

the pantry

ALL DAY MENU

STARTERS

Crème Tomato Soup - 90

Sour cream, basil oil



Greek Tomato - 120

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

The Pantry Salad - 120

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

Fresh Burrata - 220

Vine ripened cherry tomatoes, balsamic vinaigrette

Rocket Salad - 110

Arugula lettuce, shaved parmesan, almonds, balsamic dressing

Escargot de Bourgogne - 190

Garlic butter, baguette

Crab Cakes - 175

Wasabi mayo dressing



Beef Carpaccio - 395

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

Foie Gras - 510

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

Pissaladiere - 150

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

PASTA

Carbonara & Tobiko - 160

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 - 270

Salmon with Linguini pasta, broccoli, cream sauce

Creamy Mushroom

Spaghetti - 160

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 - 330

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

Big Chicken Burger - 170

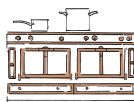
Beer battered chicken fillet, house slaw, jalepeno mayo, milk bun, hand cut fries



THE PENTHOUSE

BY THE PAPILION

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



the pantry

MAINS

Poulet Mousseline - 235

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

Duck Confit - 250

Crisp duck leg, braised red cabbage, mashed potatoes, duck jus

Lobster Thermidor - 495

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



Black Pepper Seabass - 580

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 - 1.150

Lemon Sole - 660

Oxtail Bucco - 385

Slow cooked oxtail, rich tomato concasse, truffled whipped potatoes

Steak Frites - 650

200 gr grain fed Australian ribeye, truffled whipped butter, hand cut fries

Dutch Steak - 790

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



LOCAL DELIGHTS

Nasi Goreng - 170

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

Ayam Sambal Matah - 170

Shredded chicken in Balinese chili salsa, urap, steamed rice

Rawon Kaliandra - 235

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



BITS & BITES

Dutch Krokot - 200

Imported breaded veal ragout, green salad

Bitterballen - 198

Deep fried breaded beef ragout, mustard

Chili Garlic Wings - 130

Organic chicken drumettes, crisp garlic and chili

Chicken Fingers - 90

Breaded and served with spicy mayo

Nibble Board - 125

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



ON THE SIDES

Hand cut fries - 75

Whipped potatoes - 55

Grilled cos salad - 55

Sauteed string beans - 70

Creamed kale - 70



THE PENTHOUSE

BY THE PAPILION

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