

“Our menu celebrates authentic Italian and Javanese cuisine; based around the concept of getting together and sharing food, all dishes are carefully prepared in front of you by our passionate team.”



DINING ROOM

DINNER A LA CARTE

JAVANESE HERITAGE CUISINE

APPETIZERS AND SALADS

Lumpia Semarang	95
Chicken, carrot, cabbage, chives, fermented soybean dip	
Tahu Walik	110
Tofu, prawns, fish mousse, sambal kecap	
Gado-Gado (vg)	95
Steamed vegetables, tofu, fermented bean cake, spicy peanut sauce	
Pecel Madiun (v)	95
Cassava leaf salad, watercress, potato cake, peanut sauce, crackers	
Tahu Isi Daging	110
Fried tofu, ground wagyu beef, kaffir lime leaf, sambal matah	
Otak-Otak Ikan	95
Grilled fish mousse in banana leaves, peanut sauce	

SPECIALTIES

Sop Buntut	280
Oxtail and vegetable soup, chili sambal, emping crackers	
Soto Ayam Bumbu Koya	150
East Java chicken soup, mung bean noodles, rich turmeric broth, Candlenut sambal	
Sate Ayam	150
Chicken satay, peanut sauce, rice cake	
Sate Maranggi	230
Beef satay, spicy green tomato salsa	

MAIN COURSE

Mie Goreng Jawa Wok-fried egg noodles, prawn, squid, vegetables	160
Nasi Goreng Iga Bakar Beef short ribs in fried brown rice, egg, vegetables, prawn crackers, acar pickle	235
Nasi Goreng Kambing Grilled marinated rack of lamb, curry paste, fried egg, emping crackers	320
Nasi Goreng Bebek Andaliman Balinese-style genep paste, braised duck, Andaliman pepper, fried egg, acar pickle	185
Rawon Braised beef shank, kluwek nuts, bean sprouts, salted duck egg, candlenut sambal	230
Iga Kambing Bakar Maranggi Roasted Australian rack of lamb, root vegetables, pickled cucumber, sambal kecap	290
Sop Kaki Kambing Lamb soup, ginger, vegetables, candlenut, coconut broth	250
Iga Bakar Bumbu Ketumbar Slow-cooked whole wagyu short ribs, ketumbar paste, sambal bawang, steamed rice <i>Recommended for sharing</i>	650

ITALIAN REGIONAL CUISINE

APPETIZERS

Burrata (v) Tomato salad, fresh basil, virgin olive oil	180
Antipasto Misto (contains pork) Parma prosciutto, salami, mortadella, Parmigiano, marinated olives, pickles	260
Beef Carpaccio Thin-cut beef tenderloin, truffle purée, arugula, shaved Parmigiano	250
Crab Salad Venice-style crab meat, chicory lettuce, asparagus, lemon-olive oil Vegan option available without crab	185

Mushroom Cream Soup (v) Cheese and truffle crostini	145
Grilled Octopus Fennel, saffron potato foam, rosemary oil	265
Tuna Carpaccio Fried capers, orange zest, watercress, gremolata	185
Caesar Salad Baby romaine lettuce, shaved Parmigiano, pickled anchovies, pesto crouton	150
MAIN COURSE	
Mushroom Ravioli King mushroom, truffle butter, shaved Grana Padano	250
Pappardelle Hand-cut egg pasta, braised wagyu beef cheek, herbs, light burrata sauce	250
Black Ink Spaghetti Seafood Squid, mussels, scallops in lobster sauce	210
King Prawn Linguine King prawns, datterini, tomato sauce	265
Pumpkin Risotto Toasted hazelnut, creamy burrata, crispy pork ham (optional)	220
Lemon Thyme Roast Chicken Mashed potatoes, peperonata stew	240
Seared Halibut Dry tomato, Taggiasca olive compote, pizzaiola sauce	320
Venetian Beef Stew Braised tender beef cheek, mashed potato, baby carrots	380
Australian Lamb Rack Peperonata, mashed potato, aromatic jus	380

SHARING PLATTERS

Whole Chicken Diavola Rosemary potatoes, chicken jus	550
Lobster Tagliatelle Fresh lobster, homemade pomodoro sauce, basil oil	1,850
Bistecca Fiorentina Grilled prime American T-bone steak, tomato onion salad, rosemary potatoes	2,550
Braised Lamb Shank Stewed white cannellini beans, mushrooms, and glazed carrots	550
Grilled Wagyu Tomahawk Tuscan panzanella salad, balsamic-rosemary jus	2,450

SIDE DISHES

Parmesan truffle fries	75
Peperonata	65
Mashed potatoes	65
Tuscan-style braised beans	55
Puncak farm green salad	55

DESSERTS

Fresh Seasonal Fruit Slices	75
Tape Bakar Keju Baked tape cheesecake, pineapple marinated kefir lime, coconut cream	100
Bubur Injin Black sticky rice cream, coconut sorbet, fresh mango	95
Panna Cotta White balsamic-marinated strawberries	95
Cannoli Sicilian ricotta cream cannoli, pistachio, candied orange	95
Tiramisu Coffee biscuits, coffee jelly, fresh mascarpone cream	120
Millefoglie Piedmont hazelnut cream, salted caramel pastry	120
Gelato and Sherbet (by scoop) Dark chocolate, Sulawesi vanilla, strawberry Raspberry, lemon-basil	45
Cheese Selection Locally produced and imported Italian cheeses, organic honey, grapes, dried fruits	180