



BRUNCH MENU



GRANOLA *125*

Maple Pecan Oats, Greek Yogurt, Honeycomb, Seasonal Fruit

AVOCADO TOAST *125*

Haas Avocado, Sourdough, Fried Farm Egg, Za'atar Spice, Calabrian Chili

BUTTERMILK BISCUITS *65*

Sweet : Salted Butter, Seasonal Jam

Savory : Sausage Gravy

BAGEL & CREAM *65*

Fresh Bagel, Scallion Crème Cheese, Red Onion, Capers, Dill, Heirloom Tomato

Wild Smoked Salmon *250*

Westholme Pastrami *250*

Cinco Jotas Jamon *350*

Smoked Seabass Dip *95*

Haas Avocado *35*

Beluga Caviar 25g *650*

FRENCH TOAST *145*

Brioche, Butter, Maple Syrup

BELGIAN WAFFLE *145 / 165*

Sweet : Maple Syrup, Butter, La Fresa Strawberry

Savory : Pantja Fried Chicken, Sausage Gravy

Additional : Add Farm Egg *25*

FARM EGGS *145*

Tomato Chutney, Skillet Potato, Sourdough

Smoked Bacon, Chorizo or Pork / Chicken Breakfast Sausage

PORCINI OMLETTE *155*

Wild Mushroom, Taleggio Cheese, Heirloom Tomato,

Mustard Greens, Sourdough

BRISKET HASH *245*

Braised Brisket, Potato Domino, Farm Egg,

Horseradish Crème Fraîche, Gremolata, Sourdough

SIDES

Home Fries *25*

Sausage Gravy *25*

Smoked Salmon *250*

Farm Egg *25*

Bagel *25*

Bacon *55*

Pastrami *75*

Grilled Bread *25*

Buttermilk Biscuit *25*

Smoked Sable Fish *75*

Pork Breakfast Sausage *55*

Chicken Breakfast Sausage *55*



MENU

Snacks

ZUCHINI BLOSSOM 85

Green Mountain Farms Tomato Chutney,
Fresh Ricotta, Truffle Honey

LOBSTER ROLL 195

Brioche, Celery, Chervil

Starters

ICEBERG WEDGE 125

Smoked Bacon, Bleu Buttermilk Dressing,
Heirloom Tomato

SASHIMI *M.P.***

Weekly Fresh Flown Japanese Sashimi with
Seasonal Accompaniments

THAI STEAK SALAD 245

Wagyu Picanha, Egg Noodles, Mango,
Cilantro

Grain

AGNOLOTTI I 145

Ricotta, Sage Brown Butter, Wild Honey,
Hazelnut

TORTELLI 165

Butternut Squash, Pork Tesa,
Swiss Chard, Shiitake

SPAGHETTI 575

Japanese Spot Prawn, Bottarga, Lemon

BUCATINI 155

Pork Tesa, Soft Egg, Pecorino,
Black Pepper

MAFALDI 165

Pork Bolognese, Parmesan, Basil

CAMPANELE 155

Fennel Sausage, Swiss Chard,
Calabrian Chili

TAGLIERINI 575

Hokkaido Uni, Shio Kombu, Chives

MOUNT MERAPI RICE 165

Crab, Caribbean Curry, Cilantro, Lime

AGLIO OLIO 125

Garlic, Chili Flakes, Parmesan

SHISHITO PEPPER 85

Highland Farm Peppers, Bonito Flakes,
Yuzu

CHAR SIU BAO 150

Iberico Pork Jowl, Steamed Bao,
Cilantro

PORCINI MUSHROOM 155

Truffle, Brioche, Organic Egg

GOLD KIWI 225

Fresh Ricotta, Jamon Iberico, Mizuna,
Basil, Walnut

Fire

PANTJA BURGER 150

Full Blood Wagyu 9+, Taleggio Cheese,
Sweet Onion

FARM BIRD 165

Mustard Frill, Pine Nuts, Rustic Bread,
Chicken Jus

CHILEAN SEABASS 350

Yuzu Miso, Amazu Red Onion, Cilantro

WAGYU PICANHA 350

Grassfed Wagyu, Braised Shiitake,
Baby Kailan, Sesame

GALBI-JJIM 650

Braised Prime Short Rib, Asian Pear,
Kim Chi

MAINE LOBSTER 900

Yuzu Kosho, Brown Butter, Chives

SNAKE RIVER FARMS PORK CHOP 1,200

Kurobuta Pork, Apple Butter, Cider Glaze

RIBEYE STEAK *M.P.***

Daily Selections

CHICKEN MOUSSE 95

Grilled Sourdough, Pickled Pepper,
Onion Jam

UNI 575

Potato Domino, Citrus, Chives

SUMMER CITRUS SALAD 165

Belgian Endive, Medjool Dates,
Fine Herbs, Pecorino

PFC 155

Pantja Fried Chicken, Ranch,
Habanero Hot Sauce

Farm

BROCCOLINI 85

Highland Farms Brassica, Romesco Sauce,
Golden Raisin

ROMANO BEANS 85

Tricolor Pole Beans, Sweet Corn,
Baby Heirloom Tomato

CARROTS 95

Orange, Honey, Creme fraiche, Cilantro

JERUSALEM ARTICHOKE 115

Remoulade, Chives

BRUSSEL SPROUTS 135

Apple, Goats Cheese, Opal Basil

Please Ask About Today's Specials

Executive Chef : Rapha
Chef de Cuisine : Ubay
Sous Chef : Leo Aditya, Yuli Hardiyanti

*Prices do not include service and tax
** Market Price

"Our dining experience is built on close relationships with small local organic farmers who harvest fresh ingredients for us daily. Taste the difference." — Rapha



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DESSERTS

MANGO

75

Pavlova, Coconut Cream, Passion Fruit

BANANA

75

Mille Feuille, Salted Caramel, Vanilla Cream

MEDJOL DATE

75

Sticky Toffee Pudding, Vanilla Ice Cream,
Orange Marmalade, Smoked Salt

DOUGH LAB SUNDAE

125

Vanilla Ice Cream, Candied Pecans





DP PANTJA

COCKTAILS

Punch



GRAPE, GRAIN & CANE 1,700

Rich, Slightly Sweet, Complex

Plantation Dark Rum, VSOP Cognac, Agricole Rum, Lemon Juice, Brown Sugar, Guinness, Water

Ideal for sharing, serves up to 15 cups



APERITIVO 1,300

Bitter, Fruity, Dry

Beekeeper Gin, Luxardo Aperitivo Bitters, Grapefruit Cordial, Oleo Saccharum, Orange Bitters, Soda Water, Chandon Brut Sparkling Wine

Ideal for sharing, serves up to 15 cups

Collins & Fizzes



TIKI COLLINS 140

Fruity, Refreshing

Plantation Dark Rum, Pineapple Juice, Lime Juice, Sugar, Angostura Bitters, Lager



TAMARILLO FIZZ 125

Fruity, Sharp, Funky

Vodka, Rosso Vermouth, Tamarillo Shrub, Egg White, Soda Water

Spirited & Stirred



VIEUX CARRÉ 170

Heavy, Spicy, Complex

Rye Whiskey, VSOP Cognac, Punt E Mes Vermouth, Antica Formula Vermouth, Orange Bitters, Angostura Bitters



DIRTY GIBSON 160

Dry, Briny

Bombay Sapphire Gin, Mancino Dry Vermouth, Pickles

Light & Low



ROSELLA SPRITZ 130

Floral, Bitter, Dry

Luxardo Bianco Aperitivo Liqueur, Rosella Tea, Soda Water, Chandon Brut Sparkling Wine



SHERRY COBBLER 120

Crisp, Dry

Dry Fino Sherry, Pineapple Cordial

Sours & Fixes



KAFIR LIME GIMLET 135

Sour, Herbaceous

Kafir Lime Infused Beekeeper Gin, Lime Cordial, Fresh Lime



IMPROVED WHISKY FIX 140

Sour, Fruity, Refreshing

Monkey Shoulder, Dry Fino Sherry, Fernet Branca, Lemon Juice, Pineapple Cordial