

• • • : • • • • **STIMULATE YOUR APPETITE** • • • : • • • • •

GRILLED CHICKEN CAESAR SALAD

Classic salad with Romain lettuce, grilled chicken, parmesan cheese, crouton, anchovy, poached egg, chopped bacon and caesar dressing

ROASTED BEETROOT SALAD

Watercress, feta cheese, and red onion served with a balsamic emulsion dressing

BOROBUDUR SESAME TUNA

Sesame tuna served with homemade hummus and tabbouleh salad

AVOCADO AND SMOKED SALMON GREEN SALAD

Avocado, smoked salmon, assorted green lettuce, boiled egg, and herb vinaigrette

PAN-SEARED SCALLOP SALAD

Marinated scallop mixed with green garden salad and balsamic reduction

• • • : • • • • • **LE ZUPPA / SOUP** • • • : • • • • •

ZUPPA DI ZUCCA

Pumpkin ravioli poured with creamy pumpkin soup

ABALONE MUSHROOM SOUP

Abalone mushroom soup infused with sautéed assorted mushroom served with garlic bread

FRENCH ONION SOUP

A very thick broth consist of beef and onion, gratinated with mozzarella served in a freshly baked crusty bread loaf

• • • : • • • • • **PRIMI DI MARE** • • • : • • • • •

KING PRAWN CAPELLINI

Angel hair pasta accompanied with king prawn, roasted garlic, and parmesan cheese

RIGATONI PONTE

Rigatoni with crabmeat, prawn, oven-dried tomatoes and cream sauce

RISOTTO DE FUNGI

Chef's unique risotto recipes with a fresh pickled mushroom medley

• • • : • • • • • **PRIMI PIATTI
(NON-SEAFOOD)** • • • : • • • • •

CHICKEN PENNE AL FREDO

BEEF SPAGHETTI CON SALAMI

POLPETTE SPAGHETTI D'CARNE

SPAGHETTI AGLIO E OLIO

yours favourite taste :

*Original
Tuna Aglio Olio
Chicken
Prawn
Salmon*

• • • : • • • • • **PLATARAN PIZZA** • • • : • • • • •

CHEESE & MUSHROOM

BEEF & VEGETABLE

CHICKEN & VEGETABLE

SEAFOOD & VEGETABLE

VEGETABLE

SECONDI PIATTI

FILLETO BLACK ANGUS TENDERLOIN

Black Angus tenderloin served with warm potato salad, medley mushroom, and sautéed vegetables

NORWEGIAN SALMON STEAK

Grilled salmon served with creamy leek potato and avocado salad with hollandaise sauce

ROASTED CHICKEN FOIE GRAS

Stuffed with spinach and beef bacon, served with mashed pumpkin, green salad and foie gras

PAN-SEARED SNAPPER FILLET

Pan-seared fillet barramundi accompanied by pesto spaghetti, tomato cherry, served with cream lemon butter sauce

SIRLOIN STEAK COLONIAL

Grilled sirloin served with grilled vegetables, mashed potato and morel mushroom sauce

GRILL LAMB CHOPS ABUBA

Australian lamb rack marinated with Mediterranean sauce, sautéed sweet corn and butter potato wedges

GRILL BEEF RIBS BBQ

Australian beef ribs BBQ sauce, mustard sauce, green salad and French fries

KING PRAWN THERMIDOR

Cooking king prawn with cream, butter, lemon juice, chop parsley, parmesan cheese served with mashed potato and eggplant caponata.

MIX GRILL PLATARAN

Chicken Breast with mushroom sauce, Black Angus tenderloin with black pepper sauce, King prawn BBQ sauce, mashed potato, sautéed carrot and string bean

PLATARAN'S NUSANTARA MENU

GADO GADO PLATARAN

An Indonesian salad, consist of steamed vegetables, hardboiled egg, tofu, soybean, and served with peanut sauce

MENTHOK MENTEL

Deep-fried local duck served with nasi uduk, sautéed water spinach, fried tofu, bean cake, and sambal kosak kosek

AYAM BAKAR SRIKANDI

Grilled spring half chicken cooked with red spices and lemongrass, served with sautéed bok choy and steamed rice

AYAM GORENG BUMBU

Deep-fried spring chicken with galangal, ginger, turmeric, garlic, shallot greeted with fresh vegetable and sambal uleg

BEEF RENDANG PLATARAN

Beef stewed in coconut milk served with cassava leaves, green beans and steamed rice

TUMPENG NUSANTARA

Yellow rice served with prawn balado, steamed fish wrapped in banana leaf, grilled chicken, caramelized sweet soybean cake, sautéed string beans, and beef skewers

NASI GORENG PLATARAN

Fried rice with chicken, beef or seafood served with Indonesian pickles, fried egg and crackers

UDANG ARSIK TAPANULI

King prawn simmered in red sauce, local basil, and lemongrass served with steamed rice

IKAN OBONG

Grilled whole fish served with sautéed bok coy, red rice and sambal colo-colo

IGA BAKAR SAPI

Grilled Australian beef ribs with sambal matah, nasi uduk and sautéed cassava leaf

SUP IGA PLATARAN

Australian Beef Ribs soup with red beans, potato, carrot, celery and fried garlic

NASI GUDEG PLATARAN

Traditional Indonesian food made from stewed young jack fruit with chicken, caramelized sweet soybean cake, tofu, krecek, and empal gepuk

LAKSA UDANG

Turmeric and prawn flavoured soup with prawn, egg noodles, quail egg, bean sprout, and tomato, served with steamed rice

PLATARAN'S SIGNATURE MENU

MENTHOK GEOL-GEOL

Simmered local duck served with original green curry-spiced sauce, sautéed bok choy, and steamed rice

SUP BUNTUT PLATARAN

*Australian beef oxtail soup with red beans, potato, carrot, celery and fried garlic
(can be served grilled, boiled or fried)*

SATE PLATARAN

Chicken or beef skewers served with rice cake and peanut sauce

Chicken
Beef

PISANG ONTE-ONTE

*Banana flambé with caramelized brown sugar, vanilla ice cream
traditional homemade dessert and grated coconut*

TARTE AUX POMMES

With vanilla ice cream and cashew croquant

HOT CHOCOLATE FONDANT

Chocolate lava cake with mint sabayon sauce and vanilla ice cream

SATISFY YOUR SWEET INDULGENCE

CRISPY CHOCOLATE MOUSSE

Chocolate crunchy cake pie dough and ice cream

SIGNATURE GREEN TEA CAKE

Green tea cake with blueberry jam and ice cream

PEANUT BUTTER CAKE

Peanut creamy butter almond pie and ice cream