

MAD COW

WINE & GRILL

STARTERS

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

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

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

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

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

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

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

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

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

BEEF BRISKET RENDANG STYLE 🍷 🥛
USDA Prime, Grain Fed, Caramelized 10 Hours
Braised Beef Brisket, Rendang Sauce, Spicy Sumateran Flavor

SHORT RIB SEMUR STYLE 🌿 🥛
USDA Origin, Grain Fed, Semur Style, 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

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 DRY AGED (VIC)
(SERVING 4 PERSONS)

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

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

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

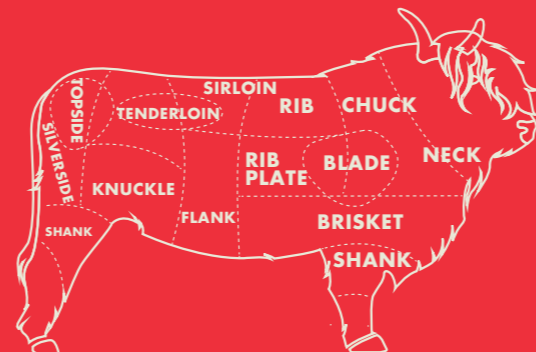
FLANK STEAK (250 GR) 🐮
AUS WAGYU, GRAIN FED MB 7 (VIC)

CUSTOM GRILL

**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

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



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

SAUCES

MADDIE'S HOME BBQ SAUCE 🍷 🌿	PURE BEEF JUS 🥛
BÉARNAISE SAUCE 🥛	RED WINE SAUCE 🥛
CHIMICURI SAUCE 🌿	WILD MUSHROOM SAUCE 🥛
GREEN PEPPER CORN SAUCE 🌿	LEMON BUTTER SAUCE 🥛

SIDES

CAULIFLOWER & BROCCOLI	MAC N CHEESE 🥛
MORNAY GRATINÉ 🌿 🥛	PARMIGIANO
COUNTRY STYLE	MASHED POTATO 🌿 🥛
BAKED POTATO 🌿 🥛	SAUTÉED WILD MUSHROOMS 🌿
CREAMY SPINACH 🌿 🥛	TRUFFLE FRIES 🌿 🥛
GREEN GARDEN SALAD 🌿	

DESSERTS

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

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

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