

A Long Waited Central Park of Jakarta

A True Indonesian Icon, Plataran owns and operates properties in key exotic destinations all across Indonesia. Jakarta is the home of Plataran and is known for its legendary premium position amongst Indonesian restaurants and Wedding & MICE venues. Properties in Jakarta include Plataran Dharmawangsa, which is located amidst lush greenery in an elite residential area in South Jakarta, with the concept of a Royal Teak Wooden Javanese Garden House. Another property located at a high end residential-commercial district in Central Jakarta is Plataran Menteng, which upholds the concept of a Royal Colonial Heritage House.

Hutan Kota Plataran is located at the historical heritage site of Gelora Bung Karno right in the heart of the city, surrounded by upscale malls and business district and reflecting the concept of Urban Park Compound. Hutan Kota Plataran integrates four fundamental concepts: Indonesia's History, Nature, Culture and Glory, showcased in three different areas reflecting Indonesia's Past, Present, and Future.

Plataran Tiga Dari offers authentic Indonesian dining, elevated into elegance and presented with finesse. With a menu inspired by the heartiness of Indonesian home cooking and the homeliness of food-sharing, Plataran Tiga Dari aims to highlight and celebrate cuisines across the archipelago. Our Plataran Culinary Team travels non-stop in its unending quest to discover the roots and native origins of Indonesian cuisines. Recipes and ingredients brought from all over Indonesia are then developed in our kitchen, where we marry tradition with modern culinary influences and advanced cooking techniques. We have always aimed to respect authenticity and tradition as we showcase creativity with our own unique twists.

Plataran is proud to be acknowledged as the consistent leader of Indonesian fine dining restaurants, nationally and internationally, shown from the multiple awards that we have received, such as World Luxury Restaurant by World Luxury Awards, Certificate of Excellence from Tripadvisor, Top 40 Jakarta's Best Eats by Foodies Magazine, Best Indonesian Restaurant by Indonesia Tatler, and the Best Indonesian and Asian Restaurant by Now Jakarta Best Restaurant.

In alignment with its tagline – Light of Nusantara – Hutan Kota Plataran hopes to be an illuminating gateway to Indonesia, be it for citizens, travelers, country leaders or international friends of the government. To dine at Plataran is to celebrate Indonesia. Selamat Makan.





Tiga Dari

MENU OPTIMISME
PLATARAN INDONESIA



• • • : • • • **APPETIZER** • • • : • • • •

UDANG LAPIS DUO SAUCE

Prawn, chicken, carrot, celery, tofu wrap, served with plum sauce and spicy aioli

89

• • • : • • • **MAIN COURSE** • • • : • • • •

NASI GORENG PELANGI

Natural-colored mix rice, chicken rendang, egg

125

AYAM TUMPANG SARI

Fried chicken, honey, sweet potato, milk powder, walnut

129

CUMI MENTEGA

Fried battered squid, onion, sesame seed, lime, Worcestershire sauce, butter sauce

139

SCALLOP PAKCOY KUAH

Steamed baby pakcoy, garlic broth, dried scallop

95

• • • : • • • **DESSERT** • • • : • • • •

BOLA SOFTBALL SENAYAN

Giant glutinous rice ball, mung bean, sesame seeds

79

• • • : • • • **DRINKS** • • • : • • • •

ALMOND COFFEE JELLY

Almond milk, espresso, brown sugar, cream, jelly

65

SEKOTENG PELANGI

Sekoteng, pineapple, sugar palm fruit, ginger, cinnamon

57

CENGKEH JAHE

Black tea, ginger, clove, cream

47



Tiga Dari

A L L D A Y D I N I N G



• • • : • • • • **APPETIZER** • • • • : • • • • •

CAKWE ISI

Prawn, yutiao

89

BOLA BOLA SENAYAN

Squid, prawn, carrot, coriander, peanut sauce

89

BAKWAN JAGUNG UDANG

Prawn, corn fritters with coriander and celery

59

• • • : • • • • **SALAD** • • • • : • • • • •

GADO-GADO DHARMAWANGSA

Spinach, long bean, chayote, sweet corn, bitter melon, potatoes, bean curd, tofu, egg, peanut sauce, served with melinjo crackers

75

SALAD TIGA DARI

Chicken, prawn, apple, pomegranate, tomato, starfruit, sweet corn, sweet and sour sauce

115

LEMBURI JERUK BALI

Soft shell crab, mango slaw, pomelo, carrot, torch ginger, sweet and spicy sauce

105

ASINAN BETAWI

Carrot, beansprouts, cabbage, pineapple, tofu, string bean, peanut, peanut sauce, served with noodle crackers

65

• • • • • • • • • • • **SOUPS** • • • • • • • • • • •

GARANG ASAM

Short ribs, sour carambola, green tomatoes, chilli, coriander, lemongrass, served with chili relish, melinjo crackers

175

BUNTUT

Oxtail, carrot, tomato, potato, leeks, served with chili relish, melinjo crackers

215

RAWON BRINTIK

Beef, kluwek, beansprouts, served with salted egg, chili relish, melinjo crackers

125

• • • • • • • • • • • **RICE** • • • • • • • • • • •

NASI GORENG GBK

Fried rice, prawn, black kalamata olive, char siu chicken, served with fried shallot, cashew, melinjo crackers

99

NASI GORENG KECOMBRANG

Fried rice, torch ginger, prawn, served with crackers

89

NASI GORENG TIGA DARI

Fried rice, smoked skipjack, served in Thai coconut with smoked ballyhoo sambal

125

NASI GORENG KENTONGAN

Fried rice, lamb, curry, cashew, raisin, egg served in bamboo tube

199

• • • • • **NOODLE** • • • • •

MIE PANJANG UMUR

Fried egg noodles, chicken, prawn, egg, beansprouts, chives

89

PHAD THAI

Flat noodles, prawn, tofu, caipo, beansprouts, egg, chives, sweet and spicy sauce, served with peanuts, chili powder

95

• • • • • **POULTRY** • • • • •

AYAM KREMES PASUNDAN

Fried chicken, turmeric, caramelized grated coconut, galangal

125

AYAM DHARMAWANGSA

Fried chicken, onion, mango slaw, pomelo, sweet and sour spicy sauce

129

AYAM HUTAN KOTA

Roasted chicken, spicy pickles, spicy garlic

149

AYAM CELENGAN

Steamed and roasted herbed whole chicken, mushrooms

325

SATE AYAM

Grilled chicken skewer, peanut sauce

95

BEBEK PANGGANG AROMA

Roasted duck, house specialty sauce

249

• • • • • • • • • • • **MEAT** • • • • • • • • • • •

DENDENG BATOKOK 🍴

Air dried beef, traditional Sumateran relish

179

SAPI LADA HITAM

Sauteed beef tenderloin, zucchini, pumpkin, aubergine, onion, paprica, black pepper sauce

189

EMPAL CABE IJO

Braised beef tenderloin, green chili relish

165

LIDAH KHATULISTIWA

Stewed beef tongue, broccoli, carrot, French bean

215

SATE SAPI

Grilled beef tenderloin skewer, honey sauce

179

• • • • • • • • • • • **SEAFOOD** • • • • • • • • • • •

UDANG RAMAYANA

Fried king prawn, garlic

195

UDANG MERAH PUTIH

Fried king prawn, egg, torch ginger, shrimp paste

195

UDANG GANDUM

Fried prawn, oatmeal, chilli, curry leaf, pandan leaf

195

GURAME TELOR ASIN

Fried live gourami fillet, salted egg, curry leaf, chilli

55/ons

GURAME SAUCE MANGGA

Fried live gourami fillet, mango, pomelo, sweet sour and spicy sauce

55/ons

GURAME BAKAR KECAP

Grilled live gourami, house specialty soy sauce, served with sambal belacan

55/ons

KERAPU SAUCE KECAP ASIN

Steamed live grouper, superior sauce

79/ons

KERAPU CANDI

Steamed live grouper, sour and spicy sauce

79/ons

KERAPU BAKAR LABUAN BAJO

Grilled live grouper, house specialty soy sauce

79/ons

CUMI BAKAR SAMBAL KOREK

Grilled squid, sambel korek

115

CUMI LADA GARAM

Fried squid, spicy salt pepper

89

CUMI TELOR ASIN

Fried squid, salted egg

89

• • • : • • • • **VEGETABLES** • • • : • • • • •

KECIPIR KEMBANG TURI

Winged bean, vegetable hummingbird, long bean, caramelized grated coconut

59

KANGKUNG BELACAN

Sauteed water spinach, egg, garlic, ginger, shallot, shrimp paste

95

TAUGE IKAN ASIN

Sauteed beansprouts, salted fish, mushroom, scallion, carrot, ginger, bell pepper

69

TUMIS DAUN DEWA

Sauteed water spinach, egg, ginger, shallot, garlic, shrimp paste

89

BROKOLI SCALOP

Sauteed scallop, egg, broccoli, mushroom, carrot, garlic, ginger

189

TAHU TELOR ASIN

Organic tofu, salted egg, curry leaf, chilli

95

TAHU TELOR RAJA MANGSA

Fried mixed tofu, egg, peanut, petis sauce

95

TAHU JAMUR

Fried bean curd, sauteed mushroom, garlic

79

OSENG - OSENG BUNCIS

*Sauteed French bean, chicken, shitake mushroom, scallion,
salted dried shrimp*

75

• • • • • • • • • • • **DESSERT** • • • • • • • • • • •

JELLY KELAPA

Coconut pudding

99

PISANG BAKAR PLATARAN

Banana, cheddar rosti, caramel sauce

49

COLENAK

Fermented cassava, pancake wrap, palm sugar

55

MIX FRUIT PLATTER

Selected tropical fruits

59

ONDE ONDE

Stuffed glutinous rice ball, red bean paste, sesame seed

45

KETAN DURIAN

Glutinous rice, durian custard, coconut milk

58

CREPE ES TELER

Crepe, jackfruit, avocado, coconut, palm sugar served with vanilla ice cream

75

PANNA COTTA NONGKOJAJAR

Jackfruit, mango, praline

55

• • • : • • • • **SIDE DISHES** • • • : • • • •

NASI PUTIH 21

NASI MERAH 25

TEMPE / TAHU GORENG 25

EMPING 27

KERUPUK UDANG 27

SAMBAL TERASI 25

SAMBAL MANGGA 25

SAMBAL MATAH 25

SAMBAL TEMPE 27

SAMBAL TELOR ASIN 45





B E V E R A G E S

• • • : • • • •

COFFEE

• • • : • • • •

ESPRESSO 27

DOPPIO 37

LONG BLACK 37

MACHIATO 45

CAPPUCINO 45

COFFEE LATTE 39

MOCHACINO 45

DECAFF COFFEE 45

AFFOGATO 55

HOT CHOCOLATE 47

• • • : • • • •

TEA

• • • : • • • •

ENGLISH BREAKFAST 32

JASMINE 35

CHAMOMILE 35

PEPERMINT 35

OLONG TEA 37

VANILLA BOURBON 37

SENCHA 37

EARL GREY 37

TEA (ICE) 25

TEH TARIK (HOT/ICE) 45

LEMON TEA (HOT/ICE) 39

FLAVOURED ICE TEA 45

Lychee, Peach, Strawberry

TEH SECANG 35

• • • : • • • •

JUICES

• • • : • • • •

FRESH ORANGE 73

KIWI 58

WATERMELON 53

HONEYDEW 51

CARROT 59

LEMON 58

TOMATO 49

KEDONDONG 51

PINEAPPLE 55

MIXED JUICE 66

• • • : • • • **SOFT DRINK & BEER** • • • : • • • • •

COKE, FANTA, SPRITE 29

COKE ZERO 29

GINGER ALE 29

TONIC WATER 29

SODA WATER 29

BINTANG 50

HEINEKEN 55

• • • : • • • **MINERAL WATER** • • • : • • • • •

EQUIL NATURAL 35

EQUIL SPARKLING 37

• • • : • • • • • **SQUASH** • • • : • • • • •

ORANGE 52

LIME 45

LEMONGRASS 45

• • • : • • • **HEALTHY DRINKS** • • • : • • • • •

GBK GO GREEN

Celery, cucumber, pineapple, lime zest, coconut water

57

BELLY FAT

Green tea, mint leaf, honey, lemon juice

63

• • • • • • • • • • • **SHAKES** • • • • • • • • • • •

VANILLA, STRAWBERRY, CHOCOLATE 53

OVALTINE MILKSHAKE

Ovaltine, vanilla ice cream, fresh milk, caramel syrup, served with Regal biscuit

59

SENAYAN HONEY

Mango, avocado, almond milk, yogurt, honey

63

• • • • • • • • • • • **MOCKTAIL** • • • • • • • • • • •

BELLENIA

Orange juice, peach, ginger, lemongrass, Sprite

60

LOST PARADISE

Orange juice, pineapple, basil leaf

60

KEBUN TOMAT

Tomato juice, orange, apple syrup, mint leaf

60

PELANGI SENAYAN

Grenadine, orange juice, milk, Pepsi

60

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**SIGNATURE
COCKTAILS**
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BEER PLETOK

*Vodka, orange liqueur, kaffir lime, tamarin syrup,
ginger syrup, top up white beer*

145

NEGRONI HOT-HOT POP

Dry gin, campari, sweet vermouth, hot-hot pop candy

143

BANG-BANG

Baileys, white rum, fresh milk, chocolate sauce, caramel syrup

145

SOUR BALINESE

Dry gin, lime, tonic water

137

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**INTERNATIONAL
COCKTAILS**
• • • • •

NEGRONI

Dry Gin, Aperol, Sweet Vermouth

145

MOJITO

White Rum, Mint Leaves, Soda Water

137

COSMOPOLITAN

Vodka, Triple Sec, Cranberry Juice

135

LONG ISLAND

Vodka, light rum, tequila, gin, triple sec, lime juice

155

LYCHEE MARTINI

Vodka, lychee liqueur, lychee Fruit

141

• • • • • **TRADITIONAL** • • • • •

ES DAWET IRENG

Homemade black cendol, jackfruit, coconut milk, palm sugar

49

ES KOPYOR

Kopyor, coconut milk, manalagi syrup

82

ES KOPYOR DURIAN

Kopyor, durian, coconut milk, manalagi syrup

95

ES SIRSAK KELAPA

Soursop, coconut, palm fruit, pandan syrup

49

ES CAMPUR

Mix coconut, black jelly, fermented cassava, palm fruit, manalagi syrup, condensed milk

50

ES CENDOL NANGKA

Homemade cendol, coconut milk, palm sugar

50

ES DALUMAN

Homemade cincau, coconut milk, palm sugar

42

WEDANG RONDE

Stuffed glutinous rice ball, ginger, peanut

49

WEDANG SEKOTENG

Ginger, palm fruit, bread, peanut, white mushroom, mung bean, tangkwe

45

ES TAPSU

Fermented cassava, condensed milk, coconut, pandan syrup

50

MOJITO NUSANTARA

Coconut water, basil, lime, honey, pandan syrup

55



