

TAPAS ADVENTURE

BUFFALO CHICKEN WINGS – 80K

Crispy fried chicken wings coated in a bold and tangy Buffalo sauce.

CALAMARI FRITTO – 80K

Deep-fried calamari in crispy spiced flour, served with a sweet and spicy Thai sauce and tartar mayo.

CHICKEN KARAAGE – 80K

Crispy fried chicken coated in mixed flours, glazed with gochujang sauce. Served with kimchi aioli.

OCTOPUS SKEWERS – 90K

Marinated octopus grilled with paprika and onions. Served with homemade sriracha sauce.

TUNA TARTARE – 80K

Yellowfin tuna loin dressed with ponzu, lime, pickled onions, avocado, sesame seeds, and cucumber.

VEGAN OR CHICKEN SPRING ROLLS – 80K

Deep-fried mixed vegetables or chicken wrapped in wonton skin, served with a sweet and spicy Thai sauce.

SAUTÉED CARROTS – 50K

Sautéed carrots with garlic, extra virgin olive oil, parsley, and Asian breadcrumbs.

BEEF NACHOS – 150K

Crispy corn tortillas layered with seasoned ground beef, melted cheddar cheese, sweet corn, fresh tomato salsa, creamy guacamole, and a drizzle of sour cream. Garnished with fresh cilantro and a wedge of lime.

CRISPY JAPANESE CUCUMBER – 60K

Crispy Japanese cucumber with homemade sesame dressing, topped with crispy leeks.

CRISPY ONION RINGS – 45K

Golden-battered onion rings, fried to crisp perfection and served with a rich, creamy garlic mayo dip.

TACO TREATS (3 pcs)

BEEF RAGU TACO – 120K

Slow-braised minced beef with smoked paprika. Served in a flour tortilla with coleslaw, lettuce, avocado salsa, and aioli mayo.

CHICKEN KATSU TACO – 120K

Crispy deep-fried chicken in a flour tortilla with coleslaw, lettuce, avocado salsa, and spicy mayo.

CALAMARI FRITTER TACO – 120K

Crispy calamari in a flour tortilla with coleslaw, lettuce, tartar mayo, avocado salsa, and lime.

FALAFEL TACO – 120K

Crispy falafel balls in a flour tortilla with coleslaw, lettuce, avocado salsa, and tzatziki dressing.

CRAFT SANDWICHES & BURGERS

VEGE CLUB SANDWICH – 110K

Homemade white toast with grilled vegetables (bell pepper, onion, zucchini), vegan cheese, and aioli mayo. Served with French fries.

CACTUS CLUB SANDWICH – 130K

Homemade white toast with bacon, egg, grilled chicken, cheddar cheese, lettuce, tomato, onion, and aioli mayo. Served with French fries.

BEEF STEAK CIABATTA – 150K

Toasted ciabatta with grilled beef, olive concasse, lettuce, caramelized onion, tomatoes, and creamy mayonnaise sauce. Served with French fries.

CHICKEN KATSU BURGER – 130K

Brioche bun with crispy fried chicken, spicy mayo, coleslaw salad, tomato, and caramelized onion. Served with French fries.

BEEF BURGER – 150K

Brioche bun with aioli mayo, lettuce, caramelized onion, tomato, cheddar cheese, and olive concasse. Served with French fries.

CRISPY MAHI-MAHI FISH BURGER – 130K

Golden-fried mahi-mahi fillet served in a soft brioche bun, layered with homemade tartar sauce, fresh lettuce, tomato, pickles, crunchy red cabbage, and crispy fried onions.

SUSHI SELECTION (8 pcs each)

TEMPURA TUNA ROLL – 130K

Japanese rice with tuna loin, cream cheese, avocado, pickled yellow daikon, homemade teriyaki sauce, and seaweed.

CENINGAN FUTOMAKI ROLL – 130K

Japanese rice with chopped tuna, crab meat, spicy mayo, cream cheese, avocado, crispy carrot, and homemade teriyaki sauce.

CHICKEN KATSU ROLL – 120K

Japanese rice with cream cheese, crispy chicken katsu, pickled cucumber, breadcrumbs, cheese sauce, and spicy mayo.

CACTUS SPECIAL ROLL – 150K

Japanese rice with gindara fish, cream cheese, Japanese cucumber sticks, avocado, topped with tuna slices, homemade teriyaki sauce, spicy mayo, and seaweed.

TASMAN ROYALE ROLL – 170K

Japanese rice rolled with crispy tempura shrimp and creamy crab salad, wrapped in nori, and topped with premium Tasmanian salmon. Finished with marinated seaweed salad.

HEALTHY GREEN

BURRATA SALAD – 140K

Fresh burrata cheese, tomatoes, confit cherry tomatoes, vinaigrette, basil oil, and homemade ciabatta.

GRILLED CHICKEN SALAD – 130K

Mixed lettuce with crispy bacon, grilled chicken breast, boiled egg, avocado, tomatoes, olives, cucumber, and homemade dressing.

CACTUS BEEF SALAD – 150K

Cucumber, cilantro, romaine lettuce, mint leaves, cherry tomatoes, chili, lime, garlic, shallots, soy sauce, sesame, rice noodles, honey, and lemongrass, garnished with grilled beef steak.

GREEN SALAD – 80K

Mixed lettuce, tomatoes, Japanese cucumber, avocado, and homemade dressing.

SESAME-CRUSTED TUNA TATAKI – 120K

Lightly seared tuna steak in a sesame crust, served with mashed avocado and lettuce, topped with creamy mayo and a dash of ponzu sauce.

PAPAYA PRAWN SALAD – 150K

Grilled prawns on a bed of mixed lettuce and fresh papaya slices with cherry tomatoes, paired with homemade citrus dressing on the side.



CACTUS PASTA HOUSE

Try our homemade gluten free fettuccine pasta, extra 20k

CREAMY MUSHROOM FETTUCCINE – 120K

Homemade fettuccine pasta with caramelized onions, Grana Padano cheese, cream, parsley, mushrooms, and butter.

BOLOGNESE FETTUCCINE – 150K

Homemade fettuccine pasta with slow-cooked beef ragu, carrot, onion, celery, butter, and parsley.

SEAFOOD POMODORO – 150K

Homemade fettuccine pasta with mixed seafood, homemade tomato sauce.

PASTA AL POMODORO – 100K

Homemade spaghetti pasta with homemade tomato sauce, topped with Grana Padano.

GARLIC PRAWN SPAGHETTI – 150K

Homemade spaghetti with sautéed garlic in extra virgin olive oil, fresh herbs, and cherry tomatoes. Topped with grilled prawns.

AGLIO OLIO – 100K

Homemade spaghetti with sliced garlic, chili, and extra virgin olive oil. Topped with Grana Padano cheese.

CREAMY CHICKEN PESTO FETTUCCINE – 130K

Homemade fettuccine pasta with creamy pesto sauce, chicken, and Grana Padano.

BEEF MEATBALL SPAGHETTI – 150K

Homemade spaghetti served with homemade tomato sauce and beef meatballs, garnished with extra virgin olive oil, parsley, sautéed garlic, and basil.

WOK DELIGHTS

Your choice: chicken, mixed seafood, or vegetarian.

FRIED RICE – 95K

Indonesian-style stir-fried rice with savory sambal oelek, egg, and vegetables.

FRIED NOODLES – 95K

Indonesian-style stir-fried egg noodles with sambal oelek, vegetables, and egg.

PAD THAI – 100K

Asian-style stir-fried rice noodles tossed with tamarind spice, Asian vegetables, crunchy peanuts, egg, and chili sauce.

HOUSE SPECIALTIES

OCTOPUS – 160K

9h slow-cooked octopus with Spanish spices, creamy potato purée, crispy potato croquettes, and cherry tomato confit.

HARISSA PRAWNS – 180K

Four charred king prawns served with harissa sauce, garlic aioli, za'atar, and homemade focaccia.

GRILLED CHICKEN LEG – 150K

Sous vide and grilled juicy chicken leg served with stir-fried vegetables, finished with savory Chinese-style sauce and baby potatoes. Topped with crispy fried shallots and sweet caramelized onion.

CHICKEN CURRY – 130K

Slow-cooked chicken with homemade curry paste, mixed vegetables, chicken breast, coconut milk, crispy shallots, and lime. Served with rice.

FISH 'N' CHIPS – 140K

Deep-fried mahi-mahi fish served with tartar sauce, French fries, and lemon wedges.

THE QUEEN TASMANIAN SALMON – 260K

Delicate Tasmanian salmon with crispy skin, served on soft potato gnocchi in a creamy pumpkin sauce. Topped with fresh cucumber slices for a refreshing finish.

CACTUS GNOCCHI – 160K

Homemade potato gnocchi with creamy blue cheese and Italian Grana Padano cheese, served with cherry tomatoes and garlic butter.

SWEET INDULGENCES

CHOCOLATE MOUSSE – 130K

Served with homemade vanilla ice cream, crumbles, and a piece of homemade chocolate brownie.

PASSION FRUIT PAVLOVA – 110K

Crispy meringue with a soft and sticky interior, topped with passion fruit, passion fruit sauce, and Chantilly cream.

CHURROS – 90K

Homemade cactus-style churros served with slow-cooked Dulce de Leche, chocolate sauce, and a dusting of icing sugar.

CHEESECAKE OF THE DAY – 120K

(Our bestseller) Ask our team for today's selection.

HOMEMADE ICE CREAM – 45K/SCOOP

Vanilla, Chocolate, Sorbetto Limone

SIGNATURE PIZZAS

FOCACCIA CLASSICA – 90K

A round, homemade pizza-style Italian flatbread – light and airy inside, golden and crispy outside. Baked with extra virgin olive oil and sea salt.

MARGHERITA – 130K

Homemade pizza dough, tomato sauce, mozzarella, and basil.

PANCETTA – 150K

Homemade pizza dough, tomato sauce, bacon, mozzarella, and Grana Padano cheese.

RUSTICA – 150K

Homemade pizza dough, tomato sauce, mozzarella, smoked Paris ham, and egg on top.

ADD YOUR TOPPINGS:

FRESH BURRATA – 80K

CHICKEN – 35K

TUNA – 35K

ONION – 10K

MUSHROOM – 25K

BELL PEPPER – 30K

EXTRA MOZZARELLA – 30K

SIDE DISHES

AROMATIC RICE OR PLAIN RICE – 25K

Steamed rice with coconut oil, salt, pepper, crispy shallots, and kaffir lime leaves.

FRENCH FRIES – 50K



Wine Selections

House Wine
White • Red • Rose

glass | bottle

White 150k | 700k

Hunter Sauvignon Blanc, Nz

Vigneti Del Vulture
Moscato, Italy

Pecorino Terre Di Chieti, Italy

Les Jamelles
Chardonnay, France

Freixenet Pinot Grigio, Italy

Red 150k | 700k

Freixenet Chianti, Italy

Wakenfield Shiraz, Australia

J.D Villebois
Pinot Noir, France

Amaranta 220K | 1000K
Montepulciano D'abruzzo, Italy

10 Vendemmie - | 1400K
Tenuta Ulisse, Italy

Rose 150k | 700k

Cassiopea Bolgheri Rosato,
Italy

Freixenet Rose, Italy

Sparkling 150k | 700k

Riunite Prosecco, Brut

Riunite Prosecco, Extra Dry

Bach Cava

Moet & Chandon, - | 2500K
Imperial Brut

Moet & Chandon, Rose - | 2700K

Veuve Clicquot, Brut - | 2600K

Veuve Clicquot, Rose - | 2800K

Dom Perignon, Vintage - | 7900K

Nicolas Feuillatte, Brut 1.5L - | 3900K

Spirits

Vodka

House Vodka

Absolut Original

Belvedere

Grey Goose

Beluga Celebration

Gin

House Gin

Tanqueray

Citadelle

Hendrick's

Roku

Rum

House Rum

Malibu

Diplomatico

Planteray

Tequila

House Tequila

Jose Cuervo, Silver

Jose Cuervo, Reposado

1800 Anejo

Reserva Del La Familia,
Extra Anejo

Shot
40ml | bottle

80k | -

100k | 990k

130k | 1900k

130k | 1900k

150k | 2300k

80k | -

100k | 1400k

100k | 1400k

130k | 1900k

130k | 1900k

80k | -

100k | 1400k

130k | 1900k

180k | 2400k

80k | -

100k | 1400k

100k | 1400k

150k | 2400k

350k | 5500k

Spirits

Liqueurs

Baileys

Cointreau

Jagermeister

Limoncello

Fernet-Branca Menta

Amaro Montenegro

Brandy / Cognac

Vecchia Romagna Nera

Remy Martin Vsop

Whisky

House Whisky

Jim Beam White

Jack Daniel's

Bushmills Black Bush

Bushmills 12 YO

Monkey Shoulder

Glenfiddich

Singleton

Kavalan Concert Master

Shot
40ml | bottle

100k | 1400k

150k | 1900k

180k | 2200k

80k | -

100k | 1400k

100k | 1400k

100k | 1400k

150k | 1900k

150k | 1900k

150k | 2200k

150k | 2200k

180k | 2600k

Coffee, Soft Drinks, Juices

Coffee

Espresso 35k

Double Espresso 45k

Black Coffee 40k

Cappuccino 50k

Cafe Latte 50k

Orange Espresso 60k

Mount Blanc Coffee 70k

Espresso Bomb 60k

Matcha Latte 60k

+15k for Extra Coconut Milk / Oat Milk
+5k for Iced Coffee

Hot Tea 35k

English Breakfast / Camomile /
Jasmine / Green / Peppermint /
Earl Grey

Iced Tea 50k

Lemon / Peach / Strawberry Mint

Cold Brew Tea Jug 1L 50k

Darjeeling / Green / Jasmine /
Lemongrass / Peach / Lemon

Water

Infused Water Jug 1L 50k

Still / Sparkling 330ml 40k

Aqua Panna 750ml 90k

San Pellegrino 750ml 90k

Soft Drinks

Coke / Coke Zero / Sprite / Tonic Water 35k

Fever-Tree Tonic 40k

Sanpellegrino Aranciata /
Aranciata Rossa / Limonata 50k

Red Bull 65k

Juices 55k

Watermelon / Pineapple / Papaya
/ Orange / Apple / Pink Grapefruit
Mango (seasonal)

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All prices are quoted in '000' Rupiah, also subject to 10% government tax and 8% service charge



Matcha 75k

Coconut Matcha

Pineapple Matcha

Strawberry Matcha

Biscoff Matcha

Mango Matcha

Orange Matcha

Lemonade 55k

Lemon Crush

Strawberry Fizz

Lemongrass Breeze

Tropical Passion Fruit

Moctails 65k

Virgin Mojito

Citrus, Lime, Mint, Soda Water, Simple Syrup

Tropical Almond Cooler

Pineapple Juice, Lime Juice, Soda Water, Almond Syrup, Mint

Virgin Pina Colada

Pineapple, Citrus, Coconut Milk, Simple Syrup

Home Made Ginger Beer (Non Alco)

Ginger, Citrus, Lime, Sugar, Bay Leaf

Elderflower Breeze

Pineapple Juice, Citrus Juice, Elderflower Syrup, Soda Water

Citrus Mint Julep

Passion Fruit, Citrus, Brown Sugar, Orange, Lemon

Cucumber Elderflower Cooler

Elderflower Syrup, Citrus Juice, Cucumber Slice, Soda Water, Grenadine

Signature Cocktails 140k

Porn Star On The Rock

Homemade Infused Vanilla Vodka, Citrus, Passion Fruit Purée, Vanilla Syrup, Homemade Passion Fruit And Vanilla Foam

Cactus Mai Tai

Spiced Rum , Pineapple Rum, Orange Liquier , Orgeat Syrup, Citrus, Pineapple Juice

Leak Zombie

Homemade Pineapple Rum, Spiced Rum, Homemade Pastis, Citrus, Spiced Syrup, Passion Fruit Purée, Pineapple Juice

Golden Hour

Pisco, Lemon Juice , Passion Fruit Puree, Agave Syrup, Angostura, Egg Foam

Moonflower Breeze

Homemade Gin, Elderflower Syrup, Pineapple Juice, Lemon Juice, Soda Water

Sunset Apple Fizz

Jim Beam, Apple Juice, Lime Juice, Simple Syrup, Soda Water,

Cocktails for Sharing

Classic Red Sangria, Glass 150k | Jug 1L 700k

White Sangria, Glass 150k | Jug 1L 700k

Negroni For Two, Crystal Decanter 290k

Beer

Corona	100k
Corona Beer Bucket (5 Bottles)	450k
Bintang Pilsner / Radler / Crystal	60k
Bintang Beer Bucket (5 Bottles)	250k

International Cocktails 150k

Aperol Spritz

Aperol, Prosecco, Soda Water, Slice Of Orange

Limoncello Spritz

Limoncello, Prosecco, Lime, Soda Water

Tocco Rosso Spritz

Campari, Prosecco, Elderflower Syrup, Soda Water, Mint

Hugo Spritz

Elderflower Syrup, Prosecco, Soda Water, Cucumber, Mint Leaf

Pina Colada

White Rum, Spice Rum, Homemade Pineapple Rum, Coconut Liqueur, Citrus, Fresh Pineapple, Coconut Cream

Mojito Original / Mojito Strawberry / Mojito Passion Fruit

White Rum , Citrus, Lime , Mint, Soda Water , Simple Syrup

Moscow Mule

Vodka, Citrus, Homemade Ginger Beer, Orange Bitters

Negroni

Gin, Sweet Vermouth, Campari

Espresso Martini

Vodka, Coffee Liqueur, Espresso

Hookah 300k

Kiwi Smoothie / Pineapple Ring / Raspberry / Maracuja / Grape Fizz / Peach Iced Tea / Pinkman / Lemon Mint / Pink Tonic

Flavour intensity varies - please ask our team

Cigars

Corona Foil 95k

Classy Cigar 165k

Grand Cigaro 165k

Don Juan 145k

Shakera 265k

Don Augusto 265k

Smoking Recommendations :

Please use hookah carefully to avoid fire hazards. Smoking is at your own risk. Guests are responsible for any damage or breakage caused during use, which will result in additional charges.

* We recommend smoking one hookah for no longer than 40 minutes.

* One hookah is good for up to 4 people maximum.

* Please consult the hookah staff for any questions.

* Smoking of tobacco is prohibited under the age of 18.

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