

## A Long Waited Central Park of Jakarta

A True Indonesian Icon, Plataran owns and operates properties in key exotic destinations all across Indonesia. Jakarta is the home of Plataran and is known for its legendary premium position amongst Indonesian restaurants and Wedding & MICE venues. Properties in Jakarta include Plataran Dharmawangsa, which is located amidst lush greenery in an elite residential area in South Jakarta, with the concept of a Royal Teak Wooden Javanese Garden House. Another property located at a high end residential-commercial district in Central Jakarta is Plataran Menteng, which upholds the concept of a Royal Colonial Heritage House.

Hutan Kota Plataran is located at the historical heritage site of Gelora Bung Karno right in the heart of the city, surrounded by upscale malls and business district and reflecting the concept of Urban Park Compound. Hutan Kota Plataran integrates four fundamental concepts: Indonesia's History, Nature, Culture and Glory, showcased in three different areas reflecting Indonesia's Past, Present, and Future.

Plataran Tiga Dari offers authentic Indonesian dining, elevated into elegance and presented with finesse. With a menu inspired by the heartiness of Indonesian home cooking and the homeliness of food-sharing, Plataran Tiga Dari aims to highlight and celebrate cuisines across the archipelago. Our Plataran Culinary Team travels non-stop in its unending quest to discover the roots and native origins of Indonesian cuisines. Recipes and ingredients brought from all over Indonesia are then developed in our kitchen, where we marry tradition with modern culinary influences and advanced cooking techniques. We have always aimed to respect authenticity and tradition as we showcase creativity with our own unique twists.

Plataran is proud to be acknowledged as the consistent leader of Indonesian fine dining restaurants, nationally and internationally, shown from the multiple awards that we have received, such as World Luxury Restaurant by World Luxury Awards, Certificate of Excellence from Tripadvisor, Top 40 Jakarta's Best Eats by Foodies Magazine, Best Indonesian Restaurant by Indonesia Tatler, and the Best Indonesian and Asian Restaurant by Now Jakarta Best Restaurant.

In alignment with its tagline – Light of Nusantara – Hutan Kota Plataran hopes to be an illuminating gateway to Indonesia, be it for citizens, travelers, country leaders or international friends of the government. To dine at Plataran is to celebrate Indonesia. Selamat Makan.



WELCOME

# Tiga Dari

ALL DAY DINING

WELCOME



• • • • • **SOUPS** • • • • •

**GARANG ASAM**

*Short ribs, sour carambola, green tomatoes, chilli, coriander, lemongrass, served with chili relish, melinjo crackers*

**BUNTUT**

*Oxtail, carrot, tomato, potato, leeks, served with chili relish, melinjo crackers*

**RAWON BRINTIK**

*Beef, kluwek, beansprouts, served with salted egg, chili relish, melinjo crackers*

**SOUP LABU KUNING**

*Pumpkin, prawn*

• • • • • **RICE** • • • • •

**NASI GORENG GBK**

*Fried rice, prawn, black kalamata olive, char siu chicken, served with fried shallot, cashew, melinjo crackers*

**NASI GORENG MINANGKABAU**

*Fried rice, beef rendang, red bean, carrot, french bean, cherry tomato, served with fried shallot, crackers*

**NASI GORENG KECOMBRANG**

*Fried rice, torch ginger, prawn, served with crackers*

**NASI GORENG TIGA DARI**

*Fried rice, smoked skipjack, served in Thai coconut with smoked ballyhoo sambal*

**NASI GORENG KENTONGAN**

*Fried rice, lamb, curry, cashew, raisin, egg served in bamboo tube*



**BEBEK MANGGIS CURRY ( Seasonal )**

*Roasted duck, mangosteen, basil leaf, green eggplant, curry sauce*

**BEBEK PANGGANG AROMA**

*Roasted duck, house specialty sauce*

**PINDANG BEBEK**

*Braised duck, tofu, egg, cucumber, sesame seed*

• • • • • **MEAT** • • • • •

**DENDENG BATOKOK** 🍴

*Air dried beef, traditional Sumateran relish*

**SAPI LADA HITAM**

*Sauteed beef tenderloin, zucchini, pumpkin, aubergine, onion, paprica, black pepper sauce*

**EMPAL CABE IJO**

*Braised beef tenderloin, green chili relish*

**RENDANG DAGING SINGKARAK**

*Braised beef tenderloin, red bean, cassava*

**LIDAH KHATULISTIWA**

*Stewed beef tongue, broccoli, carrot, French bean*

**SATE SAPI**

*Grilled beef tenderloin skewer, honey sauce*

**KAMBING BAKAR SERUNDENG**

*Grilled lamb, caramelized grated coconut*

**SATE KAMBING**

*Grilled lamb skewer, maranggi, honey sauce*





**CUMI BAKAR SAMBAL KOREK**

*Grilled squid, sambel korek*

**CUMI LADA GARAM**

*Fried squid, spicy salt pepper*

**CUMI TELOR ASIN**

*Fried squid, salted egg*

• • • : • • • • **VEGETABLES** • • • : • • • • •

**KECIPIR KEMBANG TURI**

*Winged bean, vegetable hummingbird, long bean, caramelized grated coconut*

**KANGKUNG BELACAN**

*Sauteed water spinach, egg, garlic, ginger, shallot, shrimp paste*

**TAUGE IKAN ASIN**

*Sauteed beansprouts, salted fish, mushroom, scallion, carrot, ginger, bell pepper*

**TUMIS DAUN DEWA**

*Sauteed water spinach, egg, ginger, shallot, garlic, shrimp paste*

**BROKOLI SCALOP**

*Sauteed scallop, egg, brocolli, mushroom, carrot, garlic, ginger*

**TAHU TELOR ASIN**

*Organic tofu, salted egg, curry leaf, chilli*

**TAHU TELOR RAJA MANGSA**

*Fried mixed tofu, egg, peanut, petis sauce*

**TAHU JAMUR**

*Sauteed pakcoy, bean curd, mushroom*

**OSENG – OSENG BUNCIS**

*Sauteed French bean, chicken, shitake mushroom, scallion, salted dried shrimp*

• • • : • • • • **DESSERT** • • • : • • • • •

**JELLY KELAPA**

*Coconut pudding*

**PISANG GORENG**

*Banana, palm sugar sauce*

**PISANG BAKAR PLATARAN**

*Banana, cheddar rosti, caramel sauce*

**PISANG KELAPA**

*Banana, caramelized grated coconut*

**COLENAK**

*Fermented cassava, pancake wrap, palm sugar*

**TAPE BAKAR**

*Fermented cassava, palm sugar sauce*

**MIX FRUIT PLATTER**

*Selected tropical fruits*

**ONDE ONDE**

*Stuffed glutinous rice ball, red bean paste, sesame seed*

**KETAN DURIAN**

*Glutinous rice, durian custard, coconut milk*

**GEMBLONG SPECIAL MADU**

*Sticky rice, shredded coconut, honey, palm sugar*

**CREPE ES TELER**

*Crepe, jackfruit, avocado, coconut, palm sugar served with vanilla ice cream*

**PANNA COTTA NONGKOJAJAR**

*Jackfruit, mango, praline*

• • • : • • • • **• SIDE DISHES •** • • • : • • • • •

NASI PUTIH

NASI MERAH

BAKWAN JAGUNG

TEMPE / TAHU GORENG

EMPING

KERUPUK UDANG

SAMBAL TERASI

SAMBAL MANGGA

SAMBAL MATAH

SAMBAL TEMPE

SAMBAL TELOR ASIN





COCA-COLA

BEVERAGES

COCA-COLA

• • • : • • • • • **COFFEE** • • • : • • • • •

- |            |                        |
|------------|------------------------|
| ESPRESSO   | COFFEE LATTE           |
| DOPPIO     | MOCHACINO              |
| AMERICANO  | DECAFF COFFEE          |
| LONG BLACK | AFFOGATO               |
| MACHIATO   | AMERICAN HOT CHOCOLATE |
| CAPPUCINO  | ITALIAN HOT CHOCOLATE  |
| FLAT WHITE |                        |

• • • : • • • • • **TEA** • • • : • • • • •

- ENGLISH BREAKFAST
- JASMINE
- CHAMOMILE
- PEPERMINT
- MOON FRUIT
- OLONG TEA
- VANILLA BOURBON
- SENCHA
- EARL GREY
- ICED TEA
- ICED LEMON TEA
- FLAVOURED ICE TEA  
*Lychee, Peach, Strawberry*

• • • : • • • • • **JUICES** • • • : • • • • •

- |              |             |
|--------------|-------------|
| FRESH ORANGE | SOURSOP     |
| KIWI         | CARROT      |
| AVOCADO      | LEMON       |
| WATERMELON   | TOMATO      |
| HONEYDEW     | PINEAPPLE   |
| STRAWBERRY   | KEDONDONG   |
| MANGO        | MIXED JUICE |

• • • : • • • **HEALTHY DRINKS** • • • : • • • •

**GBK GO GREEN**

*Celery leave, cucumber, pineapple fruit, lime peeled, coconut water*

**BELLY DETOK**

*Green tea, mint leaves, hot water, honey, lemon juice*

**GREEN KELOR**

*Kelor leaves, cucumber, coconut water*

• • • : • • • **SOFT DRINK & BEER** • • • : • • • •

**COKE, FANTA, SPRITE**

**COKE ZERO**

**GINGER ALE**

**TONIC WATER**

**SODA WATER**

**POKKA GREEN TEA**

**KRATINGDAENG**

**REDBULLS**

**LOCAL BEER**

**HEINEKEN**

• • • : • • • **MINERAL WATER** • • • : • • • •

**EQUIL NATURAL**

**EQUIL SPARKLING**

• • • • • • • • • • • **SHAKES** • • • • • • • • • • •

**VANILLA, STRAWBERRY, CHOCOLATE**

**OVALTINE MILKSHAKE**

*Ovaltine, Vanilla ice cream, fresh milk, caramel syrup served with regal biscuit*

**BANANA OREO MILKSHAKE**

*Banana fruit, Vanilla ice cream, fresh milk, served with oreo biscuit*

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**SMOOTHIES BIU**

*Purple sweet potato, caramel syrup, soy milk, yoghurt*

**SENAYAN HONEY**

*Mango fruit, avocado fruit, almond milk, honey and yoghurt*

**VERRY BERRY**

*Strawberry fruit, peach syrup, strawberry ice cream, fresh milk and youghurt*

**BLUE BAN**

*Banana fruit, blueberry puree, creamer, fresh milk, yougurt*

**RISING BATAVIA**

*Banana fruit, strawberry fruit, pear fruit, orange juice, vanilla syrup*

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**BELLENIA**

*Orange juice, peace, ginger, lemongrass, sprite*

**LOST PARADISE**

*Orange juice, pineapple, kemangi*

**KEBUN TOMAT**

*Tomato juice, squeezed orange, apple syrup, mint leaf*

**GREEN CANYON**

*Horenzo, apple, kiwi, lemon*

**PELANGI SENAYAN**

*Grenadine, orange juice, milk, pepsi*



• • • • • **TRADITIONAL** • • • • •

**ES DAWET IRENG**

*Homemade black cendol, jackfruit, coconut milk, palm sugar*

**ES KOPYOR**

*Kopyor, coconut milk, manalagi syrup*

**ES KOPYOR DURIAN**

*Kopyor, durian, coconut milk, manalagi syrup*

**ES SIRSAK KELAPA**

*Soursop, coconut, palm fruit, pandan syrup*

**ES CAMPUR**

*Mix coconut, black jelly, fermented cassava, palm fruit, manalagi syrup, condensed milk*

**ES CENDOL NANGKA**

*Homemade cendol, coconut milk, palm sugar*

**ES DALUMAN**

*Homemade cincau, coconut milk, palm sugar*

**WEDANG RONDE**

*Stuffed glutinous rice ball, ginger, peanut*

**WEDANG SEKOTENG**

*Ginger, palm fruit, bread, peanut, white mushroom, mung bean, tangkwe*

**ES TAPSU**

*Fermented cassava, condensed milk, coconut, pandan syrup*

**MOJITO NUSANTARA**

*Coconut water, kemangi, limau, honey, pandan syrup*

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**SIGNATURE  
COCKTAILS** • • • • •

**BEER PLETOK**

*Vodka, orange liqueur, kaffir lime, tamarin syrup, ginger syrup*

**MARGARITA ARUMANIS**

*Tequila, Sambuca, orange liqueur, lime, cotton candy*

**BOURBON SENAYAN**

*Bourbon whisky, bitter, cherry water, white sugar*

**NEGRONI HOT-HOT POP**

*Dry gin, campari, sweet vermouth, hot-hot pop candy*

**BANG-BANG**

*Chocolate sauce, baileys, white rum, caramel syrup*

**SMOKEY BORNEO**

*Bourbon whisky, pineapple fruit, rosemary syrup*

**NANAS TINI**

*Vodka, frangelico, banana liqueur, campari, pineapple*

**JAVA SEA**

*White wine, southern comfort, honey, peach fruit*

**SOUR BALINESE**

*Dry gin, lime, tonic water*

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**INTERNATIONAL  
COCKTAILS** • • • • •

**OLD FASHIONED**

*Bourbon Whiskey, Angustura Bitter, Sugar, Soda*

**NEGRONI**

*Dry Gin, Apperol, Sweet Vermouth*

**MANHATTAN**

*Bourbon Whiskey, Sweet Vermouth, Angustura Bitter*

**BOULVARDIER**

*Bourbon Whiskey, Apperol Apperol, Sweet Vermouth*

**BEER AMERICANO**

*Bintang Draught Beer, Sweet Vermouth, Angustura Bitter*

**MOJITO**

*White Rum, Mint Leaves, Soda Water*

**COSMOPOLITAN**

*Vodka, Triple Sec, Cranberry Juice*

**SOUTH SIDE**

*Dry Gin, Triple Sec, Mint Leaves, Lime juice*

**MARGARITA**

*Tequila, Triple Sec, Lime Juice*



## MARTINI SELECTION



### DRY MARTINI

*Dry Gin, Dry Vermouth*

### VODKA MARTINI

*Vodka, Dry Vermouth*

### LYCHEE MARTINI

*Vodka, Lychee Liqueur, Lychee Fruit*

### APPLE MARTINI

*Vodka, Triple Sec, Apple Syrup*

### ALMOND MARTINI

*Vodka, Triple Sec, Apple Syrup*



