39 Junmai Daiginjo</b>	720ml	1.600
<b>Umenoyado Gin Junmai Daiginjo</b>	720ml	1.050
<b>Hakuryu Junmai Daiginjo</b>	720ml	1.350

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## OUR WHISKY & COGNAC

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<b>Bulleit Bourbon</b>	120	1.950
<b>Maker's Mark</b>	120	2.100
<b>Jameson</b>	100	1.900
<b>Jim Beam White</b>	95	1.650
<b>Johnnie Walker Black</b>	100	1.800
<b>Glenmorangie 12 Y.O the Lasanta</b>	170	3.200
<b>Macallan 12 Y.O</b>	190	3.900
<b>Glenlivet 12 Y.O double oak</b>	140	2.800
<b>Glenlivet 18</b>	290	5.600
<b>Hennessy VSOP</b>	150	3.000



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## OUR GIN

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Beefeater	80	1.200
Bombay sapphire	95	1.750
Hendricks	110	2.000
Roku Japanese craft	135	2.100

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## OUR VODKA

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Belvedere	120	2.350
Absolut blue	90	1.650
Grey goose	130	2.400

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## OUR TEQUILA & RUM

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Don Julio 1942		6.000
Don Julio Anējo	150	2.400
Don Julio Reposado	145	2.200
Patron Anējo	150	2.800
Bacardi light	95	1.600
Plantation 3 stars	80	1.300







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## OUR LIQUEUR

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Kahlua	80	1.500
Arak bali dewi sri	65	1.000
Aperol	80	1.500
Campari	80	1.900
Cointreau	80	1.500
Carpano bianco	80	1.500
Carpano dry	80	1.500
Antica formula	80	1.500

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## OUR BEERS

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Sapporo	100
Bintang	50

