


# In-Room Dining



MANDARIN ORIENTAL  
JAKARTA

## OUR CONTINUOUS SUSTAINABLE JOURNEY

Guests of Mandarin Oriental Jakarta can be confident that all our fish & seafood served on our menus, whether it's sourced from overseas or local is the result of sustainable. We also use local poultry. Most of our vegetables and fruit are locally sourced from local farmers, aiming to provide guests with the finest dining experience. Protecting the future of our fish, our suppliers, our planet, our business and most importantly our valued guests.

Gluten Free (GF), Lactose Free (LF), Contain Nuts (N), Vegan (VG), Vegetarian (V),  ASC Certified,  MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

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A LA CARTE  
MENU


11 AM - 11 PM



## MINI BITES

<b>Home Made Bitterballen</b> Beef croquettes, spicy pepper sauce	148
<b>MO Slider (3 Pieces)</b> Tomato, lettuce, red cheddar, onion jam and French fries	168
<b>Salt &amp; Pepper Calamari (LF)</b> Scallions and bird's eye chili	148
<b>Truffle Fries (V)</b> Parmesan and garlic aioli	148
<b>Wasabi Prawn</b> Wasabi mayonnaise, mango and tobiko	168
<b>Samosas (V)</b> Golden fried vegetarian samosas with mint chutney and tamarind sauce	148

## SALAD & STARTERS

<b>Prawn Avocado Salad (GF)</b> Poached tiger prawns, Probolinggo avocado, hard-boiled egg, mesclun, marie rose sauce	218
<b>Tasmanian Smoked Salmon</b>  Home baked ciabatta, chopped egg white, capers, cream cheese, lemon wedge, onions	248
<b>Tuna Niçoise (LF)</b> Tuna tataki, onion, mesclun, string beans, cherry tomato, potato, hard-boiled egg, lemon dressing	238
<b>Classic Caesar Salad</b> Romaine lettuce, ciabatta croutons, *bacon, shaved parmesan, white anchovy, hardboiled egg, caesar dressing *Choice of beef or pork bacon	188
Additional supplement for your salad:	
Grilled prawns	118
Grilled chicken	108
Smoked salmon	118
<b>Charred Broccoli (GF)(LF)(N)(VG)</b> Yellow frisée, candied walnuts, radish, French dressing	188
<b>Tomato Salad (GF)(N)(V)</b> Heirloom tomatoes, mozzarella cheese, basil pesto, aged balsamic dressing	208
<b>Heirloom Beets (GF)(V)</b> Oven-roasted beetroot, yellow frisee, goat cheese, citrus, sherry vinaigrette	208
<b>Quinoa Power (VG)</b> Pumpkin, beetroot, tofu, baby spinach, pomegranate, citrus vinaigrette	178
<b>Avocado Salad (V)</b> Probolinggo avocado, carrot, kale, mesclun, sweetcorn, sesame dressing	178
<b>Chef's Salad (GF)</b> Romaine lettuce, avocado, baby corn, green onion, blue cheese, smoked turkey, *bacon, ranch dressing *Choice of Beef or Pork bacon	208
<b>Romaine Mimosa</b> Grilled baby cos, anchovies, parmesan, bacon bits, house dressing	198

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## SOUPS

<b>Classic Beef Consommé</b> Clear beef broth, julienne vegetable	158
<b>Cream of Tomato Soup (V)</b> Tomato concasse, crème fraiche, parmesan grissini	158
<b>Wild Mushroom Soup (V)</b> Wild mushroom fricassée, crème fraiche, parmesan grissini	198
<b>Lobster Bisque</b> Poached lobster, crème fraiche, parmesan grissini	288

## SANDWICHES

<b>Mandarin Club Sandwich</b> Chicken breast, cage-free egg, *bacon, gruyere cheese, tomato, romaine lettuce, mayonnaise on buttered toasted sourdough *Choice of beef or pork bacon	268
<b>Mandarin Burger</b> "Angus Reserve" *beef patty, tomato, romaine lettuce, red cheddar, jalapeno, cornichon, caramelized onion, mayonnaise, **bacon, sunny side up, buttered toasted brioche bun *Chicken patty available **Choice of beef or pork bacon	278
<b>Classic Hotdog</b> Beef bratwurst, English mustard, gherkin, ketchup	228
<b>Vegetable Wrapped (VG)(N)</b> Roasted vegetables, sun-dried tomato pesto, rocket leaves	208
<b>B.L.T</b> Bacon, romaine lettuce, tomato, mayonnaise and toasted sourdough *Choice of beef or pork bacon **Vegan option available "Eggplant bacon"	208
<b>Grilled Ham and Cheese Sandwich</b> Sourdough, gammon ham, gruyere cheese, honey mustard mayonnaise	208
<b>Smoked Salmon Ciabatta</b> Tasmanian smoked salmon, dill cream cheese, pickle red onion, rocket leaves	238

All above are offered with a choice of French fries or Mesclun salad

## MAIN COURSE

<b>Supreme Chicken</b> Local-grown mix vegetables, baby potato, bell pepper, natural jus	258
<b>MSC Certified Dover Sole Meuniere-Style</b>  Freshly made by order and served with roasted potato, lemon	1188
<b>Salisbury Steak</b> Mashed potato, green peas, onion gravy	258

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# CREATE YOUR OWN PASTA

## Your Choice of Long or Short Pasta

Spaghetti, tagliatelle, penne, whole wheat pasta, gluten free pasta

### Individual choice of our signature sauce


<b>Bolognaise</b>	218
Homemade minced beef ragout, parmesan cheese	
<b>Arrabbiata (V)</b>	188
Fire roasted tomato sauce, garlic, chili flakes, extra virgin olive oil	
<b>Carbonara</b>	218
Choice beef or pork bacon, parmesan cheese, egg yolk, cream	
<b>Aglia Olio</b>	258
Tiger prawns, garlic, chili flakes, extra virgin olive oil	
<b>Pesto (N)</b>	218
Roasted chicken breast, cherry tomato, basil pesto, parmesan cheese	

# MEATS FROM THE GRILL

Australian "Angus Reserve" MB 4+ Beef Ribeye	(250 grs)	698
Australian "Angus Reserve" MB 4+ Beef Striploin	(200 grs)	588
US Prime Beef Tenderloin	(180 grs)	688
Australian Lamb Cutlets	(350 grs)	498

# FRESH FISH AND SEAFOOD

Your choice of fish cooking style: Grilled / Pan-Fried / Steamed

Tasmanian Salmon fillet 	(180 grs)	388
Cod fillet	(180 grs)	488

### From water in Sulawesi

Tiger prawns (Locally sourced from Sulawesi)	(350 grs)	428
Off the bone Snapper (Locally sourced from Bali)	(180 grs)	298
Whole Lobster		1288

The above is accompanied with a choice of one side dish and sauce:

#### Sauce/Condiments

- Béarnaise
- Black peppercorn sauce
- Red wine sauce
- Beurre blanc sauce
- Mushroom sauce
- Café de Paris butter

#### Side Dishes

- French fries
- Mashed potatoes
- Steamed jasmine rice
- Steamed mix vegetables
- Mushroom fricassée
- Creamed spinach

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## VEGAN MAIN COURSE

<b>Polenta And Wild Mushroom (LF)(VG)</b>	228
Shitake, king oyster, champignon, baby spinach	
<b>Veggie Burger (LF)(N)(VG)</b>	248
Rye bread, guacamole, carrot & onion pickle, gherkin, jalapeno	
<b>Vegetable Korma (LF)(VG)(N)</b>	228
Braised mixed vegetables coconut curry and cashew nut Served with basmati rice	

## INDONESIAN DELIGHTS

<b>Signature Sop Buntut (GF)(LF)(N)</b>	398
Braised oxtail soup served with fragrant steamed rice, emping crackers, lime and green sambal *Choice of oxtail cooking methods: Braised / Fried / Grilled	
<b>Sop Kambing Muda (GF)(LF)(N)</b>	398
Aromatic bone in lamb soup served with fragrant steamed rice, emping crackers, lime and green sambal	
<b>Soto Ayam Lamongan (GF)(LF)</b>	278
Yellow spiced chicken soup with glass noodles, hardboiled egg, lime, prawn crackers and bird's eye chili sambal	
<b>Sate Campur Madura (GF)(LF)(N)</b>	338
Grilled beef, chicken and lamb skewers served with rice cake, pickled vegetables, lime, peanut sauce and colo-colo sauce	
<b>Gado Gado Betawi (LF)(N)(V)</b>	198
Water spinach, chayote, beansprouts, cabbage, carrot, long bean, potato, corn, tofu, beancake, hard-boiled egg, emping crackers, peanut sauce	
<b>Asinan Jakarta (LF)(N)(VG)</b>	198
Green coral lettuce, tofu, pickled cabbage, beansprout, peanut, yellow crackers, tangy chili sauce and palm sugar	
<b>“CINNAMON” Beef Rendang (GF)(LF)</b>	378
Braised beef cooked slowly in rendang paste, served with cassava leaves, house made green chili sambal and fragrant jasmine rice	
<b>Nasi Goreng Kampoeng (LF)(N)</b>	298
Kampong fried rice, sunny side up, chicken, dried shrimp, beef satay, grilled prawn, prawn crackers, pickled vegetables	
<b>Mie Goreng Jawa Sari Laut (LF)</b>	288
Javanese fried egg noodle with seafood, sunny side up, cabbage, pak choy, prawn crackers pickled vegetables	
<b>Ayam Bakar Sukabumi (LF)(N)</b>	338
Grilled and marinated free-range chicken, served with fragrant jasmine rice, raw vegetables and red sambal	
<b>Oseng Daging Balado (LF)(N)</b>	378
Deep-fried beef tenderloin and eggplant served with fragrant jasmine rice and sambal balado	

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## DESSERT & CHEESE

<b>Mandarin Oriental American Chocolate Cake (V)</b> Chocolate shaving, cocoa nibs crumble and chocolate sauce	108
<b>Triple Berry Cheesecake (V)</b> Mix berry compote, dulce de leche cream and vanilla tuille	108
<b>Srikaya Snickers (V)</b> Pandan chiffon layered cake with kaya jam and coconut cream	108
<b>Pisang Goreng Coklat Keju (V)</b> Banana fritters, chocolate sprinkle, grated cheese and condensed milk	108
<b>Chocolate Vanilla Flan (V)</b> 70% single origin chocolate custard, coffee crunchy sponge and vanilla anglaise	158
<b>Vanilla Crème Brûlée (GF)(V)</b> Chantilly cream, berries and caramel tuille	108
<b>Selection of Seasonal Fruits (GF)(LF) (VG)</b>	188
<b>Selection of Homemade Gelato and Sorbet (GF)(V)</b> Kindly ask your in-room-dining attendant for our daily selection	138
<b>Selection of European Artisan Cheese (N)(V)</b> Selection of 3 cheeses accompanied with nuts and seasonal chutney	388

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# LI FENG SPECIALS

## MENU

11 AM - 2.30 PM

5.30 PM - 10 PM





## APPETIZERS

Marinated Cherry Truss Tomato with Bird's Nest in Japanese Sake Plum Syrup (GF)(LF)(V)	258
Poached Chicken with Chili Oil Sauce Sichuan Style (LF)(N)	198
Crispy Fish Skin with Salted Egg Yolk (LF)	148

## SOUP

Double-Boiled Chrysanthemum Tofu Soup with Morel (LF)	178
Hot and Sour Soup with Shredded Sea Food and Scallops (LF)	248

## MAIN COURSES

Bamboo Lobster 400-500 Grams <small>Pan Fried Lobster with Cantonese Garlic Creamy Sauce</small>	1.288
Wok-Fried Hokkaido Scallop with Asparagus, Mushroom and Truffle Oil (LF)(N)	468
Sautéed Japanese A5 Wagyu Beef with Sichuan Pepper Chili Sauce (LF)	1.608
Kung Pao King Prawn with Sesame Walnuts (LF)(N)	476
Sautéed Chinese Yam with asparagus (LF)(VG)	198
Sautéed Hong Kong Kalia Ginger (LF)(VG)	178
Yang Zhou Fried Rice with Prawns, Dried Scallop and Chicken (LF)	198
Wok-Fried HK Noodle with Shrimp and Farmed Duck Egg and Cabbage (LF)	208
Wok-Fried Fragrant Rice with Mixed Vegetable and Black Truffle (LF)(V)	238

## DESSERTS

Sweet Red Bean Soup with Aged Tangerine Peel (V)(LF)	108
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OVERNIGHT  
MENU

11 PM - 6 AM





<b>Wild Mushroom Soup (V)</b>	198
Wild mushroom fricassée, crème fraîche, parmesan grissini	
<b>Tahu Gejrot – Fried Tofu with Spicy Tamarind Sauce (GF)(LF)(VG)</b>	148
Fried tofu, spicy palm sugar sauce	
<b>Greek Salad (GF)(V)</b>	188
Feta cheese, cucumber, cherry tomato, red onion, kalamata olives, mesclun, oregano dressing	
<b>Classic Caesar Salad</b>	188
Romaine lettuce, ciabatta croutons, *bacon, shaved parmesan, white anchovy, hardboiled egg, caesar dressing	
*Choice of beef or pork bacon	
Additional supplement:	
Grilled prawns	118
Grilled chicken	108
Smoked salmon	118
<b>Mandarin Club Sandwich</b>	268
Chicken breast, farmed egg, *bacon, gruyere cheese, tomato, romaine lettuce, mayonnaise on buttered toasted sourdough	
*Choice of beef or pork bacon	
<b>Mandarin Burger</b>	278
“Angus Reserve” *beef patty, tomato, romaine lettuce, red cheddar, jalapeno, cornichon, caramelized onion, mayonnaise,	
**bacon, sunny side up, buttered toasted brioche bun	
*Chicken and vegetable patty available	
**Choice of beef or pork bacon	
<b>Spaghetti Bolognese</b>	218
Homemade minced beef ragout, parmesan cheese	
<b>Penne Arrabbiata (V)</b>	188
Fire roasted tomato sauce, garlic, chili	
<b>Soto Ayam Lamongan (GF)(LF)</b>	278
Yellow spiced chicken soup with glass noodles, hardboiled egg, lime, prawn crackers and bird’s eye chili sambal	
<b>Nasi Goreng Kampoeng (LF)(N)</b>	298
Kampong fried rice, sunny side up, chicken, dried shrimp, beef satay, grilled prawn, prawn crackers, pickled vegetables	
<b>Ayam Bakar Sukabumi (LF)(N)</b>	338
Grilled and marinated free-range chicken, served with fragrant jasmine rice, raw vegetables and red sambal	
<b>Mandarin Oriental American Chocolate Cake (V)</b>	108
Chocolate shaving, cocoa nibs crumble and chocolate sauce	
<b>Triple Berry Cheesecake (V)</b>	108
Mix berry compote and dulce de leche cream and vanilla tuille	
<b>Srikaya Snickers (V)</b>	108
Pandan chiffon layered cake with kaya jam and coconut cream	
<b>Pisang Goreng Coklat Keju (V)</b>	108
Banana fritters, chocolate sprinkle, grated cheese, condensed milk	
<b>Selection Of Seasonal Fruits (GF)(LF)(VG)</b>	188
<b>Selection Of Homemade Ice Cream and Sorbet (GF)(V)</b>	138
Kindly ask your in-room-dining attendant for our daily selection	



# LITTLE "FAN"

CHILDREN'S - ALA CARTE

11AM - 11PM



## 1 - 3 YEARS

Seasonal Fruits puree (GF)(LF)(VG) Apple / mango / banana / pineapple	78
Warm Vegetable Puree (GF)(LF)(VG) Carrot / broccoli / pumpkin / potato / green peas	78

## 3 YEARS AND ABOVE

Grilled Cheese Sandwich (V) Sourdough, red cheddar, honey mustard mayonnaise, French fries	138
MO Slider (3 pieces) Beef patty, tomato, lettuce, red cheddar, onion jam and French fries	168
Chicken Nuggets with French Fries and Tartar Sauce	128
Fish Fingers with French Fries and Tartar Sauce	138
Baked Macaroni & Cheese	138
Nasi Goreng Kampoeng (LF) Wok fried rice with chicken nuggets	138
Mie Goreng Jawa Sari Laut (LF) Javanese wok fried yellow noodles with seafood, cabbage, pak choy, shredded egg, pickled vegetables, prawn crackers	138
Steamed Salmon (GF)(LF) Vegetables and steamed rice	178
Spaghetti or Penne Choice of pasta with selection of sauce Cream sauce or bolognese sauce or tomato sauce	128



# BREAKFAST

6 AM - 11 AM





**Selection of squeezed fruit or vegetable juice**

Orange / papaya / watermelon / mango / pineapple / apple / carrot / tomato

**Seasonal sliced fruits with berries****Bakery basket** with your choice of three (3) bakery items:

Croissant, pain au chocolat, butter brioche, danish

Muffin of the day, baguette, white and whole wheat toast

or

**Gluten free basket** with your choice of three (3) bakery items:

Gluten free muffin of the day, gluten free raisin bread, gluten free white brownies

Served with jams, honey and butter

**Cage free egg**

Sunny side up, omelette, over easy, scrambled egg

Two fresh eggs cooked to your liking with a choice of beef / pork bacon and beef / chicken / pork sausage accompanied by roasted tomato, sautéed wild mushrooms and breakfast potato

**Selection of hot beverages**

## THE CONTINENTAL (N)

**Selection of squeezed fruit or vegetable juice:**

Orange / papaya / watermelon / mango / pineapple / apple / carrot / tomato

**Seasonal sliced fruits with berries****Bakery basket** with your choice of three (3) bakery items:

Croissant, pain au chocolat, butter brioche, danish

Muffin of the day, baguette, white and whole wheat toast

or

**Gluten free basket** with your choice of three (3) bakery items:

Gluten free muffin of the day, gluten free raisin bread, gluten free white brownies

Served with jams, honey and butter

**Selection of hot beverages**

**Selection of squeezed fruit or vegetable juice:**

Orange / papaya / watermelon / mango / pineapple / apple / carrot / tomato

**Seasonal sliced fruits with berries****Vegan croissant / multi grain bread / sour dough****Alpen muesli / granola****Choice of soy milk or almond milk**

Omega 3 chia seed pudding

**Hot oatmeal with cinnamon, raisin and organic honey****Fresh ginger tea****Selection of squeezed fruit or vegetable juice:**

Orange / papaya / watermelon / mango / pineapple / apple / carrot / tomato

**Seasonal sliced fruits with berries****Nasi Goreng Kampoeng**

Kampoeng fried rice, sunny side up, chicken, dried shrimp, beef satay, grilled prawn, prawn crackers, pickled vegetables

or

**Mie/Bihun Goreng Jawa**

Wok-fried egg noodles or rice noodles with seafood, cabbage, pak choy, shredded egg, pickled vegetables, prawn crackers and sambal

or

**Bubur Ayam Jakarta**

Boiled egg, shredded chicken, salted cabbage, spring onion, fried chinese dough and crispy prawn crackers

**Jamu**

Indonesian herbal drink served cold or room temperature

**Selection of squeezed fruit or vegetable juice:**

Orange / papaya / watermelon / mango / pineapple / apple / carrot / tomato

**Seasonal sliced fruits with berries****Steamed dim sum**

Har gau, pork char siew pau, chicken siew mai and mushroom bun

**Congee: plain, chicken or fish**

Served with spring onions, fried wonton crisps and salted peanuts

or

**Hong Kong noodles**

Wok-fried egg noodles with prawns, egg, carrots and bean sprouts

**Sautéed market green vegetables****Choice of hot beverage**

Chinese green tea or warm soybean milk



A LA CARTE  
BREAKFAST

6 AM - 11 AM




## LIGHT AND HEALTHY

Fresh Seasonal Sliced Fruits (GF)(LF)(VG)	188
Fresh Seasonal Berries (GF)(LF)(VG)	198
Tropical Fruit Salad (GF)(LF)(VG)	168
Yoghurt (V)	138
Natural or add your flavor: strawberry / raspberry / blueberry / mango coulis	
Chef's Bircher muesli (N)(V)	168
Oats, apple, berries, almonds and honey	
Hot Oatmeal (V)	168
Served with cinnamon, raisin, honey	
MO Granola (V)(N)	168
Homemade cereal, dried fruit, organic honey, yoghurt	
Your choice of whole, low fat, almond, soya milk or natural yoghurt	
Selection of cereals (V)	168
All-Bran / Corn Flakes / Rice Krispies / Coco Pops / Alpen muesli / Weetabix	
Your choice of whole / low fat / almond / soya milk / natural yoghurt	
Gluten free cereals available	

## FROM THE BAKERY

Bakery basket with your choice of 5 bakery items:	188
Croissant, pain au chocolat, danish pastry, soft roll, brown roll, brioche, doughnut, muffin, rye bread, baguette, country style bread, whole wheat or white toast	
Served with selection of jam, honey and butter	
Gluten free bakery basket available	

## DELI

Tasmanian Smoked Salmon 	248
Home baked ciabatta, chopped egg white, capers, cream cheese, lemon wedge, onions	
Charcuterie (N)	388
Artisan terrines, hams and European cold cuts with artisan bread	
Selection of European Artisan Cheese (N)	388
3 kinds of cheese, jam and crackers	

## CAGE FREE EGGS

<b>Classic Egg Benedict</b>	208
Poached eggs on English muffin, ham, hollandaise sauce Choice of turkey ham or gammon pork ham	
<b>Egg Royal</b>	248
Poached eggs on English muffin, smoked salmon, hollandaise sauce	
<b>Reuben Benedict</b>	248
Poached eggs on sourdough, beef pastrami, pickle cabbage, thousand island	
<b>Egg White Omelette</b>	208
Egg white omelette with avocado, green vegetables, goat cheese	
<b>Cream Cheese Scramble</b>	248
Scramble egg with cream cheese, sourdough	
<b>Two Cage Free Eggs Any Style</b>	188
Your choice of scramble, omelette, poached, fried or boiled eggs Served with choice of turkey ham / beef bacon / pork bacon / gammon pork ham Beef / chicken / pork sausage	
<b>Avocado Toast (V)</b>	178
Poached eggs, avocado, sourdough Additional supplement: Smoked salmon	

118

All above are accompanied by roasted tomato, sautéed wild mushrooms and breakfast potato

<b>Mandarin Croissant Breakfast Sandwich</b>	248
Scrambled egg, ham, cheddar cheese, served with roasted tomato and mesclun salad Choice of turkey or pork ham	
<b>Add on Breakfast Sides</b>	108
Baked beans	Sautéed mushrooms
Roasted tomatoes	Avocado
Hash brown	Breakfast potatoes
Turkey ham	Gammon pork ham
Beef bacon	Pork bacon
Beef sausage	Chicken sausage
Pork sausage	

## INDONESIAN CLASSIC

<b>Nasi Goreng Kampoeng (LF)(N)</b>	298
Kampong fried rice, sunny side up, chicken, dried shrimp, beef satay, grilled prawn, prawn crackers, pickled vegetables	
<b>Mie Goreng Jawa (LF)(N)</b>	288
Javanese fried egg noodle with seafood, sunny side up, cabbage, pak choy, prawn crackers pickled vegetables	
<b>Bubur Ayam Jakarta (LF)(N)</b>	148
Boiled egg, shredded chicken, salted cabbage, spring onion, fried chinese dough and crispy prawn crackers	

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## ASIAN CLASSIC

<b>Chinese Congee (N)</b> Plain / chicken / fish congee with spring onions, fried wonton crisps and salted peanuts	148
<b>Assorted steamed Dim sum</b> Selection of 3 dim sum of the day	148
<b>Miso Soup (V)</b> Tofu, seaweed, spring onion	148

## SWEET TOOTH

<b>Buttermilk pancake (V)</b> Country style syrup, butter, fresh berries	188
<b>French Toast (V)</b> Cinnamon brioche, honey roasted pineapple, crème chantilly	188
<b>Belgian Waffles (V)</b> Caramel sauce, roasted banana, vanilla mascarpone cream	188
<b>Bubur Manis of the Day (V)</b> Kindly ask your in-room-dining attendant for our daily selection	168

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