

CONSERVATORY



Bone Marrow

SNACKS

LUMPIA SEMARANG	105
Chicken, carrot, cabbage, chives, fermented soybean dip	
CALAMARI	130
Tartare mayo, lemon	
TAHU WALIK	105
Traditional fried tofu, fish mousse, sambal bawang	
SATE AYAM	140
Grilled chicken satay, peanut sauce, rice cake	
CRAB CAKE	180
Mojo-rojo sauce, water cress and mixed salad, cheddar, comte	
BONE MARROW	160
Forest mushrooms, braised beef, caramelized onion	
ESCARGOTS	160
Baked escargot, butter herbs garlic	



Club Sandwich

SANDWICHES

CLUB SANDWICH

225

Roasted chicken breast, toasted brioche, beef bacon, fried egg, truffle fries

CHEESEBURGER

275

Wagyu beef patty, caramelized onions, cheddar, toasted brioche bun

CROQUE MONSIEUR

210

Mixed green salad, truffle fries

SIGNATURE SANDWICHES AND PIES FROM DELI COUNTER

Please ask for Chef's selection



Nasi Goreng Kambing

ASIAN COMFORT FOOD

LAKSA	200
Prawn, fish cake, puffed tofu, rice noodle, egg	
NASI GORENG KAMBING	270
Braised lamb shoulder, grilled lamb chops, emping crackers	
NASI GORENG	220
Fried rice, chicken, fried egg, chicken satay, prawn crackers	
MIE GORENG JAWA	230
Wok-fried egg noodles, squid, prawn, vegetables	
SOTO AYAM BUMBU KOYA	180
East Java chicken soup, mung bean noodles, rich turmeric broth	
OXTAIL SOUP (boiled, fried, or grilled)	295
Steamed rice, emping crackers, sambal, vegetables	



Burrata

WELLNESS CUISINE

SUPER SALAD (VG)

Dates, tempeh, house pickle, tomato, avocado, lemon vinaigrette

165

CAESAR SALAD

Romaine lettuce, egg, parmesan crisp, beef bacon

Add chicken breast 65

Add smoked salmon 90

Add grilled prawns 95

185

BURRATA

Heirloom tomatoes, basil oil, crostini

190

CURED HAMACHI

Horseradish cream, citrus gel

210

LIGHT MUSHROOM SOUP (V)

Shaved parmesan, crostini

150



Pan-seared Norwegian Salmon

EUROPEAN COMFORT FOOD

POTATO LEEK SOUP Crispy beef bacon, chives	150
TWICE-BAKED CHEESE SOUFFLE (V) Cheese fondue, crispy parmesan	180
PAN-SEARED NORWEGIAN SALMON Gnocchi, seasonal vegetables, beurre blanc	380
TAGLIOLINI Beef polpette, tomato basil sauce, parmesan	230
BLACK INK SPAGHETTI Prawns, garlic, dried chili	250



Steak Au Poivre

EUROPEAN COMFORT FOOD

OVEN ROASTED CHICKEN	280
Sautéed spinach, albufera sauce	
TOURNEDOS ROSSINI	780
Pan-seared beef tenderloin, foie gras, black truffle, Madeira-based sauce	
STEAK AU POIVRE	650
Pan-seared beef tenderloin, cognac creamy pepper sauce, french fries	
WAGYU SHORT RIBS BLANQUETTE	390
Pan-seared crayfish, prawn bisque sauce	
MUSHROOM RISOTTO (V)	240
Triple mushroom, black truffle, parmesan	



Australian Tenderloin Black Angus

FROM THE GRILL

AUSTRALIAN RIB-EYE WAGYU BEEF MBS 5 (250 GR)	750
AUSTRALIAN STRIPLOIN WAGYU BEEF MBS 5 (280 GR)	700
AUS TENDERLOIN BLACK ANGUS (180 GR)	650
GRILLED CHICKEN BREAST	250
AUSTRALIAN LAMB CHOPS	650
CATCH OF THE DAY	300

Served with one side dish and one sauce

Creamy spinach, parmesan truffle fries, sweet potato fries, mashed potato, sautéed mixed vegetables, mixed salad.

Creamy mushroom sauce, black pepper sauce, herb jus, hollandaise

SIDE DISHES

PARMESAN TRUFFLE FRIES	110
SWEET POTATO FRIES	110
MASHED POTATOES	100
SAUTEED MIXED VEGETABLES	100
MIXED SALAD	80
CREAMY SPINACH	80



Tiramisu

DESSERTS

SIGNATURE CAKES FROM THE PATISSERIE COUNTER	65
Chef's selection of daily fresh entremets	
SEASONAL SLICED FRUITS	115
PROFITEROLE	110
Vanilla ice cream, warm chocolate sauce	
SLOW-BAKED CHOCOLATE TART	120
Vanilla cream, strawberry	
TIRAMISU	120
Mascarpone cream, coffee, ladyfinger	
MANGO PUDDING	85
Mango pearls, sago, coconut cream	
PISANG GORENG	85
Sulawesi chocolate sauce, keju, vanilla ice cream	
GELATO AND SHERBET <i>by scoop</i>	50
(Please ask for flavors)	