

“Our menu is based around the simple pleasures of getting together and sharing good food. It combines authentic Italian and Javanese cuisine, carefully prepared to order by our passionate team.”

DINING ROOM

DINNER A LA CARTE

JAVANESE HERITAGE CUISINE

APPETIZERS AND SALADS

Lumpia Semarang	95
Chicken, carrot, cabbage, chives, fermented soybean dip	
Tahu Walik	105
Tofu, prawns, fish mousse, sambal colo-colo	
Gado-Gado (vg)	85
Steamed vegetables, tofu, fermented bean cake, spicy peanut sauce	
Pecel Madiun (v)	85
Cassava leaves salad, watercress, potato cake, peanut sauce, crackers	
Udang Goreng Sambal Roa	110
Prawn Vaname, sambal Roa	
Otak-Otak Ikan	90
Grilled fish mousse in banana leaves, peanut sauce	

SPECIALTIES

Soto Ayam Bumbu Koya	130
East Java chicken soup, mung bean noodles, rich turmeric broth, candlenut sambal	
Sate Ayam	130
Chicken on skewers, peanut sauce, rice cake	
Sate Maranggi	210
Beef on skewers, spicy green tomato salsa	

MAIN COURSE

Mie Goreng Jawa Wok-fried egg noodles, prawn, squid, vegetables	160
Nasi Goreng Iga Bakar Beef short ribs, fried brown rice, egg, vegetables, prawn crackers, acar pickle	235
Nasi Goreng Kambing Grilled marinated lamb rack, curry paste, fried egg, emping cracker	295
Nasi Goreng Bebek Andaliman Balinese-style genep paste, braised duck, Andaliman pepper, fried egg, acar pickle	185
Rawon Braised beef shank, kluwek nuts, bean sprouts, salted egg, candlenut sambal	230
Iga Kambing Bakar Maranggi Roasted Australian lamb rack, root vegetables, pickled cucumber, sambal kecap	290
Sop Iga Kambing Braised local lamb rack in Indonesian spices, candlenut sambal, steamed rice, emping crackers	235
Bebek Goreng Bumbu Hitam Marinated fried duck bumbu hitam, urap kecipir, sambal mangga	235
Gulai Pipi Sapi Braised beef cheek in coconut spices, spinach crackers, baby potato, steamed rice	245
Sop Buntut Oxtail and vegetable soup, traditional sambal hijau, emping crackers <i>Please ask our host for the oxtail's cooking method</i>	280

ITALIAN REGIONAL CUISINE

APPETIZERS

Burrata (v) Tomato salad, fresh basil, virgin olive oil	180
Antipasto Misto (contains pork) Parma prosciutto, salami, mortadella, parmigiano, marinated olives, pickles	195
Beef Tartare Thin-cut beef tenderloin, caviar, arugula, marinated egg yolk, pickled shallot	185
Crab Salad Venice-style crabmeat, chicory lettuce, asparagus, lemon olive oil <i>Vegan option available with no crab</i>	185
Mushroom Cream Soup (v) Cheese and truffle crostini	100
Tuna Carpaccio Fried capers, orange zest, watercress, gremolata	165
Caesar Salad Baby cos lettuce, shaved parmigiano, pickled anchovies, pesto crouton	130

PASTA AND RISOTTO

Mushroom Ravioli Braised seasonal mushrooms and king mushroom, parsley oil, mushroom sauce	190
Tagliatelle Homemade fresh egg pasta, braised wagyu beef cheek, burrata	240
Lobster Spaghetti Chitarra / Linguine Poached lobster, cherry tomato, lobster sauce	265
Seafood Risotto Seafood of the day, sundried tomatoes, seafood sauce	185

MAIN COURSE – FISH AND MEAT

Grilled Octopus	265
Fennel salad, saffron potato foam, rosemary oil	
Seared Halibut	320
Sundried tomato, taggiasca olive compote, pizzaiola sauce	
Venetian Beef Stew	360
Braised tender beef cheek, mashed potato, baby carrots	
Australian Lamb Rack	380
Peperonata, mashed potato, aromatic lamb sauce	
Striploin (250g)	435
Mashed potato, baby eggplant, beef jus	
Tenderloin Tagliata	425
Mashed potato, arugula, shaved parmesan, beef jus	
Rib-Eye (500g)	955
Mustard seeds gremolata, heirloom baby carrots, smoked beef sauce	
<i>Sharing recommended</i>	
Bistecca Fiorentina (1.5kg)	2,500
Grilled US prime T-bone steak, arugula salad, rosemary potatoes	
<i>Sharing recommended</i>	

SIDE DISHES

Parmesan truffle fries	65
Mashed potatoes	65
Puncak farm green salad	55
Heirloom tomato salad	55

DESSERTS

Fresh Seasonal Fruit Slices	65
Es Puter Coconut and jackfruit ice cream, fermented black sticky rice, jack fruit	85
Panna Cotta Marinated pineapple, basil sour cream gelato	95
Cannoli Sicilian ricotta cream cannoli, pistachio, candied orange	95
Tiramisu Coffee biscuits, coffee jelly, fresh mascarpone cream	110
Lattacchiolo Flores vanilla custard, caramel, pistachio	95
Gelato and Sherbet (by scoop) Dark chocolate, Sulawesi vanilla, strawberry raspberry, lemon-basil	45
Cheese Selection Locally produced and imported Italian cheeses, organic honey, grapes, dried fruits	160