

CHEZGADOGADO DINNER

STARTERS AND SALADS

GAZPACHO <i>Cold & little spicy tomato soup served with garlic bread</i>	75
PUMPKIN SOUP <i>With coriander, green chili, almonds and chutney</i>	80
MOZZARELLA & ROASTED PEPPERS <i>With tomato, kemangi, olive oil, capers and ciabatta</i>	95
WATERMELON SALAD <i>With cherry tomatoes, coriander, green chili and feta</i>	75
BETROOT & ORANGE SALAD <i>With pumpkin seeds, rucola and goat cheese</i>	90
GARDEN SALAD <i>With cucumber, tomatoes, herbs and mustard dressing</i>	60
CAESAR SALAD <i>With grilled chicken, boiled egg, garlic bread and parmesan</i>	90
YELLOW FIN TUNA CARPACCIO <i>On crispy pastry, ricotta crème, capers, wasabi, chives, salmon roe, sesame seeds and soya</i>	125
SALMON "GRAVLAX" <i>With horseradish, focaccia toast and salad</i>	125
SHRIMP COCKTAIL <i>With Marie Rose sauce, avocado and toast</i>	95
BEEF CARPACCIO <i>With truffle vinaigrette, rucola and Parmesan</i>	110
SERRANO HAM <i>With Galia melon, rucola, and olive oil</i>	125
CHICKEN LIVER PARFAIT <i>With shallot marmalade, toast and salad</i>	95
SEAFOOD TERRINE <i>With scallop, salmon, and herb vinaigrette</i>	110
GRILLED OCTOPUS <i>With hummus, olives, radish, chili flakes and tomato</i>	110
PRAWN CAPELLINI <i>With kombu, chili, lime and watercress</i>	110

NO SPLIT CHECKS PLEASE

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

PASTA

GREEN PEA <i>Ravioli with salty ricotta, green pea vinaigrette and rucola</i>	120
PRAWN AGLIO OLIO <i>Spaghetti with chili, garlic, olive oil and parsley</i>	130
SEAFOOD MARINARA <i>Spaghetti with vongole, prawn and squid in marinara sauce</i>	130
VONGOLE <i>Spaghetti with clams, garlic, chili, olive oil and herbs</i>	120
BEEF CHEEK <i>Ravioli with green herbs vinaigrette, rucola and parmesan</i>	120

MAIN COURSE

CATCH OF THE DAY <i>Grilled, with white wine sauce, sautéed spinach and cucumber</i>	175
YELLOW FIN TUNA <i>Grilled, à la Niçoise, with potato, peppers, olive and tomato</i>	175
JUMBO PRAWN <i>With garlic confit, dried tomato, fries and salad</i>	185
CHICKEN "Paillard" <i>Grilled breast, caper & olive vinaigrette and garden greens</i>	160
DUCK LEG CONFIT <i>With potato puree, watercress and jus</i>	175
LAMB SHANK <i>Braised with Indian spices, cucumber salad & paratha bread</i>	225
STEAK & FRIES <i>Grilled and sliced, with homemade fries and green pepper sauce</i>	185
PORK NECK <i>Roasted, with snow pea salad and charred lemon chimichurri</i>	160
FILLET-O-FISH <i>Homemade bun with spiced crusted mahi-mahi, tartar sauce, jalapeno peppers and cheese</i>	125
CHEESE BURGER <i>Homemade bun with cheese, tomato, pickles, fries and coleslaw</i>	125

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Indonesian Traditional Recipes

Perfect for Sharing

IKAN BAKAR *Barramundi, roasted in ginger & turmeric, with yellow curry, chayote and dabu-dabu* **160**

AYAM BETUTU *Balinese smoked & slow cooked chicken with sambal mattah and lemon basil* **150**

BABI BAKAR KECAP *Grilled spare ribs, marinated in sweet soy, lime leaf and cucumber salad* **150**

RENDANG *Slow cooked beef in spice and coconut gravy, with green sambal and cassava leaves* **160**

SATE AYAM *Marinated chicken skewers with rice cakes, peanut sauce, prawn crackers and acar* **125**

BEBEK GORENG *Crispy fried duck with long beans, bumbu Bali and sambal bongkot* **160**

NASI GORENG SEAFOOD *Fried rice with shrimp, squid, clams, krupuk and fermented hot sauce* **140**

MIE GORENG *Fried egg noodles with vegetables , pork, chicken, prawns and omelette* **140**

Vegetables / Sides

GADO GADO *Mixed vegetable salad with peanut sauce, tempeh and egg* **60**

SAMBAL TERONG *Eggplant, sautéed in mild spicy tomato sambal and basil* **50**

PERKEDEL JAGUNG *Corn fritters serve with sambal* **40**

COCONUT RICE *With fried shallots and seroendeng* **20**

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