


STARTERS

The Cobb salad 🍏	138
Mixed baby leaves, steamed chicken breast, quail egg, avocado, beef bacon, tomato, blue cheese dressing	
Vegetarian spring roll	98
Deep fried Asian spring roll filled with assorted julienne vegetables and sweet chili sauce	
Chicken samosa	98
Crispy Indian snack filled with minced chicken, potato, carrot and spices served with mango chutney	
Keraton Caesar salad 🍏	138
Baby romaine, chicken breast, homemade light Caesar dressing with anchovies, Grana Padano cheese, crispy beef bacon, soft boiled eggs and croutons	
Gado Gado 🥕	98
Indonesian traditional salad, local vegetables, tofu, rice cake, boiled egg and peanut sauce	


SOUP AND PASTA

Wonton soup	128
Chicken wonton, Hong Kong noodles, pok choy and sesame oil	
Wild mushroom soup 🥕	128
Mixed wild mushrooms, vegetable broth, cream, truffle oil, garlic bread	
Green asparagus veloute	128
Truffle espuma	


SOUPS AND PASTA

- Soto ayam** 128
Sliced chicken, glass noodles, sliced cabbage, sliced spring onion, fried shallot, kafir lime, acar and sambal
- Mulligatawny soup**  128
Diced carrot, Biryani rice, boneless chicken cube, chopped apple, plain yogurt, coriander leave and papadam cracker
- Your choice of pasta; penne, spaghetti or tagliatelle** 138
With choices of sauce; Bolognese, pomodoro , carbonara or aglio e olio



SANDWICH AND PIZZA

- Club sandwich** 158
Fried egg, beef bacon, chicken breast, tomato, lettuce served with French fries or green salad
- Keraton classic cheese burger** 238
Ground prime beef, sesame bun, cheddar cheese, beef bacon, tomato, onion, lettuce and French fries
- Vegetarian quesadilla**  138
Mushroom, spinach, artichokes, tomatoes, white cheddar, sour cream, pico de gallo, tomatillo salsa

FROM THE GRILL

Australian Black Angus tenderloin 180g	298
Pan roasted Australian Angus beef tenderloin with gratin dauphinoise, creamed spinach and shallot jus	
Omaha Prime Angus rib eye steak 280g 	528
Char grilled Prime Angus rib eye, grilled asparagus, arugula salad, grana padano flakes, balsamic reduction and pepper sauce	
Australian baby lamb rack	328
Asparagus, couscous apricot, honey, mint sauce, mustard sauce	
Barramundi	148
Pan fried barramundi fillet with baby potato, sautéed baby kai lan and creamy bisque sauce	
Tasmanian salmon GF	228
Pan seared salmon fillet served with grilled asparagus, sweet potato puree and basil beurre blanc	
Herbed infused roasted baby chicken	138
Mushroom, carrots, mashed potato, caper sauce	

LOCAL AND ASIAN SPECIALTY

Sate ayam Madura 	138
Grilled chicken satay, peanut sauce, steamed rice in banana leaf	
Nasi goreng Nusantara	168
Indonesian style fried rice served with chicken satay, deep fried prawn, sunny side up egg, crackers and pickles	
Nasi goreng buntut 	178
Sliced fried oxtail, soup, acar, lime, emping crackers, green chillies sambal	

LOCAL AND ASIAN SPECIALTY

Mie goreng or bihun goreng	168
Wok-fried egg noodle/rice noodles with fried chicken, meatball, prawn, pickled vegetables and fried egg	
Oxtail soup/fried oxtail soup	198
Traditional Indonesian oxtail or fried oxtail soup with potato, carrot, leek, crackers and steamed rice	
Minangkabau beef rendang	198
West Sumatera signature slow braised beef short ribs cooked in local spices, coconut served with steamed jasmine rice, crackers	
Ayam Taliwang	128
Grilled half boneless spring chicken in Taliwang spices served with peleceng kangkung and spicy beberok sambal	
Hainan chicken rice	138
Ginger, soy, chili sauce, chicken broth, fragrant ginger rice	
Sauteed broccoli and three kind of mushroom 	128
Served with steamed jasmine rice	
Chicken tikka	138
Baked marinated chicken thigh served with roti cane, mango chutney, onion salad and raita	
Sabji masala 	128
Seasonal market vegetables cooked in Indian masala curry served with roti cane or basmati rice	
Daal makhani 	128
Punjabi slow-cooked mixed lentil curry served with basmati rice and chutney	
Lamb Roganjhos	178
Stewed lamb with aromatic curry sauce served with basmati rice, mints sauce and papadam crackers	

 = vegetarian  = spicy GF = gluten free  = healthy  = Chef recommendation

All prices are quoted in Indonesian thousand rupiah and subject to 21% government tax and service charge

SIDE DISHES

French fries	58
Roti cane	58
Stir fried Asian greens	58
Steamed jasmine rice	58
Sautéed seasonal vegetables	58

DESSERT

Es cendol	98
Glutinous rice dumpling, pandanus leaf, coconut milk, jackfruits and palm sugar	
Harvey's lemon tart	98
Caramelized lemon tart and "rosella" sorbet	
Tropical sliced fruits	98
Assorted selection of fresh sliced tropical fruits	
Dark chocolate brownie	98
Bittersweet dark chocolate brownies with vanilla ice cream	
Vanilla crème brulee <small>GF</small>	98
French classic crème brulee with Madagascar vanilla and macerated berries <small>GF</small>	
Selection two scoops of ice cream	98
Chocolate, vanilla and strawberry	

KIDS MENU

Under 12 years old

FROM THE KITCHEN

Mac and cheese 🌱 **118**

Macaroni with cream & cheese sauce

Ham and cheese **118**

Toast with turkey ham and cheese

Spaghetti pomodoro 🍋 **168**

Spaghetti with tomato sauce

Kids fried rice 🍋 **108**

Vegetable fried rice and fried egg

Mini burger **108**

Mini cheese burger and French fries

Chicken nugget **108**

Homemade chicken nugget and French fries

FROM THE PASTRY

Kid's fresh fruits **88**

Sliced local fresh fruits

Chocolate brownies **88**

Cashew nut brownies, vanilla ice cream

Banana split **88**

Trio of ice creams, nuts, banana and strawberry
with whipped cream

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