

DINING ROOM

DINNER A LA CARTE

APPETIZERS

Lumpia Semarang	110
Chicken, carrot, cabbage, chives, fermented soybean dip	
Tahu Walik	120
Tofu, prawns, fish mousse, sambal colo-colo	

INDONESIAN MAIN COURSE

Sate Maranggi	220
Beef on skewers, spicy green tomato salsa	
Soto Ayam Bumbu Koya	150
East Java chicken soup, mung bean noodles, rich turmeric broth, candlenut sambal	
Sop Buntut	280
Oxtail and vegetable soup, traditional sambal hijau, emping crackers	
<i>Please ask our host for the oxtail's cooking method</i>	
Nasi Goreng Iga Bakar	245
Beef short ribs, fried brown rice, egg, vegetables, prawn cracker, acar pickle	
Iga Kambing Bakar Maranggi	298
Roasted Australian lamb rack, root vegetables, pickled cucumber, sambal kecap	

ITALIAN MAIN COURSE

Mushroom Ravioli	190
Braised seasonal mushrooms, parsley oil, mushroom sauce	
Tagliatelle Bolognese	240
Homemade fresh egg pasta, beef ragout, parmesan cheese	
Grilled Octopus	265
Fennel salad, saffron potato, rosemary oil	
Venetian Beef Stew	360
Braised tender beef cheek, mashed potato, baby carrots	
Striploin (250gr)	450
Mashed potato, baby eggplant, beef jus	

DESSERTS

Es Puter	95
Coconut and jackfruit ice cream, fermented black sticky rice, jack fruit	
Cannoli	110
Sicilian ricotta cream cannoli, pistachio, candied orange	
Tiramisu	110
Coffee biscuits, coffee jelly, fresh mascarpone cream	