

# GIỎI

plantery and coxery

GIỎI is a Vietnamese slank which means "well done". It is a philosophy that we have taken up for everything that we do in GIỎI. Everything that we serve you on your plate has to be well done from the beginning until it is served on your table. We realize that in order to do that, we have to know the origins of the ingredients that we use to cook your meals with. Hence, we have started our own Plantery in Clawi where we plant and grow our own ingredients for our kitchen. Using modern farming technique such as hydroponic; it has enabled us to serve you with fresh and organic vegetables. We hope you will have a Gious meal with us!

## APPETIZER

### Asian Steak Tartar

Premium tenderloin marinated in GIỎI's Asian dressing, fresh herbs, served chilled with caramelized melinjo crackers. 88

### Satay Lilit

Balinese-spiced minced prawn & chicken satay, on sugarcane stick, served with sambal matah. 90

### Pork Banh

Grilled bun stuffed with slow roasted pork skirt, pickled carrot & radish, coriander and house-made aioli. 89

### Thai Leaf Wraps

Fresh tropical fruits mix of pomelo, pineapple and mango paired with fragrant tamarind chicken and sprinkled with crispy toasted rice wrapped in betel leaf. 75

### Salt Pepper Tofu Bites

Crispy battered silky tofu, tossed in GIỎI's special spices, topped with fried chopped garlic. 75

### Balado Escargot

Tender water snails sauteed in balado chili, served with crispy garlic toast. 86

### Sriracha Chicken Wings

Crispy battered juicy wings, tossed in GIỎI's original sriracha garlic sauce. 80

### Fresh Vietnamese Rolls

Fresh tiger prawn, kyuri, pickles, peanut and vermicelli wrapped in rice paper rolls, served with peanut hoisin and green nahm jim sauce. 85

## SALAD

### Som Taam

Fresh and locally-sourced green papaya, green mango, pomelo & oranges, tossed in Thai vinaigrette dressing; topped with crunchy roasted nuts and poached prawn. 75

### Vietnamese Ox Tongue Salad

Fresh herbs mix of lemongrass, Vietnamese mint and coriander, snake bean, bean sprout, tossed in fresh Vietnamese vinaigrette and topped with thinly sliced grilled ox tongue. 98

### Prawn & Chicken Herb Salad

Home grown fresh mixed greens, mint, basil & coriander, mixed with GIỎI's house dressing; topped with seasoned poached prawn, chicken and chopped peanuts. 88

### Yam Som-O

Fresh pomelo pulps, pickled carrot and radish, sunkist, cucumber, jicama, coriander and mint tossed in our fresh homemade Thai dressing and topped with crunchy roasted nuts, serundeng and chicken. 88

## MAIN COURSE

### Roast Duck Curry

Home-made Thai red curry, juicy and tender duck breast, served with locally-sourced potato, green tomato & eggplant. 120

### Cumi Sambal Oelek

Charcoal-grilled squid seasoned with sambal oelek, served with fresh slaw salad dressed with Asian house dressing. 115

### Asian Sticky Ribs

Juicy and tender, fall-off-the-bone soy-sauce marinated pork ribs, served with sauteed baby potatoes & fresh slaw salad. 185

### Salmon Lodeh

Traditional lodeh with long beans, labu siam, melinjo, served with sous vide salmon & tahu tempe. 155

### Tom Saab

Refreshing sour and spicy baby back ribs soup, baby corn & topped with fresh herbs. 150

### Serundeng Rack of Lamb

Seared spice-marinated lamb chop, topped with mixed spices & lightly toasted coconut flakes, served with sambal matah. 295

### Crispy Wagyu Brisket

Overnight slow-cooked wagyu brisket, deep fried in batter and tossed with tamarind chili sauce, topped with pickled chili and bamboo shoots. 220

### Sambal Stingray

GIỎI's twist on Uncle's sambal stingray with a side of refreshing green papaya and young coconut salad. 185

### Firecracker Soft Shell Crab

Deep fried soft shell crab with house-made spicy firecracker sauce. 145

### Crispy Pork Belly

Crispy skin pork belly, marinated and slow cooked overnight, glazed with sticky black vinegar caramel sauce topped with fresh rujak. 185

### GIỎI Black Rice Pudding

Sweet sticky black rice pudding topped with homemade spiced mango compote, coconut milk and vanilla ice cream. 75

### Seasonal Fruit Brulee

A twist on the traditional brulee served with seasonal fruit compote and coconut ice cream. 75

### Double D's (Delicious Dip)

GIỎI's own twist on the legendary traditional dessert "Colenak". Fermented cassava cakes sprinkled with chocolate, caramel and coconut ice cream. 65

### Passion Fruit No-Bake Cheesecake

Soft and creamy passion fruit emulsion topped with spiced mango compote and vanilla ice cream. 75

### Molten Callebaut Pandan

Soft and crumbly golden sponge, oozing white callebaut chocolate pandan lava, sprinkled with kaya sauce inside with a side of vanilla ice cream. 78

## FEAST

### Dry Curry Barramundi

Marinated crispy skin barramundi drizzled with fragrant curry sauce with belimbing wuluh and snake bean topped with pickled chili. 210

### GIỎI's Signature Crispy Duck

Crispy, juicy marinated duck, served with a side of GIỎI's rice and jukut kalasan (served half or whole). 180 / 280

### Char Grilled Balinese Chicken

Slow roasted chicken marinated in Balinese spices, served with a side of GIỎI's rice, corn on a cob and jukut kalasan (served half or whole). 150 / 250

### Crying Tiger

300 grams black angus sirloin with a side of refreshing herb salad and nuoc cham dressing. 295

### Chimichurri Pork Chop

Overnight marinated sous vide pork chop served on sweet potato mash, topped with mix green salad and homemade Asian chimichurri. 230

## SIDE DISHES

### Stir Fried Mixed Greens

Stir fried fresh mixed vegetables. 35

### Roasted Baby Potatoes

Butter & herbs sauteed baby potatoes. 30

### Steamed Rice

Steamed jasmine white rice. 15

### Toge Ikan Asin

Stir fried bean sprouts with teri medan. 35

### Pad Thai

Traditional Thai's favorite noodle dish. 60

### GIỎI's Rice

Seasoned savory rice with GIỎI's own blend of herbs. 20

### Seafood Fried Rice

Wok charred rice with squid and prawn. 45

### Seafood Fried Bee Hoon

Wok charred vermicelli with squid and prawn. 45

### Kangkung Balachan

Stir fried morning glory with balachan. 35

## SIGNATURE DESSERTS

### Valrhona Dark Chocolate Souffle

Puffed decadent Valrhona chocolate served with vanilla ice cream. (Please allow a 25 minutes waiting time for the souffle). 135

### ChoBa - Chocolate Banana

GIỎI's own twist on the traditional pisok (pisang coklat). Banana showered with nutella and cashew nuts wrapped in crispy spring roll skin topped with torched marshmallow with a side of vanilla ice cream. 75

## NON-ALCOHOLIC BEVERAGES

### SPECIALLY CRAFTED & INFUSED

#### Chai Thai Ice Milk Tea

All time favorite Thai Milk Tea with our very own twist of Chai spice. 45

#### Bergamot Hot Brew

Our selection of Indonesian herbs and spices (Lemongrass, Kaffir Lime Leaves & Ginger) soothes and cools the soul. 45

#### Black Lemonade

Charcooled Lemonade for that extra detox session. 45

#### Nano Nano

Our very own twist from Indonesia's old-time favorite candy! "Manis, Asam, Asin, Kame Rosanya!" 45

#### Iced Tea

House Blend 28  
Kalamansi Cypher 38  
Lychee Clover 38  
Peach Prune 38

#### ORGANIC TEA

Namaste, Sencha, Honey Berry Sweet, Rise and Shine, English Breakfast, Cold Be Gone, Jasmine Pearls, Chamomile & Earl Grey 55

#### Coffee & Chocolate

Espresso 28  
Double Espresso 42  
Piccola 35  
Americano 35  
Cafe Latte 38  
Cappuccino 38  
Flat White 38  
Latte (Caramel, Hazelnut, Taro, Match, Red Velvet) 40  
Vietnamese Coffee (Black/Condensed Milk) 42  
Intense Chocolate Classic (Iced/Hot) 42

#### Fresh Organic Juices

Orange, Water Melon, Honeydew & Strawberry 55

#### Soft Drink / Mineral Water

Coke, Diet Coke, Sprite 35  
Tonic Water, Ginger Ale, Pokka Green 35  
Red Bull 42  
Equal Natural Sparkling 330ml / 750 ml 35 / 70

### SIGNATURE DRINKS & MOCKTAILS

#### Lychee Yakult Calpis

Lychee for the extra punch & freshness from the all-time favorite Yakult. 43

#### Green Apple Yakult

Green Apple for the extra punch & freshness from the all-time favorite Yakult. 43

#### Mango Bloom

Tropical freshness in a glass, fresh Mango, Orange & Lemon juice, makes you feel you are by the beach! 48

#### Cucumber Ginger Cooler

The Yin & Yang, the coolness & warmth of Cucumber & Ginger will refresh your day in an instant. 43

#### Honje Citrus

Our mixologists' pick of herbs found in our very own kitchen. Refreshing mix of Kecombrang, Lemon, Vanilla & Soda Water. 50

## ALCOHOLIC BEVERAGES

### CLASSIC COCKTAIL SELECTION

#### TO START 140

**Bellini**  
Champagne, Vermouth, Peach

**Sangria**  
Red or White Wine, liqueur and fresh fruit

**Mimosa**  
Orange liqueur mix with Orange juice, topped with Champagne

#### SEXY ON MARTINI 140

**Dry Martini**  
London Dry Gin with Dry Vermouth

**White Lady**  
Gin, sourmix, Orange liqueur, egg white

**Espresso Martini**  
SKYY Vodka, Coffee liqueur, Espresso

**Chocolate Martini**  
SKYY Vodka, homemade Choc-base, Choc liqueur, Bailey's Irish Cream

**Kamikaze**  
SKYY Vodka, Orange liqueur, Lime juice

#### SHORT DRINK 140

**Rusty Nail**  
Whisky, home-made liqueur Honey

**Old Fashioned**  
Bourbon Whiskey, sugar, bitter

**Negroni**  
London Dry Gin, Sweet Vermouth, Campari

**Sazerac**  
Whisky, sugar, bitter, Absinthe spray

**Godfather**  
Southern Comfort, Galliano Yellow, Amaretto

**Caipiroska**  
SKYY Vodka, Lime fruit, brown sugar

#### LONG DRINK 150

**Mojito**  
Light Rum, Lime, Mint leaf, soda water

**Long Island Ice Tea**  
Light Rum, Tequila, Vodka, Gin, Orange liqueur, sour mix with Coke

**Sex On The Beach**  
SKYY Vodka, Orange liqueur, Peach liqueur, sour mix fill-up Cranberry

**Collins Cocktail**  
London Dry Gin, sour mix fill-up soda

**Illusion**  
SKYY Vodka, Blue Curacao, Melon liqueur, Lime juice, Pineapple juice

**California Motherfucker**  
SKYY Vodka, Gin, Rum, Tequila, Orange liqueur, Bailey's Irish Cream, Honey, Grenadine syrup, Orange juice

### SIGNATURE COCKTAIL SELECTION

#### TO START 140

**Champagne Supernova**  
SKYY Vodka, Melon liqueur, Honeydew fruit, Champagne

**Rosini**  
SKYY Vodka, Strawberry liqueur, Strawberry fruit, Champagne

**French 88**  
London Dry Gin, sourmix, Grenadine syrup, Champagne

#### BEER & CIDER

San Miguel Draft 45  
Bintang / Bintang Rodler 48  
Heineken 55  
Corona Extra 70  
Guinness Stout 55  
Erdinger Weissbier 160  
Erdinger Dunkel 160  
Albans Cider Original / Strawberry 65

#### LONG DRINK 140

**Naughty Honje Citrus**  
Vodka infused Kecombrang, home-made Vanilla Mint Syrup, sour mix, Mint leaf, Kaffir Lime leaf, Lemon fruit topped with Soda Water

**GIØI High Ball**  
Dry Gin, Benedictine Dom, home-made Lemon Grass Syrup, Lemon, Bitter, Soda Water

**Cucumber Spritzer**  
Blended Spirit, Cucumber & Mint Leaf, Fresh Lemon Juice

**Tropic Breeze**  
Passion Sorbet, Passion Syrup, Gin, Egg white

#### Umeshu Sour

Choya Umeshu, Whiskey, Orange Bitter, Orange Chunks

**Cubano Malt**  
Secret Blended Malt, Dry Oranges, Cinnamon Sticks

**Blue Island**  
Vodka, Dry Gin, Rum, Tequila, Blue Curacao, Lychee, Red Bull

**Pam's Morning Booze**  
Vodka, Strawberry Fruit, Albans Strawberry

**Green GIØI**  
Vodka, Thyme, Lemon, Granny Smith Apple

**Kalamansi Julep**  
Whiskey, home-made Kalamansi syrup, brown sugar, Mint leaf

Prices are in thousands of Rupiah and subject to government tax and service charge.

## SPIRIT MENU

#### VODKA

Glass / Bottle  
Grey Goose 130  
SKYY Vodka 105 / 1200  
SKYY90 130 / 1500

#### RUM

Bacardi Light 95  
Nusa Cana Tropical Rum 110  
Myers Dark 110

#### TEQUILA

Jose Cuervo Reposado 110  
Patron X.O Coffee 110  
Patron Citrange 110

#### WHISKY

Glass  
Ballantine's Finest 105  
J.W. Black Label 110  
Monkey Shoulder 120  
Wild Turkey 101 115  
John Jameson 110

#### SINGLE MALT

Glenfiddich 12 160  
Macallan 12 160

#### COGNAC

Martell V.S.O.P 130

#### LIQUEUR

Glass  
Midori 100  
Vaccari Sambuca 100  
Malibu 100  
Southern Comfort 100  
Kahlua 100  
Bolle's 100  
Jagermeister 100

#### VERMOUTH & PORT WINE

Glass  
Martini Dry, Martini Bianco 100  
Mancino Rosso 100  
Mancino Bianco 100  
Cockburn's Fine Tawny 145

#### HOUSE WINE

150  
**RED WINE**  
Rawson's Retreat Merlot  
Rawson's Retreat Cabernet Sauvignon  
**WHITE**  
Rawson's Retreat Chardonnay  
Rawson's Retreat Semillon Sauvignon Blanc

## GIN MENU



### HENDRICK'S GIN

**Cucumber**  
Infused with Bulgarian Rosa Damascena and specially selected cucumbers from the finest producers, Hendrick's prides itself on being a bit out of ordinary.  
Glass 155 / Bottle 2,200



### MONKEY 47 GIN

**Burnt Rosemary**  
A curious Gin from the Black Forest in Germany. Made with 47 (yes, really) botanicals and bottled at 47%. they also use a "secret weapon" typical to the Black Forest in the mix - Cranberries.  
Glass 145 / Bottle 1,700



### THE LONDON N°1 Apple & Lemon Wheel

No. 1 has a variety of traditional botanicals including Cinnamon, Orange Root and Angelica alongside less common ingredients like Cardamom and Bergamot, which exploits its distinct aromas of Loni Grey tea.  
Glass 125 / Bottle 1,550



### D&L ungava

**Spices & Lemon Peel**  
A very intriguing Canadian Gin, unique colour of this spirit comes from the mix of Arctic sourced botanicals that include Cloudberry, Labrador Tea, Rose Hip and more, resulting dry and medium-bodied followed by a warm and spicy finish.  
Glass 120 / Bottle 1,600



### BOMBAY SAPPHIRE

**Lengkuas & Galangal, Lime & Pear**  
The tantalizing, smooth and complex taste when you experience Bombay Sapphire is described as fresh Citrus and Juniper flavors combined with a light, spicy finish.  
Glass 110 / Bottle 1,200



### Tanqueray

**Lemon Peel & Mint**  
Four times distilled with Tanqueray's standard Gin botanicals of refreshing Juniper, Peppery Coriander, Aromatic Angelica and Sweet Liqueur. Fresh citrus fruits - Lemons, Oranges and Pink Grapefruit - are then added with Chamomile flowers in Tilly Tea, the still from which the liquid gets its name.  
Glass 120 / Bottle 1,300



### Tanqueray

**Pineapple & Mint**  
Four times distilled and has the perfect balance of four classic Gin botanicals - refreshing Juniper, Peppery Coriander, Aromatic Angelica and Sweet Liqueur.  
Glass 110 / Bottle 1,200



### THE BOTANIST

**Coriander & Thyme**  
Contains no fewer than 31 botanicals including the likes of Mugwort, Meadowsweet and the Enigmatic Lady's Bedstraw Flowers; and the resultant dry Gin is described, perhaps unsurprisingly, as "hot".  
Glass 125 / Bottle 2,700



### Citadelle GIN

**Lemongrass & Orange Peel**  
Matured in six months in Pierre Ferand Cognac casks, lending the spirit a pale gold color, along with enticing Vanilla, Baking Spice and Oak Notes.  
Glass 115 / Bottle 1,350



### MOM

**Strawberry & Mint**  
A premium gin made with exotic botanicals and berries. Infused after four distillations to achieve an amazing purity and class.  
Glass 120 / Bottle 1,700



### BLOOM LONDON DRY GIN

**Dried Granny Smith / Orange**  
A premium London Dry Gin, infused with botanicals such as Chamomile, Honeyuckle and Pomelo, the gin captures the uplifting sense of spring gardens.  
Glass 140 / Bottle 2,500



### THOMAS DAKIN

**Orange Peel, Coriander Leaf, Dried Granny Smith / Orange**  
Created in a small-scale pot still, Thomas Dakin Gin contains 11 botanicals, including Juniper, Coriander seed, Cubebs, Angelica root, Licorice, Sweet Orange peel, Grapefruit peel and Horse-radish.  
Glass 160 / Bottle 2,800



### OPIHR

**Clover / Anise Star**  
A London Dry Gin made with botanicals from along the traditional spice route that led back to the UK, Indonesian Cubebs berries, Indian Black Pepper and Moroccan Coriander are all used in this gin.  
Glass 140 / Bottle 2,400



### GREENALL'S

**Cucumber**  
From landmark moments of national revelry to the enjoyment of a refreshing gin and tonic at the end of the day, Greenall's has been enjoyed for over 250 years by Gin lovers, connoisseurs and those who simply want a great tasting drink.  
Glass 110 / Bottle 1,400

### CONDIMENTS



Prices are in thousands of Rupiah and subject to government tax and service charge.