



MENU

## Presented in our handcrafted jewelry box, our Afternoon Tea features a daily changing selection

CAKES A

Citrus Cake

Gula Jawa Pearl

Inaya Chocolate

MACARON 3 1

Hazelnut

Mango

Matcha

Banana

Raspberry

Mandarin

**Starters** 

Sweet Corn Soup

Avocado Salad

Mains

Chili, Parsley

Thyme Jus

Linguine Aglio E Olio

Pan Seared Salmon

Asparagus, Gremolata

Café de Paris Butter

Australian Tenderloin

The Club Sandwich

Toasted White Bread

The Peacock Lounge Burger

Spaghetti Alla Carbonara

Prawns and Traditional Condiments

and Parmesam Cheese

FJ Nasi Goreng

Nasi Goreng Sayuran

Steak Frites

Pan Roasted Chicken Breast

Sauteed King Prawns, Cherry Tomatoes, Garlic,

Truffle Potato Dauphinoise, Sauteed Mushrooms,

Saffron & Prawn Risotto, Sundried Tomatoes,

Chargrilled 250g Sirloin Steak, Fries, Truffle Salt,

Mashed Potato, Grilled Vegetable, Mushrooms Sauce

Fairmont Caesar Salad

Gravalax Salmon Roesti

Prawn Tortellini, Lobster Oil, Chervil

Yuzu

Box of 6 Pcs

Tape Brulee Nangka Slice

AFTERNOON TEA

of Sweet and Savory Éclairs, Cakes, Scones, Pralines and Macarons. Choose from our extensive selection of TWG teas to complement your meal.

Peacock Afternoon Tea

488

50

50

180

155

170

165

195

190

195

350

700

500

200

235

200

175

125

Yuzu Cream, Orange Almond Moist Cake
 Dulcey Crunchy Strawberry
 Dulcey Mousse, Strawberry Compote
 Exotic
 Mango Chocolate Mousse, Mango Salsa

Salted Caramel

Banana

Bogor Tape Brulee, Coconut Mousse, Nangka Gel,

Box of 12 Pcs

Box of 24 Pcs

480

Single Macaron 18

Wild Mushroom Soup
Serve with Truffle Oil

Mesculin Lettuce, Marinated Bogor Beetroot,

Crispy Beef Bacon, Baby Romaine Lettuce,

Caesar Espuma, Parmesan, Crispy Quail Eggs

Pomegranate Dressing, Almonds, Crispy Quinoa

Potato Roesti, Cured Salmon, Herbed Crème Fraiche,
Caviar, Spring Onion

Gado - Gado

Morning Glory, Long Beans, Cabbage, Beansprout,
Bean Curd, Tempe and Potato, Serves with Peanut Sauce

Steamed Sea Bass

Sweet Potato & Ginger Purée, Lime Coconut Sauce,
Fried Shallots, Asian Herb Salad

Pappardelle Alla Bolognaise

Handmade Pappardelle, Wagyu Beef Rogout,

Tomato Sauce and Parmesan

Chicken, Tomato, Lettuce, Choice of Pork or Beef Bacon,

Fried Egg, Cheddar Cheese, mayonnaise, Caramelized Onions,

Vegan Burger 200 ►
Beyond Burger Pattie, Vegan Bun, Tomato, Lettuce, Served with Garden Salad

Beef Patty, Lettuce, Tomato, Mayonnaise, Gherkin Choice of

Pork or Beef Bacon, Cheddar Cheese, Egg and French Fries

Oxtail Soup/Fried/Grilled 270
Aromatic Beef Broth Local Spice, Potatoes, Carrots,
Spring Onion, Lime, Sambal and Crackers

Organic Egg Yolk, Cream, Turkey or Beef or Pork Bacon,

Mie Goreng
Fried Egg Noodle, Pork or Beef or Chicken or Prawns,
Egg, Vegetables, Pickles, Sambal

Indonesian Fried Rice with Sunny Side Up Egg, Satay,

Crackers, Vegetables Pickle

Seasonal Fruit Plate
Selections Fresh Cut of Seasonal Fruits

145

Indonesian Fried Rice, Vegetable, Bean Cake, Beeans Curd,

Vegetable Spring Roll
Fried Vegetable in Spring Roll Style with Sweet Chili Sauce

Pisang Goreng

95

Indonesian Banana Fritters with Icing Sugar

Nuts

> Seafood

Platter

Cheese Platter Selection 288

Selection of Brie or Camembert, Hard Cheese,

Cheddar & Blue cheese. Served with Crackers & Condiments

Please let our associate know if you have any special dietary requirement,

food allergic, or food intolerance.

All prices are in thousand (000) IDR

and subject to 10% service charge and prevailing government taxes.

Crustacean

🐍 : Sustainable Seafood 🐞 Gluten Free 🐞 Lactose Free

Vegetarian

Vegan