

## COLD STARTER

Traditional Caesar Salad with Grilled chicken Romaine lettuce, crispy bacon, croutons, shaved parmesan served with anchovy garlic dressing	98
Pasta Seafood Salad Penne & fusilli, mayo, sugar, vinegar, lemon juice, shrimp, baby tomato, onion, kyuri	98
Tuna Nicoise Tuna cube, olive oil, egg, baby tomato, onion	118

# HOT STARTER & BURGER

Classic Beef Cheeseburger Beef patties, sesame bun, lettuce, gherkin, onion, cheese, beef bacon and fries	98
Club Sandwich Toast bread with beef bacon, grilled chicken breast, fried egg, cheese, fries	85
Malay Sandwich Buttered toast bread with minced meat, onion, egg, tomato chilli sauce	70
Tex - Mex Quesadilla Tortilla, guacamole, salsa dressing, chicken, cheddar cheese	70
Beef Nachos Beef bolognese, chili con carne, guacamole, tomato salsa, cheese sauce, jalapeno	80
Dynamite Shrimp Battered fried shrimp, spicy mayo sauce	75
Vietnamese Spring Roll Vegetables, herbs, and shrimp wrapped in rice paper	70
Spicy Honey Chicken Wings Chicken wings, spicy honey sauce	75
Crispy Fried Calamari Deep fried calamari with garlic and lemon mayonnaise	80
Assorted 3 Fries Curly fries, crinkle fries, french fries	65

# MAIN COURSE

Grill Beef Rib	195
Australian beef back rib, mix green vegetables, fries,	

## OWN CREATION PASTA

Step 1 : Choose your Pasta	
Spaghetti Long, thin, solid, cylindrical pasta made of milled wheat o	and water
Fettuccine Thin, flat, thick pasta made of egg and flour	
Penne Tube-shaped pasta made of whole-wheat flour	
Step 2 : Sauce it up!	
Aglio Olio Garlic, olive oil, chilli	90
Bolognese Beef ragout, tomato paste	90
Carbonara Egg, beef bacon, cream, parmesan	90
Step 3 :Top it off!	
Sautéed Prawn (6 pcs)	35
Pan-fried Salmon	35

### DESSERT

Mille Feuille Thin layers of pastry with cream and chocolate filling, vanilla ice cream	68
New York Cheese Cake Traditional New York cheese cake with ice cream	68
Red Velvet Velvet sponge with cheese and mango sauce	68
Black Forest Cake Classic black forest cake with berries sauce	68
Tropical Slice Fruit Platter Indonesian tropical fresh fruit	68

### SIGNATURE of AMAN LOUNGE

Singkong Goreng Pagi Sore	65
Fried cassava and salted egg cheese sauce	

barbeque sauce

### Autralian Beef Tenderloin Platter Australian sliced beef tenderloin, sauté vegetables, mushroom or black pepper sauce

Norwegian Salmon Steak 180 Norwegian salmon - 200g, green peas, sauté mix vegetables, fried nori, hollandaise or teriyaki sauce

Tahu Go Fatmawati Crispy tahu pong, crushed cayenne pepper & garlic	65
Sop Buntut Braised oxtail soup, melinjo crackers, sambal ijo	65
Nasi Goreng Kampung Atman Chicken kampong, fried egg, melinjo crackers, pickles	65



\*All prices are in thousands of Rupiah, subject to 21% service charge and government tax

175



DARMAWANGSA, JAKARTA