

Nasi Goreng Buntut

Nasi Goreng Buntut is a delicious dish that combines traditional fried rice with tender oxtail. Cooked with onions, chili, and fresh vegetables, and topped with a sunny-side-up egg, this dish is served with slices of cucumber, tomato, and sambal. The blend of enticing flavors and aromas makes it perfect for satisfying your cravings!



Sup Buntut

Sup buntut originates from France and is re-cooked in Java using oxtail, which is simmered and served with pieces of carrots, potatoes, and tomatoes. It is accompanied by white rice and emping.

Ayam Bekakak

Ayam Bakar Bekakak is a traditional Sundanese dish from West Java, Indonesia, often served at special events and ceremonies. It's known for its unique presentation and rich flavor, with a marinade that typically includes coconut milk to keep the chicken moist and add a creamy taste during grilling.



Menu Nusantara

Jawa



Soto Kudus

Soto kudus is a soup that originates from Central Java, characterized by a brownish-yellow color. Soto Kudus is served with filling ingredients such as shredded chicken, cabbage, bean sprouts, and also Soon Hoon (glass noodles). The duck soup comes from North Sumatra and uses duck broth rich in spices, which helps eliminate any gamey smell from the duck.



Ayam Bakar Solo

Ayam bakar solo characterized by its brown color, undergoes a marination process with unique spices and traditional Indonesian herbs. It is served with white rice, grilled chicken, fresh vegetables, and raw sambal for dipping.

Ayam Bakar Madu

Ayam Bakar Madu comes from Java and has a sweet and spicy flavor. This dish is served with chicken, honey sambal, emping, and white rice.



KASTA
HIGH TEA & SOCIAL RESTO



35K

Gado gado

Gado gado is a traditional dish from East Java consisting of various types of boiled vegetables, such as water spinach, napa cabbage, cabbage, and bean sprouts, served with peanut sauce, along with tofu, tempeh, eggs, and emping as accompaniments.

Nasi Goreng Kambing

Nasi goreng kambing fried rice is characterized by the aroma of archipelago spices and curry seasoning, served with a sunny-side-up egg and emping as accompaniments.



50K

Nasi Campur

Nasi Campur is a popular Indonesian dish which translates to "mixed rice". This dish serves a portion of steamed rice accompanied by various side dishes, including shredded chicken, balado eggs, vegetables and spices. The variety and number of side dishes can vary based on regional traditions and personal preferences, making it a versatile and customizable meal.



45K

👍 Nasi Goreng Jimbaran

Nasi Goreng Jimbaran is a flavorful Indonesian fried rice dish from Jimbaran, Bali, known for its seafood. This version features rich, savory flavors and fresh seafood, making it a highlight of Balinese cuisine. It's often served as a main dish with a side of fresh salad, pickled vegetables, and sometimes sambal or soy sauce.



45K

Menu Nusantara

Jawa Bali



45K

Ayam Bakar Taliwang

is a dish that originates from Bali. The chicken is marinated with Taliwang spices, resulting in a flavor that penetrates deeply into the meat. This dish is served with grilled eggplant, Taliwang sambal, and white rice.



Bebek Goreng Betutu

Bebek Goreng Betutu is a traditional Balinese cuisine; however, in our version, it is re-cooked by frying and coated with special betutu spices. It is served with sautéed water spinach and emping.



58K



45K

Ayam Sambal Matah

Fried chicken with sambal matah is a dish that originates from Bali. This fried chicken is slightly different from regular fried chicken because it is first marinated with yellow spices. It is served with sambal matah and emping.



KASTA
HIGH TEA & SOCIAL RESTO

Kalimantan



55K

Ayam Masak Habang 🍷

Ayam Masak Habang is a traditional dish from the Banjar people of South Kalimantan, Indonesia. The name "habang" means "red" in the Banjar language, referring to the dish's rich red color, which comes from the use of red chilies and other spices in the sauce. This dish is known for its sweet, savory, and mildly spicy flavor, making it a favorite in Banjar cuisine. The dish is flavored with a combination of spices, including shallots, garlic, candlenuts, galangal, and shrimp paste (terasi). These ingredients are ground into a paste that forms the base of the sauce.

Ayam Cincane

Ayam Cincane is a traditional Indonesian dish from Samarinda, the capital city of East Kalimantan on the island of Borneo. This dish is often served during special occasions such as weddings, religious ceremonies, and welcoming honored guests. Ayam Cincane is known for its rich, savory flavor and vibrant red color, which comes from a blend of spices used in the marinade. Coconut milk is often included in the marinade, adding a creamy texture and mellowing the spices. It also helps keep the chicken moist during cooking.



60K

Menu Nusantara

Sulawesi



45K

Ikan Rica rica

Ikan Rica-Rica is a popular Indonesian dish known for its spicy and aromatic flavor. Originating from the Minahasa region in North Sulawesi, this dish is a staple in Minahasan cuisine and is loved throughout Indonesia for its bold, fiery taste. "Rica-rica" itself refers to a spicy, chili-based sauce that is used to cook the fish. The signature spicy sauce is made from a blend of fresh red chilies, bird's eye chilies, garlic, shallots, ginger, and lemongrass. These ingredients are ground into a paste that forms the base of the sauce.



55K

Ayam Woku

Ayam Woku is a traditional Indonesian dish from the Minahasa region in North Sulawesi. It's known for its aromatic and spicy flavor, featuring chicken cooked in a vibrant and flavorful sauce made from a blend of fresh herbs and spices. The sauce is made from a mix of fresh herbs and spices, shallots and garlic, bird's eye chilies and/or red chilies for heat, ginger, galangal, and lemongrass for aromatic depth, kaffir lime leaves and bay leaves for added fragrance.

Coto Makassar

Coto Makassar is a traditional beef soup from Makassar, Sulawesi, Indonesia. Known for its rich flavor, it's a staple in Makassarese cuisine. The soup is usually served with rice or ketupat, garnished with fried shallots and green chilies, and often comes with sides like cabbage or bean sprouts for extra crunch.



55K



KASTA
HIGH TEA & SOCIAL RESTO

👍 Soto Ayam Medan

Soto medan is a traditional dish from North Sumatra made with chicken broth and spices typical of the archipelago, enriched with coconut milk. The filling ingredients include shredded chicken, cabbage, rice noodles, tomato, green onions, and potato fritters."



45K



45K

Ikan Asam Padeh

Ikan asam is a dish that originates from West Sumatra, offering a sour and spicy flavor. This dish is prepared with pineapple, starfruit, and candis fruit, which helps eliminate any fishy smell.

Lotek Minang

Lotek minang is a traditional dish from West Sumatra consisting of various types of boiled vegetables and noodles, such as water spinach, napa cabbage, cabbage, and bean sprouts, served with peanut sauce, along with tofu, tempeh, eggs, and emping as accompaniments.



30K

Menu Nusantara

Sumatra



Nasi Goreng Rendang

Fried rice with rendang spices sautéed and served with rendang beef, sunny-side-up egg, and emping as accompaniments.



45K



48K

Soto Padang

Soto Padang is a soupy dish made with beef broth and filled with ingredients such as beef, rice noodles, potato fritters, and tomato

Udang Sambal Lemak

Udang sambal is a traditional Malay dish that uses red chili sambal with added coconut milk, creating a balanced spicy and sweet flavor. It is served with white rice and emping as accompaniments.



75K



48K

Mie Laksa

Mie Laksa is a traditional Malay noodle dish that typically features a rich, creamy coconut milk broth, making it thicker and more flavorful. It is filled with shrimp, eggs, noodles, bean sprouts, fish balls, and green onions.



KASTA
HIGH TEA & SOCIAL RESTO



55K

Ayam Goreng Tangkap

Soto medan is a traditional dish from North Sumatra made with chicken broth and spices unique to the archipelago, enhanced with coconut milk. The ingredients include shredded chicken, cabbage, rice noodles, tomato, green onions, and potato fritters.



55K

Ayam Napinadar

Chicken Napinadar is a traditional dish of the Batak ethnic group in North Sumatra, Indonesia. This dish is mainly associated with the Toba Batak people and is often prepared at special ceremonies and family gatherings. What makes Napinadar Chicken unique is the way it is made and the use of a special sauce made from fresh chicken blood, which gives this dish a rich and earthy taste. However, in the coffee caste, this dish no longer uses fresh blood but uses finely ground fried coconut.

Dendeng Balado

55K

Dendeng Balado is a popular Indonesian dish known for its spicy and savory flavor. It features thinly sliced beef that is marinated, dried, and then cooked with a rich, spicy chili paste. The dish is particularly associated with the Minangkabau people of West Sumatra, though it is enjoyed throughout Indonesia. Balado Sauce: The sauce is made from a blend of red chillies, bird's eye chillies, shallots, garlic, and tomatoes. These ingredients are ground into a paste that forms the base of the sauce.



Menu Nusantara

Sumatra



37K

Lontong Medan

Lontong Medan is a traditional Indonesian dish from Medan, North Sumatra. It features steamed rice cakes (lontong) served with a flavorful curry-like sauce and a variety of accompaniments. The dish is known for its rich, spicy, and aromatic flavors.

Pempek

Pempek (also spelled Empek-empek) is a traditional Indonesian snack originating from Palembang, South Sumatra. It's a type of savory fish cake made from a mix of fish and tapioca flour, often served with a tangy and spicy vinegar-based sauce.



35K

Gulai Ikan

Gulai Ikan Jambi is a traditional dish from Jambi, a province on the eastern coast of Sumatra, Indonesia. This dish features fish cooked in a rich, aromatic curry sauce that is characteristic of Jambi cuisine. Gulai, in general, refers to a type of curry or stew in Indonesian cuisine, and Gulai Ikan Jambi is known for its flavorful and slightly spicy profile. Coconut milk is a key ingredient in Gulai Ikan Jambi, providing a creamy texture and balancing the spices with its richness. The coconut milk is added to the spice paste to create a thick, flavorful sauce.



45K



KASTA
HIGH TEA & SOCIAL RESTO

Main Course



3 pcs boneless chicken legs skewers marinated with saikomiso and blackpepper with leeks

Fried Chicken Steak

Fried chicken steak with romaine lettuce; bellpepper, mayonaise, with choice of our sauce



Grill Chicken Steak

Salmon Steak

Grilled salmon steak, with sauted vegetables, french fries, and choice of our sauce



135K



Kasta Special Fried Rice

Spicy fried rice with condiment prawn skewers, fried middle wings, and highland salad

48K



Chicken Salted Egg

Fried slice chicken bowl and salted egg sauce with kimchi and rice

55K



Chicken Blackpepper

Fried slice chicken bowl and blackpepper sauce and rice

45K



Tom Yum Seafood

A mixture of coconut milk, tamarind water, lemongrass, kaffir lime leaves, ginger, and red chili, along with shrimp, chicken, fish, mushrooms, and water spinach or basil leaves.

48K

Brunch



45K

Best Scramble

Best scrambled eggs are all about achieving a perfect balance of creamy texture and rich flavor.



45K

Croissant Sandwich

Croissant Sandwiches are a delightful way to enjoy the buttery, flaky goodness of croissants with a variety of fillings. Whether you prefer a savory or sweet option, croissant sandwiches are versatile and perfect for breakfast, brunch, or even a light lunch.



45K

Ham And Cheese Croissant

Sunrise Breakfast

The Sunrise Breakfast Sandwich is a delicious and hearty sandwich typically featuring a combination of eggs, cheese, and a choice of meats or vegetables, all served on a toasted bun or bread. It's called "Sunrise" because it's a great way to start your day with a satisfying and nutritious breakfast.



45K



KASTA
HIGH TEA & SOCIAL RESTO

Burger & Pizza

Chicken Burger

55K

Bread, cheese sauce, lettuce, tomato, cucumber, sunny-side-up egg, caramelized onion chicken, served with potatoes.

Beef Burger

65K

Bread, cheese sauce, lettuce, tomato, cucumber, sunny-side-up egg, beef, caramelized onions, served with potatoes.



95K

Kasta Meat Lovers

Beef ragout, pepperoni, and sausages with tomato sauce, and mozzarella cheese

Carbonara

70K

Sauted mushroom, tomato sauce, mozzarella cheese, eggs, and truffle oil

Tropical Pizza

65K

Sauted chicken, pineapple, onion, bell pepper

Pasta



48K

Mushroom Pasta

Spaghetti with aromatic creme, king eryngi mushroom, and sauteed



48K

Pasta Rica Rica

Spaghetti with rica rica sambal and coriander



55K

Bolognese

Spaghetti with meat sauce, veggies and tomatoes, and put sauce on pasta



55K

Smoked Salmon Pasta

Spaghetti with smoked salmon

Aglio Olio

Vegetable oil, garlic, dried chili powder, with the option of chicken or shrimp toppings.

48K



KASTA
HIGH TEA & SOCIAL RESTO

Snack

Chicken Wings

6 pcs of middle wings that have been specially marinated by kasta, and coated in special kasta flour, fried in cooking oil at a certain temperature



French Fries

Selected potato pieces fried in oil at a certain temperature, and sprinkled with flavor

Fried Enoki

Fried Enoki Mushrooms are a crispy and delightful snack or side dish featuring delicate enoki mushrooms that are battered and deep-fried to a golden crisp. They're popular in Asian cuisine and are known for their light, crunchy texture and savory flavor.



Tempe Mendoan

Tempe Mendoan is a popular Indonesian street food from Central Java, particularly known for its crispy and flavorful tempura-style tempeh. It's typically enjoyed as a snack or appetizer and is often served with a spicy dipping sauce.

Pempek

Pempek (also spelled Empek-empek) is a traditional Indonesian snack originating from Palembang, South Sumatra. It's a type of savory fish cake made from a mix of fish and tapioca flour, often served with a tangy and spicy vinegar-based sauce.





Tahu Cabe Garam

Tahu Cabe Garam is a popular Indonesian dish that translates to "Spicy Salted Tofu." It features crispy tofu pieces stir-fried with a spicy, savory seasoning mix. This dish is often enjoyed as a side dish or snack and is known for its bold flavors and simple preparation.



Ayam Goreng Bawang

Ayam Goreng Bawang is a delicious Indonesian dish that translates to "Fried Chicken with Onions." It features crispy fried chicken pieces topped with a flavorful onion garnish. The onions are usually sautéed until caramelized, adding a sweet and savory contrast to the crispy chicken.



Prawn Mayo

Prawn Mayo is a flavorful and creamy dish that features prawns (shrimp) in a mayonnaise-based sauce. It's often served as a side dish, appetizer, or light main course.



👍 Cireng

Cireng (short for Aci Goreng) is a popular Indonesian snack from West Java. It's made from tapioca flour (aci) mixed with seasonings, then deep-fried until crispy. Cireng is known for its crunchy texture and can be enjoyed with various dipping sauces.



Cireng Bakar

Cireng (short for Aci Goreng) is a popular Indonesian snack from West Java. It's made from tapioca flour (aci) mixed with seasonings, then deep-fried until crispy. Cireng is known for its crunchy texture and can be enjoyed with various dipping sauces.

Chipop

Chicken Popcorn is a fun and flavorful snack or appetizer that features bite-sized pieces of chicken coated in a seasoned batter and fried to crispy perfection. It's often enjoyed as a party snack, finger food, or a tasty addition to a meal.

38K



KASTA
HIGH TEA & SOCIAL RESTO

Appetizer & Salad

Chicken Brochette

3 pcs boneless chicken legs skewers marinated with saikomiso and blackpepper with leeks

45K



45K

Kasta Caesar Salad

Romaine lettuce, fried tofu, carrot ribbon, tossed with homemade caesar dressings with anchovy and parmesan cheese



55K

Sourdough Breakfast Sandwich



55K

Smoke Salmon Salad

Butterhead lettuce, carrot ribbon, smoked salmon tossed, with sesame dressings



Dessert



35K

Lupis

Lupis is a traditional Indonesian dessert made from glutinous rice that is steamed, shaped into a triangle, and then coated in grated coconut and palm sugar syrup. It's a popular treat in Java and other parts of Indonesia, known for its sweet and slightly chewy texture.

Croffle

A Croffle is a delightful hybrid of a croissant and a waffle. It combines the buttery, flaky texture of a croissant with the crispy, golden exterior of a waffle. Croffles are perfect for breakfast, brunch, or even dessert with ice cream on toppings.



45K



25K

Kue Pancong

Kue Pancong is a traditional Indonesian snack that's popular for its simple ingredients and delightful taste. It's a type of coconut cake, typically made with a mixture of rice flour, coconut, and a touch of sugar, and cooked in a special pan to achieve a crispy,

Pisang Bakar Makassar

Pisang Bakar Makassar is a popular Indonesian dessert from Makassar, Sulawesi. It features grilled bananas that are typically topped with a variety of sweet and savory ingredients, making it a delightful and versatile treat.



35K



30K

Cendol Panacotta

Cendol Panna Cotta is a fusion dessert that combines the creamy, Italian panna cotta with the traditional Indonesian-Malay cendol. The result is a rich and creamy dessert with a touch of tropical flavor.



KASTA
HIGH TEA & SOCIAL RESTO

Rice Bowl



32K

**Rice Bowl
Beef Blackpeper**



40K

**Rice Bowl
Beef Sambal Matah**



32K

**Rice Bowl
Chicken Salted Egg**

Rice Bowl Chicken Sambal Matah	32K
Rice Bowl Chicken Cabai Hijau	32K
Rice Bowl Chicken Mentai	32K
Rice Bowl Chicken Blackpepper	32K
Rice Bowl Chicken Curry	34K
Rice Bowl Ayam Kemangi	32K
Nasi Goreng Kampung	28K
Nasi Goreng Seafood	34K
Nasi Goreng Oriental	28K
Nasi Goreng Rendang	30K
Mie Goreng	28K

COFFEE BASED



BARISTA BREAKFAST
45K



AFFOGATO
40K 🍷

**MOCCACINO
(HOT/ICE)**
🍷 30K/35K



ESPRESSO	25K
CAPPUCINO (HOT/ICE)	32K/35K
LATTE (HOT/ICE)	32K/35K
LONG BLACK (HOT/ICE)	32K/35K
LATTE FLAVOUR (HOT/ICE)	35K/38K
BAILYS COFFEE	40K
SUGAR DADDY	35K
BROWN COFFEE	35K
HAND BREW (HOT/ICE)	35K/38K

NON COFFEE



MATCHA CLOUD _____ **35K**

BANANA SMOOTHIES _____ **30K**

MANGGO YAKULT _____ **45K**

RED VELVET (HOT/ICE) _____ **28K/30K**

CHOCOLATE (HOT/ICE) _____ **28K/30K**

MATCHA (HOT/ICE) _____ **28K/30K**

TARO (HOT/ICE) _____ **28K/30K**

👍 **CHOCO STRAWBERRY** _____ **35K**

👍 **CHOCO BLUEBERRY** _____ **35K**

STRAWBERRY SMOOTHIES _____ **30K**

BLUEBERRY SMOOTHIES _____ **30K**

FRESH JUICE

SKIN ELIXIR _____ **35K**

RED BARONG _____ **35K**

JUS ALPUKAT _____ **35K**

JUS MANGGA _____ **35K**

JUS STRAWBERRY _____ **35K**

👍 **JUS SIRSAK** _____ **35K**

👍 **JUS BUAH NAGA** _____ **35K**

KASTA HEALTY JUICE _____ **35K**

KASTA SMOOTHIES _____ **35K**



COFFEE MOCKTAIL



👍 **KASTA PRESSO** _____ **35K**
Original Coffee Mocktail (Shake)

GATOT KACA _____ **35K**

MOJITO

👍 **DRAMATIC KIWI** _____

COCONUT MOJITO _____ **35K**

VIRGIN MOJITO _____ **30K**

LYCHEE MOJITO _____ **35K**

STRAWBERRY MOJITO _____ **35K**

👍 **BLUEBERRY MOJITO** _____ **35K**

👍 **LEMONADE SQUASH** _____ **35K**

👍 **TROPICAL SUN** _____ **35K**

👍 **BLUE OCEAN** _____ **35K**

BLACKPINK _____ **35K**

STRAWBERRY PEACH _____ **35K**





BLENDED WITH FRAPPE

	TARO SMOOTHIES	45K
👍	CHOCO FOREST	45K
	CHOCO CLASSIC	45K
👍	CHOCO MINT COOKIES	45K
👍	CHOCOLATE FRAPPE	35K
👍	MATCHA FRAPPE	35K
	TARO FRAPPE	35K
👍	CHOCO BANANA CREAM	35K
	CHOCO REGALS	35K
👍	AVOCADO CHOCO CREAM	35K
👍	AVOCADO COFFEE	35K



SUMMER FREEZ

LYCHEE PARADISE	35K
PEACH PARADISE	35K
HYDRO MANGGO	35K
BLACK PEACH	40K
DEEP PURPLE	40K

NUSANTARA

ES PUTU BAMBU	35K
ES KEJU	35K
ES PANDAWA	35K
ES KINTAMANI	35K
ES CUAQZ	35K



SPECIAL TEA ARTISAN

JASMINE GREEN TEA	45K
ASSAM BLACK TEA	45K
CAMOMILE	45K
SPIRITS	45K
GOLDEN SUNSET	45K
SPRING BLOSSOM	45K
IMPERIAL JADE	45K

TEA BASED

LEMON TEA (HOT/ICE)	22K/25K
LYCHEE TEA (HOT/ICE)	22K/25K
HONEY LEMON TEA (HOT/ICE)	22K/25K
PEACH & LIME TEA (SHAKED)	25K

OTHERS

MINERAL WATER	15K
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FIZZ



Blue Fizz

(Beer cocktail with fresh blueberry taste)

75K

Red Fizz

(Beer cocktail with fresh strawberry taste)



75K

BEER

ANGKER LYCHEE	35K
BINTANG CRYSTAL	35K
BINTANG MERAH	35K
BINTANG REDLER	35K
CARLSBERG	35K
CORONA	50K
GUINNESS	40K
HEINEKEN	35K
SMIRNOFF APPLE	35K
SMIRNOFF ICE	35K



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