

SRIWIJAYA

CLASSIC SRIWIJAYA

Salade Gourmand Brie de Meux ③⑤	218
<i>Baby artichoke and mesclun in lemon, mustard vinaigrette</i>	
Y Pinot Noir, Sauvignon Blanc	
Forest Mushroom Risotto ②③	278
<i>Honey roasted organic, vegetables and kabocha pumpkin</i>	
Y Chardonnay, Sparkling Wine	
Chestnut Soup ②	278
<i>White truffle oil and seared foiegras</i>	
Y Chardonnay, Vermouth	

MEAT STARTERS

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

MAINS

USDA Prime Beef	
Fillet (200g)	698
Y Cabernet Sauvignon, Shiraz, Cabernet	
200 Days Grainfed Angus	
Ribeye (250g)	598
Y Cabernet Sauvignon, Pinot Noir	
Australian	
Lamb Chop (200g)	358
Y Sauvignon Blanc, Pinot Noir	

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
Creamed spinach with garlic ③⑤	68
Green garden peas	38
Steamed broccoli	58

PASTA

Lobster Ravioli ③④⑦⑧	418
<i>Braised wagyu beef cheek, black truffle and seared baby lobster</i>	
Y Chardonnay, Pinot Gris	
Angel Hair Aglio Olio ②⑤⑧	275
<i>Grilled King prawns, semi-dried tomatoes, pine nut, chili</i>	
Y Chardonnay, Pinot Gris	
Spaghetti and Seared Scallops ⑦③⑤	195
<i>Light cod-roe cream sauce, green asparagus, herbs</i>	
Y Chardonnay, Pinot Gris	

SANDWICHES

Tomato & Mozzarella ②③⑤	225
<i>Three selections of fresh and marinated tomatoes, toasted tomato ciabatta tomato confit mozzarella, green tomato salsa, balsamico, fresh basil</i>	
Charred Tuna & Avocado ④⑤⑦	235
<i>On grilled black flat bread, wasabi mayonnaise, edamame, mesclun salad, Mandarin orange, banana chips</i>	
Grilled Chicken & Cheese ②③⑤	255
<i>Chicken mortadella, pan-fried chicken, Swiss cheese, mustard, pickled cucumber, toasted between focaccia</i>	

CHOICE OF CHIPS AND BREAD

Banana, potato or purple sweet potato chips
Multi-grain, rye or gluten-free

DEEP SEA STARTERS

Grilled White Baits ①③⑤	198
<i>Tossed bittergourd salad, roasted almond, chili flake, crisp shrimps</i>	
Y Chardonnay, Ricard	
Crisp Balado Fish ②③④⑤	198
<i>Steamed buns, potato mayo, mesclun salad, petai</i>	
Y Sauvignon Blanc, Campari	
Vegetable Tartare ②①②	138
<i>Vintage carrots, marinated beet root, cucumber, cabbage, French beans</i>	
<i>spiced cashewnut sorbet, kemangi leaf</i>	
Y Sauvignon Blanc, Ricard	
NZ Mussel Fritters ③④⑧	258
<i>Green leaves, chili aioli, potato frits</i>	
Y Chardonnay, Sparkling Wine	

MAINS

Lobster Platter (for 2 or 4 persons) ③④⑦⑧	998/1,988
<i>Deep sea lobster, scallops, calamari, octopus, razor clam, mussels, greenery, beurre-blanc, grilled lemon, green tomato salsa</i>	
Y Sparkling Wine, Champagne, Chardonnay	
Roasted Monkfish ①②③⑤⑦	438
<i>Crusted, nutty almond, red quinoa salad</i>	
Y Chardonnay, Campari	
King Prawns ③⑧	428
<i>5 pcs sauteed, garlic & herbs butter, mashed potato, garlic chips</i>	
Y Shiraz, Merlot, Beer	

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

② Vegetarian



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