

APPETIZER

CARPACCIO S	125
Beef carpaccio, pangratatto, red mayonnaise, chives, baguette	
SPICY GRILLED OCTOPUS	115
Chared grilled octopus, eggplant-coconut puree, pickled tomatoes	
PAN-FRIED DUCK FOIE GRAS AL	195
Caramelized pear, brioche pain perdu, sauternes jus, mixed berries compote	
GRATINATED US SCALLOPS S	135
Pan seared scallops, mornay sauce, mozzarella & emmenthal	
HOUSE SMOKED SALMON S	125
Grissini, cream cheese, black olives, crispy capers	

SALAD

CAESAR SALAD S	120
Baby cos, anchovies, parmesan, garlic, croutons and bacon	
WILDE CUT	95
Baby romaine lettuce, warm poached egg, bacon, tomato, scallions, camembert croquettes, strawberry dressing, pomegranate	
BEETROOT H N AL V	110
Romesco, watercress, granny smith apple, cognac glazed orange, toasted almond, orange dressing	
<i>Beetroot Salad, Calories: ~157 kcal, Carbohydrates: ~26 g, Protein: ~4.2 g, Fat: ~5.3 g</i>	
SPINACH SALAD	85
Button mushrooms, shimeji, strawberry, cherry tomatoes, spinach leaves, warm bacon dressing	

SOUP

LOBSTER BISQUE S AL	115
Butter poached lobster, shaved fennel, dill oil	
TRUFFLE MUSHROOM SOUP V	85
Truffle duxelles, creamy mushroom, white truffle oil, brioche croutons	
FRENCH ONION SOUP AL	95
Caramelized onion beef soup, country bread, swiss cheese	

made from succulent
crab claw meat

PRIME
MEATS

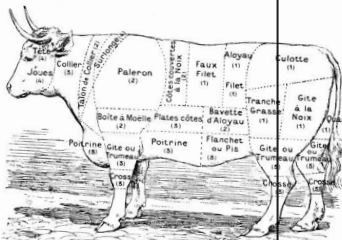
WILDE CUT

Proudly
SERVES FROM THE GRILL

FINE
CUTS

PUREBRED AUSTRALIAN WAGYU RIBEYE MB 4-5	PUREBRED AUSTRALIAN WAGYU TENDERLOIN MB 4-5
300 GR..... 995	200 GR..... 688
500 GR..... 1395	
21 DAYS DRY - AGED USDA PRIME BEEF RIBEYE	USDA PRIME RIBEYE
300 GR..... 699	300 GR..... 688
500 GR..... 995	500 GR..... 988
USDA PRIME STRIPLOIN	
300 GR..... 588	500 GR..... 788

The finest cuts of meat,
meticulously selected for their
exceptional marbling score.



SAUCE... 50

Bearnaise GF

Sumatran Green
peppercorn GF AL

Argentinian
Chimichuri V GF

Wild Mushroom
Sauce

Sauce Perigueux AL

Shallot Bordelaise AL

Choose your
cables on the side
... 50

Tripple Cooked Baby Potato V GF

Slow Roasted Carrot V GF M

Mousseline Potato V GF

Burnt Cauliflower V GF M

Haricot Verts S

Spinach Gratin V

Mac and Cheese V

MAINS

8H WAGYU BEEF CHEEK W AL	165
Mashed Potato, Sautéed Spinach, Caramelized Onion, Baby Carrot, Red Wine Jus	
ZURICH STYLE VEAL M	155
Succulent Veal In Cream And Mushroom Sauce, Traditional Crispy Rosti	
AUSTRALIAN LAMB RACK N AL	395
Burnt Pumpkin, Caramelized Onion Puree, Natural Jus, Charred Baby Carrot Pistachio Crumb.	
FOIE GRAS OXTAIL RAGOUT RIGATONI	225
Braised Oxtail, Oxtail Ragout, Panseared Foie-Gras, Parmesan Fondue And Rigatoni Pasta	
PERI-PERI CHICKEN M	125
Grilled Chicken Marinated With Peri-Peri Sauce Made From Garlic, Shallots, Chili, Herbs, Olive Oil, And Lemon Juice	

MARKET MIXED SEAFOOD GRATIN S AL	195
Mixed Seafood, Mornay Sauce, Rye Bread	
GARLIC BUTTER CRAB WITH NOODLES S AL M	595
Steamed Or Baked Crab, Garlic Butter, Mixed Herbs, Lemon	
TIGER PRAWNS 500 G S N	195
Grenobloise, Crispy Baby Potato, Rucola, Watercress Salad	
SALMON S AL	195
Dome Baked Salmon, Edamame, Asparagus, Fennel, Onion Petal, Americaine Sauce, Creme Fraiche	
<i>Calories: 434 kcal, Carbohydrates: 11.3 g, Protein: 40.2 g, Fat: 24.9 g</i>	
BEEF BURGER 150GR	105
Beef Patty, Brioche Bun, Swiss Cheese, Pickled Cucumber, Baby Romaine, Sliced Tomatoes Grill Onions, Mayonnaise, served with Fries, Mustard, Chilli and Tomato Sauce	

DESSERTS

THE CHOCOLATE DREAM W AL	75
Warm soft centered chocolate lava, red wine berry compote, rum raisin ice cream	
WARM BANANA CAKE W AL N	75
Salted bourbon butterscotch sauce, caramelized mixed nuts crumble, vanilla gelato	

BAKED ALASKA FLAMBÉ W AL V	85
Coconut and mango gelato meringue, coconut sable, Grand Marnier	
"717" BASQUE CHEESECAKE V	65
Basque Cheese Cake, Passion Fruit Mango Sauce	
SELECTION OF FOREST BERRIES V DF GF VG	75
Mango coulis, seasonal berries, mango sorbet	

Please inform us if you have any dietary requirements, including potential reaction to allergies.

H Healthy GF Gluten Free M Mövenpick Signature W WildeCut Signature S Contains Seafood V Vegetarian
VG Vegan N Contains Nuts AL Contains Alcohol DF Dairy Free M Locally Sourced M Spicy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses,
especially if you have certain medical conditions

All prices are in thousands of Indonesian Rupiah and are subject to a 21% Service Charge and Indonesia Government Tax.

