

the pantry

ALL DAY MENU

STARTERS

Crème Tomato Soup - 85

Sour cream, basil oil



Greek Tomato - 85

Organic cherry tomatoes, feta cheese, cucumbers, spanish onions, fresh basil, honey lemon vinaigrette

The Pantry Salad - 110

Baby cos lettuce, parmesan, sunny side up egg, cherry tomatoes, caper ranch dressing

Fresh Burrata - 190

Vine ripened cherry tomatoes, balsamic vinaigrette

Rocket Salad - 95

Arugula lettuce, shaved parmesan, almonds, balsamic dressing

Escargot de Bourgogne - 124

Garlic butter, baguette

Crab Cakes - 140

Wasabi mayo dressing



Beef Carpaccio - 360

Wagyu 6 tenderloin, rocket lettuce, shaved parmesan, crisp capers, balsamic reduction

Foie Gras - 400

Pan seared goose liver, apple mousse, white wine reduction, fig jam, toasted brioche

Pissaladiere - 130

Puff pastry pizza, basil pesto, tomatoes, spanish onions, feta & ricotta cheese, truffled rocket

PASTA

Carbonara & Tobiko - 110

Light cream sauce, flying fish roe

Spicy Garlic Crab - 255

Angel hair pasta, fresh crab meat, garlic, chili flakes, parsley, extra virgin olive oil



Salmon Crème - 210

Salmon with Linguini pasta, broccoli, cream sauce

Creamy Mushroom

Spaghetti - 115

Truffle cream, sliced shiitake mushrooms

Classic Bolognese - 135

Rigatoni pasta, australian beef ragout, tomato concasse, parmesan cheese

Roasted Chicken - 205

Angel hair pasta, roasted organic chicken, morel jus

SANDWICHES

The Penthouse Burger - 295

160 gr Wagyu beef patty, cheddar cheese, lettuce, tomato, chunky mayo, milk bun, hand cut fries

Philly Cheese Steak - 285

Wagyu mb5 Striploin, melted cheddar, caramelized onions, rocket lettuce, french baguette

Big Chic Burger - 150

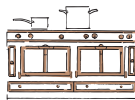
Beer battered chicken fillet, house slaw, jalepeno mayo, milk bun, hand cut fries



THE PENTHOUSE

BY THE PAPILION

All prices subject to 21% Service Charge and Government Tax; and are represented in thousand Rupiah (,000)



the penthouse

MAINS

Poulet Mouseline - 235

Chicken breast, smoked beef and horenzo mousse, mashed potato, tarragon crème

Duck Confit - 240

Crisp fried duck leg, sautéed string beans, Lyonnaise potatoes, herbed caper vinaigrette

Lobster Thermidor - 445

Sauteed Sumatra lobster, mushrooms, aglio olio angel hair pasta, mixed greens, raspberry dressing



Black Pepper Seabass - 480

Chilean sea bass, black pepper glaze, sautéed vegetables, steamed Japanese rice

Cod Positano - 625

U.S. black cod, cannellini beans, cherry tomatoes, black olives, seafood broth

Ala Meuniere

Seared whole fish, sautéed vegetables, beurre noisette, mashed potatoes

Dover Sole - 860

Lemon Sole - 515

Oxtail Bucco - 385

Slow cooked oxtail, rich tomato concasse, truffled whipped potatoes

Steak Frites - 380

200 gr Tokusen wagyu ribeye, truffled whipped butter, hand cut fries

Dutch Steak - 595

Wagyu tenderloin, butter glacage, house salad, hand cut fries



LOCAL DELIGHTS

Nasi Goreng van Java - 170

Indonesian flavored fried rice, sunny side up, galangal fried chicken, pickles, fried cracker

Nasi Goreng Wagyu - 180

Japanese inspired fried rice, diced wagyu sirloin

Ayam Sambal Matah - 170

Shredded chicken in Balinese chili salsa, urap, steamed rice

Rawon Kaliandra - 180

Slow braised beef ribs in Rawon broth, salted duck egg, steamed rice, shrimp crackers



BITS & BITES

Dutch Krokot - 180

Imported breaded veal ragout, green salad

Bitterballen - 198

Deep fried breaded beef ragout, wasabi mayo

Chili Garlic Wings - 120

Organic chicken drumettes, crisp garlic and chili

Chicken Fingers - 90

Breaded and served with spicy mayo

Nibble Board - 110

Mix of corn fritters, vegetable fritter, chicken skewers, fried tofu, dabu-dabu chili sauce



ON THE SIDES

Hand cut fries - 55

Whipped potatoes - 55

Grilled cos salad - 55

Sauteed string beans - 70

Creamed kale - 70



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