

## Chinese New Years Brunch Menu

Jakarta Restaurant & The Courtyard

1<sup>th</sup> Februari 2022

**IDR 888.000++ / Adult**

**IDR 488.000++ / kids**

*Include free flow juices, ice tea, soft drink, Chinese tea and complimentary a glass of Sangria or Negroni*

**Additional IDR 350.000++ / Adult**

*free flow beer, wines and sparkling wine*

### Appetizer

chickpeas, toasted barley rice, stew soft lentil, quinoa, red bean, wild rice, edamame  
toasted seeds, sesame, pumpkin, sunflower, chia  
sweet corn, crisp carrot, red radish, red cabbage, shallot, red onion, cucumber  
lettuces, iceberg, lolo rosa, green oak leaf, romaine, red frisee, mesclun leaves

lavosh, grissini stick, garlic crouton  
toasted flax seed, chia seed, pumpkin and sunflower seed  
oven roasted walnut, toasted cashew, olives

apple cider, balsamic vinegar  
vinaigrette; balsamic, Italian, honey lemon, grain mustard  
mayonnaise sauce with toasted sesame, caesar dressing  
extra virgin olive oil

fresh fruits in season  
red dragon fruits, water apple, kedondong, sapodilla, jicama, pomegranate, star fruits  
pineapple, papaya, watermelon, honeydew

assorted bread rolls  
seven grain, whole meal, ciabatta, foccacia, rye bread, grissini, baguette

### Cold appetizer

braised beef shank in soya sauce and Chinese five spices  
jelly fish salad, red chili, sesame vinaigrette  
poached chicken, ginger, coriander leaf, garlic oil  
Chinese honey and BBQ chicken leg  
friedtiger prawn, exotic fruits and wasabi mayonnaise  
poached tiger prawn in ginger bouillon, xiaoshing wine  
fish cake rolls with seaweed, soya and coriander sauce  
steamed egg tofu with dried seaweed  
century eggs, red chili, soya and black vinegar dip

## Noodles

superior beef ribs soup  
clear double boiled chicken soup  
prawn herbal soup

assorted condiments  
slow roasted USDA prime beef ribs, honey and soy sauce  
roasted honey BBQ chicken leg  
poached prawn 'udangapiapi' in xiaoshing wine  
grilled calamari in oyster sauce  
steamed fish 'kerapuh' in soya  
fish meat ball, squid meat ball, beef meat ball

selection of fresh mushrooms, shitake, button, oyster mushroom  
assorted green organic vegetable leaves;  
horens, kangkong, spinach, siamak, pok choy, Chinese cabbage  
fresh egg noodle 'la mian', udon noodle, glass noodle, rice flat noodle  
bamboo shoot, water chestnut, lotus root, seaweed  
Chinese tofu, egg tofu, fried tofu skin

fried shallot, garlic oil, ginger oil, pickle cucumber  
picked herbs, coriander, spring onion, celery, chives

dipping  
soy sauce, black rice vinegar, chili sauce, garlic oil, X.O sauce  
sesame dip, chili dip, salted tofu dip

## Caviar

salmon, ocean trout, lumpfish  
chives, sour cream, baked potato, toast, blinis, boiled free range egg

## Seafood Tower

assorted clams  
slipper lobster  
tiger prawn  
mud crab  
oyster  
scallop 'simpling'  
razor clams  
octopus tail  
sesame and garlic dip, soya and coriander vinaigrette, Thai sweet and sour lime dressing, cocktail dip,  
hot and sour dip

## **Japanese station**

assorted sushi and maki rolls, chirashi, onigiri  
sashimi, Tasmanian salmon, yellow fin tuna, octopus, tiger prawn  
wasabi, shoyu, chili flakes

### **tempura station**

prawn, calamari, salmon, mackarel  
onion, carrot, sweet potato, zucchini, baby beans, enoki mushrooms  
shitake, pumpkin kabocha, asparagus  
tempura sauce, horseradish

## **Carving – live station**

### **Slow Roasted USDA marble beef short plates**

Chinese BBQ honey sauce

### **Szechuan fried fragrant crispy duck**

hoisin sauce, X.O sauce, soy sauce  
spring onion, cucumber, pancake skin 'momo', steamed 'mantau' bun

### **Singapore claypot rice**

chicken and Chinese sweet sausages ragout  
soya sauce, spring onion, garlic and sesame oil

### **hot dishes**

szechwan style fried baby beans  
wok fried scallop sambal belachan  
stir fried beef with black pepper sauce  
salted egg prawn, curry leave, chili bird  
fried fish grouper 'kerapuh' sweet and sour sauce

### **Mongolian style fried spicy cumin long skewers**

cumin and chili lamb  
chicken leg, coriander  
beef ribs, in soya, garlic  
chicken wings in honey  
dipping and condiments

### **Steamed fish station**

fresh fish carp, fresh live grouper, black cod  
X.O sauce, vinegar, soya sauce, spring onion and chili fish sauce dip

### **Foie gras**

pan seared duck liver  
fig marmalade, port reduction  
apple and golden raisin chutney  
duck leg pastilla, cinnamon sugar  
spiced bread

### **International cheese**

camembert, brie, talegio  
grana padano, pecorino, manchego  
cheddar, fontina, feta in herbs oil  
toasted cashew nut, walnut, dried prune and apricot  
red and green grapes, fresh figs  
  
crackers, grissini, prunes and almond toast crackers  
prune and Malang apple chutney

### **Deli**

smoked salmon, cured salmon gradvlax, smoked fish  
air dried bresaola, smoked honey roasted beef, pastrami beef, salami  
smoked chicken and duck breast  
  
pickles, silver onion, capers, cornichon  
cheese spread, garlic cheese spread  
kalamata olive, green olive, mustard, grain mustard, figs marmalade  
  
assorted forest raw honey

### **Soup**

Chinese sweet corn soup  
scallop, spring onion, sesame oil  
  
Hot and sour soup  
Szechwan style

### **Region's Heritage**

nasi liwet  
steamed rice with coconut milk  
stew free range chicken, gizzard and liver, braised tofu in soya, marble egg, chayotte in gravy



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## **Dimsum**

assorted fried and steamed buns and wanton  
red bean, pandansarikaya, mung bean, Chinese BBQ chicken buns  
shrimp, chicken, mushroom wanton siumay  
vegetables spring rolls  
sweet sour sauce, sweet chili dip, soya sauce, sweet mayonnaise

## **From the Grill**

marbled beef steak  
Australian lamb chop  
tasmanian salmon  
market catch  
tiger prawn  
slipper lobster  
cuttlefish

sauces

red wine beef jus, truffle and mushroom gravy, green peppercorn beef jus, hollandaise  
chimmichurri, smooth and grain mustard jus

## **Benedict**

*soft poached free range chicken egg*

spinach, smoked salmon, herbs English muffin

extra virgin olive oil, tabasco, L&P sauce, HP sauce  
thick hollandaise, bacon bits, grisini  
fresh basil leaves, pesto

## **Pizza**

*whole meal and classic pizza dough*

*roasted tomato sauce, mozzarella cheese, extra virgin olive oil, fresh basil*

margherita, roasted tomato sauce, mozzarella, basil  
pepperoni, beef salami, mozzarella  
rendang and fries, stew beef in coconut milk, crisp potato fries



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## **Pasta**

*penne, spaghetti, tagliatelle*  
*roasted tomato sauce, extra virgin olive oil, fresh basil*  
*sun ripen cherry tomato, beef steak tomato*  
*olives, red chili, parsley, chili flakes*

scallop, garlic saffron cream  
vongole, clams, white wine, red chili, parsley and garlic

## **Desserts**

tropical fruits tower  
whole and cut fruit in season

## **Chinese sweets**

niangao, fried and steamed with grated coconut  
mango and sago pearl fish koi pudding  
lapis legit, layered spiced cake  
kueku, red glutinous rice cake, mung bean  
almond pudding cocktail, exotic fruits  
klappetaart  
sweet plum candy  
green grass jelly pudding with coconut milk

chocolate fountain  
milk and dark chocolate  
marshmallow, ginger bread cookies, strawberry, pecan brownies  
grapes, banana, palmier, crisp waffle, jelly, madeleine, palmiere

churros, cinnamon sugar  
vanilla sauce, dark chocolate dip, salted caramel sauce, berries coulis  
toasted pistachio, golden raisin, assorted chocolate dip

assorted pastry  
opera gateau, tiramisu, vanilla creme caramel, earl grey tea cheese cake, honey oat mousse, black forest layer cake, minted milk chocolate delicie, cranberry and lime pie, pecan torte with butterscotch, raspberry mille feuille

ice cream  
es puter, es kopyor, es tape ketan  
creme brulee, straciatella, strawberry cheesecake, brownies and mint, salted caramel  
sweets sauces, cookies, brownies, toasted nuts, shaved chocolate  
golden raisin, mini palmier, marshmallow