




Menu

STARTERS

“Tuna Gohu” 155  
Thinly Sliced Yellow Fin Tuna, Gohu Dressing, Fish Roe, Kemangi Leaves, Peanut Crumble

“Pecel Kembang” 95 
Poached Vegetables, Peanut Sauce, Peyek Crackers, Edible Flowers

HOT STARTER AND SOUP

“Beef, Lamb and Chicken Satay” 330 
Coconut Husk Grilled Satay Skewers, Fried Shallots, Peanut Sauce, Dried Chili Sambal

“Kepiting Gandum” 175  
Crispy Fried Soft Shell Crab, Oatmeal Crust, Curry Leaf, Chili, Torch Ginger Dressing

“Pangsit Goreng” 185 
Crispy Oxtail Wontons, Black Garlic, Limo Aioli

“Lumpia Bebek” 155  
Duck Spring Roll Cigars, Betutu Mayonnaise, Spicy Peanut Crumble


“Sop Buntut” 160
Oxtail Soup, Baby Carrots, Potatoes, Celery Leaf, Lime Leaf Oil


“Rawon Sum Sum” 185
Black Nut Soup, Roasted Bone Marrow, Heirloom Cherry Tomato, Celery, Beansprouts

RICE AND NOODLES


“Kuah Pangsit” 170 
Chicken and Truffle Noodle Soup, Foie Gras Dumplings, Bok Choi, Sichuan XO Sauce

“Mie Goreng Hitam” 650   
Wok Fried Black Noodles, Bumbu Bali Poached Lobster Tail, Prawn Terasi Oil, Bok Choi, Baby Corn, Spicy Krupuk

“Kwetiaw Goreng” 240 
Wok Fried Rice Noodles, Rawon Beef Short Rib, Bok Choi, Shitake Mushroom, Tomato, Crispy Kemangi Kerupuk

“1945 Nasi Goreng” 220 
Stir Fried Rice, Wagyu Beef, 1945 Sambal & Acar, Fried Duck Egg, Fried Shallots

GRILL, ROAST AND CURRIES


“Seabass Woku” 250 
Grilled Seabass, Red Green Chili, Green Tomato, Lemongrass, Spring Onion

“Ikan Terbang Goreng” 230 
Deep Fried Broken Skin Fish, Sambal Pecel, Sambal Kering, Lime, Red Chili Sambal

“Ayam Bakar Madu” 210
Jogjakarta Grilled Honey Chicken Leg, Curry Leaf, Smoked Green Chili Sambal, Mustofa Potato

“Kalio Udang” 190 
Braised Lemongrass, Coconut King Prawns, Lime Leaf, Lemon Basil, Coconut Cream, Crispy Curry Leaf

“Kambing Bakar Karo” 290 
Cassava Leaf, Torch Ginger, Chicken Liver Sauce

“Rendang Wagyu Beef” 550 
72 Hour Sous-Vide Beef Cheek, Kemangi Pesto, Fried Red Chili, Coconut Cream, Potato Crisps

LIVE AT YOUR TABLE

“Beef Tomahawk Maranggi” 1.900
Wagyu Beef Chargrilled over Coconut Husk Charcoal, Maranggi Spiced Marinade of Coriander, Turmeric, Galangal and Sweet Soy Sauce

SIDE DISHES

“Uli Ketan Daun Jeruk” 45
Sticky Rice Cake, Lime Leaf


“Tempe Penyet” 45
Fried Fermented Soy Bean, Sambal Ulek

“Kembang Papaya” 45
Papaya Flower, Cassava Leaf

“Tumis Jantung Pisang” 45
Stir Fried Banana Blossom, Petai, Fried Whitebait

“Pelecing Kangkung” 45 
Water Spinach, Spicy Red Chili Sambal, Lime Leaf, Peanuts


“Tumis Kangkung” 45 
Water Spinach, Spicy Red Chili Sambal, Lime Leaf, Peanuts

“Tumis Kangkung” 45 
Water Spinach, Spicy Red Chili Sambal, Lime Leaf, Peanuts

“Tumis Kangkung” 45 
Water Spinach, Spicy Red Chili Sambal, Lime Leaf, Peanuts

DESSERTS


“Tape Tarte Tatin” 80 
Crispy Puff Pastry, Caramelized Fermented Cassava, Spiced Caramel Sauce, Coconut Ice Cream

“Es Teler Cheese Cake” 100 
Coconut Cheesecake, Avocado, Jakcfruit Gel, Coconut Tuile

“Durian Panna Cotta” 80 
Durian Panna Cotta, Pineapple Sorbet, Pineapple Gel, Durian Foam

“Pisang Goreng” 65  
Fried Bananas, Lapis Ice Cream, Spiced Nuts

“Limo Ginger Crème Brulee “ 80 
Caramelized Baked Egg Custard, Mango Sorbet

“Bomb Alaska Markisa Medan” 70 
Coconut Pandan Sponge, Passionfruit Mousse, Torched Meringue



All prices are in thousand (000) IDR and subject to 10% service charge and prevailing government taxes.

Please let our associate know if you have any special dietary requirement, food allergy, or food intolerance.