

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
Please ask our host for the oxtail's cooking method

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