

SOUPS

Soupe à L'oignon (V) - 165

French Onion Soup | Country Bread | AOC Comté Cheese

Velouté aux Champignons et Truffe (V) - 185

Wild Mushroom Fricassee | Crème Fraiche | Garlic Brioche

Bisque d'Homard - 260

Confit Lobster | Crème Fraiche | Garlic Brioche

Cream of Tomato Soup (V) - 145

Tomato Concasse | Crème Fraiche | Garlic Brioche

MAINS

Boeuf Bourguignon (GF) - 410

Angus Beef Cheek Braised in Red Wine | Lardons | Potato Mousseline

Duck 3 Ways - 410

Duck Leg Confit | Seared Duck Breast | Croquette
Green Peas à La Parisienne | Bigarade Sauce

Entrecôte Au Poivre - 480

Australian "Angus Reserve" MB 4+ Beef Striploin (200gr) (GF)
Angus Reserve is a MSA (Meat Standard Australia) graded beef
100% Australian Verified Black Angus Beef
Sauce au Poivre | French Fries

Lamb Shank (GF) - 370

Navarin-Style | Green Peas | Turnips | Baby Carrots | Shallots
Braising Jus | Mashed Potato

Cauliflower Steak (GF)(LF)(N)(VG)(V) - 265

Mixed Spices | Organic Quinoa | Wilted Kale | Pine Nuts | Chimichurri

Barramundi Grenobloise (N) - 420

Wilted Spinach | Seasonal Vegetables | Roasted Potatoes | Hazelnuts
Grenobloise Sauce

Moules Marinières - 285

White Wine Braised Black Mussel | Garlic Baguette

Cataplana aux Fruits de Mer (GF) - 480 or 880 for two people

Portuguese Seafood Stew | Tiger Prawn | Scallop | Red Snapper
Calamari | Mussel | White Clam | Fennel | Saffron | Cilantro

PASTA, RICE, and GRAINS

Angel Hair Aglio Olio - 265

E.V. Olive Oil | Tiger Prawn | Rocket Leaves

Risotto aux Courgette (N)(V) - 220

Baby Zucchini | Goat Cheese | Garlic Emulsion

Organic Quinoa Garden (GF)(LF)(N)(VG)(V) - 220

Heirloom Vegetables | Organic Quinoa | Aged Balsamic | Roasted Almond

THE GRILLS

Australian "Stockyard Gold" Grain-fed Beef Tenderloin (180gr) (GF) 520

Australian "Stockyard Gold" Grain-fed Chateaubriand (375gr) (GF) 900

Australian "Angus Reserve" MB 4+ Beef Ribeye (250gr) (GF) 580

Australian "Mulwarra" Lamb Rack (GF) 420

US "Berkshire" Pork Chop (GF) 410

"Kagoshima" Wagyu A5 Striploin (GF) Market Price per 100gr

Fresh Live Whole Lobster Market Price per 100gr

All above are accompanied with choice of one sauce

Au Poivre (GF) – Béarnaise (GF)(V) – Red Wine Jus (GF) – Mushroom (GF)

Beurre Maître d'hôtel (GF) – Smokey BBQ Sauce (GF)

To add more – IDR 92.000

Sides - IDR 92.000

Potato Mousseline (GF)(V) – Gratin Dauphinois (GF)(V) – French Fries (V)

Grilled Broccoli (GF)(VG) – Glazed Seasonal Vegetables (GF)(V)

Mushroom Fricassee (GF)(V)

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.



APPETIZERS and SALADS

Foie Gras Torchon (N) - 395

Port wine | Pistachio | Lime & Mint Gel | Fig Jam | Sourdough

Pan-Seared Foie Gras (N) - 445

Caramelized Apple Malang | Sauce Bigarade | Candied Almond | Truffle Brioche

Escargot de Bourgogne - 150

Parsley & Garlic Butter | Grilled Ciabatta

Chef's Selection Charcuterie (N) - 340

Artisan Home-made Terrines | Prosciutto di Parma | European Cold Cuts

Lyonnaise Salad - 180

Yellow Frisée | Slow Poached "Telur Ayam Kampung" | Lardons
French Dressing

Lyon Garden Salad (GF)(LF)(N)(VG)(V) - 150

Local-grown Vegetables in Different Ways | Basil Oil | Sherry Vinaigrette

Prawn Avocado Salad - 185

Tiger Prawns | Probolinggo Avocado | Hard-boiled Egg | Mesclun Salad
Sauce Marie Rose

CHEF'S IN ACTION

EXPERIENCE THE GUERIDON OR TABLE SIDE SERVICE FROM THE CHEF

Classic Steak Tartare	Australian "Stockyard Gold" Grain-fed Beef Tenderloin (100gr). Freshly made by order in front of you with traditional ingredients. Served with Spicy Nori Gaufrette Chips.	420
Australian "Angus Reserve" OP Ribs	750-800 gr (GF). Angus Reserve is a MSA (Meat Standard Australia) Graded Beef. 100% Australian Verified Black Angus Beef. Sharing for two people. Allow us 35 minutes for preparation. Freshly made by order and cut in front of you. Served with choice of sauce and side dish.	980
Poulet Rôti en Cocote	650-700 gr (GF). Locally Raised Cage Free Chicken from Brebes, Central of Java. Sharing for two people. Allow us 45 minutes for preparation. Freshly made by order and cut in front of you. Served with choice of sauce and side dish.	480
MSC Certified Dover Sole Meuniere-Style	Caught in the North Atlantic from North Sea to the Mediterranean. MSC (Marine Stewardship Council) Help to Secure a Healthy Future for Oceans by Encouraging a Sustainable Seafood Market. Served with roasted potato and lemon.	980

DESSERTS

Profiteroles au Chocolat (N) - 120

Vanilla Gelato | Caramelized Almond | Valrhona Coconut Chocolate

Apple and Juniper Tarte Tatin - 120

Caramelized Apple | Juniper Berries | Rum Raisin Gelato

Crème Brûlée (N) - 120

Vanilla Custard | Berries | Florentine Biscuit

Mille-Feuille - 120

Crème Diplomate | Caramelized Puff Pastry | Raspberry | Vanilla Gelato

Homemade Ice Cream and Sorbet (N) - 55/scoop

Vanilla - Strawberry - Chocolate Gelato
Raspberry - Mango Passionfruit - Coconut Sorbet

Artisan French Cheese Platter (N) - 360

Selection Of French Cheeses with Condiments

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