



# PINSTRIFE FOOD

## COMPTOIR BITES

<b>Cheese Platter</b> <i>Selection of Three Cheeses. Ask for The Selection</i>	350K
<b>East Java Oyster</b> (6 pieces) <i>Mignonette, Tabasco, Lemon</i>	150K
<b>Prestige Toast Beef and Caviar</b> <i>A5 Kagoshima (15gr), Sirloin, Raw, 3gr Ossetra Caviar, Toast</i>	425K
<b>Onion Rings</b> <i>Beer-battered, Confit, Tartare Sauce</i>	85K
<b>Yakitori</b> <i>Grilled Chicken Skewers with Japanese Glaze</i>	160K
<b>Bone Marrow</b> <i>Roasted Beef Bone, Chimichurri, Baguette Toast</i>	165K
<b>Crispy Tacos</b> <i>Duck Leg Confit, Sambal Matah, Serundeng, Sambal Emulsion</i>	160K

## APÉRITIF GOURMET

<b>Bread and Butter (V)</b> <i>Selection of Three Homemade Breads and Butters</i>	120K
<b>Flammekueche *(V)</b> <i>Bacon, Mushrooms, Onion and Cream Cheese *(Vegetarian Alternative) Mushroom → Lobster → Add Caviar → Please refer to caviar menu</i>	250K
<b>Brie "Chaud" Filo Pastry</b> <i>Chutney, Rucola, French Brie</i>	250K
<b>Wagyu Burger</b> (30% A5 Wagyu and 70% Tokusen) <i>Wagyu Patty, Potato Bun, Gouda Cheese</i>	310K

## STARTERS

<b>Stuffed Cherry Tomatoes</b> <i>Zucchini, Whipping Burrata, Shallot</i>	160K
<b>Heirloom Beetroot (V)</b> <i>Turmeric Emulsion, Burrata, Roasted Beetroot</i>	160K
<b>Dry Aged Red Snapper</b> <i>Crudo, Cucumber, Radish, Roasted Pistachio, Calamansi</i>	250K
<b>Crab Curry</b> <i>Bumbu Kuning, Coconut, Kemangi, Chili</i>	240K
<b>Seared Foie Gras</b> <i>Yuzu Apple Chutney, Crumble, Tamarind Sauce</i>	250K
<b>Beef Tartare</b> <i>Sourdough Toast, Sambal Ijo, Pickle, A5 Tallow</i>	320K

## COMFORT LIQUID BOWLS

<b>Tofu Miso (V)</b> <i>Miso Soup with Marinated Tofu, Jicama, Hijiki and Enoki</i>	140K
<b>Vegetable Velouté</b> <i>Seasonal Vegetable, Croutons Chives</i>	145K
<b>Lobster Bisque "Classic"</b> <i>Slow Roasted Lobster Shells, Tomato, Cognac, Cream</i>	310K

## HOMEMADE PASTA

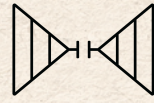
<b>Fettuccine Aglio e Olio (V)</b> <i>Olive Oil, Garlic, White Wine, Seafood</i>	Vegetarian 135K Seafood 260K
<b>Lobster Ravioli</b> <i>Lobster Mousseline, Bisque, Cured Egg Yolk</i>	310K

<b>Spätzle (V)</b> <i>Creamy German Egg Noodles, with Parmesan Cheese → Add Caviar → Please refer to caviar menu</i>	195K
---	------

**Pasta Caviar**  
*Please refer to caviar menu*

(\*) Available in vegetarian or vegan options (V) Vegetarian (Vn) Vegan

Prices are in '000 Indonesian Rupiah (IDR) and subject to 21% Tax and Service Charge.



# PINSTRIFE FOOD

## MAINS

<b>Chicken Schnitzel Piccata</b> <i>Crispy Chicken Breast, Breadcrumbs, Capers, Lemon, Brown Butter</i>	210K	<b>Martino</b> <i>Raw Tokusen Wagyu, Straw Potato Crisps, Martino Sauce</i>	430K
<b>Vegetable Terrine</b> *(Vn) <i>Organic Vegetables, Tape, Sambal Ulek</i>	185K	<b>Irish Short Rib</b> <i>Braised, Sambal Matah, Semur</i>	350K
<b>Whole Snapper</b> <i>Grilled, Sambal Matah, Puffed Rice</i>	290K	<b>Venison Wellington</b> (for 2 people) <i>Sweet Potato Purée, Rendang Sauce, Foie Gras, Mushrooms</i>	820K
<b>Octopus</b> <i>Grilled, Romesco Sauce, Green Tomato, Jicama, Ginger Flower and Kemangi</i>	280K	<b>Mushroom Wellington</b> (V) (for 2 people) <i>Sweet Potato Purée and Rendang Sauce</i>	450K
<b>Duck Leg</b> <i>Confit and Grilled Duck Leg with Serundeng</i>	280K	<b>Kagoshima Wagyu A5</b> (100g) <i>Grilled Sirloin, Jus</i>	1,350K
<b>Roasted Eggplant</b> (V) <i>Chickpeas, Feta, puffed Buckwheat, Kemangi</i>	190K	<b>Australian Gold Stockyard Ribeye</b> (300g) <i>Served with Watercress and Chimichurri Sauce</i>	950K

## SIDES (V)

<b>Baby Corn</b> <i>Grilled, Dukkah</i>	60K	<b>Cauliflower</b> <i>Roasted, Chimichurri, Almonds</i>	75K
<b>Grilled Asparagus</b> <i>with Cured Egg Yolk</i>	75K	<b>Belgian Fries</b> <i>(Truffle Optional *120K)</i>	70K
<b>Broccoli</b> <i>Garlic, Soy, Sautéed</i>	75K	<b>Yellow Rice or Coconut Rice</b> <i>Shio Kombu, Spring Onion</i>	75K
<b>Garden Salad</b> <i>Mix Lettuce, Cherry tomato, Cucumber, Onion</i>	70K	<b>Jacket Potato</b> <i>Crème Fraiche, Shallot, Butter, Maldon Salt, Allium</i>	60K

## DESSERTS

<b>Chocolate Fondant</b> 170K	<b>Selection of Petit Fours (5 Pieces)</b> 95K	<b>Cookies &amp; Ice Cream</b> 120K
<b>Apple Tart</b> 150K		<b>Berries Pavlova</b> 150K

(\*) Available in vegetarian or vegan options    (V) Vegetarian    (Vn) Vegan

Prices are in '000 Indonesian Rupiah (IDR) and subject to 21% Tax and Service Charge.