

## APPETIZER *(Makanan Pembuka)*

<b>RUJAK BUAH</b> Compressed Indonesian Local Fruits with Dehydrated Starfruit and Poached Water Apple.	100
<b>IKAN BANDENG PRESTO</b> Bandeng Fish Presto, Steamed Coconut Gandus Cake, and Fish Skin Crackers.	105
<b>NANIURA 1945</b> Barrel Sliced Ikan Mas Marinated, Sea Urchin with Aromatic Andaliman Pepper Flavor in Tapanuli Style.	130
<b>TAHU GEJROT LOBSTER</b> Cirebon Style Tahu Gejrot served with Marinated Lobster Ballontine.	150
<b>SUP IGA SAPI</b> Aromatic Beef Ribs Soup with Bone Marrow and Tomato Chips.	165
<b>CUMI ISI TELUR</b> Char-Grilled Squid stuffed with Rice, Bean Curd, and Kemangi served with Gulai Sauce.	195
<b>BURUNG PUYUH KECOMBRANG</b> Wild Quail served with Torched Ginger Sambal and Kohu Kohu.	265

## MAIN COURSE *(Makanan Utama)*

<b>KELINCI MASAK RICA</b> Rabbit Ballontine with Carrot Texture and Rica Rica Sauce.	195
<b>BEBEK BETUTU</b> Balinese Style Duck Leg Confit, Foie Gras with Sambal Matah and Rempeyek.	200
<b>AYAM BUMBU TALIWANG</b> Grilled Chicken with Taliwang Sauce.	255
<b>SMOKED TUNA WOKU</b> Smoked Seared Tuna with Woku Sauce.	200
<b>IKAN HALIBUT TEMPOYAK 1945 (FOR 2 PERSONS)</b> Pepes Halibut Fish with Oyster Sambal Mangga and Tempoyak covered in Salt Stone.	750

*Please inform us of any allergies & ask for further details of dishes that contains allergens  
All prices in thousand (000) IDR and subject to 10% service charge and prevailing government taxes.*

<b>LAMB LOIN MASAK ACEH</b> Sous Vide Lamb Loin in Aceh Curry Style and Jala Bread.	275
<b>BEEF RENDANG</b> Beef Short-Ribs Rendang, Potato Glass.	380
<b>SHORT RIBS MARANGGI STYLE 1945 (FOR 2 PERSONS)</b> Maranggi Style 48 Hours Short-Ribs served with Grilled Tape Uli and Coto Coto Dip.	850
<b>BUBUR MANADO</b> Classic Rice and Corn Porridge in Manado Style with Spherification, Butternut Squash and Dehydrated Oyster Mushroom Shrimps.	140

## DESSERT *(Makanan Penutup)*

<b>BUBUR SUMSUM</b> Custardy Texture of Pandan Rice Pudding, Coconut Crème, and Palm Sugar Caramel Sauce.	90
<b>"MARTABAK MANIS" 1945</b> Indonesian Sweet Pancake Mille-fuille, Fermented Black Rice, and Coconut.	95
<b>BIBIKA DECONSTRUCTED</b> Bika Ambon Semarang, Pineapple Pudding, and Vanilla Ice Cream.	95
<b>TAPE CHEESECAKE</b> Creamy Smooth Cheesecake, Fermented Rice served with Vanilla Bean Sauce.	100
<b>ES CINCAU HIJAU</b> Traditional Grass Jelly, Avocado, Jackfruit, and Palm Sugar Sorbet.	100
<b>SOUND OF THE SEA</b> Stuffed White Chocolate with Frozen Srikaya, Royaltine, and Pandan Sorbet.	175
<b>FROZEN DURIAN</b> Traditional Frozen Durian, Almond Crumb, and Pandan Sponge.	175
<b>BOTOK ROTI</b> Cirebon Style Bread Pudding Baked In Fresh Coconut with Nipa Palm Seeds.	175

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## AUTHENTIC LOCAL STREET FOODS THAT TRANSFORMED TO WORLD CLASS CULINARY EXPERIENCE

<b>MARTABAK SAPI 1945</b> Aromatic Minced Beef, Organic Duck Egg, Pickles, and Palm Sugar Dip.	130
<b>PECEL BUNGA TELANG</b> Indigenous Green Bouquet with Peanut Dressing.	110
<b>ANEKA SATAY 1945</b> Mixed of Beef, Lamb, and Chicken Satay served with 1945 Peanut Sauce.	140
<b>NYOTO BETAWI</b> Classic Betawian Soup with Beef Short Ribs.	220
<b>NASI GORENG BEEF</b> Indonesian Prime Beef Fried Rice with Duck Eggs and Beef Satay.	150
<b>JIMBARAN STYLE REEF LOBSTER NOODLE</b> Grilled Reef Lobster, Balinese Spices, Egg Noodles and Vegetables served with Jimbaran Style Sauce.	350

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## DESSERTS BEVERAGES

<b>SUPREME ARABICA FILTERED COFFEE</b>	65
<i>choice of flavours:</i>	
- Sumatra Mandheling: tobacco, floral, full body	
- Aceh Gayo: pleasantly earthy, jasmine, bold	
<b>ILLY COFFEE</b>	70
<i>choice of flavours:</i>	
- Espresso	
- Cappuccino	
- Latte	
<b>HERBAL TEA</b>	80
<i>Individual teapot of selected fine tea (green/black)</i>	
<i>choice of flavours:</i>	
- Chamomile	
- Moroccan Mint	
<b>ROIBOOS TEA</b>	80
<i>Individual teapot of selected fine tea (green/black)</i>	
<i>choice of flavours:</i>	
- Eternal Summer	
- Vanilla Bourbon	
- Pink Flamingo	

## TWG TEA SELECTION

<b>PREMIUM INDONESIAN TEA (HOT / COLD)</b>	80
<i>choice of flavours:</i>	
- Jasmine Tea	
- Green Tea	
- Black Tea	
<b>ROIBOOS TEA</b>	80
<i>Chilled tea top with blended ice and homemade syrup</i>	
<i>choice of flavours:</i>	
- Eternal Summer	
- Vanilla Bourbon	
- Pink Flamingo	

## SIGNATURE MOCKTAIL

<b>ICED SODA GANDUL</b>	50
<i>A layer of homemade syrup topped with ginger soda and compacted iced balls</i>	
<i>choice of flavours:</i>	
- Blue Pea Flower	
- Mulberry	
- Passion Fruit	
<b>FRUITY LIME GRANITA</b>	50
<i>Homemade syrup topped with icy lime granita</i>	
<i>choice of flavours:</i>	
- Mulberry	
- Lychee	
- Passion Fruit	

Subject to 10% Service Charge and 10% Government Tax



## COCKTAIL

<b>HIBI-ROSE MARTINI</b>	72
<i>A mixture of sugar cane vodka, jasmine syrup and a squeeze of lime shaken with hibiscus tea and served over a rose petal ice sphere</i>	
<b>BERAS KENCUR MARTINI</b>	104
<i>Sugar cane vodka shaken with cutcherry root &amp; rice tea, a squeeze of lime, vanilla syrup and garnished with lime dipped in palm sugar</i>	
<b>KEMANGI SQUASH</b>	112
<i>Crushed lemon basil and lychee mixed with homemade lemongrass syrup, dry gin and topped with soda water, garnished with a sprig of lemon basil and lychee</i>	
<b>KELAPA COOLER</b>	126
<i>A combination of light rum, a squeeze of lime, topped with our homemade coconut soda and served with slices of assorted dried fruits</i>	

## BEER

<b>BINTANG DRAUGHT</b>	95
<b>HEINEKEN</b>	95
<b>CARLSBERG</b>	95
<b>SAN MIGUEL</b>	95
<b>CORONA</b>	120
<b>SAPPORO</b>	120

## OTHERS

<b>AQUA REFLECTIONS</b>		<b>COKE / COKE ZERO / DIET COKE</b>	40
- 380 ML	60		
<b>ACQUA PANNA</b>		<b>SPRITE</b>	40
- 500 ML	60	<b>TONIC WATER</b>	40
- 1 L	110	<b>GINGER ALE</b>	40
<b>EQUIL STILL WATER</b>		<b>SODA WATER</b>	40
- 380 ML	60		
<b>EQUIL SPARKLING WATER</b>			
- 380 ML	60		
<b>FIJI</b>			
- 500 ML	60		
- 1 L	110		
<b>SAN PELLEGRINO</b>			
- 500 ML	60		
- 1 L	110		