

SRIWIJAYA

CLASSIC SRIWIJAYA

Caviar ③④⑤⑦ <i>Sturia Vintage 30g</i> Y Chardonnay, Champagne	Market Price	Chestnut Soup ② <i>White truffle oil and seared foiegras</i> Y Chardonnay, Vermouth	278
Salade Gourmand Brie de Meux ③⑤ <i>Baby artichoke and mesclun in lemon, mustard vinaigrette</i> Y Pinot Noir, Sauvignon Blanc	218	Langoustine Soup ⑦⑧ <i>Seared scallop, langoustine, zucchini tartar and Italian caviar</i> Y Sauvignon Blanc, Sparkling Wine	298
Pan Fried Foie Gras ③⑤ <i>Caramelized pear, date, tea gelle and port wine</i> Y Sauvignon Blanc, Sparkling Wine	258	Barramundi en Barigoule ③⑦ <i>Organic baby vegetables and creamy sorrel sauce</i> Y Chardonnay, Sauvignon blanc	358
Forest Mushroom Risotto ② ③ <i>Honey roasted organic, vegetables and kabocha pumpkin</i> Y Chardonnay, Sparkling Wine	278	Lobster Ravioli ③④⑦⑧ <i>Braised wagyu beef cheek, black truffle and seared baby lobster</i> Y Chardonnay, Pinot Gris	418

MEAT STARTERS

Cured Meat Selections <i>Small or large</i> Y Cabernet Sauvignon, Campari	218/298
Wagyu Meatballs ③ <i>Gremolata, potato mousseline, truffled sauce</i> Y Sauvignon Blanc, Beer	218

MAINS

Prime Steak	
200 days Tomahawk (2 kg) ② Y Merlot, Pinot Noir	2,300
USDA Prime Beef Fillet (200g) Y Cabernet Sauvignon, Shiraz Cabernet	738
Japanese Wagyu A5 Ribeye (400g) Y Merlot, Shiraz Cabernet	Market Price
200 Days Grainfed Angus Ribeye (250g) Y Cabernet Sauvignon, Pinot Noir	638
Australian Lamb Chop (200g) Y Sauvignon Blanc, Pinot Noir	585

CHOICE OF SIDE DISHES AND SAUCES

Truffle mashed potato or steak fries ③	
Steamed broccoli, sauteed mushrooms, creamy spinach or mesclun salad	
Mustard, bearnaise or mushroom cream sauce ③④	
Blue cheese crust ③⑤	125
Horseradish crust	75
Y Cabernet Sauvignon, Shiraz Cabernet	

SIDE ORDER

Seasoned steak fries	78
Homemade mashed potato ③	38
Garlic bread ⑤	38
Mesclun salad	58
Green asparagus, hollandaise sauce ④	138

DEEP SEA STARTERS

Soft Shell Crab ①⑤⑧ <i>With tossed baby palm heart, cabbage, steamed tempe, wing beans. lamtoro, beansprout, tasty grated coconut, limau lime dressing</i> Y Sauvignon Blanc, Vermouth	238
Grilled White Baits ①②④ <i>Tossed bittergourd salad, roasted almond, chili flake, crisp shrimps</i> Y Chardonnay, Ricard	218
NZ Mussel Fritters ③④⑧ <i>Green leaves, chili aioli, potato frits</i> Y Chardonnay, Sparkling Wine	258

Vegetable Tartare ②④ <i>Vintage carrots, marinated beet root, cucumber, cabbage, French beans spiced cashewnut sorbet, kemangi leaf</i> Y Sauvignon Blanc, Ricard	178
--	-----

MAINS

Lobster Platter (for 2 or 4 persons) ③④⑦⑧ <i>Deep sea lobster, scallops, calamari, octopus, razor clam, mussels, greenery, beurre-blanc, grilled lemon, green tomato salsa</i> Y Sparkling Wine, Champagne, Chardonnay	1,198/2,358
Roasted Monkfish ①②③⑤⑦ <i>Crusted, nutty almond, red quinoa salad</i> Y Chardonnay, Campari	438
Deep Sea Lobster Tail ③⑤⑦⑧ <i>Broiled, lightly seasoned, basil & herbs butter, asparagus parmesan gratin</i> Y Shiraz, Cabernet Sauvignon, Merlot, Ricard	558
King Prawns ③⑥ <i>5 pcs sauteed, garlic & herbs butter, mashed potato, garlic chips</i> Y Shiraz, Merlot, Beer	478

Personalized selections and enhancements available upon request for the usage of our private room.

② Vegetarian ③ Chef Recommendation Y Sommelier's wine recommendation

Allergen Notes (contain)

①Peanuts, ②Tree Nuts (almond, cashew, chesnut, pecan, pine nut, walnut, etc), ③Milk, ④Egg, ⑤Wheat, ⑥Soy, ⑦Fish or seafood, ⑧Shellfish

All prices are subject to 21% Government Tax and Service Charge

Prices are in Thousand Rupiah