



**arena
gourmet**



"BRINGING DELICIOUS MEANING TO LIFE"

Serving quality food with amicable service within a pleasant ambiance has always been Arena Gourmet's mantra since its establishment in 2002.

From there onwards, Arena Gourmet has developed into one of the leading restaurant operators in Indonesia.

By 2025, Arena Gourmet has successfully managed over 50 full-service restaurants spanning 8 distinct brands, and these numbers continue to grow. The selected brands epitomize the various acclaimed gastronomies across the world, such as Malaysian, Indonesian, Japanese, Thai, and Italian.



**5,200+ Seating
Capacity**



**21,000+ m² Retail Space
across All Restaurants**



**1,600+ Employees
including 20 Expats**

A BRIEF OF OUR BRAND PORTFOLIO



seribu rasa

penang**bistro**

GREYHOUND
CAFÉ



MAISON
TATSUYA
TEPPANYAKI



Kaneko
Hannosuke

Tempura, Tendon, Udon



GYU SHIGE
TOKYO YAKINIKU

MASSILIA
CUCINA ITALIANA

牛カツ
京都 **勝牛**

Gyukatsu Kyoto Katsugyu



seribu rasa

Inspired by the region's prosperous culinary delights, Seribu Rasa (One Thousand Flavours) offers local dishes that spans across the whole breadth of our beloved Indonesia, as well as highlights of the richness of South East Asia's flavours.

Each traditional recipe is prepared with the freshest ingredients and is refined by our chef's culinary skills to bring our customers to an unforgettable gastronomic journey of "One Thousand Flavours."



Year established	: 2008
Type of Cuisine	: South East Asian
Segment	: Middle to Upper-Mid
Number of Branches	: 11
Total Seating Capacity	: 1620 seats
Average Spend	: USD 20



OUR BRANCHES

“LEADING SOUTH EAST ASIA RESTAURANT IN INDONESIA”

- 1 | MENTENG
- 2 | GANDARIA CITY
- 3 | CENTRAL PARK
- 4 | LIPPO MALL PURI
- 5 | LIPPO MALL KEMANG
- 6 | PLAZA INDONESIA
- 7 | LOTTE SHOPPING AVENUE
- 8 | GUNAWARMAN
- 9 | SUMMARECON BEKASI
- 10 | ARENA SQUARE GATOT SUBROTO
- 11 | ARENA LAKESIDE KEMAYORAN



penangbistro

Penangbistro honors the classic delicacies from the melting pot region of Malacca Strait. Its menu offers a variety of the region's best recipes prepared with the freshest ingredients, certain to please all age.

We distinguish ourselves by constantly updating this Peranakan gastronomy with a fresh take.

**THE FIRST AND
MOST ESTABLISHED
AUTHENTIC MALAYSIAN EXPERIENCE
IN A CONTEMPORARY SETTING**

Year established : 2002
Type of Cuisine : Malaysian
Segment : Middle
Number of Branches : 9
Total Seating Capacity : 1580 seats
Average Spend : USD 15



OUR BRANCHES

1 | PAKUBUWONO

2 | KEBON SIRIH

3 | OAKWOOD RESIDENCES

4 | CENTRAL PARK

5 | PACIFIC PLACE

6 | KOTA KASABLANKA

7 | SENAYAN CITY

8 | GATOT SUBROTO

9 | ARENA LAKESIDE KEMAYORAN



GREYHOUND CAFÉ

*THAI FOOD
WITH A TWIST*

Just like Bangkok, Greyhound Café offers a mixture of tastes in culture and art. From conventional to contemporary, from street to couture, from local to international, all mixed together in a beautiful chaotic way. And just like Greyhound's style, all dishes are simple and easy with a creative twist.

The recipe itself originates diversely, from one's grandmother hand-me-down to a sudden innovation after a refrigerator raid at midnight. Sometimes one will also find a Greyhound reinterpretation on our favorites from the journey around the world.

Year established : 2017
 Type of Cuisine : Thai & Thai-inspired
 Western Cuisine
 Segment : Middle
 Number of Branches : 6
 Total Seating Capacity : 1,100 seats
 Average Spend : USD 15



OUR BRANCHES

*a party without cake
is just a meeting*

- 1 | GUNAWARMAN
- 2 | MENTENG
- 3 | SUMMARECON BEKASI
- 4 | ARENA SQUARE GATOT SUBROTO
- 5 | AEON MALL BSD
- 6 | ARENA LAKESIDE KEMAYORAN





MAISON
TATSUYA
TEPPANYAKI

Maison Tatsuya is a Japanese casual dining focused on Live Teppanyaki.

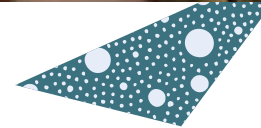
In a warm and friendly atmosphere, our chefs will serve freshly hot cooked dishes upon showcasing a live teppanyaki cooking on a hot flat griddle in front of the diners, combining the art of dining and entertainment.



Year established : 2014
Type of Cuisine : Japanese Teppanyaki
Segment : Middle
Number of Branches : 9
Total Seating Capacity : 465 seats
Average Spend : USD 15



OUR BRANCHES



1 | CENTRAL PARK

2 | KEBON SIRIH

3 | AEON MALL BSD

4 | GATOT SUBROTO

5 | PAKUBUWONO

6 | SUMMARECON BEKASI

7 | SOPO DEL TOWER

8 | AEON MALL DELTAMAS

9 | ARENA LAKESIDE KEMAYORAN



CHARCOAL GRILL YAKINIKU FROM JAPAN

Gyushige opened its first restaurant in an old town of Fuchu, Tokyo in 1988. Japan was in the midst of the bubble era in the late 80s and the trend was "the More Expensive the Better." Contrary to the trend, the founder, Masakazu Takada, strived to serve delicious beef at a reasonable price. That's how Gyushige started. Gyushige's original concept was "to offer a Wagyu feast." Wagyu was a luxury item which was rarely served at home. The founder wished for guests to enjoy delicious wagyu with their family and friends at Gyushige. Today, we continue to strive to offer such experiences at our restaurants. We have introduced the authentic Yakiniku culture to the world. Today, there are total of 166 Gyushige restaurants in Japan and around the world. Gyushige has offered simple yet carefully selected delicious yakiniku at a reasonable price.



GYUSHIGE
TOKYO YAKINIKU



Year established	: 2023
Type of Cuisine	: Japanese Yakiniku
Segment	: Middle to Upper-mid
Number of Branches	: 1
Total Seating Capacity	: 90 seats
Average Spend	: USD 15

OUR BRANCHES

- 1 | ARENA SQUARE GATOT SUBROTO
- 2 | ARENA LAKESIDE KEMAYORAN
opening soon





MASSILIA

CUCINA ITALIANA

• THE MULTI-AWARD WINNING PIZZA IN ASIA •

In 2015, two Italian chefs in Bangkok, driven by a longing for the authentic flavors of home, launched Pizza Massilia from a humble food truck. Their vision was to introduce the city to Italian gourmet pizza, crafted with artisanal ingredients sourced directly from Italy. Known for its creamy, light-textured pizzas, Massilia combines traditional techniques with innovative methods to achieve perfection.

As the brand grew, Massilia expanded into vibrant venues in RuamRudee and Sukhumvit 49, offering not only exceptional pizzas but also a modern take on diverse Italian cuisine. This commitment to culinary innovation and authenticity has earned Massilia numerous accolades, including 6th place on the 50 Top Pizza Asia-Pacific List and recognition from the Michelin Guide.

Today, Massilia Cucina Italiana is a celebrated name in Italian gastronomy, blending passion and tradition to create unforgettable dining experiences. From its roots as a food truck to becoming a multi-award-winning establishment, Pizza Massilia remains a tribute to the rich heritage of Italian flavors.



Year established	: 2023
Type of Cuisine	: Italian Cuisine
Segment	: Middle to Upper-mid
Number of Branches	: 2
Total Seating Capacity	: 235 seats
Average Spend	: USD 15

OUR BRANCHES

1 | ARENA SQUARE GATOT SUBROTO

2 | ARENA LAKESIDE KEMAYORAN

JAPAN'S #1 BEEF KATSU

Making "GYUKATSU" from Kyoto into the world's "GYUKATSU"

At Gyukatsu Kyoto Katsugyu, we're passionate about sharing the delicious for GYUKATSU with the world. We are proactively expanding from Kyoto to all of Japan and the world. We strive to pursue the deliciousness of GYUKATSU everyday and earnestly serve each and every plate so that one day, just like SUSHI, TEMPURA or RAMEN, Beef cutlet - GYUKATSU will become an iconic and beloved Japanese dish.

BEYOND ORDINARY KATSU

牛カツ京都勝牛

Gyukatsu Kyoto Katsugyu





Year established : 2024
Type of Cuisine : Japanese Gyukatsu
Segment : Middle
Number of Branches : 6
Total Seating Capacity : 600 seats
Average Spend : USD 15



OUR BRANCHES

- 1 | ARENA SQUARE GATOT SUBROTO
- 2 | AEON MALL DELTAMAS
- 3 | PLAZA INDONESIA
- 4 | AEON MALL BSD
- 5 | ARENA LAKESIDE KEMAYORAN
- 6 | SUMMARECON BEKASI



Kaneko Hannosuke

Tempura, Tendon, Udon

Kaneko Hannosuke is a real person born in Asakusa, and is a leading figure in the Japanese food world who has continued to love Japanese food more than anyone else, saying, "Japanese culture is in the food."

The Enmachi (recipe book) passed down to Kaneko Hannosuke's grandson, Shinya Kaneko, contained instructions on how to make the "secret Edomae rice bowl sauce," which was never published outside the school.

After much trial and error, we finally created a tempura bowl using this secret sauce. It had a dynamic appearance that expressed the chic Edomae style. "Nihonbashi Tendon Kaneko Hannosuke" was born because we wanted as many people as possible to enjoy Edomae Tendon at an affordable price.

**Authentic Edomae Tempura
Defined by Time-Honored
Recipe and Refined
Craftsmanship**

Year established : 2026
Type of Cuisine : Japanese Cuisine
Segment : Middle
Number of Branches : 1
Total Seating Capacity : 72 seats
Average Spend : USD 10



OUR BRANCHES

1 | AEON MALL BSD*
opening soon

2 | ARENA LAKESIDE KEMAYORAN*
opening soon

FUNCTION HALL & BOARDROOM

The Premier Venue for Distinctive Gatherings

Our function hall offers a versatile event space with a breathtaking panoramic view of Golf Bandar Kemayoran, its tranquil lake, and lush greenery. Designed as an open-concept venue, it accommodates up to 300 guests, making it ideal for corporate events, social gatherings, and private celebrations. The blend of modern architecture and natural surroundings offers a stunning backdrop, both day and night.

**ARENA LAKESIDE
KEMAYORAN**



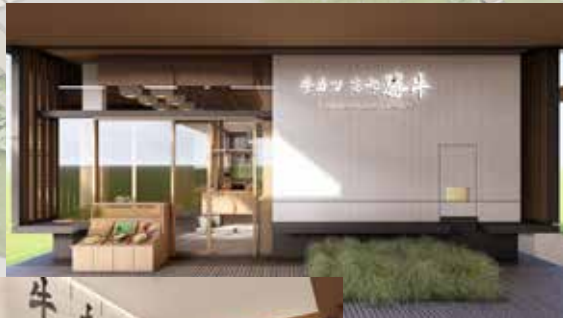


ARENA SQUARE GATOT SUBROTO





ARENA SQUARE GATOT SUBROTO



ARENA LAKESIDE KEMAYORAN





ARENA LAKESIDE KEMAYORAN



OUR SERVICES



Each outlet is equipped with versatile dining area, customarily designed to cater assorted events, from fun birthday bash, intimate wedding ceremony, professional business meeting to successful product launch. Aspiring to provide a thorough experience, Arena accomodates catering service with various selections ranging from Eastern to Western fare.

MULTINATIONAL COMPANY



NATIONAL COMPANY





ARENA GOURMET

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THANK
YOU.