



# PINSTRIPE FOOD

## COMPTOIR BITES

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

## APÉRITIF GOURMET

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

## STARTERS

|                                                                                             |      |
|---------------------------------------------------------------------------------------------|------|
| <b>Stuffed Cherry Tomatoes</b><br><i>Zucchini, Whipping Burrata, Shallot</i>                | 160K |
| <b>Heirloom Beetroot (V)</b><br><i>Turmeric Emulsion, Burrata, Roasted Beetroot</i>         | 160K |
| <b>Dry Aged Red Snapper</b><br><i>Crudo, Cucumber, Radish, Roasted Pistachio, Calamansi</i> | 250K |
| <b>Crab Curry</b><br><i>Bumbu Kuning, Coconut, Kemangi, Chili</i>                           | 240K |
| <b>Seared Foie Gras</b><br><i>Yuzu Apple Chutney, Crumble, Tamarind Sauce</i>               | 250K |
| <b>Beef Tartare</b><br><i>Sourdough Toast, Sambal Ijo, Pickle, A5 Tallow</i>                | 375K |

## COMFORT LIQUID BOWLS

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

## HOMEMADE PASTA

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

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

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

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## MAINS

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

## SIDES <sup>(V)</sup>

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

## DESSERTS

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

<sup>(\*)</sup> Available in vegetarian or vegan options      <sup>(V)</sup> Vegetarian      <sup>(Vn)</sup> Vegan

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