



STARTERS

"Tuna Gohu" 125  
Thinly Sliced Yellow Fin Tuna, Gohu Dressing, Fish Roe, Kemangi Leaves, Peanut Crumble



"Pecel Kembang" 65 
Poached Vegetables, Peanut Sauce, Peyek Crackers, Edible Flowers

HOT STARTER AND SOUP

"Beef, Lamb and Chicken Satay" 220 
Coconut Husk Grilled Satay Skewers, Fried Shallots, Peanut Sauce, Dried Chili Sambal

"Kepiting Gandum" 145  
Crispy Fried Soft Shell Crab, Oatmeal Crust, Curry Leaf, Chili, Torch Ginger Dressing

"Pangsit Goreng" 125 
Black Garlic, Limo Aioli


"Lumpia Bebek" 120  
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" 155
Black Nut Soup, Roasted Bone Marrow, Heirloom Cherry Tomato, Celery, Beansprouts


RICE AND NOODLES

"Kuah Pangsit" 145
Chicken Noodle Soup, Chicken Dumplings, Bok Choi, Sichuan XO Sauce

"Mie Goreng Hijau Cakalang" 240 
Stir Fried Seaweed Noodle, Smoked Fish, Grilled Baby Octopus, Shallot Crumble

"Mie Goreng Ayam" 135
Wok Fried Black Noodles, Grilled Chicken, Terasi Oil, Bok Choi, Spicy Krupuk

"Kwetiaw Goreng" 175 
Wok Fried Rice Noodles, Rawon Beef Short Rib, Bok Choi, Shitake Mushroom, Tomato, Crispy Kemangi Kerupuk

"1945 Nasi Goreng" 150 
Stir Fried Rice, Wagyu Beef, 1945 Sambal & Acar, Fried Duck Egg, Fried Shallots

GRILL, ROAST AND CURRIES

"Seabass Woku" 210 
Grilled Seabass, Red Green Chili, Green Tomato, Lemongrass, Spring Onion

"Seabass Woku Fillet" 130 
Grilled Seabass, Red & Green Chile, Green Tomato, Lemongrass, Spring Onion


"Ikan Kakap Sisik" 280 
Crispy Fried Snapper, Torch Ginger, Spicy Curry Sauce, Roasted Vegetables, Sambal Hijau

"Ayam Bakar Madu" 110
Jogjakarta Grilled Honey Chicken Leg, Curry Leaf, Smoked Green Chili Sambal

"Bebek Kremes" 240
Crispy Fried Duck, Kremes, Kangkung, Sambal Hijau

"Kalio Udang" 175 
Braised Lemongrass, Coconut King Prawns, Lime Leaf, Lemon Basil, Coconut Cream, Crispy Curry Leaf

"Kambing Tongsenng" 245
Braised Lamb Shank, Smoked Baby Potatoes, Grilled Cabbage, Cherry Tomato, Spicy Tongsenng Curry Sauce

"Wagyu Beef Rendang" 435 
72 Hour Sous-Vide Beef Cheek, Kemangi Pesto, Fried Red Chili, Coconut Cream

LIVE AT YOUR TABLE

"Beef Tomahawk Maranggi" 1.900
Wagyu Beef Charginade over Coconut Husk Charcoal, Maranggi Spiced Marinade of Coriander, 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

"Sayur Daun Singkong Tumbuk" 45
Casava Leaves in Coconut Curry, Kecombang

"Pelecng Kangkung" 45 
Water Spinach, Spicy Red Chili Sambal, Lime Leaf, Peanuts





1945 BUSINESS LUNCH

Indulge in a two-course meal curated by Chef Oscar Wijaya and enjoy a delightful dining experience that is recognizably and authentically Indonesian. Join us for a business meeting or a reunion at 1945 Restaurant.



250 net / person
Nasi Campur Bali | Pisang Goreng | Beverage
(Available on the weekdays only)


DESSERTS


"Tape Tarte Tatin" 70 
Crispy Puff Pastry, Caramelized Fermented Cassava, Spiced Caramel Sauce, Coconut Ice Cream

"Es Teler Cheese Cake" 85 
Coconut Cheesecake, Avocado, Jakcfruit Gel, Coconut Tuile

"Durian Panna Cotta" 70 
Durian Panna Cotta, Pineapple Sorbet, Pineapple Gel, Durian Foam

"Pisang Goreng" 55  
Fried Bananas, Lapis Ice Cream, Spiced Nuts

"Bika ambon Brulee " 90 
Crème Brulee Bika Ambon, Honey Micro Sponge, Coconut Crispy Tuile, Coconut Ice Cream

"Kue Ku " 80 
Green Bean Dumpling, Chocolate Sesame Tuile, Oreo, Black Rice Brownie, Red Bean Ice Cream

 Gluten  Seafood  Crustacean  Nuts  Dairy

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.