



DINING ROOM LUNCH A LA CARTE

SET MENU TWO COURSES

Antipasti counter and one Italian or Indonesian specialty	370
Antipasti counter and one main course	490

All dishes are available a la carte with pricing indicated.

ANTIPASTI COUNTER

Enjoy a selection of Italian antipasti; cured meats (some contain pork), marinated fish and seafood, baked vegetables, burrata, Cesar salad, olives, pickles, artisan cheese and fresh salads from Bogor's farms.

Signature Bakery Oven

Homemade sourdough
Olive oil and rosemary focaccia
Cherry tomato and sambal focaccia
Pizza al Taglio – Roman style pizza by the slice

ITALIAN AND INDONESIAN SPECIALTIES

Black Ink Tagliolini	210
Squids, Mussels, scallops in Cioppino sauce	
Beef Pappardelle	220
Hand-cut egg pasta, braised wagyu beef cheek, herbs, mushrooms, light burrata sauce	
Spaghetti Norma (V)	170
Fresh tomato sauce, fried eggplant, ricotta cheese and basil <i>Vegan option available without cheese (VG)</i>	
Orecchiette Cacio e Pepe (V)	160
Grated Pecorino cheese, butter, black pepper	
Pumpkin Tortelli (V)	180
Parmesan fondue, black truffle	
Lumpia	90
Chicken, carrot, cabbage, chive, fermented soybean dip	
Nasi Goreng Iga Bakar	220
Beef Short Ribs, fried brown rice, egg, vegetables, prawn crackers, acar	
Mie Goreng Jawa	160
Wok-fried egg noodles, prawn, squid, vegetables	
Soto Ayam Bumbu Koya	130
East Java chicken soup, mung bean noodles, rich turmeric broth, candlenut sambal	

ITALIAN MAIN COURSE

Lemon-thyme Roast Chicken	240
Mashed potato, peperonata	
Black Cod	310
Fresh basil pesto, potatoes, olives, green beans	
Lamb Scottadito	310
Roast potato, peperonata, balsamic jus	
Beef Tagliata	465
Grilled Australian wagyu sirloin, arugula salad, shaved parmigiano, truffle jus	

INDONESIAN MAIN COURSE 210

Kakap Masak Mangut

Smoked mackerel, green beans, ginger, coconut sauce 240

Sop Buntut

Oxtail and vegetables soup, chilli sambal, emping crackers 220

Rawon

Braised beef shank, kluwek nuts, bean sprouts, salty egg, candlenut sambal 290

Iga Kambing Bakar Madu

Roasted Australian lamb rack, root vegetables, pickled cucumber, sambal kecap

DESSERTS

Freshly Sliced Fruits

65

Colenak

Pan-fried fermented cassava, brown sugar

95

Es Teler

Avocado, jackfruit compote, shaved coconut ice

95

Panna Cotta

White balsamic marinated strawberries

95

Cannoli

Lemon-ricotta cream, pistachio, candied orange

85

Tiramisu

Lady Finger, coffee jelly, fresh mascarpone cream

110

Gelato and sherbet | by scoop

Dark chocolate, Sulawesi vanilla, strawberry
raspberry, lemon-basil

45