



EMBERS

Open-Fire Grill

Welcome to Embers Open-Fire Grill, the fiery heart of Swissôtel Living Jakarta, where every dish tells a story of tradition, passion, and nature's finest gifts. Our open fire grill concept is crafted around four essential pillars, each inspiring the essence of our menu and the experience for our guest.

E From the Field : We honor the earth's bounty with fresh, seasonal produce sourced sustainably vegetables to accommodate new culinary experience based on vegetables and planted based ingredients.

E From the Water : The ocean's richness is captured in our seafood, and ensure the freshest catch. Grilled over embers, these treasures of the sea are transformed into smoky, succulent delights that celebrate fisherman and their catch.

E From the Farm : Our commitment to quality extends to ethically raised poultry and eggs from nearby farms, pure, wholesome, and full of character. These ingredients bring a rustic, comforting note to our fire-grilled creations.

E From the Butcher's Farm : Meat lovers rejoice as we present premium cuts, expertly sourced and grilled to perfection on open fire grill.

E Embers Nusantara : The soul of our restaurant lies in Nusantara, Indonesia's rich culinary heritage. We infuse traditional spices, marinades, and techniques into our grill, creating a unique fusion of modern open fire cooking and beloved local flavours.

At Embers, it's not just a meal, it's a journey through the landscapes and traditions that shape our cuisine. Join us and ignite your senses with every smoky, savory bite. Share your experience and become part of our story.

Small bites/Food to share

Features a selection of small bites to start your culinary adventure

Bites Platter to Share

118

A tempting small bites assortment of fried calamari, Smoked arancini, Pumpkin croquette, and mix fries.

Combo Fries

68

A tempting assortment of crispy fries, including classic potato fries, waffle potato, curly fries.

Mini Croque Monsieur

68

A bite-sized French toasted sandwich with smoked turkey ham, melted Gruyère and cheddar cheese, finished with a creamy béchamel sauce.

Crispy Tofu Parmesan Bites

58

Crispy golden tofu coated with Parmesan cheese and herb.

Classic Mac & Cheese

48

Creamy tender pasta folded into a rich cheese sauce of aged cheddar, Emmental, finished with a golden panko-Parmesan crust.

Bitterballen

48

Traditional Dutch bite-sized croquettes filled with slow-cooked braised beef in a rich, creamy ragout, coated in crispy breadcrumbs.

Buffalo Wings

48

Crispy chicken wings tossed in a spicy Buffalo sauce.

Crispy Calamari

48

Tender rings of fresh squid lightly coated in seasoned flour, deep-fried to golden perfection. Served with lemon wedges and a duo of dips — classic aioli and spicy marinara.

Sweet Potato Fries

38

A full flavor of sweet potato shoestring fries, serve with a bold sesame mayo to develop more layer of taste and texture.

Cheesy Cassava

38

Golden fried cassava topped with melted cheddar and mozzarella cheese, finished with parsley.

Lumpia Veggie

38

Crispy spring rolls filled with seasoned mixed vegetables, served with a sweet chili dipping sauce.

Tahu Pong

38

Light and crispy fried tofu served with sweet soy sauce, fresh chili, garlic, and shallots.

Starter

A variety of light and small dishes, perfect for sharing or individual enjoyment.

Grilled Salmon & Avocado Salad

148

Tender, perfectly grilled salmon fillet served with a crisp mixed greens, ripe avocado slices, red onion, and herb dressing.

Classic Caesar Salad

88

A classic recipe of crisp romaine hearts tossed in a creamy Parmesan-anchovy dressing. Finished with herb-seasoned croutons, shaved aged Parmesan, boiled egg.

Tuna Tataki Salad

118

Lightly seared tuna served with crisp mixed greens, avocado, cherry tomatoes, cucumber, and a sesame soy dressing.

Smoked Mushroom Soup

78

Velvety smoked mushroom soups, infused with earthy flavors and topped with truffle foam, served with a toasted sesame baguette.

Chicken Caesar Salad

118

A crisp romaine hearts tossed in a creamy Parmesan-anchovy dressing. Finished with herb-seasoned croutons, shaved aged Parmesan, boiled egg, and grilled tender chicken breast.

Contain of:  Gluten  Dairy  Sesame  Spicy  Nuts  Milk  Seafood  Fish  Vegan  Egg  Vitality  50% Half-sized portion  Soy

All prices are in thousand Indonesian Rupiah with subject to a 21% government tax & service charge.

For guests with food allergies or requirements, please ask to speak to a Manager.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

Mains

From The Field

A selection of vegetarian or plant-based dishes to cater to diverse palate.

Wild Mushroom Risotto



148

A creamy blend of arborio rice, infused with earthy wild mushrooms, truffle oil, and Parmesan, finished with toasted pine nuts and a delicate Parmesan crisp for added texture.

Pasta Ai Fungi



148

Aldente pasta tossed in a creamy garlic, infused with a medley of sautéed wild mushrooms and finished with fresh parsley and grated Parmesan.

Plant-Based Curry Bowl



98

Grilled tofu, eggplant, carrot, broccoli, cauliflower, serve with steamed rice and Plant-Based Curry sauce house made.

From The Farm

A selection of sustainably sourced farm raised options.

Pasta Bolognese or Carbonara



128

Classic choices of pasta, tossed in a rich choice of slow-cooked beef and tomato ragù aromatic herbs Or a creamy beef bacon carbonara style sauce.

Spicy Grilled Ayam Taliwang



118

From the island of Lombok, tender chicken is marinated in a bold, house-made sambal Taliwang, then fire-grilled for a deep smoky flavor. Served with fragrant steamed rice and fresh sambal Matah.

Swiss Burger



118

Grilled beef patty topped with melted Swiss cheese Emmental, sautéed mushrooms, and caramelized onions, served with French fries

Miso Spaghetti Chicken/Shitake



118

Spaghetti tossed in a rich and savory miso butter sauce with grilled chicken, shiitake mushrooms, garlic, and parmesan cheese, finished with spring onions.

Mie Udon



110

A comforting Japanese classic udon noodles served in a warm, savory dashi broth topped with thinly sliced simmered beef, caramelized onions, and fresh scallions.

From The Water

A variety of main courses highlighting the freshest seafood offerings.

Grilled Salmon with Citrus Herb Butter



188

Grilled salmon fillet brushed with lemon-thyme butter, served with sautéed spinach, roasted baby potatoes, and a drizzle of citrus beurre blanc.

Grilled Prawn with Sambal Matah



188

Char-grilled prawns topped with vibrant Balinese sambal matah, served with a wedge of lime.

Prawn Aglio e Olio



148

Traditional pasta tossed with prawn, garlic, olive oil, and chilly flakes for simple yet flavorful taste.

Contain of: Gluten Dairy Sesame Spicy Nuts Milk Seafood Fish Vegan Egg Vitality 50% Half-sized portion Soy

All prices are in thousand Indonesian Rupiah with subject to a 21% government tax & service charge.

For guests with food allergies or requirements, please ask to speak to a Manager.

* Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

From the Butcher's Farm

Wagyu Striploin 9+

688

A tantalizing of flame-grilled Striploin Wagyu Grade 9+ serve with seasonal mix wild mushrooms, seasoned to perfection and served with a variety of House-made sauces. Smoky, juicy, and packed with bold flavors.

Charcoal Grill Australian Tenderloin with Red Wine Sauce & Truffle Fries

388

Premium Australian tenderloin, charcoal-grilled to perfection for a smoky, juicy finish, served with a rich, velvety red wine reduction. Accompanied by golden truffle fries.

Sirloin Steak

368

Tender Australian sirloin, Flame-grilled and paired with and fragrant herb chimichurri. Served with Golden truffle Fries and Vegetables.

Roasted Organic Chicken

278

Succulent Organic Roasted chicken marinated with rosemary, garlic, and thyme, then grilled to perfection over open flame for a smoky, charred finish. Served with roasted vegetables and a rich choice of sauce.

You may select the sauce of your choice by mentioning from the list below:

- Demi-Glace Classic
- Black Pepper Sauce
- Red Wine Sauce
- Mushroom Sauce
- Herb Chimichurri
- Teriyaki Beef Jus

Embers Nusantara

An exquisite collection of Indonesian-inspired dishes, elevated with Embers' signature grilling artistry.
Celebrating the rich culinary heritage of the archipelago.

Grilled Oxtail (Sup Buntut Bakar)

198

Tender oxtail, slow-cooked to perfection and char-grilled for a smoky finish, served with a spiced oxtail broth, steamed.

Embers Fried Rice

138

Aromatic Fried rice with grilled chicken, crispy prawns, sunny-side-up egg, emping crackers, and house pickles.

Embers Fried Noodles (Mie Goreng Jawa)

138

Wok-Fried noodles with grilled chicken, prawns, and crisp vegetables, tossed in sweet soy sauce and spices. Finished with Fried shallots and a squeeze of Fresh lime.

Soto Ayam with Grilled Lemongrass Chicken

98

A comforting turmeric-infused chicken soup, served with shredded grilled chicken, glass noodles, boiled egg, and a side of sambal and lime for added zest.

Contain of:  Gluten  Dairy  Sesame  Spicy  Nuts  Milk  Seafood  Fish  Vegan  Egg  Vitality  50% Half-sized portion  Soy

All prices are in thousand Indonesian Rupiah with subject to a 21% government tax & service charge.

For guests with food allergies or requirements, please ask to speak to a Manager.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

Dessert

A selection of delectable sweets, offered on our separate dessert menu.

- Matcha Lava Cake**  

Warm matcha-infused cake with a molten green tea center, complemented by miso caramel drizzle and creamy vanilla bean ice cream.

128
- Classic Tiramisu Espresso**  

Layers of espresso, rich mascarpone cream, and a dusting of fine cocoa.

118
- Intense Dark Chocolate**  

A gentle deliver of bold chocolate flavor flourless sponge cake with a creamy intensity of a chocolate mousse inside, served with salted caramel and hazelnut crunchy

108
- Crème Brûlée a la Vanilla Bourbon with Palm Sugar**  

A silky vanilla custard topped with a crisp caramelized sugar crust.

88
- Coconut Lime Cheesecake**  

A tropical-inspired cheesecake infused with fragrant lime zest and topped with toasted coconut flakes.

88
- Assorted Tropical Fruit Display** 

A vibrant selection of fresh tropical fruits, featuring juicy watermelon, sweet honeydew, ripe papaya, and tangy pineapple.

78

Contain of:  Gluten  Dairy  Sesame  Spicy  Nuts  Milk  Seafood  Fish  Vegan  Egg  Vitality  50% Half-sized portion  Soy

All prices are in thousand Indonesian Rupiah with subject to a 21% government tax & service charge.
For guests with food allergies or requirements, please ask to speak to a Manager.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially those with certain medical conditions.