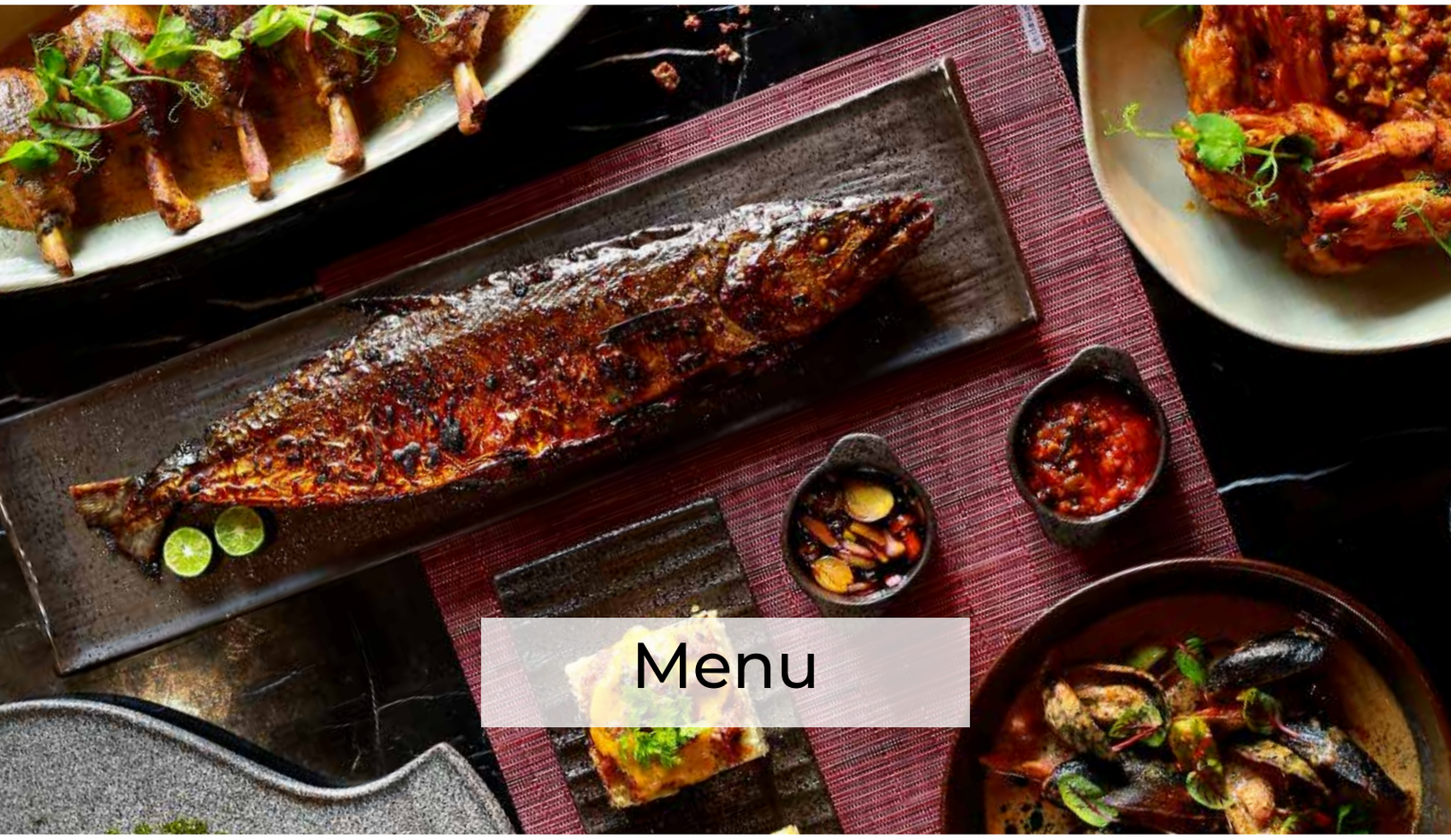

"1945 Restaurant is the pioneer of
Halal-certified dining in Jakarta's five-star hotels"

HALAL INDONESIA
ID00410003445740323

THE SUSTAINABLE ARCHIPELAGO

RAGAM RASA NUSANTARA #NOVEMBER

Ketan Bakar Tempe — 65

Grilled Sticky Rice, Spicy Tempe

Martabak Tahu — 70

Fried Curry Tofu Wrap, Spicy Brown Sugar Dipping Sauce

Bihun Kari 100
Glass Noodle, Vegetable Tempura, Green Peas, Curry Broth

Cauliflower Salad 80
Roasted Cauliflower, Bean Cake, Turmeric Vegan Mayo,
Kemangi Dressing

Kembang Tahu 70
Soy Pannacotta, Berries, Peanut Crush, Ginger Broth

EXPRESS LUNCH #NOVEMBER

Nasi Tumpeng 180 Net
Aromatic Turmeric Rice, Peanut Anchovy, Bean Cake,
Herbs Fried Chicken, Spicy King Prawn
(Included Iced Tea)

CHEF RECOMMENDATION

Roti Rendang 160
Fried Mantao, Beef Cheek Rendang, Rendang Aioli
Cassava Kecombrang,

Mixed Grilled Platter 830
Grilled Lamb Shank and Short Rib Soy Glazed,
Lamb and Beef Satay, Dabu-Dabu, Colo-Colo,
Sambal Terasi

Kambing Guling 1.800

Slow Grill Lamb Leg Soy Glazed, Lime Sticky Rice,
Assorted Sambal

Ikan Tengiri Bakar — 245
Grilled Mackarel, Soy Glaze, Lime

Iga Bakar Konro — 500
Slow Roasted Wagyu Short Rib Konro,
Dabu Dabu Salsa

Sop Buntut — 220
Oxtail Soup, Baby Carrots, Potatoes, Celery Leaf,
Lime Leaf Oil

Tape Tarte Tatin — 70
Crispy Puff Pastry, Caramelized Fermented Cassava,
Spiced Caramel Sauce, Coconut Ice Cream

Tabanan Gayo — 80
Tabanan Chocolate Gayo Cake, Coconut Sorbet,
Raspberry Gel

STARTERS

Tempe Nachos — 150
Tempe chips, Fresh Tuna, Kemangi, Roa Aioli,
Soy Infused Ikura

Pecel Kembang — 65
Poached Vegetables, Peanut Sauce, Peyek Crackers,
Edible Flowers

Bakwan Jamur 75
Fried Vegetable Shimeji Fritter, Peanut Sauce

HOT STARTER AND SOUP

Jamur Goreng Roa 45
Crispy Fried Shimeji Mushroom, Kemangi Powder, Roa Aioli

Lumpia Bebek 120
Duck Spring Roll Cigars, Betutu Mayonnaise,
Spicy Peanut Crumble

Rawon Sum Sum 155
Black Nut Soup, Roasted Bone Marrow,
Heirloom Cherry Tomato, Celery, Beansprouts

Sop Ayam Klaten 100
Double Boiled Chicken Soup, Carrot, Potato,
Celery, Spring Onion

RICE AND NOODLES

Mie Goreng Ayam 135
Wok Fried Yam Noodles, Grilled Chicken, Terasi Oil,
Bok Choi, Spicy Krupuk

1945 Nasi Goreng Daun Jeruk (Beef) 200
Stir Fried Rice, 1945 Sambal & Acar, Fried Duck Egg,
Fried Shallots

1945 Nasi Goreng Jawa (Chicken) 150

Stir Fried Rice, 1945 Sambal & Acar, Fried Duck Egg, Fried Shallots

1945 Nasi Goreng Cakalang (Prawn) 190

Stir Fried Rice, 1945 Sambal & Acar, Fried Duck Egg, Fried Shallots

1945 Nasi Goreng Kecombrang (Vegan) 125

Stir Fried Rice, 1945 Sambal & Acar, Fried Shallots

MAIN COURSE

Gulai Cumi 200

Grilled Squid Prawn Stuffing, Gulai Sauce, Kemangi Oil

Udang Bakar Taliwang 265

Spicy Grilled Prawn, Eggplant Beberuk, Kemangi

Kepiting Sambal Matah 200

Fried Soft Shell Crab, Betutu Aioli, Sambal Matah

Seabass Woku Fillet 130

Grilled Seabass, Red & Green Chile, Green Tomato, Lemongrass, Spring Onion

Bawal Bakar Parape 135

Grilled Pomfret, Spicy Soya Glaze

Ayam Bakar Gulai 130

Grilled Chicken, Gulai Sauce, Kemangi Oil

Bebek Betutu 200

Braised Balinese Duck, Long Bean Lawar, Sambal Matah

Bebek Goang 200

Fried Duck, Poach Vegetable, Sambal Goang

Sate Maranggi Purwakarta 485

Short Rib Satay, Sweet Tamarind Glazed

Sate Ayam Madura 140

Chicken Satay, Peanut Sauce Crispy Fried Shallot,
Soy Glazed, Pickle

Sate Klathak Jogja 190

Grilled Lamb Satay, Gulai Sauce, Chives

Sate Lilit Bali 250

Aromatic Mince Tiger Grilled Prawn Satay, Sambal Matah
Lime Leaves

Kambing Tongseng 245

Braised Lamb Shank, Smoked Baby Potatoes,
Grilled Cabbage, Cherry Tomato, Spicy Tongseng Curry Sauce

Wagyu Beef Rendang 435

72 Hour Sous-Vide Beef Cheek, Kemangi Pesto,
Fried Red Chili, Coconut Cream

SIDE DISHES

Lalampa 70

Sticky Rice, Smoked Cakalang, Roa Aioli,
Infused Ikura

Tempe Penyet 45

Fried Fermented Soy Bean, Sambal Ulek

Sayur Daun Singkong Tumbuk 45

Casava Leaves in Coconut Curry, Kecombrang

Kembang Papaya 45

Papaya Flower, Cassava Leaf

Tumis Kangkung 45

Water Spinach, Spicy Red Chili Sambal,
Lime Leaf, Peanuts

DESSERTS

Es Teler Cheese Cake 85

Coconut Cheesecake, Avocado, Jackfruit Gel,
Coconut Tuile

Es Podeng 75

Fried Toast, Avocado, Palm Sugar Sorbet, Jackfruit Coulis

Bika Ambon Brulee 90

Crème Brulee Bika Ambon, Honey Micro Sponge,

Coconut Crispy Tuile, Coconut Ice Cream

Kolak Pisang 70

Banana Mousse, Palm Sugar Sorbet, Coconut Tuile

Seafood Crustasea Vegetarian Vegan Nuts

Gluten Free Lactose Free Sustainable Seafood

Fairmont Jakarta supports local farmers by only using locally grown ingredients within 125km, such as all Tomatoes, Cucumbers, Spring Onion, Shallots, Sweet Potatoes, Potatoes and all Fresh Herbs.

All prices are in thousand (000) IDR and subject to 10% service charge and prevailing government taxes.

Please let our associate know if you have any special dietary requirement, food allergy, or food intolerance.