

MAD COW

WINE & GRILL

STARTERS

ORGANIC LEMBANG KALE SALAD 🌿 🥛
Marinated Herbs Feta Cheese, Lebanese Croutons,
Confit Cherry Tomato, Cucamelon and Yuzu Dressing

BURRATA SALAD 🌿 🥛
Burrata, Beef Tomatoes, Sea Salt Flakes,
Cold Pressed Olive Oil Dressing

BAKED CRAB CAKES - EAST MEETS WEST 🥛
Maryland Jumbo Crab with Panko Herbs Crumb,
Mango Sauce and Parmesan Foam

MADDIE'S BONE MARROW (2 PCS) 🥛
Gratinated Beef Bone Marrow, Herbs & Cheese,
Bread Crumb and Norlander Toast

PAN-SEARED FOIE GRAS ON GRASS 🥛
French Free Range Duck Foie Gras on Roquette Salad,
Modena Balsamic Dressing, Grilled Brioche

SOUPS

MADDIE'S MINISTRONE 🌿 🥛
Italian Fresh Tomato & Vegetable Thick Soup,
Pasta, Home Made Basil Oil

BAMBOO LOBSTER BISQUE 🥛
French Way Creamy Seafood Soup with
Indonesian Bamboo Lobster, Coconut Milk Foam

CHEF'S SPECIAL

SLOW COOKED PROBIOTIC CHICKEN "BETUTU" 🥛
Free Range chicken 4 Hours Slow-Cooked Sous Vide,
Basa Gede Marination

MADDIE'S BEEF BURGER 🥛
Top Side Beef Patty, AUS Wagyu Black Angus 200 gr (VIC)
Smoked Cheddar, Black Charcoal Burger Bun

BEEF BRISKET RENDANG STYLE 🌶️ 🥛
AUS Wagyu, Grain Fed MB5 (VIC), Caramelized 10 Hours
Braised Beef Brisket, Rendang Sauce, Spicy Sumateran Flavor

PAN SEARED US BLACK COD FISH 🐟
Pan-Seared Fillet Skin On and Dill Oil

SHORT RIB SEMUR STYLE 🥛
Aus Grass Fed Beef, Semur Style (VIC), Slow Cooked Stew,
Boneless Short Rib, Sweet & Spices Sauce Javanese Flavor

FROM OUR GRILL

PRIME CUTS

TENDERLOIN (250 GR) 🐮
AUS WAGYU MB3+ GRAIN FED (VIC)

RIBEYE (300 GR) 🐮
USDA PRIME GRAIN FED BLACK ANGUS

STRIPLOIN (200 GR) 🐮
JAPANESE GRAIN FED WAGYU GRADE A5 BEEF

BUTCHER'S CUT

RUMP STEAK (250 GR) 🐮
AUS WAGYU GRAIN FED MB 7+ (QLD)

FLANK STEAK (250 GR) 🐮
AUS WAGYU, GRAIN FED MB 7 (VIC)

T-BONE (500 GR) 🐮
USDA PRIME GRAIN FED BLACK ANGUS
PERFECT FOR 1 PERSON

PORTERHOUSE (1,000 GR) 🐮
AUS BLACK ANGUS, GRAIN FED (VIC)
SERVING 2 TO 3 PERSON

TOMAHAWK RIBEYE (1,500 GR) 🐮
AUS WAGYU MB 7+, GRAIN FED, 30 DAYS MADDIE'S
TRUFFLE BUTTER DRY AGED (VIC)
(SERVING 3 PERSONS)

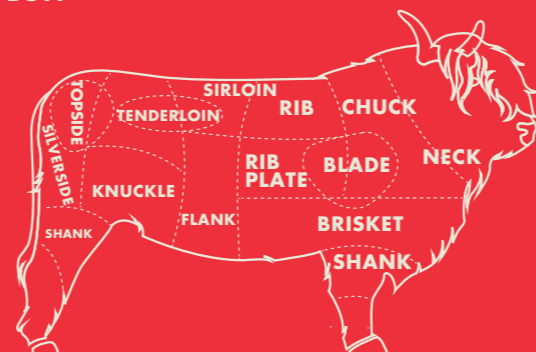
TOMAHAWK RIBEYE (1,700 GR) 🐮
AUS WAGYU MB 7+, GRAIN FED, 30 DAYS MADDIE'S
TRUFFLE BUTTER DRY AGED (VIC)
(SERVING 4 PERSONS)

CUSTOM GRILL

GIPPSLAND LAMB CHOPS
AUS GRASS FED, 350 GRAMS (VIC), 3 PIECES TOGETHER,
SMOKED AND CHARCOAL GRILLED, HERBS MUSTARD MARINATION

GRILLED BAMBOO LOBSTER THERMIDORE
TRADITIONAL FRENCH STYLE 1/2 CUT BAMBOO LOBSTER
RICH WHITE SAUCE, GRATINATED

GRILLED BAMBOO LOBSTER SIMPLY AT THE JOSPER
OPENED HALF BAMBOO LOBSTER. ROCK SEA SALT,
CLARIFIED FRESH BUTTER



MAD FAV

COTE DE BOEUF (1,200 GR) 🐮
USDA Prime Black Angus Dry Aged 45 Days
with Pommes Pont Neuf, Bone Marrow
Serving up to 3 persons

CHEF'S SPECIAL

MADDIE'S SURF & TURF 🐟 🥛
Tenderloin, AUS Wagyu MB 3+ Grain Fed (250 gr),
and Grilled Bamboo Lobster (250 gr - 1/2)
Good for 2 Persons

SAUCES

MADDIE'S HOME BBQ SAUCE 🌶️ 🌿
CHIMICURI SAUCE 🌿
BÉARNAISE SAUCE 🥛
WILD MUSHROOM SAUCE 🥛

PURE BEEF JUS 🥛
RED WINE SAUCE 🥛
GREEN PEPPER CORN SAUCE 🌿
LEMON BUTTER SAUCE 🥛

SIDES

COUNTRY STYLE BAKED POTATO 🌿 🥛
CREAMY SPINACH 🌿 🥛
CAULIFLOWER & BROCCOLI
MORNAY GRATINÉ 🌿 🥛
MAC N CHEESE 🥛

PARMIGIANO MASHED POTATO 🌿 🥛
GREEN GARDEN SALAD 🌿
SAUTÉED WILD MUSHROOMS 🌿
TRUFFLE FRIES 🌿 🥛

DESSERTS

SELECTED JAVANESE SEASONAL FRUIT PLATTER 🌿 🌶️
Seasonal Fruits, Sweet & Spicy Rujak Sauce

MADDIE'S STRAWBERRY SUNDAE 🌿 🥛
Lembang Jewel Strawberries, Strawberry and Vanilla Home-Made
Ice Cream, Strawberry Compote, Chocolate Sauce

BASQUE BURNT CHEESECAKE 🌿 🥛
Classic New York-style Cheesecake, Inspired from
Basque Country Side

MOLTEN CHOCOLATE LAVA CAKE 🌿 🥛
Manjari Madagascar 64% Dark Chocolate,
Moelleux Sponge, Raspberry Compote