

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 (V)	95
Steamed vegetables, boiled egg, tofu, fermented bean cake, spicy peanut sauce	
Lumpia Semarang	105
Chicken, bamboo shoots, carrot, cabbage, chives, fermented soybean dip	
Tahu Walik	105
Deep fried tofu, fish mousse, sambal kecap, sambal bawang	

SPECIALITIES

Soto Ayam Bumbu Koya	140
East Java chicken soup, glass noodle, rich turmeric broth, sambal chili, steamed rice	
Sop Buntut	260
Oxtail soup, vegetables, green chili sambal, emping crackers, steamed rice	
Rawon	250
Braised beef cheek, kluwek nuts, bean sprouts, salted egg, terasi sambal, steamed rice	
Sate Ayam	140
Chicken satay, peanut sauce, rice cake	
Sate Maranggi	225
Wagyu Beef satay, sambal kecap, rice cake	

MAIN COURSE

Mie Goreng Jawa	195
Wok-fried egg noodles, fried chicken, prawns and vegetables	
Nasi Goreng Iga Bakar	255
Beef short ribs, wok fried brown rice, sunny egg, prawn crackers, acar pickles	
Nasi Goreng Bebek Andaliman	200
Balinese-style fried rice, fried duck, fried egg, emping crackers, sambal matah	
Nasi Goreng Mawut Surabaya	190
Wok fried rice and egg noodles, shredded chicken, vegetables, sunny side up egg, emping crackers	
Iga Kambing Bakar Maranggi	420
Grilled Australian lamb rack, rice cake, carrot balado, acar pickles, gulai sauce	

ITALIAN REGIONAL CUISINE

APPETIZERS

Burrata (V)	210
Heirloom Tomato salad, fresh basil, extra virgin olive oil	
Mushroom Cream Soup (V)	150
Cheese and truffle crostini	
Cacciucco	230
Seafood of the day, lobster and clam broth, baked crostini	
Pan Seared Scallop	200
Pumpkin, tomato and herbs salsa	
Grilled Octopus	270
Mixed salad, saffron potato sauce	

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, 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 265

Poached lobster, cherry tomato, lobster sauce

Beef Pappardelle 220

Wagyu braised beef cheek, burrata, fresh herbs

MAIN COURSE - FISH AND MEAT

Baked Cod Marinara	320
Red onion, tomato, capers, kalamata olive stew, fresh basil	
Venetian Beef Stew	380
Braised tender beef cheek, mashed potato, baby carrots	
Australian Wagyu Beef Striploin MB 4/5 (250 gr)	525
Mashed potato, asparagus, beef jus	
Australian Wagyu Beef Rib Eye MB 4/5 (350 gr)	650
Mashed potato, asparagus, beef jus	
Pork Milanese	350
Breaded and fried pork chop, heirloom tomato cherry and rocket salad	

good for sharing

SIDE DISHES	85
Parmesan truffle fries	65
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