

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 (VG) 115

Steamed vegetables, tofu, fermented bean cake, spicy peanut sauce

Lumpia Semarang 120

Chicken, carrot, cabbage, chives, fermented soybean dip

Tahu Walik 130

Tofu, prawns, fish mousse, sambal kecap

SPECIALITIES

Soto Ayam Bumbu Koya 140

East Java chicken soup, mung bean noodles, rich turmeric broth, candlenut sambal

Sop Buntut 260

Oxtail and vegetables soup, chili sambal, emping crackers

Sate Ayam 140

Chicken satay, peanut sauce, rice cake

Sate Maranggi 225

Beef satay, spicy green tomato salsa

MAIN COURSE

Mie Goreng Jawa Wok-fried egg noodles, prawns, squid, and vegetables	175
Nasi Goreng Iga Bakar Beef short ribs fried brown rice, egg, vegetables, prawn crackers, acar pickle	255
Nasi Goreng Bebek Andaliman Balinese-style genep paste, braised duck, andaliman pepper, fried egg, acar pickle	200
Rawon Braised beef shank, kluwek nuts, bean sprouts, salted egg, candlenut sambal	250
Iga Kambing Bakar Maranggi Roasted Australian lamb rack, root vegetables, pickled cucumber, sambal kecap	315

ITALIAN REGIONAL CUISINE

APPETIZERS

Burrata (V)	210
Tomato salad, fresh basil, virgin olive oil	
Mushroom Cream Soup (V)	150
Cheese and truffle crostini	
Cacciucco	230
Seafood of the day, lobster and clam broth, baked crostini	
Grilled Scallop	200
Cauliflower, tomato and herbs salsa, toasted pine nuts	

PIZZA

Vegetable Pizza (VG) 180

Tomato sauce, onion, eggplant, pesto, zucchini, mushrooms and garlic

Classic margherita (V) 165

Pomodoro sauce, mozzarella, basil

Quattro Formaggi (V) 200

White pizza, four cheeses, mushroom, truffle paste

Pepperoni 200

Beef pepperoni, tomato sauce, mozzarella

PASTA

Pumpkin and Ricotta Ravioli (V) 175

Ricotta and roast pumpkin filling, pumpkin puree, cashew nuts, pecorino cheese

Tagliatelle Bolognese 200

Homemade egg pasta, beef ragout, parmesan cheese

Lobster Spaghetti Chitarra/ Fettuccine 265

Poached lobster, cherry tomato, lobster sauce

Beef Pappardelle 200

Wagyu braised beef cheek, burrata, fresh herbs

MAIN COURSE - FISH AND MEAT

Grilled Octopus	270
Roasted bell-peppers, Romesco sauce	
Baked Cod Marinara	270
Red onion, tomato, capers, kalamata olive stew, fresh basil	
Venetian Beef Stew	415
Braised tender beef cheek, mash potato, baby carrots	
Black Angus Striploin (250 gr)	525
Mashed potato, baby eggplant, beef jus	
Pork Milanese	350
Breaded and fried pork chop, heirloom tomato cherry and rocket salad	
Bistecca Fiorentina (1.5 kg)	2,500
Grilled US prime T-bone steak, arugula salad, rosemary potatoes	

good for sharing

SIDE DISHES	85
Parmesan truffle fries	85
Grilled Asparagus	65
Glazed heirloom carrots	65
Roasted broccoli, garlic and parmesan	

DESSERTS

Fresh sliced seasonal fruits	125
Mango Pudding Mango pearls, sago, coconut cream	120
Tiramisu Mascarpone cream, coffee, lady finger	135
Slow Baked Chocolate Tart Vanilla cream, strawberry	130
Profiterole Vanilla ice cream, warm chocolate sauce	80
Pisang Goreng Sulawesi chocolate sauce, keju, vanilla ice cream	95
Gelato and sherbet/ by scoop Dark chocolate, Sulawesi vanilla, strawberry Raspberry, lemon, mango, passionfruit	55