

CHEZGADOGADO DINNER

STARTERS

GAZPACHO <i>Cold & little spicy tomato soup, garlic bread</i>	75
TUNA "PIZZA" <i>Thinly sliced yellow fin tuna on crispy pastry, ricotta crème, capers, wasabi, chives, lime, salmon roe, sesame & soya</i>	110
SALMON <i>Gravlax, horseradish, focaccia toast</i>	125
SHRIMP COCKTAIL <i>Marie rose sauce, avocado</i>	90
PARFAIT <i>Chicken liver, shallot marmalade, toast, salad</i>	95
CARPACCIO <i>Beef tenderloin, truffle vinaigrette, rucola, parmesan</i>	110
SERRANO HAM <i>Melon and rucola</i>	125
TERRINE <i>Salmon, prawn, scallop, green herbs vinaigrette, greens</i>	90
PRAWN CAPELLINI <i>Kombu, chili, lime, herbs</i>	110
PUMPKIN SOUP <i>Coriander, green chili, chutney, toast</i>	80

SALADS

BEETROOT CAPRESE <i>Beetroot, tomato, mozzarella, shallot, lemon basil</i>	90
PUMPKIN & QUINOA <i>Seeds, peppers, shallot, pickled beetroot, chili, coriander, rucola</i>	75
WATERMELON <i>Tomato, coriander, green chili, feta, lemon basil</i>	60
NIÇOISE <i>Tuna confit, baby roman, peppers, potato, green bean, egg, olives</i>	90
CAESAR SALAD <i>Baby roman, chicken, garlic croutons, parmesan</i>	90
GARDEN SALAD <i>Mixed greens, tomato, fresh herbs, mustard dressing</i>	50

NO SPLIT CHECKS PLEASE

ALL PRICES QUOTED IN 1000 RUPIAH and subject to 10% tax and 8% service charges

PASTA

GREEN PEA <i>Ravioli, salty ricotta, rucola and green pea vinaigrette</i>	120
PRAWN AGLIO OLIO <i>Chili, garlic, olive oil, parsley</i>	130
MARINARA <i>Spaghetti, vongole, prawn, squid, mild spicy tomato sauce</i>	130
VONGOLE <i>Spaghetti, clams, garlic, olive oil, chili, fresh herbs</i>	120
BEEF CHEEK <i>Ravioli, green herbs vinaigrette, rucola, parmesan</i>	140

MAIN COURSE

CATCH of THE DAY <i>grilled, tabouleh, tomato, pesto, watercress</i>	160
CHICKEN "Paillard" <i>Grilled breast, remoulade, caper & olive vinaigrette, garden greens</i>	160
DUCK LEG "Confit" <i>Potato puree, watercress, lemon, jus</i>	175
LAMB SHANK <i>Braised with Indian spices, raita & paratha bread</i>	225
STEAK & FRIES (180 grams Australian import) <i>Grilled steak, homemade fries, green pepper sauce</i>	175
CREPES <i>Potato, peas, coriander, mint, chili, cumin, apple vinaigrette</i>	125
PRAWN ROLL <i>Homemade brioche, fries, green salad, aioli</i>	125
CHEESE BURGER (Angus beef) <i>Sesame bun, onion, tomato, thousand island dressing, jalapeno, fries, coleslaw</i>	125

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Indonesian Traditional Recipes

Perfect for Sharing

- IKAN BAKAR** *Barramundi roasted in ginger & turmeric, chayote in yellow curry, dabu-dabu* **160**
- AYAM BETUTU** *Balinese smoked & slow cooked chicken, sambal mattah, lemon basil* **140**
- BABI BAKAR KECAP** *Grilled spare ribs cooked in chili and sweet soya sauce, cucumber salad* **150**
- RENDANG** *Beef, slow cooked in spices & coconut gravy, sambal hijau and cassava leaf* **150**
- SATE** *Chicken skewer, rice cake, peanut sauce, acar* **125**
- BEBEK GORENG** *Crispy Fried duck with dried coconut and banana blossom "Urab"* **160**
- NASI GORENG SEAFOOD** *Shrimp, squid, clams, and fermented hot sauce* **125**
- BAKMI GORENG "sayur"** *Egg noodles sautéed with vegetables and omelette* **125**

Vegetables / Sides

- GADO GADO** *Mixed vegetables & rice cake in peanut sauce, with tofu, tempe and egg* **60**
- PAKIS SAMBAL HIJAU** *fern tips and long beans sautéed in green sambal* **40**
- SAMBAL TERONG** *Eggplant sautéed in mild spicy tomato sambal and lemon basil* **40**
- PERKEDEL JAGUNG** *Corn fritters* **40**
- COCONUT RICE** *With fried shallots and seroendeng* **20**

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