



SNACKS

LUMPIA SEMARANG	10
Chicken, carrot, cabbage, chives, bamboo shoot, fermented soybean o	dip
GOUGERES (V)	10
Gruyere cheese choux	
CHARCOAL FRIED CHICKEN	12
Yuzu mayonnaise, lime powder	12
CALAMARI	
Chipotle mayonnaise, lemon	13
SATE AYAM	
Chicken satay, peanut sauce, rice cake	16



Nasi Goreng

ASIAN COMFORT FOOD

LAKSA	200
Prawn, fish cake, puffed tofu, rice noodle, boiled egg	
CHAR KWETIAW	250
	230
Wagyu beef, bean sprout, chives	
NASI GORENG KAMBING	250
Braised lamb shoulder, grilled lamb filet skewer, emping melinjo crackers	
NAME OF THE OF T	240
NASI GORENG	210
Fried rice, chicken, fried egg, chicken satay, prawn crackers	
MIE GORENG JAWA	210
Wok-fried egg noodles, squid, prawn, vegetables	
work inted egg noodies, squid, plawn, vegetables	
SOTO AYAM BUMBU KOYA	175
East Java chicken soup, mung bean noodles, rich turmeric broth, candlenut sambal	
OVTAIL COUR (Lett. L.	205
OXTAIL SOUP (boiled, fried, or grilled)	295
Rice, emping crackers, sambal, vegetables, ambarella	

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING POTENTIAL REACTION TO ALLERGIES ALL PRICES ARE IN THOUSAND INDONESIAN RUPIAH AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAX WE COMMIT THAT THE DINING VENUES AT PARK HYATT JAKARTA ARE ISO 22000 CERTIFIED, WHICH IS INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD SAFETY SYSTEM AS PART OF OUR ISO 22000 CERTIFICATION.



WELNESS CUISINE

BUTTERNUT SQUASH SALAD	170
Slow-cooked chicken, chickpeas, mixed greens, pesto	
SUPER SALAD (VG)	165
Dates, tempe, heirloom tomato, avocado, house pickles, lemon vinaigrette	
CAESAR SALAD	185
Romaine lettuce, egg, parmesan cheese, beef bacon	
HERB-ENCRUSTED CHICKEN BREAST	250
Potato mousseline, asparagus, tarragon jus	
JACKFRUIT BURGER	200
Rendang jackfruit, kyuri acar kuning, fried cassava leaves, gulai aioli	
ROASTED TOMATO SOUP (V)	150
Hazelnut crumb, basil oil, croutons	



WESTERN COMFORT FOOD

LIGHT MUSHROOM CREAM SOUP (V) Shaved parmesan, crostini	150
DUCK TERRINE Pistachio, thyme, cornichon, pearl onion, wholegrain mustard, sourdough	200
BLACK INK SPAGHETTI Prawn, garlic, dried chili	250
WAGYU BEEF SHORTRIB Gnocchi, pea, mushroom, shallot jus	350



WESTERN COMFORT FOOD

NORWEGIAN SALMON FILLET	380
Beurre blanc, salmon roe, avruga caviar, dill	
CLUB SANDWICH	215
Roasted chicken breast, toasted brioche, bacon, fried egg, tomato, lettuce	
CHEESEBURGER	275
Beef patty, caramelized onions, cheddar cheese, gherkin, toasted brioche bun	
MUSHROOM RISOTTO (V)	240
Parmesan, black truffle	



FROM THE GRILL

AUSTRALIAN RIB-EYE WAGYU BEEF, MBS 5 (250 GR)

AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN (180 GR)	650
GRILLED CHICKEN BREAST	250
CATCH OF THE DAY	275
Served with one side and one sauce	
Creamy spinach, mashed potatoes, truffle fries or sauteed mixed vegetables	
Mushroom sauce, black pepper sauce, herb jus or fish veloute	
SIDE DISHES	
PARMESAN TRUFFLE FRIES	110
SWEET POTATO FRIES	110
MASHED POTATOES	100
SAUTEED MIXED VEGETABLES	100
MIXED SALAD	80

750



DESSERTS

SIGNATURE CAKES FROM THE PATISSERIE COUNTER Chef's selection of daily fresh entremets	65
SEASONAL SLICED FRUITS	115
VANILLA CREME BRULEE Flores vanilla bean, caramelized demerara sugar	105
SLOW-BAKED CHOCOLATE TART Tonka whipped cream, strawberry	125
GELATO AND SHERBET by scoop (please ask for flavors)	50

CHILDREN'S MENU

NASI GORENG CHICKEN NUGGETS	115
Chicken fried rice, vegetables, chicken nuggets, fried egg	
MIE GORENG TEMPURA UDANG	115
Wok-fried egg noodles, vegetables, squid, prawn tempura, fried egg	
MAC & CHEESE	115
Baked macaroni pasta, triple cheese	
SPAGHETTI CARBONARA	125
Creamy egg and parmesan sauce, beef bacon	
MINI HOTDOG	115
Brioche bun, beef sausage, traditional condiments, sweet potato fries	