

“Our menu philosophy is based on the idea of coming together to enjoy authentic Italian regional and Javanese heritage cuisines, carefully prepared in our open kitchen from the freshest ingredients.”



## DINING ROOM

### DINNER A LA CARTE

#### JAVANESE HERITAGE CUISINE

##### APPETIZERS AND SALADS

<b>Lumpia</b> Chicken, carrot, cabbage, chives, fermented soybean dip	90
<b>Tahu Walik</b> Tofu, prawns, fish mousse, sambal kecap	110
<b>Gado-Gado (VG)</b> Steamed vegetables, tofu, fermented bean cake, spicy peanut sauce	95
<b>Pecel Madiun (V)</b> Cassava leaf salad, watercress, potato cake, peanut sauce, crackers	90

##### MAIN COURSE

<b>Mie Goreng Jawa</b> Wok-fried egg noodles, prawns, squid, vegetables	160
<b>Nasi Goreng Iga Bakar</b> Beef short ribs fried brown rice, egg, vegetables, prawn crackers, acar pickles	220
<b>Rawon</b> Braised beef shank, kluwek nuts, bean sprouts, salty egg, candlenut sambal	230
<b>Iga Kambing Bakar Madu</b> Roasted Australian lamb rack, root vegetables, pickled cucumber sambal kecap	290
<b>Tongseng Ayam</b> Light coconut curry broth, chicken, cabbage, chili	205
<b>Sop Kaki Kambing</b> Lamb soup, ginger, vegetables, candlenut, coconut broth	250
<b>Pepes Ikan Bakar</b> Baked fish in turmeric, ginger, lemongrass and banana leaf <i>Recommended for sharing</i>	310

## JAVANESE HERITAGE CUISINE

### SPECIALTIES

<b>Soto Ayam Bumbu Koya</b>	130
East Java chicken soup, mung bean noodles, rich turmeric broth, candlenut sambal	
<b>Sate Ayam</b>	140
Chicken satay, peanut sauce, rice cake	
<b>Sate Maranggi</b>	230
Beef satay, spicy green tomato salsa	
<b>Orem Tahu Tempe (VG)</b>	90
Braised tofu and tempe, rice cake, long beans, coconut milk	

## ITALIAN REGIONAL CUISINE

### APPETIZERS

<b>Burrata (V)</b>	180
Tomato salad, fresh basil, virgin olive oil	
<b>Antipasto Misto (contains pork)</b>	290
Parma prosciutto, salami, mortadella, parmigiano marinated olives, pickles	
<b>Beef Carpaccio</b>	250
Thin-cut beef tenderloin, truffle puree, arugula, shaved parmigiano	
<b>Crab Salad</b>	185
Venice-style crabmeat, chicory lettuce, asparagus, lemon-olive oil <i>Vegan option available without crab</i>	
<b>Mushroom Cream Soup (V)</b>	130
Cheese and truffle crostini	
<b>Tuna Carpaccio</b>	195
Fried capers, orange zest, watercress, gremolata	
<b>Caesar Salad</b>	135
Baby cos lettuce, shaved parmigiano, pickled anchovies, pesto crouton	

## ITALIAN REGIONAL CUISINE

### MAIN COURSE

<b>Lobster Capellini</b>	250
Angel hair pasta, Maine lobster ragout, fresh tomato, basil	
<b>Pappardelle</b>	240
Hand-cut egg pasta, braised wagyu beef cheek, herbs, mushrooms, light burrata sauce	
<b>Black Ink Tagliolini</b>	210
Squid, mussels, scallops in Cioppino sauce	
<b>Spaghetti Aglio Olio (VG)</b>	160
Sautéed broccoli, chili	
<b>Duck Tagliolini</b>	220
Duck ragout, foie gras, green peas, butter	
<b>Orecchiette Cacio e Pepe (V)</b>	160
Grated Pecorino cheese, butter, black pepper	
<b>Pumpkin Tortelli (V)</b>	180
Parmesan fondue, black truffle	
<b>Lemon Thyme Roast Chicken</b>	240
Mashed potatoes, peperonata stew	
<b>Black Cod</b>	310
Fresh basil pesto, potatoes, olives, green beans	
<b>Grilled Prawns Gremolata</b>	275
Lemon, herbs crumb	
<b>Venetian Beef Stew</b>	380
Braised tender beef cheek, soft polenta, broccolini	
<b>Braised Lamb Shank</b>	460
Stew white cannellini beans, green salad, pickle radish <i>Recommended for sharing</i>	
<b>Bistecca Fiorentina</b>	2,350
Grilled US Prime T-bone steak, tomato onion salad, rosemary potatoes <i>Recommended for sharing</i>	

## SIDE DISHES

Parmesan Truffle Fries	75
Peperonata	55
Mashed Potatoes	55
Garlic Spinach	55
Tuscan-style Braised Beans	55
Baked Polenta	55
Puncak Farm Green Salad	55

## INDONESIAN AND ITALIAN DESSERT

<b>Freshly Sliced Seasonal Fruits</b>	65
<b>Es Teler</b>	95
Avocado, jackfruit compote, shaved coconut ice	
<b>Colenak</b>	95
Pan-fried fermented cassava, brown sugar	
<b>Panna Cotta</b>	95
White balsamic marinated strawberry	
<b>Cannoli</b>	85
Sicilian ricotta cream cannoli, pistachio, candied orange	
<b>Tiramisu</b>	110
Lady finger, coffee jelly, fresh mascarpone cream	
<b>Hot Chocolate Cake</b>	120
Puncak strawberry compote, cocoa nib gelato	
<b>Gelato and Sherbet   by scoop</b>	45
Dark chocolate, Sulawesi vanilla, strawberry	
Raspberry, lemon-basil	
<b>Cheese Selections</b>	210
Locally produced and imported Italian cheeses	
Organic honey, grapes, dried fruits	