#### 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: Indonesiaís History, Nature, Culture and Glory, showcased in three different areas reflecting Indonesiaís 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 homeyness 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 Jakartaís 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.



# Tiga Dari

····· · APPETIZER · · · · · · ·

**CAKWE ISI** 

Prawn, yutiao

**UDANG KEJU GELORA** 

Prawn, cheese, rice roll

**BOLA BOLA SENAYAN** 

Squid, prawn, carrot, corriander, peanut sauce

KRUPUK IKAN GANDUM

Salmon skin, oatmeal, curry leaf

SIMPING PINTU LIMA

Scallop, crunch, green chili

AYAM MERIAM SUNDUT

Chicken, cuttlefish, corn, kaffir lime leaf

GADO-GADO DHARMAWANGSA

Spinach, long bean, chayote, sweet corn, bitter gourd, potatoes, bean curd, tofu, egg, peanut sauce, served with melinjo crackers

SALAD TIGA DARI

Chicken, prawn, apple, pomegranate, tomato, starfruit, sweet corn, sweet and sour sauce

LEMBURI JERUK BALI

Soft shell crab, mango slaw, pomelo, carrot, torch ginger, sweet and spicy sauce

ASINAN BETAWI

Carrot, beansprouts, cabbage, pineapple, tofu, string bean, peanut, peanut sauce, served with noodle crackers

SALAD GEOL GEOL

Duck, papaya, apple, pomelo, jicama, tomato, peanuts, sweet and spicy sauce

SALAD BLUNTAS MENJANGAN

Chicken, bluntas, coconut, long bean, chili, served with potato chips

· · · · · · · · 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

# NOODLE · · · · · · · ·

#### **MIE PANJANG UMUR**

Fried egg noodles, chicken, prawn, egg, beansprouts, chives

#### PHAD THAI

Flat noodles, prawn, tofu, caipo, beansprouts, egg, chives, sweet and spicy sauce, served with peanuts, chili powder

#### MISHOA GORENG

Mishoa, chicken, prawn, egg, beansprouts, chives, mushroom, onion

# · · · · · · · POULTRY · · · · · · ·

#### AYAM KREMES PASUNDAN

Fried chicken, turmeric, caramelized grated coconut, galangal

#### AYAM DHARMAWANGSA

Fried chicken, onion, mango slaw, pomelo, sweet and sour spicy sauce

# AYAM KARI DELI

Fried chicken, curry, pomelo salad

# AYAM HUTAN KOTA

Roasted chicken, spicy pickles, spicy garlic

# AYAM CELENGAN

Steamed and roasted herbed whole chicken, mushrooms

# AYAM PANDAN WANGI

Fried chicken fillet, pandan leaf, house specialty sauce

# SATE AYAM

Grilled chicken skewer, peanut sauce

# SATE LILIT KARANG ASEM

Grilled Balinese chicken skewer, lemongrass, served with sambal matah

# 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

# ····· SEAFOOD · ·····

#### **UDANG RAMAYANA**

Fried king prawn, garlic

# **UDANG MERAH PUTIH**

Fried king prawn, egg, torch ginger, shrimp paste

#### UDANG SAMBAL TEMPOYAK

Fried king prawn, chilli, durian paste

#### **UDANG GANDUM**

Fried prawn, oatmeal, chilli, curry leaf, pandan leaf

#### SATE UDANG

Grilled prawn skewer, jimbaran sauce

#### **GURAME TELOR ASIN**

Fried live gourami fillet, salted egg, curry leaf, chilli

#### **GURAME SAUCE MANGGA**

Fried live gourami fillet, mango, pomelo, sweet sour and spicy sauce

# **GURAME BLENDO**

Fried live gourami fillet, milk, coconut milk, curry leaf

# GURAME BAKAR KECAP

Grilled live gourami, house specialty soy sauce, served with sambal belacan

# KERAPU SAUCE KECAP ASIN

Steamed live grouper, superior sauce

# KERAPU SAUCE NANAS

Fried live grouper, pineapple, sweet and sour sauce

# KERAPU CANDI

Steamed live grouper, sour and spicy sauce

# KERAPU BAKAR LABUAN BAJO

Grilled live grouper, house specialty soy sauce

# KERAPU NUSANTARA

Fried live grouper, chilli, palm sugar, Javanese tamarind, shallot, fish sauce

# CUMI BAKAR SAMBAL KOREK

Grilled squid, sambel korek

# CUMI LADA GARAM

Fried squid, spicy salt pepper

#### **CUMI TELOR ASIN**

Fried squid, salted egg

#### 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

 ${\it Crepe, jack fruit, avocado, coconut, palm sugar served with vanilla ice cream}$ 

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



BEVERAGES

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

· · · · · · · · · SMOOTHIES · · · · · · · ·

# 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

· · · · · · · MOCKTAIL · · · · · · · ·

# 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

# SIGNATURE COCKTAILS

#### BEER PLETOK

Vodka, orange liquer, kaffir lime, tamarin syrup, ginger syrup

#### MARGARITA ARUMANIS

Tequila, Sambuca, orange liquor, lime, cotton candy

#### **BOURBON SENAYAN**

Bourbon whisky, bitter, cherry water, white sugar

#### **NEGRONI HOT-HOT POP**

Dry gin, campari, sweet vermoth, hot-hot pop candy

# **BANG-BANG**

Chocolate sauce, baileys, white rum, caramel syrup

# SMOKEY BORNEO

Bourbon whisky, pinnaple fruit, rosemarry syrup

# NANAS TINI

Vodka, frangelico, banana liquer, campari, pinnaple

# JAVA SEA

White wine, southern comfort, honey, peach fruit

# SOUR BALINESE

Dry gin, lime, tonic water

# ······ 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

# молто

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 Liqeuer, Lychee Fruit

APPLE MARTINI

Vodka, Triple Sec, Apple Syrup

ALMOND MARTINI

Vodka, Triple Sec, Apple Syrup



