

ATELIER²³



À la Carte Menu

Welcome to

ATELIER²³

Brasserie elegance meets everyday comfort in this contemporary interpretation of classic Parisian dining. Thoughtfully prepared, with a focus on refined cooking techniques and the vibrant flavors of Southeast Asia, each creation strikes a balance between heritage and innovation. Chef de Cuisine Rizky Herdiana has drawn his inspiration from the enduring elegance of Parisian brasseries, while weaving in memories and influences gathered throughout his travels across Southeast Asia.

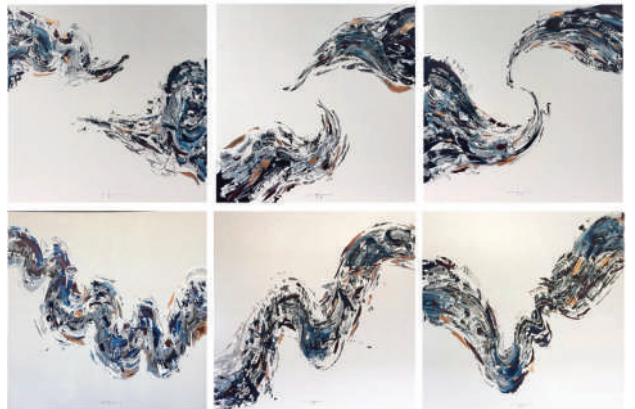
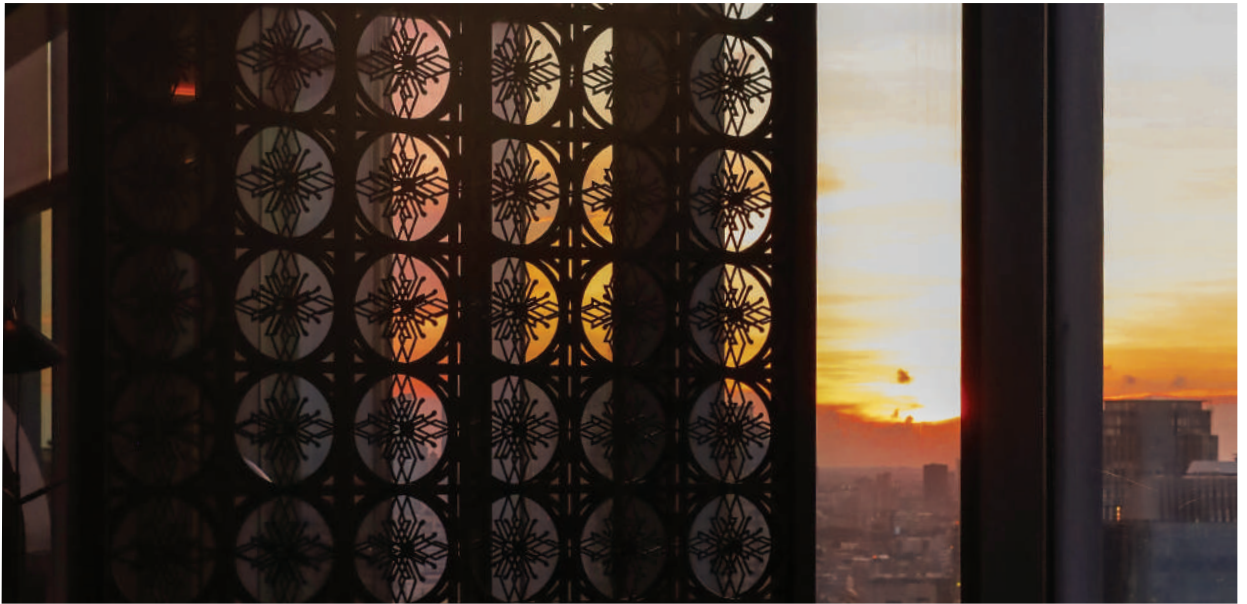






LIVING ROOM

Welcome to the Living Room, a tranquil sanctuary in the bustling heart of Jakarta. Replete with cozy corners and plush seating, soothing colors and stunning city views at every turn, this area is designed to be a home away from home. Whether you're looking for quiet reflection or lively conversation, you're sure to find it here.



REACH AND CONNECT

The paintings that adorn the Living Room are a collaboration between Hadiprana Artwork and young rising artist John Raymond. The series, consisting of six paintings, depicts a progression from separation to unity; a dynamic journey that symbolizes connection.



DELI PATISSERIE

The heart of Atelier 23 is our Deli Patisserie. With cooling marble décor, twinkling chandeliers and panoramic views of Jakarta, this is an elegant setting for a little indulgence. Sample our range of irresistible cakes, pastries, afternoon tea and chef's specialities, and you'll soon be back for more.





INDOOR VERANDA

Just next door to our Deli on level 23, the Veranda puts spectacular city views in the frame. Ideal for intimate meetings, or the perfect spot to watch the sunrise over Jakarta.



OUTDOOR VERANDA

The Outdoor Veranda is a tranquil, open-air sanctuary, elevated above the city and framed by Jakarta's skyline. Designed for refined relaxation, it offers an intimate escape, perfect for quiet moments, elegant conversations, or simply taking in the view with sophistication and ease.



Caviar



30g caviar, toasted bread, egg whites, egg yolk, chives, sour cream | **1,500**

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Appetizers & Salads

Foie Gras Torchon



Steak Tartare



Morel Vol-Au-Vent

APPETIZERS & SALADS

CALAMARI	170
Tartare dip, lemon	
CURED HAMACHI	220
Marinated with lemon, horseradish cream, citrus gel	
STEAK TARTARE	275
Wagyu beef tartare with traditional condiments	
FOIE GRAS TORCHON	290
Grape chutney, verjuice reduction, toasted brioche	
BALINESE ARTISAN BURRATA 	210
Bogor Green Mountain Farm heirloom tomatoes, basil pesto, aged balsamic	
ESCARGOTS 	175
Baked escargot with herb butter, garlic crostini	
MOREL VOL-AU-VENT 	165
Forest mushroom, sliced truffle, mild cheddar truffle sauce	
CAESAR SALAD 	210
Romaine lettuce, egg, parmesan	
<i>Add grilled chicken 90</i>	
<i>Add grilled prawns 110</i>	
<i>Add smoked salmon 120</i>	
SPRING SALAD 	165
Puncak fresh mesclun lettuce, watercress, carrot ribbons, dates, tempeh, pickled onion, cherry tomatoes, avocado, lemon vinaigrette	

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Sandwiches



Club Sandwich





Cheeseburger

SANDWICHES

CLUB SANDWICH

240

Roasted chicken breast, toasted brioche, beef bacon, cage-free egg, truffle fries

CHEESEBURGER

300

Wagyu beef patty, caramelized onions, cheddar cheese, homemade toasted brioche bun, truffle fries

CROQUE MONSIEUR

210

Mixed green salad, truffle fries

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VEGAN



VEGETARIAN



CHEF'S RECOMMENDATION

Soups

French Onion Soup



Lobster Bisque



SOUPS

LOBSTER BISQUE

Lombok batik lobster, fresh cream, chives

180

LIGHT MUSHROOM SOUP

Parmesan puff pastry

160

FRENCH ONION SOUP

Traditional French onion soup with Gruyère cheese croutons

160

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CHEF'S RECOMMENDATION



Main Course

West Java Farm Confit Duck

Cordon Bleu



MAIN COURSES

STEAK AU POIVRE

850

Pan-seared Wagyu beef tenderloin
Cognac creamy pepper sauce, French fries

TOURNEDOS ROSSINI

980

Pan-seared Wagyu beef tenderloin
Foie gras, black truffle, Madeira-based sauce

PAN-SEARED NORWEGIAN SALMON

420

Parisian gnocchi, seasonal vegetables, beurre blanc

CORDON BLEU

280

Butter-fried breaded chicken breast filled with cheese,
sautéed spinach, Albufera sauce

WEST JAVA FARM CONFIT DUCK

320

Vadouvan marination, mashed potato, duck jus

COQ AU VIN

280

Braised chicken, mushroom, carrot and red wine sauce

BLACK INK SPAGHETTI

280

Prawns, garlic, semi-dried tomato, dried chili

MUSHROOM RISOTTO

270

Triple mushroom, black truffle, parmesan cheese

BRAISED BEEF CHEEK BOURGUIGNON

420

Braised beef cheek, glazed carrot, mushroom

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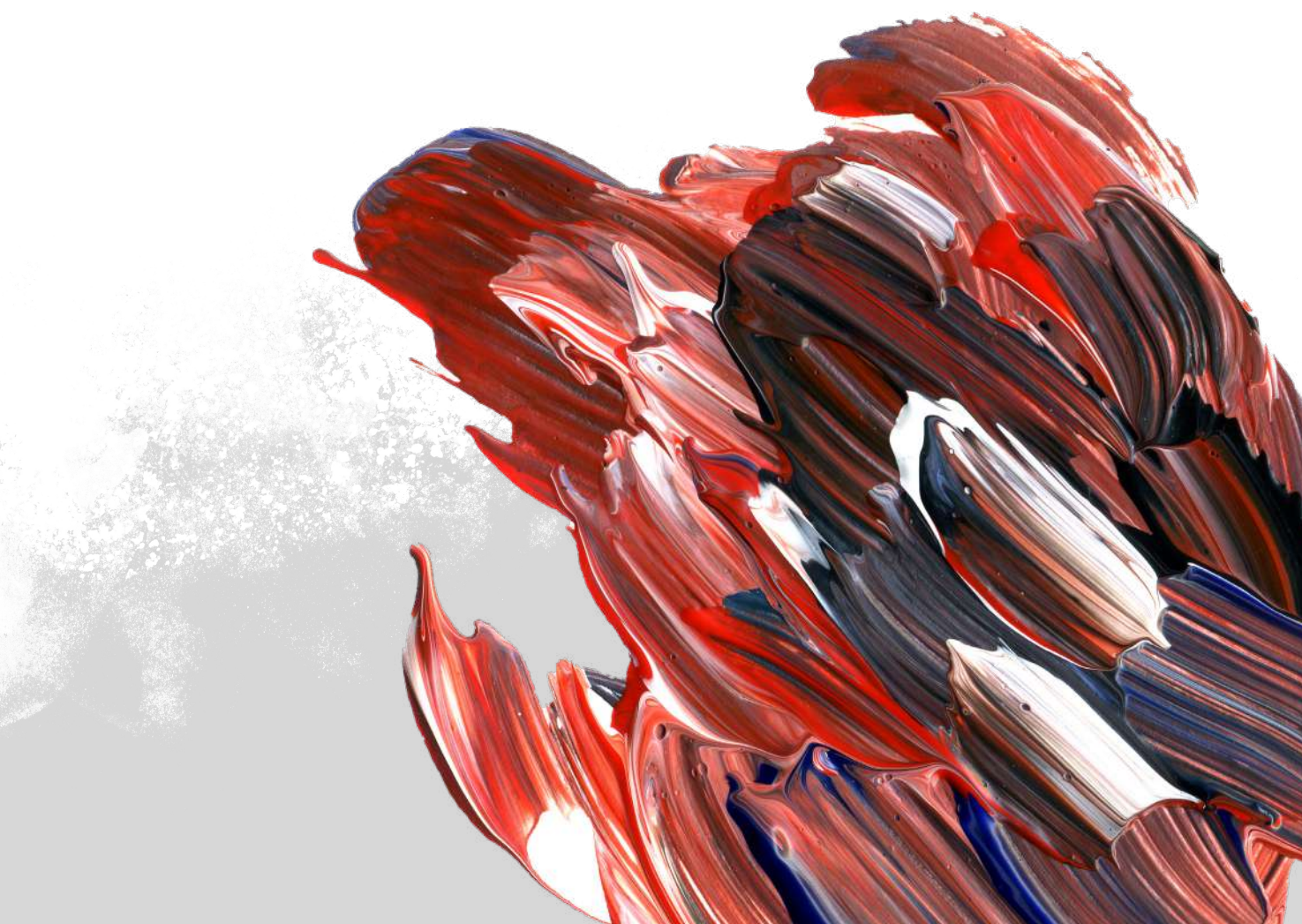


CHEF'S RECOMMENDATION

Braised Beef Cheek Bourguignon



From The Grill





Australian Wagyu beef tenderloin MB 7/8



Australian Wagyu beef rib eye MB 5

FROM THE GRILL

Australian Wagyu beef rib eye MB 5 280g	820
Australian Wagyu beef striploin MB 5 280g	750
Australian Wagyu beef tenderloin MB 7/8 180g	850
Grilled chicken breast	290
Lombok Fisherman's catch of the day	320

SAUCES

Creamy mushroom sauce | black pepper sauce | herb jus | fish velouté

SIDE DISHES

Parmesan truffle fries	130
Sweet potato fries	120
Mashed potatoes	120
Sauteed mixed vegetables	110
Creamy spinach	90
Mixed salad	90

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CHEF'S RECOMMENDATION





Thai Shrimp Cakes

Southeast Asian Trails

With a blend of traditional recipes and modern flair, our range of Southeast Asian comfort foods have been designed to warm the soul and ignite the senses. Whether a taste of home or something more exotic, every dish has its own story to tell.

STREET FOOD SNACKS

LUMPIA

130

Chicken, carrot, cabbage, chives, fermented soybean dip

TAHU WALIK

120

Traditional fried tofu, fish mousse, sambal bawang

SATE AYAM

165

Grilled chicken satay, peanut sauce, rice cake

VIETNAMESE SPRING ROLLS

120

Rice paper rolls, vermicelli noodles, lettuce, dipping sauce

THAI SHRIMP CAKES

150

Crispy shrimp mousse, sweet chili sauce

Vietnamese Spring Rolls



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VEGETARIAN



CHEF'S RECOMMENDATION

Tom Yum Goong



ASIAN COMFORT FOOD

SINGAPOREAN LAKSA	210
Prawn, fish cake, puffed tofu, rice noodle, egg	
OXTAIL SOUP <i>boiled, fried or grilled</i> 	360
Oxtail soup, steamed rice, emping crackers, sambal, vegetables	
SOTO AYAM BUMBU KOYA	195
East Java chicken soup, mung bean noodles, rich turmeric broth	
TOM YUM GOONG	280
Prawn, mushroom, aromatic spiced broth	
NASI GORENG KAMBING 	360
Braised lamb shoulder, emping crackers	
NASI GORENG KAMPUNG 	260
Fried rice, chicken, chicken satay, cage-free fried egg, prawn crackers	
MIE GORENG JAWA	260
Wok-fried egg noodles, squid, prawn, vegetables	
PAD THAI	250
Stir-fried rice noodles, prawn, cage-free egg, bean sprouts, peanuts	
CHAR KWAY TEOW	260
Wok-fried Wagyu beef, flat noodles, beansprouts, chives	
PAD KRA PAO GAI	250
Stir-fried spicy minced chicken, Thai basil, green beans, egg	

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CHEF'S RECOMMENDATION



Pad Thai



Oxtail Soup





Tiramisu

Deli Patisserie

Sweet treats in an elegant setting

With its cooling marble interiors, glittering chandeliers and sweeping views across Jakarta, our Deli Patisserie invites moments of quiet indulgence. Discover Executive Pastry Chef Ali Saleh's exquisite selection of cakes, pastries, afternoon tea and signature creations — each one a moment to savor.

Chocolate Mousse



DESSERT

SIGNATURE CAKES FROM THE COUNTER

starts from 80

Chef's selection of daily fresh entremets

TIRAMISU

150

Mascarpone cream, coffee, lady finger

SLOW-BAKED CHOCOLATE TART

155

Vanilla cream, strawberry

SULAWESI VANILLA CRÈME BRÛLÉE

110

Caramelised raw sugar

70% SULAWESI DARK CHOCOLATE MOUSSE

145

Homemade praline, caramelized pecan

PISANG GORENG

115

Sulawesi chocolate sauce, cheese

COCONUT JELLY

95

Pineapple compote, coconut sorbet

MANGO PUDDING

95

Mango pearls, sago, coconut cream

SEASONAL SLICED FRUITS

120

GELATO AND SORBET *by scoop*

50

Kindly ask our team for available flavor selections

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CHEF'S RECOMMENDATION





SEASONAL AFTERNOON TEA

Indulge in the luxurious experience of our ever-changing thematic afternoon tea at the Atelier 23. Immerse yourself in an exquisite selection of our finest delicacies, meticulously crafted to delight your palate. Complementing these delectable treats is a diverse array of tea flavors, each chosen to match the ambiance of our serene surroundings.

Please scan the QR code below, or contact one of our hosts, for the latest information related to our evolving afternoon tea experience.







Drinks

From freshly roasted coffee and healthy juices to classic cocktails and the intricate ceremony of artisan teas, our selection of drinks and refreshments are the perfect tonic at any time of day.

PARK HYATT ICED TEA

ICED TEA	80
Selection of green tea, black tea or earl grey	
LYCHEE	90
SENCHA PEACH 	90
TROPICAL OSMANTHUS 	90
STRAWBERRY EARL GREY	90

PARK HYATT SIGNATURE REFRESHER

FRESH JUICES	90
Orange, apple, watermelon, celery, carrot, pineapple	
MIXED GREEN JUICE	90
Green apple, celery, cucumber, mint leaves	
ENERGIZER 	90
Peach, orange, pineapple, chia seeds	
DETOX JUICE 	90
Orange, carrot, red apple, honey, apple cider, ginger, turmeric	
SMOOTHIES	90
Choose from a selection of banana, blueberry, honey, oat milk or yoghurt	





COFFEE

ESPRESSO	60
AMERICANO	80
LATTE	80
CAPPUCINO	80
FLAT WHITE	80
<i>Add soy milk / oat milk / almond milk / cashew milk / espresso shot</i>	30
<i>All coffees are served hot or cold</i>	

NON-ALCOHOLIC DRINKS

WATER

Still

Acqua Panna 500 ml	105
Acqua Panna 750 ml	135
Aqua Reflections 750 ml	105

Sparkling

San Pellegrino 500 ml	105
San Pellegrino 750 ml	135
Aqua Reflections 750 ml	105

SOFT BEVERAGE

Coca-Cola	60
Coca-Cola Zero	60
Sprite	60
Soda water	60
Tonic water	60
Fever Tree ginger ale/beer	80
Fever Tree Indian tonic water	80

DAMMANN FRÈRES LOOSE TEA

A selection curated in partnership with Damman Frères, a brand known for its deep-rooted commitment to sustainability

BLACK 85

Strong Breakfast | Earl Grey | 4 Fruit Rouges | Jardin Blue

GREEN 85

Miss Damman | Sencha | Jasmine

JASMINE INFUSION 85

Chamomile | Green Mint

L'ATELIER BARISTA SIGNATURE'S

NOISETTE D'ORANGE 	95
Espresso, hazelnut, orange zest, fresh milk, whipped cream	
CAFÉ MIEL & LAVANDE 	95
Espresso, honey, lavender, oat milk	
CARAMEL BEURRE SALÉ LATTE	95
Espresso, fresh milk, seasalt caramel, whipped cream	
LATTE AU BUTTERSCOTCH	95
Espresso, fresh milk, butterscotch, whipped cream	
CRÈME BRÛLÉE	95
Espresso, crème brûlée, fresh milk, vanilla foam	
ROSE DE JARDIN 	95
Jardin bleu tea, rose, lemon	

LES CLASSIQUES FRANÇAIS

Timeless cocktails originally created in France

FRENCH 75 	195
London dry gin, lemon, sugar, bubbles	
SIDECAR 	195
Brandy, triple sec, lemon	
KIR ROYALE	195
Crème de cassis, bubbles	
BETWEEN THE SHEETS	195
Brandy, rum, triple sec, lemon	
MIMOSA 	195
Orange juice, bubbles	

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L'ATELIER SIGNATURE COCKTAILS

FRENCH 23 	195
Jardin bleu tea-infused gin, lemon, strawberry, bubbles	
POMME VERTE	195
London dry gin, jasmine green tea, lemon, green apple, menthe pastille	
CITRON D'OR 	195
Citron vodka, St.Germain elderflower, lemon, honey, thyme	
CASSIS SPRITZ	195
Crème de Cassis, dry vermouth, sparkling wine, soda	

BEER

Bintang, Indonesia	80
Heineken, Netherlands	90
Asahi, Japan	110

CRAFT BEER

IOI Brut Lager, Indonesia	150
IOI Tropical Neipa, Indonesia	150

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