

A LA CARTE MENU

Our menu is inspired by age-old traditions of sharing good food together. We hope you enjoy these authentic Italian and Indonesian heritage dishes, carefully prepared in front of you by our passionate team

INDONESIAN HERITAGE CUISINE

SNACKS

Gado-Gado (V)	105
Steamed vegetables, tofu, fermented bean cake, spicy peanut sauce	
Lumpia Semarang	110
Chicken, carrot, cabbage, chives, fermented soybean dip	
Tahu Walik	120
Tofu, prawns, fish mousse, sambal kecap	

SPECIALITIES

Soto Ayam Bumbu Koya	130
East Java chicken soup, mung bean noodles, rich turmeric broth, candlenut sambal	
Sop Buntut	240
Oxtail and vegetables soup, chili sambal, emping crackers	
Sate Ayam	130
Chicken satay, peanut sauce, rice cake	
Sate Maranggi	210
Beef satay, spicy green tomato salsa	

MAIN COURSE

Mie Goreng Jawa Wok-fried egg noodles, prawns, squid, and vegetables	160
Nasi Goreng Iga Bakar Beef short ribs fried brown rice, egg, vegetables, prawn crackers, acar pickle	235
Nasi Goreng Bebek Andaliman Balinese-style genep paste, braised duck, andaliman pepper, fried egg, acar pickle	180
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

ITALIAN REGIONAL CUISINE

APPETIZERS

Burrata (V)	195
Tomato salad, fresh basil, virgin olive oil	
Mushroom Cream Soup (V)	140
Cheese and truffle crostini	
Cacciucco	210
Seafood of the day, lobster and clam broth, baked crostini	
Grilled Scallop	185
Cauliflower, tomato and herbs salsa, toasted pine nuts	

PIZZA

Vegetable Pizza (V)	160
Tomato sauce, onion, eggplant, pesto, zucchini, mushrooms and garlic	
Classic margherita (V)	150
Pomodoro sauce, mozzarella, basil	
Quattro Formaggi (V)	185
White pizza, four cheeses, mushroom, truffle paste	
Pepperoni	185
Beef pepperoni, tomato sauce, mozzarella	

PASTA

Pumpkin and Ricotta Ravioli (V)	160
Ricotta and roast pumpkin filling, pumpkin pure, cashew nuts, pecorino cheese	
Tagliatelle Bolognese	185
Homemade egg pasta, beef ragout, parmesan cheese	
Lobster Spaghetti Chitarra/ Fettuccine	245
Poached lobster, cherry tomato, lobster sauce	
Beef Pappardelle	185
Wagyu braised beef cheek, burrata, fresh herbs	

MAIN COURSE - FISH AND MEAT

Grilled Octopus	250
Roasted bell-peppers, Romesco sauce	
Baked Cod Marinara	250
Red onion, tomato, capers, kalamata olive stew, fresh basil	
Venetian Beef Stew	380
Braised tender beef cheek, mash potato, baby carrots	
Black Angus Striploin (250 gr)	455
Mashed potato, baby eggplant, beef jus	
Pork Milanese	325
Breaded and fried pork chop, heirloom tomato cherry and rocket salad	
Bistecca Fiorentina (1.5 kg)	2,100
Grilled US prime T-bone steak, arugula salad, rosemary potatoes	

good for sharing

SIDE DISHES	65
Parmesan truffle fries	65
Grilled Asparagus	55
Glazed heirloom carrots	55
Roasted broccoli, garlic and parmesan	

DESSERTS

Fresh sliced seasonal fruits	55
Hazelnut Profiterole Hazelnut ice cream, dark chocolate sauce, whip cream	95
Warm Chocolate Tart Sulawesi vanilla gelato	95
Baked Pineapple Crumble Coconut ice cream, andaliman pepper	85
Panna Cotta Strawberry, white balsamic, hibiscus	85
Cannoli Sicilian ricotta cream cannoli, pistachio, candied orange	95
Tiramisu Coffee biscuits, coffee jelly, fresh mascarpone cream	110
Gelato and sherbet/ by scoop Dark chocolate, Sulawesi vanilla, strawberry Raspberry, lemon, mango, passionfruit	45