



pullman

TASTE DIFFERENT

FEAT.
NAT THAIPUN

pullman x NAT THAIPUN
HOTELS AND RESORTS



NAT THAIPUN is an award-winning Australian chef known for her bold, modern culinary approach and strong influence across the Asia-Pacific dining scene.

As the Food & Beverage Ambassador for Pullman Hotels & Resorts, she brings a fresh, contemporary perspective through signature bar-led menus and exclusive dining experiences across Australia, New Zealand, Singapore, and Thailand—showcasing Pullman's elevated culinary expertise.

EXCLUSIVELY UNTIL SEPTEMBER 6th, 2026



LAMB RIBS WITH PANANG CURRY SAUCE

The lamb ribs are slow-braised until tender, then chilled to firm up so they can be sliced into clean individual ribs for service. They're finished over charcoal or deep-fried for crisp edges and combined with a creamy, aromatic Panang-style curry sauce.

The sharpness of the lightly pickled cucumber relish and the perfume of makrut lime cuts through the richness perfectly.

IDR 160,000++

CHARRED LAMB RIBS | PANANG CURRY SAUCE |
PICKLED CUCUMBER | MAKRUT LIME



LARB TARTARE



The dish honours the traditional Thai larb dip eaten raw throughout Northern Thailand, while taking cues from modern tartare techniques.

It balances the brightness of lime and fish sauce with fresh herbs, chilli heat and the nutty crunch of toasted rice powder – all bound through fine knife-cut protein.

It's fresh, punchy, aromatic, cold, and extremely moreish – one of the most iconic dishes Nat has ever cooked, and a perfect premium snack bar.

IDR 90,000++

CRACKERS | LARB TARTARE | HERBS |
TOASTER RICE POWDER | PICKLES



*Contains sulphites

SCALLOP & GINGER

A delicate, ice-cold and ultra – sweet raw scallop dressed with a bright, gingery, citrus-forward dressing that lifts their natural sweetness.

The dressing is sharp but balanced: lime, ginger juice, ginger vinegar, fish sauce, sugar and a hint of sesame oil.

The result is a dish that feels refreshing, light, elegant and perfect for hot weather or as a palate-cleansing bar snack.

IDR 120,000++

SCALLOP SASHIMI | BRIGHT GINGER DRESSING |
AROMATIC CITRUS



*Contains sulphites





SATAY & BREAD

Satay, reimagined as a warm, comforting bar snack reframes traditional satay into a warm, comforting, high-impact small bite: rich toaster brioche soldiers dipped into a warm, glossy satay, lifted by a clean, bright, crunchy ajad pickles.

It's familiar yet elevated – the warmth of the sauce, the buttery bread, the fresh acidity of pickles.

Perfect for drinkers who want richness without heaviness.

IDR 90,000++

UNSWEETENED PEANUT BUTTER | RED CURRY PASTE |
BRIOCHE LOAF | AJAD PICKLES





WATERMELON LARB

Watermelon Larb is a crisp, cooling, summery bar snack that balances sweet, juicy watermelon with salty-tangy backbone of classic Isaan larb.

Fish sauce, lime, chili, herbs and toasted rice powder cling to the fruit, giving it crunch and perfume while keeping it light and refreshing – perfect between drinks.

It should feel cold, aromatic, bright and almost cleansing a reset between heavier snacks.

IDR 55.000++

WATERMELON | LARB DRESSING | HERBS |
TOASTED RICE POWDER





MANGO STICKY RICE

A refined take on Mango Sticky Rice combines the familiar sweet coconut-glazed sticky rice with a crisp roasted macadamia crumb for texture and an Australian touch. The cold, clean coconut sorbet to balance the richness and a reminder of a classic Thai coconut sorbet. Perfect as a plated dessert, tasting menu closer, or premium bar snack

IDR 120,000++

SEASONAL MANGOES | COCONUT SORBET |
ROASTED MACADAMIA CRUMB | STICKY RICE



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FOOD ALLERGY WARNINGS

Please let one of our heartist know if you have any special dietary requirements, food allergies, or food intolerances

BE ADVISED THAT FOOD MAY CONTAIN THESE INGREDIENTS

Wheat | Eggs | Seafood/Fish | Dairy/Milk | Tree Nuts/Peanuts | Soya



Vegetarian | Vegan | Lactose Free | Gluten Free | Spicy



OTHER ALLERGENS

Celery | Lupin | Mustard | Sesame Seeds | Sulphites

*NOTES

*Non-threatened fish species are used | Non-caged eggs are Used
Responsibly-certified tea & coffee is used*



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JAKARTA CENTRAL PARK

For further information
and reservations:



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All
ACCOR