Fairmont
JAKARTA

The Fairmont Jakarta Breakfast Collections

Available 6:30AM – 10:30AM

THE CONTINENTAL 175
Warm Butter Croissants, Danish Pastries and Muffins
White or Whole Grain Toast with French Butter and Balinese Artisanal Preserves
Carved Seasonal Fruits with Orange Blossom Honey and Organic Yoghurt
Choice of Freshly Squeezed Orange, Apple, Watermelon, Melon or Carrot Juice
Choice of Coffee, Hot Chocolate or Tea

LIFESTYLE CUISINE 185
Egg White Omelette with Baby Spinach and Herb Baked Potato
Carved Seasonal Fruits with Orange Blossom Honey and Organic Yoghurt
Choice of Freshly Squeezed Orange, Apple, Watermelon, Melon or Carrot Juice
Choice of Coffee, Hot Chocolate or Tea

JAPANESE BREAKFAST 250
Miso Soup with Bean Curd and Wakame, Broiled Salmon Teriyaki
Steamed Japanese White Rice and Assorted Pickles
Carved Seasonal Fruits with Fresh Lime
Choice of Freshly Squeezed Orange, Apple, Watermelon, Melon or Carrot Juice Choice of Coffee, Hot Chocolate or Tea

THE AMERICAN BREAKFAST 250
Two Eggs Cooked Any Style with Breakfast Potatoes, Smoked Chicken Sausage
Choice of Pork, Beef or Turkey Bacon
White or Whole Grain Toast with French Butter and Balinese Artisanal Preserves
Carved Seasonal Fruits with Orange Blossom Honey and Organic Yoghurt
Choice of Freshly Squeezed Orange, Apple, Watermelon, Melon or Carrot Juice
Choice of Coffee, Hot Chocolate or Tea

MORNING IN JAKARTA 220
Choice of Nasi Goreng, Mie Goreng or Rice Porridge
Carved Seasonal Fruits with Fresh Lime
Choice of Freshly Squeezed Orange, Apple, Watermelon, Melon or Carrot Juice
Choice of Coffee, Hot Chocolate or Tea

Breakfast A La Carte

Available 5AM – 11AM

FRESH FROM THE BAKERY

VIENNOISERIE BASKET 125
Freshly Baked Butter Croissants, Danish Pastries, Sugar & Cinnamon Brioche, Assorted Muffins
White or Whole Grain Toast with French Butter and Preserves
Nutella and Peanut Butter Available Upon Request

WESTERN SPECIALITIES

PANCAKE STACK 135
Three Buttermilk Pancakes with Whipped Cream, Wild Berry Compote, Organic Canadian Maple Syrup and Dusted with Cinnamon Sugar

CHEESE PLATTER 175
Selection of cheese to include:
Brie, Manchego, Taleggio, Provolone,
Served with Grapes, Apricots, Walnuts, Baguette and Honey

EGGS A LA CARTE

(All of our egg dishes are prepared with local farm fresh eggs)

THREE EGGS AS YOU WISH 165
Fried, Scrambled, Poached or Omelets served with Breakfast Potato, Confit Tomatoes, Sautéed Mushrooms, Chicken Sausage Choice of Pork, Beef or Turkey Bacon

TRADITIONAL EGGS BENEDICT 150
English Muffin, Pork or Beef Ham, Poached Egg, Hollandaise Sauce

EGG WHITE OMELETTE 150
Served with Baby Spinach, Confit Tomatoes and Sautéed Mushrooms

Cerals, Fruits and Yoghurts

BREAKFAST CEREALS 105
Choice of Rice Krispies, Coco Pops, Special K, Corn Flakes or House Made Granola
Choice of Whole, Low Fat, Skim or Soya Milk
Choice of Sliced Bananas or Strawberries

SEASONAL FRUIT PLATE 125
With Organic Honey and Low Fat Yoghurt

YOGHURT & BERRIES 165
Fresh Strawberries, Mixed Berries with Organic Honey and Low Fat Yoghurt

BIRCHER MUESLI 110
Toasted Oats, Fresh Berries, Dried Fruits, Organic Honey, Roasted Nuts and Low Fat Yoghurt

OATMEAL PORRIDGE WITH CARAMELIZED PEAR 110
Local Cane Sugar, Sultanas and Javanese Cinnamon

Local Breakfast Favourites

NASI GORENG 175
Indonesian Fried Rice with Sunny Side Up Egg, Satay, Prawns and Traditional Condiments

MIE GORENG 175
Fried Egg Noodle, Sliced Beef, Eggs, Prawns Vegetables, Pickles, Sambal

RICE CONGEE 150
Chicken, Fish or Pork, Ginger, Spring Onion, Sambal, Egg, Crispy Shallots and Crackers

Soup

FRESH TOMATO SOUP 140
Served with Mozzarella

TOM YUM GOONG 175
Famous Thai Hot and Sour Soup served with Mushroom, Squid and Prawn

HOT AND SOUR SOUP 140
Chinese Style Soup served with Pork Belly

WILD MUSHROOM SOUP 140
Served with Truffle Oil

Salads

THE FJ SEASONAL GARDEN SALAD 165
Salad Consist of Cherry Tomato, Red Onion, Cucumber, Kalamata Olive, Carrot with Choices of Your Favorite Dressing:
Thousand Island, Balsamic Vinaigrette, Lemon Vinaigrette and Caesar Dressing

Add: Feta Cheese
Avocado
Roasted Chicken
Grilled Prawns

*Choice of one topping. Additional is priced at 50/Topping

CAPRESE SALAD 155
Heirloom Tomatoes, Buffalo Mozzarella Cheese, Walnut Basil Pesto, Extra Virgin Olive Oil, Fleur de Sel, Balinese Long Pepper

THAI BEEF SALAD 155
Served with Romaine Lettuce, Cherry Tomato, Onion, Cucumber, Carrot and Thai Style Dressing

CLASSIC CAESAR SALAD 160
Romaine Lettuce, Parmesan Cheese, Caesar Dressing Espuma, Chopped Crispy Beef Bacon, Croutons and Crispy Poached Quail Eggs

Add:		
	Anchovies	55
	Chicken	50
	Grilled Prawns	50

VIETNAMESE SALAD 165
Ice Berg, Vermicelli, Carrot, Cucumber, Coriander Leaf, Mint Leaf, Beansprout, Poached Prawn with Sweet Chili Dressing

In Room Dining All Day Selections

Available 24 Hrs

APPETIZERS

SPICY PRAWN 145
Lightly Battered Prawn with Crusted Chili

CHICKEN KARAAGE 125
Deep Fried Chicken with Lemon Honey Sauce

CHEESE PLATTER 175
Selection of cheese to include: Brie, Manchego, Taleggio, Provolonem Served with Grapes, Apricots, Walnuts, Baguette and Honey

SUSHI PLATTER 275
Traditional Sushi selection served with Shoyu, Pickled Ginger and Wasabi

SASHIMI PLATTER 275
Freshly Thin Sliced Raw Salmon and Tuna served with Shoyu, Pickled Ginger and Wasabi

TEMPURA ROCK SHRIMP 160
Tossed in Creamy Chili & Yuzu Dressing, Toasted Sesame & Chives

COLD VIETNAMESE SPRING ROLLS 135
Rice Paper Rolls Filled with Roasted Duck, Prawns, Shredded Vegetables,Vermicelli, Fresh Herbs and served with Nuoc Cham Dipping Sauce

JAVANESE SATAY 180
Assorted 9 pieces of Chicken, Beef and Lamb Satay served with Peanut Sauce, Sweet Soy Sauce, Fried Shallots & Chili

OXTAIL SLIDER 135
Small Bite Purled Beef Oxtail, Barbeque Sauce Served with French Fries

Sandwiches, Wraps and Burgers

All selections are served with french fries
or house salad

THE CLUB SANDWICH 200
Chicken, Tomato, Lettuce, Choice of Pork or Beef Bacon, Fried Egg, Cheddar Cheese, Mayonnaise, Caramelized Onions, Toasted White Bread

THE BURGER 235
Beef Pattie, Lettuce, Tomato, Mayonnaise and Gherkin
Choice of Pork or Beef Bacon, Cheddar Cheese and Egg, served with French Fries on a Sesame Seed Bun
*Recommended to be served well-done

CHICKEN KATSU BURGER 200
Golden Fried Chicken Katsu, Shredded Cabbage, Miso Sesame Sauce, Tomatoes and Pickles

VEGGIE BURGER 180
Potato, Green Pea, Onion Ring served with Garden Salad

THE BOMBAY WRAP 200
Tandoori Chicken, Mango, Coriander, Rocket Leaves, Tomato Chutney, Yoghurt-Mint Dressing wrapped in Grilled Naan Bread

Pizza

MARGHERITA 180
San Marzano Tomatoes, Buffalo Mozzarella Cheese, Fresh Basil Leaves

CAPRICCIOSA 215
Mozzarella, Choice of Smoked Turkey or Pork Ham, Button Mushrooms Artichokes and Tomatoes

BIANCO 220
Prosciutto Crudo, Cherry Tomato, Rocket Leaves, and Mozzarella Cheese

BEEF PEPPERONI 230
Mozzarella, Tomato, Pepperoni Beef

FOUR CHEESE 230
Mozzarella, Gorgonola, Parmesan, Taliegio Cheese

Pasta

SPAGHETTI ALLA CARBONARA 175
Spaghetti served with Organic Egg Yolk, Cream, Turkey or Beef or Pork Bacon and Parmesan Cheese

SPAGHETTI AGLIO OLIO PEPERONCINO E GAMBERI 200
Spaghetti served with Olive Oil, Garlic, Chili and Black Prawn

PENNE ARRABIATA 180
Penne served with San Marzano Tomatoes, Chili, Fresh Basil and Parmesan Cheese

FUSILLI ALLA PUTANESCA 200
Fusilli served with San Marzano Tomato, Anchovies, Tuna, Black Olive, Capers, Sun Dried Tomatoes and Fresh basil

PAPPARDELLE ALLA BOLOGNAISE 210
Handmade Pappardelle served with Wagyu Beef Ragout, Tomato Sauce and Parmesan

LASAGNE AL FORNO 250
Traditional Style, Baked with Ricotta-Béchamel, Braised Beef, Parmesan and San Marzano Tomato

CREATE YOUR OWN PASTA 200

CHOOSE 1 PASTA:
Spaghetti, Tagliatelle, Fusilli, Risotto, Penne

CHOOSE 1 SAUCE:
Pomodoro, Carbonara, Pesto, Funghi, Aglio Oglio, Arrabiata

ADDITIONAL TOPPING 50/Each
Grilled Chicken, Prawns, Prosciutto, Clams, Calamari, Beef or Chicken Sausage, Tuna Confit, Pork or Turkey Bacon and Mixed Vegetables

A La Carte Grill

All of our grill offerings are of the highest quality and have been carefully selected from trusted farmers and ranchers

BEEF

Australian 200 Day Grain Fed Tenderloin 180g 500
USDA Prime NY Strip Loin 300g 550
Rib eye 350g 550

POULTRY

Free Range Chicken Breast 200
Spring Chicken 200

SEAFOOD

Barramundi 225
Salmon 350
King Prawns (4 Pieces) 350

CHOOSE 1 SIDE
Potato Puree, French Fries, Cauliflower Gratin, Steamed Rice

VEGETABLES
Creamed Spinach, Steamed Asparagus, Petit Salad, Sautéed Wild Mushroom

SAUCES
Soy-Garlic Jus, Béarnaise, Bordelaise, Lemon Butter Sauce, Sambal, Mushroom Sauce, Black Pepper Sauce, BBQ Sauce

A La Carte Main Course

Available 24 Hrs

AUTHENTICALLY LOCAL CUISINE

GADO - GADO 125
Morning-Glory, Long Beans, Cabbage, Beansprout, Bean Curd, Tempe and Potato Served with Peanut Sauce

SUP BUNTUT/GORENG/BAKAR 270
Beef Oxtail with Aromatic Beef Broth Local Spices, Potatoes, Carrots, Spring Onion, Lime, Sambal and Crackers

ICA BAKAR BUMBU BALI 270
Char Grill Wagyu Beef Ribs with Balinese Spice served with Ribs Broth, Sambal Matah and Balinese Rice

BIHUN GORENG 175
Fried Noodle Vermicelli, Sliced Beef, Prawn, Vegetables, Pickles, Sambal

MIE GORENG 175
Fried Egg Noodle, Pork or Beef or Chicken or Prawns, Eggs, Vegetables, Pickles, Sambal

SOTO AYAM 150
Aromatic Yellow Chicken Broth, Glass Noodle, Quail Egg, Potato Cake, Tomato and Traditional Condiments

SOTO DAGING BETAWI 225
Traditional Aromatic Milk Soup with Beef, Potato, Tomato Served with White Rice and Crackers

A La Carte Main Course

Available 24 Hrs

AUTHENTICALLY LOCAL CUISINE

JAVANESE SATAY 200
Assorted 12 pieces of Beef, Lamb, and Chicken Satay served with Peanut Sauce, Steamed Rice or Rice Cake, Pickles, Sambal

AYAM BAKAR LOMBOK 200
Aromatic Grilled or Fried Organic Chicken with Chili-Paste, Coconut Milk, Lime Leaf, Shrimp Paste, Candlenut served with Organic Red Rice

AYAM GORENG BATAVIA 200
Fried Organic Chicken with Galangal, Ginger, Turmeric, Coriander served with Aromatic Grled Rice

Nasi Goreng Festival

FJ NASI GORENG 175
Indonesian Fried Rice with Sunny Side Up Egg, Satay, Prawns and Traditional Condiments

NASI GORENG KAMBING 250
Indonesian Fried Rice, Lamb Rack, Lamb Satay, Egg, Crackers, Vegetable Pickle

NASI GORENG PORK BELLY 250
Indonesian Fried Rice, Pork Belly, Beef and Chicken Satay, Egg, Crackers, Vegetable Pickle

NASI GORENG UDANG 250
Indonesian Fried Rice, King Prawn, Chicken and Beef Satay, Egg, Crackers, Vegetable Pickle

NASI GORENG KAMPUNG 175
Indonesia Village Fried Rice, Salted Fish, Green Chili, Chicken and Beef Satay, Crackers, Vegetable Pickle

NASI GORENG SAYURAN 125
Indonesian Fried Rice, vegetable, Bean Cake, Beans Curd, Crackers, Vegetables Pickle

*Fried Rice will be served with Choice of Egg Cooked at any Style : sunny side up, Scrambled, Fried

Flavours Of Asian Cuisine

KWETIAU SEAFOOD 175
Stir-Fried Rice Noodle with Oyster Sauce and Seafood

BEEF TERIYAKI 250
Stir-Fried US Prime Chilled Striploin Beef with Traditional Japanese Sauce, Coleslaw and Japanese Rice

KUNG PAO CHICKEN 200
Spicy Stir-Fried Chicken Breast with Sichuan Pepper, Cashew Nut, Vegetable and Chili served with Steamed Rice

CAP CAI 185
Stir-Fried Mix Vegetable with Oyster Sauce

CHICKEN / PORK WONTON NOODLE SOUP 175
Flavorful Clear Chicken Broth, Pork Belly or Chicken Wonton, Noodle and Bok Choy

HAINANESE CHICKEN RICE 200
Fragrant Ginger Rice, Poached Chicken, Condiments and Chicken Broth

BLACK PEPPER BEEF 200
Stir-Fried Beef, Carrots, Asparagus, Bell Peppers, Cashew Nut and Black Pepper Sauce served with Steamed Rice

DIMSUM 150
Choices of Three Dim Sum: Siew Mai or Har Gao or Bakpao

PHO NOODLE 150
Vietnamese Beef Noodle Soup

PAD THAI NOODLE 150
Stir-Fried Noodle served with Prawn, Egg, Beansprouts, Tofu and Peanuts

Curries

INDIAN BUTTER CHICKEN 225
Tandoori Roasted Chicken finished in a Traditional Mild Spice Curry Sauce served with Aromatic Rice and Indian Pickles

ALOO GOBI AND DHAL 150
Slow Cooked Potato and Cauliflower with Indian Spices Served with Aromatic Rice, Dhal and Indian Pickles

THAI GREEN CHICKEN CURRY 185
Marinated Chicken, Eggplant, Potato and Tomato Served with Jasmine Rice

Flavours of International Cuisine

FISH AND CHIPS 250
Dark Ale Battered Barramundi, Triple Cooked Chips, Tartar Sauce

BRAISED BEEF SHORT RIBS 380
Wagyu Beef Ribs, Confit Potato, Pumpkin Purée, Baby Vegetable

AUSTRALIAN LAMB RACK 360
Herb Crusted Lamb Rack, Capsicum Caponata, Baby Potato

CATCH FISH OF THE DAY 320
Roasted Fish served with Olive Relish, Spinach, Cherry Tomato

LOUISIANA BBQ PORK RIBS 380
Potato Wedges, Coleslaw

Available 24 Hrs Snack Menu

MOZZARELLA STICK 150
Deep Fried Battered Mozzarella Cheese served with Tomato Sauce

VEGETABLE SPRING ROLLS 125
Served with Garlic Chili and Peanut Sauce

CHICKEN TENDERS 150
Golden Brown Breaded Chicken Loin, Vegetable Sticks and Creamy Chili Sauce

CALAMARI 150
Lightly Battered Calamari with Jalapeno Tartar

TRUFFLE CROQUETTE 115
Deep Fried Potato Dumpling with Truffle Oil

CHICKEN WINGS SIRACHA CARAMEL 120
Siracha Caramel, Curry Leaves

Dessert

PISANG GORENG 150
Fried Banana with Vanilla & Chocolate Ice Cream and Caramel Sauce

NEW STYLE TIRAMISU 150
Baileys Tiramisu with Coffee Jelly and Crunchy Pistachio Tuile

APPLE TART 150
Walnut Apple Tart with Kirsch Cinnamon Cream and Caramel Sauce

CHOCOLATE CAKE 150
Flourless Chocolate Cake with Chocolate Sauce

HOMEMADE ICE CREAM & SORBET 135
Choice of 3 Scoops of Ice Cream and Sorbet

PANNA COTTA & WILD BERRIES 150
Raspberry Panna Cotta with Mixed Forest Berries, Lemon Sable Breton

In Room Dining Young Traveller's Menu

Available 24 hrs

FRUIT CUP 75
Assorted Watermelon, Melon, Strawberry and Papaya

MY SIZE BREAKFAST 150
Two Organic Eggs served any style, Chicken Sausage, Breakfast Potato & Tomato

KIDS TOMATO SOUP 90
Mozzarella Cheese and Croutons

CREAM OF CHICKEN SOUP 100
Diced Chicken, Croutons in a Velvety Creamy Chicken Soup

BAKED MAC AND CHEESE 125
Macaroni Pasta Baked in a Creamy Cheese Sauce

SPAGHETTI BOLOGNAISE 150
Fresh Spaghetti Pasta with Tomato, Beef Ragout, Parmesan Cheese

STEAMED FISH 150
Served with Potato and Vegetables
Choice of Fish : Salmon, Barramundi
Choice of Potato : Mashed Potatoes or French Fries
Choice of Vegetable : Steamed Market Vegetables, Creamed Spinach or Peas & Carrot

Healthy Living

APPETIZER

SMOKED MACKEREL 155
Guacamole, Edamame, Cherry Tomato, Baby Artichoke, Baby Rocca, Gremolata

BABY SPINACH 165
Mix Berries, Oven Roasted Walnut, Feta Cheese Crumble, White Balsamic Dressing

SOUP

CHICKEN HERBAL 130
Aromatic Herb Chicken with Ginseng, Chicken Dumpling

LENTIL AND SPINACH 130
Mediterranean Brown Lentil, Garlic Crouton, Cumin Crumble

MAIN COURSE

WHOLE WHEAT SPAGHETTI 195
Broccoli, Chick Peas, Mushroom, Pine Nut and Basil Pesto

OVEN BAKED SALMON WITH ASIAN HERBS 340
Sorghum Risotto, Spinach, Green Peas, Tomato Chutney

FREE RANGE CHICKEN BREAST 200
Barley, Baby Carrot, Mushroom, Spring Onion, Rosemary Jus

DESSERT

CHIA SEEDS AND BANANA 120
Raw Sumatran Honey, Local Gold Banana, Tabanan Cocoa

SUBANG PINEAPPLE CARPACCIO 110
Fresh Mix Berries, Candied Orange Zest, Oatmeal Pancake

:Contains Pork :Vegetarian

Please let our associate know if you have any special dietary requirement, food alergic, or food intolerance.

All prices are in thousand (000) IDR and subject to 10% service charge and prevailing government taxes.