

NUSANTARA

CHICKEN SATAY 110K
Traditional Javanese recipe chicken skewers, served with rice, peanut sauce and sweet soy sauce

NASI GORENG KAMPUNG 115K
Indonesian style fried rice served with Indonesian turmeric fried chicken, chicken satay and fried eggs, pickles, and shrimp crackers

GADO-GADO PAVILION 85K
Lettuce, steamed cabbage, long bean, potato, carrot, beansprout, tomato, cucumber, fried tempeh & tofu, boiled egg, served with peanut sauce and crackers

KIDS

SEC 80K
Pork sausage patty, fried egg, cheddar, chipotle mayo on toasted brioche bun

CHEESEBURGER 80K
100% US Beef patty, cheddar, pickles, burger sauce on toasted brioche bun

MINI BURGERS 80K
2 Mini sized burgers with choice of cheese, toppings on toasted brioche buns

MINI DOGS 75K
2 mini all beef hot dog, choice of relish, tomato, mustard on toasted bun

GRILLED CHEESE 80K
Cheddar cheese on white toast

MACARONI N CHEESE 75K
Gouda, cheddar, and mozzarella with macaroni

SPAGHETTI MARINARA 65K
Spaghetti with house made marinara sauce

CHICKEN STRIPS 80K
Breaded breast meat only!

CHEESE QUESADILLA 75K
Cheddar, mozzarella, flour tortilla, served with pico de gallo on the side

Served with choice of fruit, fries, or chips, and choice of juice or milk

ALL DAY BREAKFAST

2 EGGS ANY STYLE 100K
Choice of scrambled, Fried, Hard boiled, bacon or sausage patty, choice of skillet potato or veggies

POWER HOUR 100K
3 Egg white omelette, sautéed brocolli, applewood smoked bacon, toasted sourdough

HUEVOS RANCHEROS 95K
2 Sunny side up eggs, flour tortilla, salsa, pico de gallo, avocado, beans

PESTO EGGS 100K
Omega eggs, mashed avocado, house pesto, ricotta, chili flakes, maple syrup, on toasted sourdough

FARMGIRL 110K
Folded eggs, avocado, tomato, toasted sourdough, evoo, fleur de sel

LOX PLATE 135K
Smoked salmon, dill cream cheese, capers, red onion, cucumber, toasted bagel of choice or sourdough

TCSB 145K
Pork sausage patty, applewood smoked bacon, scrambled eggs, cheddar, caramelized onions on toasted brioche bun (served with chips)

BREAKFAST BURRITO 160K
Pork sausage patty, scrambled eggs, tater tots, pico de gallo, guacamole, beans, sour cream, cheddar, chipotle mayo, in flour tortilla (make it vegetarian -30k)

VEGGIE BURRITO 95K
Scrambled Eggs, cheddar, avocado, beans, skillet potato, pico de gallo in flour tortilla, served with side salad

NANA’S PANCAKES 100K
Old fashioned pancakes, seasonal fruit & berries, maple butter syrup

BRIOCHE FRENCH TOAST 120K
Custard soaked brioche, seasonal fruit & berries, maple syrup

FRUIT & YOGURT PLATE 135K
Assorted seasonal fruits, greek yogurt, honey



Food Menu

★chef’s recommendation | 🌿vegetarian
🌱vegan | 🍷gluten free | 🥛dairy free | 🐷pork



STARTERS

LOADED NACHOS 145K
Corn tortilla chips, chipotle chicken, beans, black olives, jalapenos, pico de gallo, guacamole,chipotle mayo, cheddar cheese (Make in Vegetarian/Vegan -30K)

CHIPS & SALSA 65K
Corn tortilla chips served with housemade salsa,or add Guacamole +45K

BANG BANG BROCCOLI 85K
Fried broccoli florets, Kewpie mayo, sweet chili sauce, sesame seeds

BRUSCHETTA 85K
Heirloom tomato, basil, balsamic, garlic, EV00 on Toasted Sourdough

WIPE THE PLATE 125K
House made hummus, baba ganoush, tabbouleh, kalamata olives, EV00, served with warm pita bread

FRIED CHICKEN WINGS 100K
Served with celery & carrot stick, buffalo or BBQ sauce, and ranch

JALAPENO POPPERS 125K
3 cheese stuffed jalapenos, breaded and fried, served with cilantro aioli

MOZZARELLA STICKS 100K
Fried mozzarella sticks, marinara sauce

MAKE IT A PARTY! 325K
Chicken wings, mozzarella sticks, jalapeno poppers, potato chips, dips
serves 3-4 (without wings -60K)

FRESH SPRING ROLLS 85K
Choice of Shrimp, Chicken, Tofu (serves 2)
Make it vegan -30K

VEGETABLE CRUDITE & DIP 85K
Assorted raw vegetables, red pepper hummus or ranch

SOUP OF THE DAY 85K
Please ask our server

SALADS & WRAPS

ASIAN CHICKEN SALAD 120K
Poached chicken, romaine, white & red cabbage, mint, cilantro, carrot, fried wonton, fried shallot, sesame lime dressing

CHIPOTLE CHICKEN SALAD 125K
Grilled chicken, romaine, pico de gallo, corn salsa, guacamole, beans, tortilla strips, chipotle mayo

CALIFORNIA COBB 145K
Grilled chicken, romaine, tomato, bacon, avocado, chive, blue cheese, pickled red onion, blue cheese dressing

GREEK CHICKEN FETA 125K
Grilled chicken, romaine, green pepper, red onion, feta, tomato, kalamata olives, feta dressing, pita bread

CAESAR SALAD 100K
Romaine, kale, sourdough crouton, parmigiano reggiano, caesar dressing

KALE & CRANBERRY 100K
Mesclun mix, kale, dried cranberry, avocado, pumpkin seeds, beets, cherry tomato, feta, pickle red onion, balsamic dijon dressing (Make it vegan)

EARTH BOWL 130K
Seared halloumi, kale, broccoli, carrots, red cabbage, mushrooms, quinoa, avocado, pickled red onion, green goddess dressing (Make it vegan)

CHOPPED ITALIAN 165K
Smoked turkey, salami, black olives, romaine, tomato, onion, banana peppers, mozzarella, artichoke, red peppers, champagne vinaigrette

MEDITERRANEAN 120K
Housemade falafel, kale, cucumber, tomato, tabbouleh, kalamata olives, pita chips, hummus, tahini

ADD ON PROTEIN :
+ grilled chicken 45K + hass avocado 48K
+ grilled shrimp 70K + applewood smoked bacon 40K
+ grilled steak tips 150K + falafel (3pcs) 45K

MAINS

TACOS 135K
Choice of Grilled fish, chicken, beef, OR tofu, slaw, cilantro aioli, pico de gallo, guacamole on flour tortilla (Make it Vegetarian -30K)

TUNA MELT 100K
House tuna salad, cheddar cheese, sourdough and side of bread and butter pickles

SHRIMP PO BOY 140K
Battered cajun shrimp, lettuce, tomato, tangy remoulade on toasted roll

BLATT 145K
Applewood smoked bacon, lettuce, avocado, smoked turkey, tomato, mayo, toasted sourdough

CALIRITTO 165K
Seared steak, cilantro lime rice, beans, guacamole, pico de gallo, corn salsa, sour cream,cheese, flour tortilla

SWEET CHICK 100K
Using the original chick-fil-a sauce!

CHICKEN PESTO 125K
Grilled chicken breast, beefsteak tomato, housemade pesto, mozzarella, balsamic, arugulua, toasted ciabatta

AMERICANA HOT DOG 100K
All beef hot dog, grilled bun, relish, mustard, ketchup on the side

HOT CHICK 125K
Fried chicken breast, asian slaw, fried egg, sriracha mayo on toasted brioche bun

TURKEY REUBEN 145K
Smoked turkey, sauerkraut, Russian dressing, gouda cheese on marble rye

CHICKEN SALAD SANDWICH 115K
Chicken, grapes, apples, mayo, red onion on toasted sourdough

Sandwich/wraps come with a choice of chips, fries, salad, or veggies

SPAGHETTI MARINARA 85K
Housemade marinara

THE PAVILLION BURGER 160K
Prime all beef patty, lettuce, tomato, onion, special sauce, cheddar, brioche bun (cooked MR, please request for doneness)

MUSHROOM CARNE ASADA 110K
Cilantro-marinated mushroom, mexican rice, beans, pico de gallo, guacamole, chipotle cashew crema

FROM THE GRILL

STEAK OF THE DAY market price
GRILLED CHICKEN 125K
GRILLED SALMON 185K

SERVED WITH A CHOICE OF
CHIPS, FRIES, SALAD, VEGGIES, RICE PILAF

PEPPERONI PIZZA 145K
MARGHERITA PIZZA 120K
BBQ CHICKEN PIZZA 135K

SIDES

BRUSSEL SPROUTS 120K Balsamic Glaze	SWEET POTATO FRIES 65K Sweet potato fries with chipotle mayo and chives
3 CHEESE MAC 100K Gouda, Cheddar, Mozzarella	FRENCH FRIES 55K French fries with sriracha mayo, fried shallot, and chives
TRUFFLE TATER TOTS 85K Tater tots top with parmigiano reggiano and truffle oil	ANIMAL FRIES 65K French fries with special sauce, cheese, sauteed onion
SZECHUAN GREEN BEANS 65K Sauteed Green Beans, Szechuan sauce	POTATO SALAD 65K Golden potato, pickles, dill, chives, egg, mayo, champagne vinegar
BROCCOLI SALAD 65K Raw broccoli florets, cheddar, bacon, red onion, dried cranberries, lemon poppyseed dressing	

★chef's recommendation | 🌿vegetarian
🌱vegan | 🚫gluten free | 🚫dairy free | 🐷pork



CATERING/MEETING PACKAGES



Snack Box Package

Minimum of 10 Pax

FULL DAY

Rp. 450.000+ pp
6 hours room usage

- **1st & 2nd Coffee Break**

2 x Jajanan Pasar & 1 International Snack
or 2 x International Snack
Coffee/Tea

- **Lunch**

1 x Appetizer
1 x Soup
1 x Carb
1 x Main Course
2 x Side Dish
1 x Cut Fruits / Ice Cream / Pudding
Kerupuk & Sambal (Nusantara Food)

BREAKFAST

Rp. 180.000+ pp
3 hours room usage

- 3 eggs any style, tater tots, smoked bacon / pork sausage /
+10K Beef Patty / +15K Smoked Salmon, and Sauteed Veggies
- Assorted Muffins
(Choco, Blueberry, Banana, Apple Streusel, Carrot)
- Fresh Fruit
- Coffee/Tea

COFFEE BREAK

Rp. 100.000+ pp
3 hours room usage

- Choice of 2 Jajanan Pasar & 1 International Snack
- or 2 International Snacks
- Coffee/Tea

+ 10K Soft Drink
+ 15K Fresh Juice

+ 15K Jajanan Pasar
+ 20K International Snack

+ 250K/Hour Extra time
for room usage

***Please inform our staff if there are allergy/dietary requests**

***Please place orders at least 3 days in advance**

International Snack

Sweet

- Cookies (Choco Chips, Macadamia White Choc, Oatmeal Raisin)
- Cinnamon Roll
- Mini Fudge Brownie
- Mini Vegan Banana Chocolate Cake
- Mini Flourless Chocolate Cake
- Muffin (Choco, Banana, Blueberry, Apple Streusel, Carrot)
- Cupcakes (Choco, Vanilla, Red Velvet, Confetti)
- Mini Lemon Bar
- Mini Cornbread

Fruits

- Assorted Cut Fruits
- Fruit Kebabs

Ice Cream

- Vanilla
- Chocolate
- Strawberry

Savory

- Mini Club Sandwich
- Mini BLT
- Mini Egg Mayo Sandwich
- Mini Tuna Mayo Sandwich
- Chips & Salsa
- Chicken Gyoza
- Vegetarian Wonton
- Vegetable Samosa
- Crudite with Hummus /Ranch/Cilantro Aioli
- Falafel with Hummus/Tahini Sauce
- Fresh Spring Roll
- Fried Spring Roll
- Tortilla Chips with Salsa/Pico de Gallo, +10K Guacamole
- Vegetable Spring Rolls
- Chicken Quesadillas +10K
- Cheese Quesadillas
- Chicken Wings (Buffalo, BBQ, Ranch)
- Jalapeno Poppers +8
- Breaded Shrimp +15

Jajanan Pasar

Sweet

- Singkong Keju
- Singkong Thailand
- Pisang Goreng Karamel
- Dadar Gulung
- Kue Cucur
- Kue Wajik
- Marmer Cake
- Onde Wijen
- Bika Ambon
- Bolu Kukus
- Bolu Pisang

Savory

- Martabak Tahu Telur
- Pastel Sayur
- Lontong Sayur
- Risol Sayur
- Risol Smoked Beef
- Risol Ayam
- Sosis Solo
- Panada
- Lempur Ayam

Choice of International Lunch

Appetizer

- Bang Bang Broccoli
- Greek Pasta Salad
- California Cobb Salad
- Caesar Salad +Grilled Chicken 35
- Asian Chicken Salad
- Kale & Cranberry Salad
- Mesclun Salad with Balsamic Dijon
- Watermelon Feta & Mint Skewers

Carbs

- White Rice
- Brown Rice
- Potato Salad (cold)
- Sweet Potato Fries
- French Fries
- Ricotta & Spinach Lasagna
- Pasta (Marinara/Pesto/Alfredo)

Main Dish

Chicken

- Souvlaki Skewer served with Tzatziki
- Greek Marinated Grilled Chicken
- Chicken Teriyaki
- Chipotle Marinated Grilled Chicken
- BBQ Chicken Leg

Beef +50k

- Souvlaki Skewer served with Tzatziki
- Black Pepper stir fry with Broccoli
- Meatballs in Marinara
- Beef Stroganoff
- Beef Goulash

Seafood +45

- Fish & Chips with tartar sauce
- Shrimp with Lemon Caper Sauce
- White fish with Salsa Verde
- Lemon & Dill Seared Salmon

Soups

- Mushroom
- Chicken Tortilla Soup
- Clam Chowder
- Vegan Carrot Ginger
- Vegan Minestrone
- Tomato Soup

Sides

- Szechuan Green Beans
- Broccoli Salad (cold)
- Aloo Ghobi: Potato & Cauliflower Curry
- Grilled Tofu "steaks"
- Cilantro Marinated Mushrooms
- Eggplant Parmigiana

+ 10K Soft Drink
+ 15K Fresh Juice

+ 15K Jajanan Pasar
+ 20K International Snack

+ 250K/Hour Extra time
for room usage

Choice of Nusantara Lunch

Carbs

- Nasi Putih
- Nasi Liwet
- Nasi Kuning
- Nasi Uduk

Soups

- Sup Sayur dan Telur Puyuh
- Soto Kuning
- Laksa Betawi
- Sayur Asem
- Lodeh
- Sup Kimlo
- Sup Wonton
- Sup Fish Ball/Seafood Ball

Main Dish

Vegetarian Option :

- Tempe Orek
- Tempe Penyet
- Tahu Cabe Garam
- Telur Dadar Padang
- Telur Balado
- Steam Tofu Saus Oriental

Non - Vegetarian :

- Teriyaki Chicken/Beef
- Black Pepper Chicken/Beef
- Ayam Balado
- Ayam Rica-Rica
- Ayam Serundeng
- Ayam Bakar Madu
- Ayam Bakar ala Bali
- Ayam Woku
- Ikan Cabe Garam
- Ikan Asam Manis
- Tumis Tongseng Daging

Appetizer / Side Dish

Vegetables

- Tumis Tauge Tahu
- Tumis Jamur Tiram
- Tumis Buncis Bawang Putih
- Tumis Pokcoy Bawang Putih
- Tumis Brokoli Bawang Putih
- Tumis Labu Siam Bawang Putih
- Buncis Goreng Saus Telur Asin
- Buncis Goreng Saus Thailand
- Capcay
- Sapo Tahu Chicken/Seafood
- Urap Sayuran

Gorengan/Sate

- Tahu Goreng Kribo
- Tahu Baso
- Tahu Isi
- Tempe Goreng Kuning
- Tempe Mendoan
- Bakwan Jagung
- Bakwan Sayur
- Perkedel Tahu
- Perkedel Kentang
- Sate Lilit ala Bali
- Sate Ayam
- Sate Maranggi

Condiments Included

- Kerupuk
- Sambal

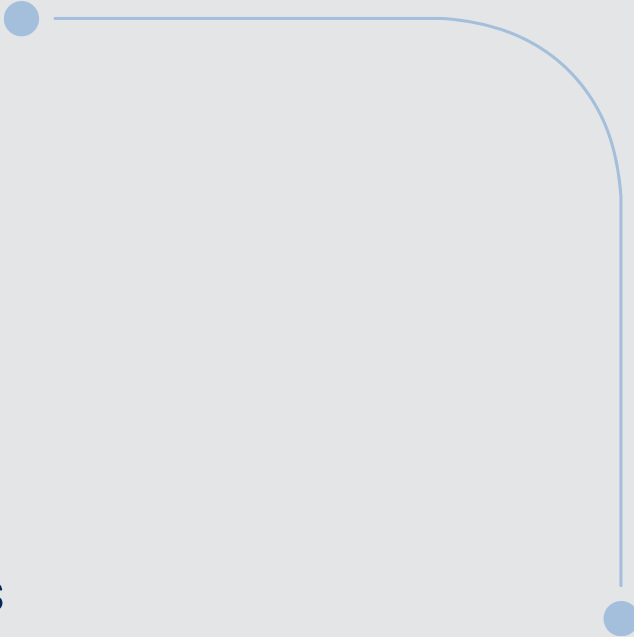
Dessert

Assorted Cut Fruits
Es Buah
Ice Cream
-Chocolate
-Strawberry
-Vanilla

Pudding with Fla
-Chocolate
-Strawberry
-Vanilla
-Mango

Terms and Condition

1. Guest list must be sent to AC Pavilion at The American Club 2 days in advances.
2. Maximum cancellation for the event must be less than 7 days before.
3. Overtime fee may apply after the finish time based on reservation order, and the Host is responsible for the payment of all overtime fee IDR 350.000,-/hour.
4. All food and beverages served at The American Club must be provided by AC Pavilion; no outside food or beverage is permissible without permission from the American Club Management.
5. Menu must be chosen and pre-order at the latest 7 (seven) days before the party.
6. AC Pavilion and The American Club will not responsible for any loss or damages to the Host or Guests property left at the American Club prior to, during or following the event; the Host is full responsible for the conduct of their Guest who attend the event and for any damage incurred by the American Club or their Guest as a result of the event.
7. Arrangements for decoration must be discussed with the American Club; No tape or nail of any kind is permitted on the walls; the Host is responsible for any negligence resulting in any damages; the cost of the damage will depend on the type of damage with an estimate provided.
8. Only designated areas are allowed to be decorated shown by AC Pavilion and the American Club
9. A damage fee will incur if there are visible aesthetic and structural damages. The fee will depend on the severity of the damage.



Let us cater your next event!
For any questions or customizations
please feel free to reach out to our team

+62 812 1616 6136

acpavilion@farmgirleatery.com



BIRTHDAY PACKAGE

2025

KIDS BIRTHDAY PACKAGE

2025

GOOFY GROOVY

IDR 7.500.000,-

- ✓ MC & Silly Games
- ✓ Simple Backdrop
- ✓ 1 x Confetti Cake 16cm/
15 x Confetti cupcake
- ✓ Food for 20 Kids
(Basic Package)

FUN N' DIP

IDR 9.500.000,-

- ✓ MC & Silly Games
- ✓ Bouncy Castle
- ✓ Simple Backdrop
- ✓ 1 x Confetti Cake 16cm/
15 x Confetti cupcake
- ✓ Food for 20 Kids
(Basic Package)

Basic	Silver +1jt	Gold +2jt
1 x Salad 2 x Main Dishes 2 x Side Dishes 1 X Sweet 1 x Dessert 3 x Drinks	1 x Salad 3 x Main Dishes 2 x Side Dishes 1 X Sweet 1 x Dessert 3 x Drinks	1 x Salad 3 x Main Dishes 3 x Side Dishes 1 X Sweet 1 x Dessert 3 x Drinks
Add On Package :		
Basic +180K/Pax	Silver +220K/Pax	Gold +260K/Pax

TEEN BIRTHDAY PACKAGE

2025

PARTY TIME

IDR 5.500.000,-

- ✓ Simple Backdrop
- ✓ 1 x Confetti Cake 16cm/
15 x Confetti cupcake
- ✓ Food for 20 Kids
(Basic Package)

BIRTHDAY BASH

IDR 6.000.000,-

- ✓ Simple Backdrop
- ✓ 1 x Confetti Cake 16cm/
15 x Confetti cupcake
- ✓ Food for 20 Kids
(Silver Package)

Basic	Silver +1jt	Gold +2jt
1 x Salad 2 x Main Dishes 2 x Side Dishes 1 X Sweet 1 x Dessert 3 x Drinks	1 x Salad 3 x Main Dishes 2 x Side Dishes 1 X Sweet 1 x Dessert 3 x Drinks	1 x Salad 3 x Main Dishes 3 x Side Dishes 1 X Sweet 1 x Dessert 3 x Drinks
Add On Package :		
Basic +180K/Pax	Silver +220K/Pax	Gold +260K/Pax

Food Choices

Salads

Asian Salad
Garden Salad
Caesar Salad
Thai Salad
Cobb Salad

Side Dishes

French Fries
Sweet Potato
Tater Tots
Chips & Salsa
Popcorn

Main Dishes

Mini Hot Dog
Beef Sliders
Chicken Slider
Cheese Quesadillas
Fish and Chips
Pasta
-Marinara
-Creamy Cheese
-Pesto

Chicken Nuggets
Chicken Popcorn
Mini Pizza
-Margherita
-Chicken BBQ
-Triple Cheese
Nasi Goreng
Chicken Rice Bowl
-Salted Egg
-Blackpepper
-Oriental Sauce

Sweets

Chocolate Chips Cookie
Eclair
-Chocolate
-Vanilla
Donut
-Chocolate Sprinkle
-Chocolate Glaze
-Sugar Coating
Popsicle Cake
Sugar Cookie

Desserts

Fruits Platter
Fruits Salad
Es Campur Buah
Es Cendol
Ice Cream
-Vanilla
-Chocolate
-Strawberry

Drinks

Ice Tea
Ice Lemon Tea
Lemonade
Orange Juice
Apple Juice
Pineapple Juice
Watermelon Juice
Sodas
Mineral Water

WHOLE CAKE MENU

75K /SLICE

CARROT CAKE

550K /16CM

carrot . pineapple . walnut

750K /22CM

mix spices . maple cream cheese

85K /SLICE

BRUCE CAKE

750K /16CM

6 layers of dark chocolate cake with

900K /22CM

6 layers of 68% dark chocolate ganache

75K /SLICE

CONFFETI CAKE

550K /16CM

classic yellow cake . vanilla

750K /22CM

buttercream . rainbow sprinkles

80K /SLICE

BASQUE CHEESECAKE

450K /16CM

the finest KIRI cream cheese

850K /22CM



Games Choices

Indoor Games

- Simon says
- Building towers from plastic cups
- Musical chairs
- Free dance
- Grouping games
- Eggs/shoes racing
- Clippers game
- Mummy wrapped
- Sarong dance
- Quiz

Outdoor Games

- Tug of War
- Water Balloon War
- Pie War
- Watermelon Eating Contest
- Nail in the bottles
- Sack Race
- Water Sponge Race
- Slip and Slide

Extra Activities :

Magic Show	IDR 2.000.000,-
Shape Balloon Show	IDR 1.300.000,-
Face & Body Painting	IDR 1.500.000,-
Pinata	IDR 1.300.000,-
(included stick, candy, plastic bag)	
Bouncy Castle.....	IDR 3.000.000,-
(Water Slide or Playgorund)	
Kiddy Pizza Making	IDR 65.000,-
Cupcake/cookie Decoration	IDR 50.000,-

Terms and Condition

1. For non-member guest, there is a charge of IDR 1.500.000,- for using the facilities at The American Club area for up to 20 people (Tennis court, Pool, Youth Room, Playground)
2. Guest list must be sent to AC Pavilion at The American Club 2 days in advances.
3. We require a 50% deposit upon confirmation, 50% of the birthday party fee will be charged for the cancellation less than 7 days before the party.
4. Overtime fee may apply after the finish time based on reservation order, and the Host is responsible for the payment of all overtime fee IDR 350.000,-/hour.
5. All food and beverages served at The American Club must be provided by AC Pavilion; no outside food or beverage is permissible without permission from the American Club Management.
6. Menu must be chosen and pre-order at the latest 3 (three) days before the party.
7. AC Pavilion and The American Club will not responsible for any loss or damages to the Host or Guests property left at the American Club prior to, during or following the party; the Host is full responsible for the conduct of their Guest who attend the party and for any damage incurred by the American Club or their Guest as a result of the party.
8. Arrangements for decoration must be discussed with the American Club; No tape or nail of any kind is permitted on the walls; the Host is responsible for any negligence resulting in any damages; the cost of the damage will depend on the type of damage with an estimate provided.
9. Only designated areas are allowed to be decorated shown by AC Pavilion and the American Club
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