

TACOS, BURRITOS Y QUESADILLAS

 GLUTEN FREE  SPICY/LESS SPICY  CONTAINS NUTS

El Bistec Con Queso

Soft tortilla, seasoned steak, melted cheese, grilled peppers topped with El Patron sauce.

taco 55K burrito 85K quesadilla 97K

Barbacoa de Cordero

4 hour slow cooked lamb shoulder, garlic, cumin seed, Szechuan pepper, gochujang paste and soy sauce.

taco 55K burrito 85K quesadilla 97K

Res Clásica

Tender seasoned minced beef, marinated cumin, sour cream, chilli powder and garlic. Topped with tomatoes, finely chopped onions, guacamole and jalapeños.

taco 55K burrito 85K quesadilla 97K

Hamburguesa Aplastada

Smashed beef patty, pickles, melted cheese and lettuce.

taco 50K burrito 80K quesadilla 92K

Pollo Frito

Soft tortilla, fried chicken with Mexican herbs, slow cooked BBQ corn, served with chipotle sauce.

taco 45K burrito 75K quesadilla 87K

Pescado Baja

Fried fish, grilled red cabbage, avocado, onions and tomatoes topped with house made sriracha and salsa verde sauce.

taco 45K burrito 75K quesadilla 87K

La Coliflor (Vegetarian)

Red pickled onions, grilled cabbage, charred cauliflower, topped with house made vegan sauce.

taco 45K burrito 75K quesadilla 87K

Pollo Asado

Grilled chicken, lettuce, tomato, onion, avocado, cilantro, topped with tzatziki sauce and smokey chipotle sauce.

taco 45K burrito 75K quesadilla 87K

Camarones Cargados

Grilled shrimp, diced tomatoes, shredded lettuce, creamy avocado, fresh lime squeeze and cilantro. Topped with house made sriracha sauce.

taco 45K burrito 75K quesadilla 87K

Salmón

Grilled diced salmon, white cabbage, tomato, avocado, pickled onion, cilantro and sriracha mayo dipping sauce.

taco 45K burrito 75K quesadilla 87K

Carnitas

6 hour slow cooked pork with cumin, oregano, garlic powder, paprika and chilli powder. Topped with fresh cilantro, pickled jalapeños, salsa, guacamole, grilled red cabbage and a squeeze of lime juice.

taco 45K burrito 75K quesadilla 87K

ENSALADAS

El Patron Caesar Salad 60K

Grilled chicken, onion, cherry tomatoes, pumpkin seeds, black beans, romaine lettuce, cilantro, crispy corn chips and caesar dressing.

Mexican Salad 55K

Avocado, red onion, kidney beans, sweet corn, lettuce, cherry tomatoes, cilantro topped with chipotle honey dressing.

PLATAS (PLATTER)

El Patron Plato 200K

Mexican salad, El Patron nacho plate and your choice of quesadilla.

ALL DAY MENU

8 AM - 2 AM

PLATO PRINCIPALES

Beef Fajitas

Grilled sliced beef tenderloin, mixed capsicum and Mexican spice, served with 4 small tortilla pieces, guacamole and smokey chipotle mayo.

100K

Veracruzano Pescado

Pan seared barramundi fish with capsicum, jalapeños, cherry tomatoes, black olives and cappers on a tomato sauce.

90K

ENCHILADA Y BOTANAS

Beef Enchilada

Minced beef with kidney beans, tomato sauce, onion and Mexican spices. Topped with cheese, enchilada sauce and cilantro.

97K

Cinco De Mayo Sliders (beef or chicken)

3 juicy beef or chicken patties, seasoned with a blend of Mexican spices, sliced jalapeños, shredded cheese and lettuce. Served with a side of fries.

80K

Plato De Nachos

Served with melted cheese, guacamole, salsa and corn chips.

65K

Papas Fritas Mexicanas

Cilantro, cheddar cheese, sour cream, guacamole, salsa and jalapeños.

55K

ADD ONS

El Bistec Con Queso	35K
Taco de Hamburguesa Aplastada	35K
Pollo Frito	25K
Pescado Baja	25K
Carnitas	25K
Camarones Cargados	25K

EXTRA SAUCES

Jalapeño Sauce
Chipotle Sauce
El Patron Mexican Sauce
Burger Sauce

*All price are subjected to 10% government tax & 5% service charge

PROMOS! PROMOS! PROMOS!

BUY 1 GET 1 HAPPY HOUR

*Available everyday, 5-7PM
on all signature cocktails*

LATE NIGHT PROMO

*Available everyday, 12 PM - late
Exclusively with our favourite
espresso & pornstar martini's*

TACOS WEDNESDAY ALL TACOS 25K

Wednesday's, 12 - 5 PM

El Patron's Signature Cocktail

*Available everyday
Enjoy our famous tequila
based cocktail*

El Patron's Sangria Special

*Available everyday
Choose by the glass or jug*

GYROS DE POLLO 55K NET

Available everyday, 7 PM - late

DRINK MENU

CÓCTELES EXCLUSIVOS

	GLASS	JUG
Mexican Negroni We've swapped to tequila for a Mexican touch!	140K	
Coco Loco Gin, orange liquers, coconut liquers, pineapple juice, served in a whole coconut	135K	
Senorita Margaritas Tequila, fresh lime juice, lime liquers and agave syrup	130K	510K
El Matador Vodka, orange liqueur and cranberry juice	120K	480K
Pinha Rinha Rum, coconut liqueur, fresh pineapple, jackfruit and coconut cream	120K	480K
Mexican Mule Tequila, lime juice, mint leaves and ginger soda	120K	
Cartel Vodka, mangosteen, lime juice and mint leaves	120K	
El Patron Whisky, passionfruit puree, lime juice, passion fruit and basil leaves	120K	480K
Sangria Red or white wine, mixed with fermented black rice, chopped apple, strawberry, orange, house made syrup and Cloud Seven	110K	380K
Peach Spritzer Orange slices and white rum top with peach Cloud Seven	110K	380K

AMIGOS SHOOTERS

	GLASS	BTL 700ml
Rojo Tequila, dragon fruit and falernum	40K	400K
Verde Vodka, melon liquers, lime juice and falernum	40K	400K
Amarillo Rum, passion puree, falernum and lime juice	40K	400K

CERVEZAS

Corona	85K	Peach Cloud Seven	50K
Sapporo	70K	Mojito Cloud Seven	50K
Kura-Kura Island Ale	70K	Red Bull	45K
Heineken	55K	Coke Zero	35K
Bintang	50K	Tonic	35K
Tiger Soju Lager	40K	Soda	35K
Crystal	40K	Coke	35K
Bintang Jug 1 Liter	200K	Sprite	35K
Bintang Bucket of 4	200K		

SODAS Y MÁS

MINERALES

Coconut	40K
Reflection Still Small / Large	35K / 55K
Reflection Sparkling Small / Large	35K / 55K

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ESPÍRITU Y MÁS

TEQUILA / MEZCAL

	GLASS	BOTTLE
Don Julio 1942	250	5500K
Don Julio Anejo	200	2500K
Mazechato Espadin	180	2000K
Don Julio Reposado	190	2400K
Don Julio Blanco	180	2300K
Creyente Mezcal	160	1800K
Alipus Mezcal	150	1800K
1800 Coconut	150	2500K
400 Conejos Mezcal	140	1500K
Herradura Reposado	140	2000K
Herradura Plata	130	2800K
El Jimador Reposado	125	1700K
El Jimador Blanco	125	1700K
Jose Cuervo Reposado	110	1600K
Olmecca Reposado	110	1500K

WHISKEY

	GLASS	BOTTLE
Johnnie Walker Blue Label	350	7300K
Johnnie Walker Gold Label	250	5500K
Chivas 18 YO	150	3500K
Singleton 12 YO	150	3000K
Chivas 12 YO	130	2500K
Jack Daniel's Tennessee Whiskey	125	2500K
John Jameson - Irish Whiskey	110	1800K

VODKA

	GLASS	BOTTLE
Haku Japanese Craft Vodka	170	3000K
Grey Goose Premium Vodka	130	2500K
Ciroc Original Premium Vodka	120	2200K
Ketel One Premium Vodka	120	2000K
Smirnoff	90	1500K

GIN

	GLASS	BOTTLE
Tanqueray No.10 premium gin	150	2500K
Roku Japanese Craft Gin	130	2000K
Hendrick's	120	2000K
Tanqueray premium gin	100	1500K
Gordon	90	1500K

RUM

	GLASS	BOTTLE
Black Tears	120	2500K
Nusa Cana	110	1500K
Captain Morgan White Rum	90	1500K
Captain Morgan Spiced Gold	90	1500K
Manta	90	1300K

SWEET SPIRIT

	GLASS	BOTTLE
Campari	130	2000K
Southern Comfort Black	120	1800K
Jagermeister	120	1700K
Aperol	110	1800K
Kahlua	110	1600K

COGNAC

	GLASS	BOTTLE
Martell VSOP	180	3500K

WINE

	GLASS	BOTTLE
House White	130	550K
House Red	140	580K

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KOMODO x EL PATRON

Mexican

Breakfast Menu

8 AM - 12 PM

EL PATRON BIG BREAKFAST 110K

Sourdough bread, chicken sausage, bacon, spinach, potato croquette, button mushrooms, baked beans and an egg - sunny side up

SMASHED AVO ON TOAST 60K

Grilled sourdough, smashed avocado, grilled cherry tomatoes, poached egg and mixed baby lettuce

SMOKED SALMON & AVO 80K

Grilled sourdough, smoked salmon, smashed avocado, dill and mixed lettuce

SCRAMBLED EGG CROISSANT 60K

Croissant with scrambled egg, spinach and smoked ham



SMOKED SALMON BAGEL 80K

Bagel, cream cheese, cappers, dill and rocula salad

EGG BENEDICT HAM / BACON 65K

English muffin, poached egg, smoked ham and rocula salad

INDONESIAN BREAKFAST

 Nasi goreng - Indonesian rice with a fried egg, chicken satay & crackers, served with pickled vegetables **60K**


Mie goreng - Indonesian fried noodles with a fried egg, crackers and pickled vegetables **60K**

STRAWBERRY PANCAKES 70K

3 piece pancake stack with fresh strawberries and mixed berries jam

BUTTER PANCAKES WITH MAPLE SYRUP & ICING SUGAR 50K

CHEESECAKE 80K

New York style cheesecake with a mixed berry jam

CARROT CAKE 70K

Carrot cake with a caramel cream sauce

CRÈME BRÛLÉE 60K

Classic crème brûlée with vanilla ice cream and cinnamon powder

COFFEE HOT & COLD

Cappuccino	35 K
Americano	30 K
Latte	30 K
Piccolo	25 K
Espresso	25 K
Add soy milk	10 K
oat milk	10 K
coconut milk	10 K

SELECTION OF TEA HOT & COLD 30 K

SMOOTHIES 35 K

Mango, Banana, Strawberry, Orange

MILKSHAKES 35 K

Chocolate, Vanilla, Strawberry

ELIXIRS 30 K

Wake Me Up, Cholesterol Burner, Golden Eye, Meet The Beet

SEASONAL FRESH JUICES 30 K

Orange, Pineapple, Apple, Mango, Carrot, Watermelon

 gluten free  contains nuts

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NO BOOZE

GREEN KOMODO 65 K
Blend of freshly-squeezed lemon juice, mint and lemonade

NO-JITO 65 K
Watermelon and mint with lemon soda

LA KOMODO 65 K
House made lavender syrup, tonic and lemon

COOKIES & CREAM 65 K
Vanilla ice cream, coffee, house made syrup

SWEET LOLIPOP 65 K
Raspberry puree, house made syrup, lemonade

BOOZE

BREAKFAST MARTINI 120 K
Gin, lime liquor and lime juice

ESPRESSO MARTINI 120 K
Vodka, coffee liquor and espresso

BLOODY MARY 100 K
Vodka, fresh tomato juice, salt & pepper

O2 & MINERALS

Reflection Still (small / large) 35 K / 55 K

Reflections Sparkling (small / large) 35 K / 55 K

SODAS

Red Bull 45 K

Coca Cola 35 K

Sprite 35 K

Soda water 35 K

Tonic water 35 K

Ginger soda 35 K

Coke Zero 35 K

FRESH COCONUT 40 K