



by Chef Adhitia Pratama Julisiandi

COMPLETING THE TRANSFORMATION FROM STREET FOOD TO WORLD CLASS
CULINARY EXPERIENCE, MEALS ARE INSPIRED BY TRADITIONAL INGREDIENTS
THAT ARE UTTERLY TRANSFORMED TO BE RENDERED IN CONTEMPORARY FORM.

FOR RESERVATIONS:
DININGRESERVATIONS.JAKARTA@FAIRMONT.COM

APPETIZER *(Makanan Pembuka)*

RUJAK BUAH 100
Compressed Indonesian Local Fruits with Dehydrated Starfruit and Poached Water Apple.

IKAN BANDENG PRESTO 105
Bandeng Fish Presto, Steamed Coconut Gandus Cake, and Fish Skin Crackers.

NANIURA 1945 130
Barrel Sliced Ikan Mas Marinated, Sea Urchin with Aromatic Andaliman Pepper Flavor in Tapanuli Style.

TAHU GEJROT LOBSTER 150
Cirebon Style Tahu Gejrot served with Marinated Lobster Ballontine.

SUP IGA SAPI 165
Aromatic Beef Ribs Soup with Bone Marrow and Tomato Chips.

CUMI ISI TELUR 195
Char-Grilled Squid stuffed with Rice, Bean Curd, and Kemangi served with Gulai Sauce.

BURUNG PUYUH KECOMBRANG 265
Wild Quail served with Torched Ginger Sambal and Kohu Kohu.

MAIN COURSE *(Makanan Utama)*

KELINCI MASAK RICA 195
Rabbit Ballontine with Carrot Texture and Rica Rica Sauce.

BEBEK BETUTU 200
Balinese Style Duck Leg Confit, Foie Gras with Sambal Matah and Rempeyek.

AYAM BUMBU TALIWANG 255
Grilled Chicken with Taliwang Sauce.

SMOKED TUNA WOKU 200
Smoked Seared Tuna with Woku Sauce.

IKAN HALIBUT TEMPOYAK 1945 (FOR 2 PERSONS) 750
Pepes Halibut Fish with Oyster Sambal Mangga and Tempoyak covered in Salt Stone.

LAMB LOIN MASAK ACEH 275
Sous Vide Lamb Loin in Aceh Curry Style and Jala Bread.

BEEF RENDANG 380
Beef Short-Ribs Rendang, Potato Glass.

SHORT RIBS MARANGGI STYLE 1945 (FOR 2 PERSONS) 850
Maranggi Style 48 Hours Short-Ribs served with Grilled Tape Uli and Colo Colo Dip.

BUBUR MANADO 140
Classic Rice and Corn Porridge in Manado Style with Spherification Butternut Squash and Dehydrated Oyster Mushroom Shrimps.

DESSERT *(Makanan Penutup)*

BUBUR SUMSUM 90
Custardy Texture of Pandan Rice Pudding, Coconut Crème, and Palm Sugar Caramel Sauce.

"MARTABAK MANIS" 1945 95
Indonesian Sweet Pancake Mille-fuille, Fermented Black Rice, and Coconut.

BIBIKA DECONSTRUCTED 95
Bika Ambon Semarang, Pineapple Pudding, and Vanilla Ice Cream.

TAPE CHEESECAKE 100
Creamy Smooth Cheesecake, Fermented Rice served with Vanilla Bean Sauce.

ES CINCAU HIJAU 100
Traditional Grass Jelly, Avocado, Jackfruit, and Palm Sugar Sorbet.

SOUND OF THE SEA 175
Stuffed White Chocolate with Frozen Srikaya, Royaltine, and Pandan Sorbet.

FROZEN DURIAN 175
Traditional Frozen Durian, Almond Crumb, and Pandan Sponge.

BOTOK ROTI 175
Cirebon Style Bread Pudding Baked In Fresh Coconut with Nipa Palm Seeds.

AUTHENTIC LOCAL STREET FOODS THAT TRANSFORMED TO WORLD CLASS CULINARY EXPERIENCE

MARTABAK SAPI 1945 Aromatic Minced Beef, Organic Duck Egg, Pickles, and Palm Sugar Dip.	130
PECEL BUNGA TELANG Indigenous Green Bouquet with Peanut Dressing.	110
ANEKA SATAY 1945 Mixed of Beef, Lamb, and Chicken Satay served with 1945 Peanut Sauce.	140
NYOTO BETAWI Classic Betawian Soup with Beef Short Ribs.	220
NASI GORENG BEEF Indonesian Prime Beef Fried Rice with Duck Eggs and Beef Satay.	150
JIMBARAN STYLE REEF LOBSTER NOODLE Grilled Reef Lobster, Balinese Spices, Egg Noodles and Vegetables served with Jimbaran Style Sauce.	350