



the pantry

THE PENTHOUSE SPECIALS

served before pre-mains

foie gras - 375

foie gras pudding, sweet wine reduction, parmesan foam

cheese & chives - 210

housemade fresh pasta, cheese & chives glacage, soft egg

truffle burrata ravioli - 315

housemade ravioli cooked in brown butter pine nuts

truffle - 315

housemade fresh pasta, black truffle glacage, fresh black truffles

pre-mains IDR 210.000 / portion

cauliflower crème

cauliflower velouté, shichimi

courgette crème

courgette velouté, evoo

salmon tartare

chopped sashimi grade salmon, tartare sauce, crispy potato, avruga caviar

bubur uni

bubur, uni, shio konbu, soy sauce, butter, dehydrated scallop

eggs on eggs

pouched egg, egg espuma, caviar, feville de brick

caviar

housemade fresh pasta, avruga caviar, egg espuma, crème reduction

crab

housemade fresh pasta, blue crab, garlic, hot chili, feuille de brick

vodka

housemade fresh pasta, vodka butter, tomate confit sauce

uni

housemade fresh pasta, uni glacage, garlic bread crumbs, citrus zest

*We also offer pre-main tasting menu for IDR 600.000 / pax
which includes 3 items (this set must have the same dishes per booking)
pre-main tasting menu can be followed by any mains or special cuts of your choice.*

MAINS

premium beef bowl - 595

wagyu cut of the day, rice, umami paste, soft eggs, fried shallots, chives

steak cognac - 685

fillet steak, cognac sauce, pomme frites

chef's burger - 395

wagyu patty, dutch mayo, double cheese, jus de cognac, pomme frites, milk buns

the burger - 395

75:25 wagyu patty, chunky mayo, cheddar slice, romaine, tomato, milk buns

chicken 3 ways - 475

chicken ravioli in consommé, tartar wings, ham-cooked chicken, morelle creme, apple lemon salad

boston lobster - 895

grilled whole lobster with parsley tomato stuffing

dover sole a la meuniere (for up to 2 person) - 860

Seared Dover Sole with Sautéed Vegetables and Beurre Noisette

SPECIAL CUTS

wagyu picanha, queensland - 335 / 100gr

misuji (oyster blade), queensland - 350 / 100gr

wagyu striploin, queensland - 450 / 100gr

dry aged bone-in striploin, ireland - 465 / 100gr

u.s ribeye, northwest - 550 / 100gr

american wagyu striploin, idaho - 670 / 100gr

full-blood wagyu striploin, queensland - 700 / 100gr

rubia gallega tenderloin, spain - 725 / 100gr

**please check for availability during reservation*

SIDES for SPECIAL CUTS

please choose 2 items for each order

romaine lemon

steakhouse spinach

creamed corn

brussels sprouts

grilled sweet corn

pomme foam

sauteed baby potato

additional sides - 95

THE PENTHOUSE

BY THE PAVILION

All prices are subject to prevailing Service Charge & Government tax
and are represented in thousand Rupiah (.000)