

# THE DINING ROOM

## APPETIZERS

	<b>IDR</b>
<b>duck supreme, foie gras</b> smoked duck breast, raspberry sauce, marinated foie gras	<b>425'</b>
<b>jack fish in fresh herbs</b> fish fillet, rolled in herbs, salad bouquet, sun dried cherry tomatoes	<b>255'</b>
<b>marinated mackerel rolled in dill</b> sliced mackerel, jam of pear	<b>235'</b>
<b>burrata lobello</b> oak vine ripe tomatoes, fresh basil, aged balsamic vinegar	<b>315'</b>
<b>today's tataki</b> seared sashimi, lemon yuzu, sesame oil	<b>280'</b>
<b>estate cheese &amp; charcuterie</b> assortment of selected cold cuts, aged refined cheese	<b>325'</b>
<b>smoked salmon avocado</b> avocado, bintan crab meat salad, cream cheese, balsamic caviar, rosella reduction	<b>300'</b>
<b>goat cheese</b> beetroot, mango, organic palm nectar, raspberry vinaigrette	<b>285'</b>
<b>squid ceviche</b> pan fried squid, garden leaves	<b>285'</b>

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**empek Palembang** **165'**  
deep fried fish cake, homemade cucumber pickles,  
sweet sour sauce

**Mediterranean Salads (v)** **230'**  
orange fennel

**eggplant timbale (v)** **220'**  
slow cooked cherry tomatoes, pesto

## SOUP

**sup buntut** **320'**  
clear oxtail broth, potatoes, carrots, tomatoes,  
jasmine rice

**soto medan** **230'**  
turmeric broth, shredded chicken, boiled egg,  
sprouts, tomatoes, celery, crispy potatoes

**lobster bisque** **275'**  
creamy rock lobster soup, sour cream

**soto betawi** **290'**  
spicy beef broth, cubed striploin, bitternut crackers

**cream of chickpeas** **260'**  
rosemary essence, pan fried calamari

**minestrone (v)** **200'**  
vegetable classic Italian soup, basil pesto

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## MAINS

<b>tagliatella seafood marinara</b>	<b>295'</b>
prawns, squid, jack fish, mediterranean mussels, cherry tomatoes	
<b>risotto al pesce primitivo</b>	<b>275'</b>
primitivo wine reduction	
<b>handmade "gnocchi" (v)</b>	<b>275'</b>
sautéed eryngii mushrooms, lobello cherry tomatoes	
<b>garoupa garganelli</b>	<b>325'</b>
artisanal pasta, garoupa, bisque sauce, broccoli anchovy cream	
<b>red snapper</b>	<b>385'</b>
pan fried, extra virgin olive oil, avocado salsa	
<b>"tagliata" 160gr</b>	<b>485'</b>
grilled sliced australian wagyu rib-eye, juniper sauce, mix mediterranean vegetables	
<b>kurobuta pork belly</b>	<b>345'</b>
oriental five spices, breaded egg, pickles of red cabbage, aioli toum	
<b>mediterranean seafood bouillabaisse</b>	<b>595'</b>
lobster, king prawn, snapper, crayfish, saffron broth, fennel, tomatoes, soft shell crab, rouille	
<b>australian wagyu tenderloin, 180gr</b>	<b>525'</b>
grilled, creamy potatoes tart, pinot noir sauce	
<b>spring chicken candied lemon</b>	<b>280'</b>
sous vide spring of chicken, salsa verde, "mostarda di cremona"	

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<b>rossini, 200gr</b>	<b>660'</b>
australian black onyx angus tenderloin, foie gras, olive tapenade, truffle caviar, madeira sauce	
<b>ikan asam pedas melayu</b>	<b>395'</b>
spicy sour fish fillet, cooked in tamarind, chili, ginger flower, pineapple, steamed jasmine rice	
<b>rendang minang</b>	<b>365'</b>
slow-braised beef padang style coconut cream, tropical fresh herbs, yellow rice, green chili, bitter nut crackers	
<b>udang balado</b>	<b>320'</b>
wok fried king prawns, chili sauce, sator bean, yellow turmeric rice	
<b>ayam gulai</b>	<b>335'</b>
half smoked chicken, chili, potatoes, shallots, turmeric sauce	
<b>nasi goreng kampoeng</b>	<b>290'</b>
stir fried rice, vegetables, anchovy, sambal paste, egg, chicken satay acar pickles	
<b>avocado quenelle (v)</b>	<b>250'</b>
green vegetables, black truffle essence	
<b>polpette (v)</b>	<b>220'</b>
white cabbage, red beans raw king oyster mushroom	

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## **SIDE ORDERS**

steamed rice white or brown	<b>50'</b>
mixed leaves salad, lemon vinaigrette	<b>150'</b>
potato chips, truffle mayonnaise	<b>120'</b>
steamed garden vegetables, extra virgin olive oil	<b>160'</b>
fried morning glory, shrimp chilli paste, crispy garlic	<b>95'</b>

**please place your chocolate soufflé order  
before your meal,  
it takes our pastry chef 25-30 minutes to prepare it.**

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