

BREAKFAST MENU

Selamat Pagi!

At RIMBA Jimbaran, breakfast is taking stroll around the market, experiencing how the day awakens. You may choose any drink and dishes from our menu below... Selamat Makan!

BALANCED START

Bircher muesli | 150

Overnight soaked oats, yogurt, almond, honey, apple
vitamin c | potassium | protein | antioxidants | calcium

Cereals | 125

Choice of house-made granola, corn flakes, wheat flakes, chocos, muesli, locally sourced gluten free ragi puff
Milk: soy milk, full cream, low-fat, almond milk
Iron | calcium | potassium

Porridge | 150

Hot oatmeal porridge
Honey, toasted nuts, soaked raisins accompanied with brown sugar and choice of milk or cream
antioxidants | vitamin b | iron | calcium

Artisanal fruit plate | 135

Seasonal fresh cut local and imported fruits, served with plain yogurt and lime sorbet
vitamin c | vitamin b

DELI & BAKERY

Belgian waffle | 150

Icing sugar, maple syrup, berries compote, vanilla chantilly
protein | antioxidants | vitamins

Brioche French toast | 160

Caramelized banana, berries, maple syrup, honey, butter
protein | antioxidants | vitamins

Buttermilk pancakes | 150

Berries, compote, maple syrup, honey, butter
protein | antioxidants | vitamins

Morning bakery | 155

Assortment of freshly baked croissant, Danish, whole wheat, rye or white bread with assorted Balinese jams, honey and butter
calcium | iron | sodium

FARM FRESH EGGS

Eggs any style | 160

Choice of: sunny side up, over easy, scrambled, poached, omelet or egg white omelet with of maple leaf smoked bacon and choice of chicken or beef sausage, baked tomato, and breakfast potatoes
Served with your choice of: white, whole wheat, rye toast or sourdough bread
protein | calories | vitamins

Eggs benedict | 165

Homemade English muffin, ham, mushrooms, hash brown potatoes and Hollandaise sauce
choice of topping: smoked salmon, beef bacon or pork bacon
vitamins | selenium | protein

Healthy egg white omelet | 160

Spinach and feta cheese
Sides: steam asparagus, mushroom, baked tomatoes, and green salad, served with your choice of: white, whole wheat, rye toast or sourdough bread
protein | low fat | vitamins | sodium

Crushed avocado on toast | 170

Toasted sourdough, fresh avocado, smoke salmon, two locally sourced poached eggs, hollandaise sauce
Served with green salad and baked tomatoes
vitamin b | calories | protein

Extra sides | 40

Steamed mixed vegetables, sautéed mushrooms, or baked beans
Chicken, beef or pork sausages, beef or pork bacon

NUSANTARA TASTE

Nasi goreng | 235

Indonesian wok fried rice, shredded chicken, fried egg, chicken satay, fried chicken, pickled vegetables, sambal, crackers
protein | carbohydrate | natrium

Mie goreng | 235

Indonesian fried egg noodles, shredded chicken, fried egg, chicken satay, pickled vegetables, sambal, and crackers
protein | carbohydrate | natrium

Soto ayam | 180

Indonesian chicken and turmeric broth, glass noodles, boiled egg, fried potato, cabbage, emping crackers, sambal served with steamed rice
calories | vitamins | carbohydrate

Bubur ayam | 180

Indonesian chicken porridge with shredded chicken, crispy shallots, crackers, spring onion
calories | carbohydrate

VEGAN FAVORITE

The plant | 160

Smashed avocado on vegan English muffin, cherry-tomato, mixed leaf salad, Bedugul strawberry compote, toasted nuts, coconut and peanut vegan butter and seasonal slice fruit

YOGHURT BOWL FOR PERFECT DAY

6 Greens for life | 150

Banana, green spirulina, almond milk, dried coconut, homemade granola, Bedugul strawberry, mango, pumpkin seed

The pink love | 160

Yogurt, dragon fruit, granola, banana, coconut crumble, roasted almond, avocado, raisin

BEVERAGES

Coffee specialties | 80

Freshly brewed coffee or decaffeinated coffee
Espresso, double espresso, cappuccino, café latte

Organic tea | 75

English breakfast, peppermint, earl grey, jasmine, green tea

Fresh juices | 95

Tangerine, watermelon, mango, papaya, pineapple, red dragon fruit

Mango & banana smoothies | 100

Fresh mango, banana, almond milk, yogurt

Green smoothie | 100

Spinach, kale, banana, tangerine, almond butter, chia seed

Avocado smoothie | 100

Local avocado, banana, spinach leaf and almond milk

 Chef's recommendation

 Vegetarian option available

 Gluten free option available

 Contains pork

 Contain traces of nuts

 Spicy

Prices are quoted in '000' rupiah and subject to 10% service charge and 11% government tax



SALAD/APPETIZERS

Classic Caesar salad | 165

Baby romaine leaf, anchovy dressing, herbed crouton, crispy bacon bits, shaved parmesan

Add your favorite protein:

Chicken piccata | 40

Grilled prawn | 45

Homemade smoked salmon | 65

Gado gado | 135

Indonesian vegetables salad, fried tempe, fried tofu, boiled egg, rice cake, peanut sauce

Crunchy goat cheese salad | 135

Carrot, goat cheese, sunflower seed, pumpkin seed, walnuts, kale, poached pear, cherry tomato, AYANA farm's lemon dressing

Watermelon & feta fantasy | 135

Heirloom tomato, watermelon, fresh mint, feta, roasted walnut, sunflower seed, red onion, extra virgin olive oil, white wine vinegar

Goi cuon | 160

Traditional Vietnamese rice paper rolled with poached prawn, char siu pork, rice vermicelli with spicy lime, chili and coriander sauce

Chicken satay | 175

Asian style chicken skewers with lemongrass, lime leaf, mango and tamarind relish

The farmer | 165

Smashed avocado on rustic farmer bread with pumpkin seed, feta, wild arugula, olive oil, cherry tomato

Lumpia udang | 165

Crispy prawn and vegetable spring rolls, chili dipping sauce

Chicken & spinach salad | 140

Grilled herbed chicken, AYANA farm's baby spinach, lollo rosso, sun dried tomato, red onion, blood orange dressing

SOUPS

Cram cam | 175

North Bali villagers' style aromatic chicken clear soup with scallion, tomato, crispy shallot, chicken meat balls

Jimbaran seafood bisque | 195

Tomato fish broth, snapper, prawn, squids, red beans, corn, tomato, coriander leaf, crisp fried shallot

Classic tomato soup | 130

with basil oil and garlic crouton

THE BREAD STORY

Philadelphia steak sandwich | 265

Thinly sliced beef sirloin, onion, provolone cheese, mushroom and black pepper, garlic aioli in hoagie rolls, with choice of crispy fries or mixed salad

Beef burger | 235

Homemade Wagyu beef patty, onion confit, lettuce, tomato, gherkin, burger sauce, cheddar cheese, sesame bun and French fries

Add fried egg | 25

Add pork bacon | 25

Club sandwich | 215

Triple-decker with chicken piccata, bacon, fried egg, tomato, ice-berg lettuce, mayonnaise, and French fries

Banh mi | 160

Vietnamese baguette sandwich with pork, chicken pate, pickled vegetable, mixed lettuce

Chicken gyros | 160

Greek chicken pita wrap, feta cheese, pickled onion with tzatziki and fries

PASTAS

Spaghetti | 220

With your choice of bolognese sauce, tomato sauce or carbonara sauce served with pork bacon

Penne arrabiata | 215

Spicy tomato, garlic, basil sauce

Linguini de mare | 230

Served with a medley of fresh seafood, toasted in flavorful white wine and rich tomato sauce

TO'GE SIGNATURES

Pan seared red snapper | 285

Lemon butter sauce, sautéed spinach, purple sweet potato cake and asparagus

Slow roasted lamb shank | 310

Oriental spiced braised lamb shank, saffron risotto and steamed asparagus

Brined and roasted half chicken | 225

Smoked pepper marinated roasted half spring chicken, green vegetables, aromatic poultry jus

US prime short rib | 440

48 hours slow cooked short rib served with glazed vegetables, potato, and beef jus

Beef tenderloin | 480

Australian black Angus beef with Indonesian green peppercorn sauce, potato purée and seasonal vegetables

Fish and chips | 220

Beer batter coated cod, fries, tartar sauce

JOURNEY TO ASIA

Malay fish curry | 215

Popular from Malaysian street snapper curry, turmeric, shallot, galangal, ginger, coconut milk

Hainanese chicken rice | 245

Poach chicken, fragrant rice, chicken broth, chili paste, ginger, soya sauce

Seafood laksa | 270

Rice noodles with seafood, tofu, bean sprouts, spicy coconut broth, coriander

Pho bo | 225

Vietnamese double boiled beef soup with rice noodle, fresh basil, mint, bean sprouts and chili garlic dip

Red yeast rice broth with sous vide chicken | 220

Infused sous vide chicken, served with tofu, bok choy, shiitake mushrooms and a flavorful red yeast rice broth

Kerala jumbo prawn curry | 245

Innovated south Indian style prawn curry with pumpkin, spinach, roasted coconut, cashew nut and curry leaf

THE INDONESIAN JUNCTION

Sup buntut | 255

Hearty beef oxtail soup flavored with fresh selected Indonesian spices and vegetables with spicy green chili sauce, crackers and served with steamed rice

Soto ayam | 180

Indonesian chicken and turmeric broth, glass noodles, boiled egg, fried potato, cabbage, emping crackers, sambal, served with steamed rice

Rendang daging | 270

West Sumatra authentic traditional spiced braised beef, served with cassava leaf, green chili sambal and steamed rice

Iga kambing guling | 430

Balinese spice marinated grilled lamb chops with rice cake, sambal matah, sambal colo-colo and long bean salad

Babi guling wrap | 170

Balinese spiced wood-fired pork, wrapped with chili mayo and sambal matah

Array of satay | 215

Chicken, beef, and lamb satay, with garlic, ginger and sweet soy marangi marinade, rice cake, peanut sauce, and pickled tomato

Nasi goreng | 235

Indonesian wok fried rice, shredded chicken, fried egg, chicken satay, fried chicken, pickled vegetable, sambal, crackers

Mie goreng | 235

Indonesian wok fried egg noodles, shredded chicken, fried egg, chicken satay, pickled vegetable, sambal, crackers

Ayam woku belanga | 210

Manado authentic dish of braised half Balinese spring chicken, coconut curry, emping cracker, and sambal dabu-dabu

THE PIZZA CONNECTION

Margherita | 220

Mozzarella, tomato, basil and extra virgin olive oil

Bali | 235

Mozzarella, tomato, Balinese spiced shredded chicken, shallot, chili and lime leaf

Pescatoria | 255

Tomato sauce, calamari, prawn, tuna, snapper, roasted garlic, olive oil, basil, oregano

Hawaiian | 235

Mozzarella, pineapple, ham, tomato sauce

Prosciutto e funghi | 235

Mozzarella, mushroom, ham, tomato sauce

VEGAN & GLUTEN FREE JUNCTION

Quinoa & avocado roll | 120

Red quinoa, Bali avocado, crunchy baby romaine in rice paper rolls with AYANA farm's lemon and chili dressing

Grilled vegetable club | 170

Grilled zucchini & eggplant, baby arugula, red onion, tomato, vegan feta cheese

Budah bowl | 155

Sweet potato, red and purple radish, carrot, red cabbage, quinoa, chickpea, olive oil, orange, fermented baby vegetable, sea salt, black pepper, and AYANA farm's lemon dressing

AYANA farm's bowl | 155

Quinoa, red onion, tomato, cucumber, carrot, red radish, baby romaine, Kintamani orange and lemon basil dressing with sliced avocado, coconut jam, vegan toast, green apple

SWEET SENSATIONS

Burnt cheesecake | 120

Brûlée burnt cheesecake, mango lime compote, vanilla ice cream

Chocolate marquise | 120

Decadent chocolate cremeux, fudge brownie, raspberry sorbet

Colenak | 120

Fermented cassava custard brûlée, jackfruit lime compote

Kolak | 110

Pandan palm sugar mousse, sweet potato curd, coconut tuile, coconut ice cream

Pisang goreng | 110

Batter coated deep fried banana, vanilla ice cream, pandan anglaise

Es teler | 100

Refreshing Indonesian street-style shaved ice, mixed avocado, jackfruit, young coconut, grass jelly and sweetened milk

Seasonal sliced fruit | 110

served with lime sorbet

Ice cream or sorbet | per portion 90

Ice cream: vanilla, chocolate, coconut, strawberry
Sorbet: lemon, pineapple, coconut

COFFEE SPECIALTIES | 80

Freshly brewed coffee or decaffeinated coffee
Espresso, double espresso
Cappuccino, café latte

VISIT AYANA FARM

Experience AYANA Farm and see where some of our fresh ingredients are grown! Hotel guests can join a free tour daily at 9 AM, or special add-on experiences such as a Traditional Herbal Remedies Workshop, Fam-to-Bar Class, or Afternoon Tea.

Reserve your spot on the AYANA app.



 Chef's recommendation  Vegetarian option available  Vegan option available  Gluten free option available

 Contains pork  Contain traces of nuts  Spicy
Prices are quoted in '000' rupiah and subject to 10% service charge and 11% government tax

TO'GE

ASIAN SET MENU

APPETIZERS

Gado gado

Indonesian vegetables salad, fried tempe, boiled egg, rice cake, peanut sauce

or

Goi cuon

Traditional Vietnamese rice paper rolls, poached prawn, char siu pork, rice vermicelli with spicy lime, chili and coriander sauce

or

Chicken satay

Asian style chicken skewers with lemongrass, lime leaf, mango and tamarind relish

or

Cram cam

North Bali villagers' style aromatic chicken clear soup with scallion, tomato, crispy shallot, chicken meat ball

MAINS

Rendang daging

West Sumatra authentic traditional spiced braised beef, served with cassava leaf, green chili sambal and steamed rice

or

Ayam woku belanga

Manado authentic dish of braised half Balinese spring chicken, coconut curry, emping cracker, and sambal dabu-dabu

or

Malay fish curry

Popular from Malaysian street snapper curry, turmeric, shallot, galangal, ginger, coconut milk

or

Kerala jumbo prawn curry

Innovated south Indian style prawn curry with pumpkin, spinach, roasted coconut, cashew nut and curry leaf

DESSERTS

Es teler

Refreshing Indonesian street-style shaved ice, mixed avocado, jackfruit, young coconut, grass jelly and sweetened milk

or

Colenak

Fermented cassava custard brûlée, jackfruit lime compote

or

Seasonal sliced fruit

served with lime sorbet

WESTERN SET MENU

APPETIZERS

Crunchy goat cheese salad

Carrot, goat cheese, sunflower seed, pumpkin seed, walnuts, kale, poached pear, cherry tomato, AYANA farm's lemon dressing

or

Watermelon & feta fantasy

Heirloom tomato, watermelon, fresh mint, feta, roasted walnut, sunflower seed, red onion, extra virgin olive oil, white wine vinegar

or

Jimbaran seafood bisque

Tomato fish broth, snapper, prawn, squids, red beans, corn, tomato, coriander leaf, crisp fried shallot

or

Classic tomato soup

with basil oil and garlic crouton

MAINS

Seared red snapper

Lemon butter sauce, sautéed spinach, purple sweet potato cake and asparagus

or

Brined and roasted half chicken

Smoked pepper marinated roasted half spring chicken, green vegetables, aromatic poultry jus

or

Linguini de mare

Served with a medley of fresh seafood, toasted in flavorful white wine and rich tomato sauce

or

Pho bo

Vietnamese double boiled beef soup with rice noodle, fresh basil, mint, bean sprouts and chili garlic dip

DESSERTS

Burnt cheesecake

Brûlée burnt cheesecake, mango lime compote, vanilla ice cream

or

Chocolate marquise

Decadent chocolate cremeux, fudge brownie, raspberry sorbet

or

Seasonal Sliced Fruit

served with lime sorbet

3 courses 520

4 courses 650

 Chef's recommendation

 Vegetarian option available

 Gluten free option available

 Contains pork  Contains traces of nuts  Spicy

prices are quoted in '000' rupiah and subject to 10% service charge and 11% government tax

Beverages

TO'GE FAVOURITES | 230

Jimbaran Butterfly

Local gin, orange liqueur, agave syrup, butterfly pea tea, lemon juice

To'Ge Breeze

Local gin infused earl grey tea, orange liqueur, pineapple fruit, simple syrup, lemon juice, pineapple juice

Kaffimomile Splash

Local gin infused with chamomile tea and kaffir leaf, agave syrup, lemon juice top with tonic water

FROM OUR FARM | 230

Using freshly picked ingredients from our edible botanical garden and crafted by our mixologist

Fennel & Tonic

Combine freshly fennel leaf with East Indies Gin, fresh orange, lemon and tonic water

Farm Tropic

Rosella vodka, dry orange curacao, fresh rosella & cranberry leaf bitter, house made falernum syrup and carbonate cranberry

Caraway Sour

London dry Gin, fresh Mexican mint, fresh lemon and sour honey

Cosmos

Tequila silver, mixed fresh of cosmos leaf, pineapple Green olive, fresh lemon and orgeat syrup, vegan foam

Jamu Jito

White rum, turmeric, ginger, lemongrass, fresh mint leaves, forest honey, fresh lime

TO'GE CLASSICS

Whisky Sour | 220

Bourbon, lemon juice, sugar emulsified foam

Mojito | 200

Light rum, mint spring, fresh lime, brown sugar

Margarita | 200

Tequila, Orange liqueur, fresh lemon juice and syrup

Lychee Martini | 200

Vodka, lychee liqueur, lychee fruit, lime juice

Pina Colada | 200

Light rum, coconut liqueur, pineapple, coconut mix

Mai Tai | 200

White rum, orange liqueur, pineapple, orgeat and fresh lemon

NUSANTARA TEA | 100

AYANA Iced Tea

Rosella flower tea, rosemary, lemon juice, simple syrup

Lemongrass & Kemangi

Brewed black tea, lemongrass, kemangi leaf, simple syrup

Coconut & Pandan Leaf

Brewed black tea, pandan leaf, coconut syrup, lemon juice

Ginger Flower

Brewed black tea, ginger flower, lemon juice, simple syrup

TO'GE SOFT | 100

Exotic Delight

Pineapple, passion fruit, mango

Tropical Berry

Blueberry, raspberry, pineapple fruit, lemon juice

SHAKES & SMOOTHIES | 95

Vanilla and chocolate milkshakes

Banana, or mixed berries smoothies

ICED COFFEE | 100

Vanilla Frappe Coffee

Greek frappe with vanilla ice cream

Freddo Cappuccino

Espresso coffee and froth milk

Hazelnuts Coffee

Espresso coffee, milk and hazelnuts

Kaffe lemonade

Summer concoction of espresso, lemon, sugar, cream and tonic water

JUICES

Chilled | 85

Orange, soursop, guava, cranberry, apple

Fresh | 95

Red dragon, avocado, pineapple, watermelon, honeydew melon, mango (seasonal)

FRESH COCONUT | 95

SODAS | 75

Coke, Coke Zero, Sprite, Tonic/Soda water

STILL & SPARKLING

Equil, natural or sparkling [760 ml] | 90

Equil natural or sparkling [380 ml] | 60

Perrier [330 ml] | 80

HOT SELECTIONS

Coffee Specialties | 80

Freshly brewed or decaffeinated

Espresso, Americano, Cappuccino, Café latte

Organic Tea | 75

English Breakfast, Earl Grey, Peppermint, Chamomile

BEERS

[Stout]	Guinness Smooth – Ireland	125
[Pilsner]	Bintang – Indonesia	125
	Bintang Crystal – Indonesia	125
[Flavor]	Bintang Radler – Indonesia	125
[Lager]	Bali Hai – Indonesia	125
	Heineken – Netherland	125
[Crafted]	IOI Padi - Luwih, Bali – Indonesia	125
	Kura-Kura, Lager, Bali – Indonesia	125

SPIRITS [40ml]

[including one mixer]

[Rum]	Diplomatico Exclusiva Reserva	265
	Myers Dark	200
	Bacardi Light Rum	185
[Gin]	Tanqueray	220
	Hendrick's	280
	Gordon Gin	185
[Vodka]	Grey Goose	250
	Absolute Blue	200
	Smirnoff Vodka	185
[Tequila]	Don Julio Reposado	350
	1800 Silver	230
	Jose Cuervo Gold	195
[Irish]	John Jameson	185
[Canadian]	Canadian Club	200
[Tennessee]	Jack Daniel's	230
[American]	Jim Beam	200
[Scotch]	Chivas – 12 years	230
	J.W Black Label – 12 years	230
	J.W Red Label scotch	220
[Single malt]	Singleton – 12 years	300
	The Glenlivet – 12 years	300
[Cognac]	Hennessy – VSOP	350

CHARDONNAY

Johnnie Q – Quarisa, South Australia	1,000	750ml	150ml
B&G – Réserve, Languedoc-Roussillon France	1,000		210
McGuigan – Signature Series, South Eastern Australia	1,000		
Doña Dominga – Clásico De Familia, Chile	950		
Eaglehawk – Wolf Blass, South Eastern Australia	950		

BLENDED & OTHER WHITE GRAPE VARIETY

Seaglass – Riesling California, USA	1,500
Talamonti – Trabocchetto Zweigelt, Pecorino, Italy	1,400
Yalumba – Y Series Viognier, South Australia	1,150
Schieferkopf – Riesling Trocken-Sec, Baden, Germany	1,150
B&G – Petite Nancy, Bordeaux Blanc, France	1,050
Piccini – Bianco Di Toscana IGT, Italy	1,000
Two Island – Pinot Grigio, Indonesia	750

ROSE WINES

B&G – Tourmaline Cotes De Provence, France	1,350
Mirabeau – Cotes De Provence, France	1,100
Black Cottage – Marlborough, New Zealand	1,100

RED WINES

PINOT NOIR

Villa Maria – Private Bin, New Zealand	1,700
Astrolabe – Durvillea, Marlborough, New Zealand	1,100
B&G – Réserve, Corsica, France	1,000

MERLOT

Beringer – Founders' Estate, USA	1,300
Wolf Blass – Eagle Hawk, Australia	950
Doña Dominga – Clásico De Familia, Chile	950

CABERNET SAUVIGNON

Chateau Los Boldos – Tradition Réserve, Chile	1,100	230
Johnnie Q – Quarisa, South Australia	1,000	
Argento – Mendoza, Argentina	950	
Monkey Puzzle – Central Valley, Chile	950	

SHIRAZ

19 Crimes – South Eastern Australia	1,150
McGuigan – Signature Series, South Eastern Australia	1,000
Banrock – Station, South Eastern Australia	900

BLENDED & OTHER RED GRAPE VARIETY

Thomas Barton –Bordeaux Blend, France	1,300
Fantini – Montepulciano d'Abruzzo DOC, Italy	1,200
Sensi – Primitivo Collezione IGT, Puglia, Italy	1,100
Kaiken – Malbec Mendoza, Argentina	1,050
Felline Pietraluna- Negroamaro Salento IGP, Puglia, Italy	1,000
Piccini – Rosso Di Toscana IGT, Italy	1,000
I Muri – Negroamaro Puglia, Italy	1,050
Two Island – Cabernet Merlot, Indonesia	750

Wines

CHAMPAGNE & SPARKLING

Taittinger – Reserve, Brut, France	750ml	2,500
Prestige des Sacres – Brut Prestige, France		2,300
Accademia – Prosecco, Spumante, Italy	1,000	210
Louis Perdrier – Brut Excellence, France	950	200
Hatten – Jepun Rose Sparkling, Indonesia	750	

WHITE WINES

SAUVIGNON BLANC

Chateau Los Boldos – Tradition Réserve, Chile	1,100	230
Astrolabe – Durvillea, Marlborough, New Zealand	1,000	
Vina Ventisquero – Reserva, Chile	950	
Doña Dominga – Clásico de Familia, Chile	950	
Woven Stone – Ohau, New Zealand	900	
Tall Horse – South Africa	850	
Two Island – Indonesia	750	



KIDS MENU

Cheese and Chicken

105

Quesadillas

Tortilla cheese quesadilla with French fries, salad or poached vegetables

Spaghetti Bolognaise

105

Spaghetti with homemade beef ragout and tomato

Mac and Cheese

105

Gratinated macaroni and cheese

Fish and Chips

105

Deep fried battered fish fillet served with French fries, salad or poached vegetables

Chicken Fingers

105

Fried chicken strips with tomato dipping sauce, French fries, salad or poached vegetables

Mini Beef Burger

105

Mini beef burger served with French fries, salad or poached vegetables

Nasi Goreng or Mie Goreng

105

Indonesian fried rice or noodles with egg omelet and chicken

Fruit Bowl

90

Mixed seasonal fruit with orange juice

Two scoops of ice cream

90

Please ask our service team for available flavours

Vegetarian option available

Vegetarian

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