

# GIÒI

plantery and cooking

GIÒI is a Vietnamese slang which means "well done". It is a philosophy that we have taken up for everything we do in GIÒI. 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 Ciawi 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 Giou meal with us!

## Appetizer

### ASIAN STEAK TARTAR

Marinated beef mixed with caramelized tempeh and pickled jicama served with quinoa crackers **82**

### SALTED EGG TOFU BITES

Rendition of GIÒI's legendary spicy crispy tofu covered in fresh salted egg sauce **68**

### SATAY LILIT

Balinese-spiced minced prawn & chicken satay on sugarcane sticks. Served with sambal matah **85**

### BALADO ESCARGOT

Tender water snails sautéed in balado chili, served with crispy garlic toast **85**

### SRIRACHA CHICKEN WINGS

Crispy battered juicy wings, tossed in GIÒI's original homemade sriracha garlic sauce **75**

### THAI LEAF WRAPS

Betel leaf taco stuffed with tropical fruits, fragrant tamarind chicken topped with crispy rice powder **70**

### FRESH VIETNAMESE ROLLS

Fresh tiger prawn in the traditional Vietnamese summer roll served with peanut hoisin and pickled chili **80**

### CRISPY STICKY RICE BALLS

Fragrant sticky rice balls stuffed with traditional oncom with a side of spicy peanut sauce **70**

### AYAM GEPREK BANH

Local favorite crispy spicy chicken - in a sandwich! **92**

## Salad

### ASINAN MENTENG

GIÒI's original twist on the all time favorite traditional salad **70**

### PRAWN & CHICKEN HERBS

Salad straight from our farm with mixed herbs, freshly poached prawn, grilled chicken tossed in our homemade Asian dressing **88**

### SOM TAAM

Twist of the traditional Thai salad with additional pomelos, oranges and our homemade Thai dressing to add extra freshness to the dish **78**

### VIETNAMESE OX TONGUE

Mixed fresh asian herbs with snake bean, bean sprouts and tender ox tongue tossed in Vietnamese vinaigrette **98**

### YAM SOM-O

Locally sourced pomelo's from farmers in Central Java adds the extra fresh and sweetness to the traditional Thai pomelo salad **84**

## Main Course

### BARRAMUNDI FISH SOUP

Barramundi fillet cooked in refreshing and aromatic herb soup **180**

### ROAST DUCK CURRY

GIÒI's signature crispy duck paired with our twist on the all time favorite Thai red curry **110**

### COCONUT PRAWN SAMBAL PETE

Coconut covered crispy tiger prawns smothered with sambal pete **150**

### SALMON LODEH

Crispy skin salmon served with GIÒI's creamy twist on the traditional lodeh stew **155**

### GIÒI'S FRIED CHICKEN

Slow cooked and fried in shrimp paste batter crispy chicken served with traditional lalap **140**

### LAMB SERUNDENG

Slow cooked and grilled lamb shoulder covered in GIÒI's original shaved coconut serundeng **250**

### CRISPY WAGYU BRISKET

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

### BEEF SEMUR

GIÒI's own twist on the traditional Indonesian beef stew, served with crispy potato string **180**

### FIRECRACKER SOFT SHELL CRAB

Crispy battered soft shell crab tossed in GIÒI's spicy firecracker sauce **115**

### SALT & PEPPER CALAMARI

Crispy battered squid ring rendition of GIÒI's legendary silky tofu **125**

### SANDONG CHICKEN

Slow broiled crispy skin chicken served with pungent Asian vinaigrette **160**

### CRISPY BARRAMUNDI SALAD

Crispy battered barramundi with a side of refreshing crispy salad **150**

### CUMI SAMBAL OELEK

Charcoal-grilled squid, seasoned with sambal oelek. Served with fresh slaw salad and GIÒI's Asian house dressing **108**

## Feast

### GIÒI'S SIGNATURE CRISPY DUCK

Crispy, juicy, marinated duck. Served with a side of GIÒI's rice and jukot kalasan. Served half or whole **170/270**

### CHAR GRILLED RENDANG CHICKEN

Slow cooked juicy chicken grilled with GIÒI's original rendang sauce served with baby potatoes and grilled corn. Served half or whole **160/260**

### CRYING TIGER

Rendition of Thai's traditional beef dish served with vegetables prepared 3 ways **295**

### FISH HEAD GULAI

Indonesia's all time favorite curry served with fresh Salmon head **170**

### MANGO FISH

Battered whole grouper fish, topped with refreshing green mango salad **210**

## Desserts

### CHObA - CHOCO BANANA

Fluffy banana bread with traditional piscaok and nutella peanut butter mousse **73**

### VALRHONA DARK CHOCOLATE SOUFFLE

Decadent dark chocolate souffle, served with vanilla ice cream. Please allow 25 minutes waiting time **125**

### TROPICAL CHEESECAKE PARFAIT

Recreating how you see cheesecake; changes fruit seasonally **75**

### SHAVED ICE HALO-HALO

GIÒI's rendition of the all time favorite Philippines' traditional shaved ice dessert **65**

### MOLTEN CALLEBAUT PANDAN

Soft & crumbly golden sponge pandan lava served with vanilla ice cream **75**

### GIÒI'S BLACK RICE PUDDING

Sweet sticky black rice pudding, topped with homemade spiced mango compote, coconut milk, and vanilla ice cream **60**

### GROWN UP REGAL

Bringing the childhood snack to the new age! **78**

## Sides

### GIÒI'S RICE

GIÒI's blend of herbs seasoned rice **20**

### STEAMED RICE

Jasmine white rice **15**

### KANGKUNG BALACHAN

Stir-fried morning glory with balachan **35**

### SEAFOOD FRIED RICE

Wak charcoal rice with squid & prawn **45**

### SEAFOOD FRIED BEE HOON

Wak charcoal vermicelli with squid & prawn **45**

### PAD THAI

Traditional Thai's favorite dish **60**

### STIR-FRIED MIXED GREENS

Stir-fried mixed green vegetables **35**

### ROASTED BABY POTATOES

Batter & herbs coated baby potatoes **30**

### TOGE IKAN ASIN

Stir-fried bean sprouts & wet medan **35**