# HIDDEN®GEM

Restaurant & Wine Lounge

CALIFORNIA & WINE INSPIRED AL FRESCO DINING

# FOOD MENU



# BAR BITES

WI

| 175 |
|-----|
| 120 |
| 195 |
| 95  |
|     |

Hidden Gem's Charcuterie

FOUR LOCAL ARTISAN CHEESES, FOUR ITALIAN CURED MEATS, CROSTINIS,

425

180

95

CRISPY VEGETABLE SPRING ROLLS, WITH HOMEMADE SWEET CHILI LIME SAUCE
WINE SUGGESTION: HUGEL, GEWURZTRAMINER, ALSACE, FRANCE

BRAISED BONELESS PORK BELLY, HOISIN SAUCE, CUCUMBER, PICKLED

WINE SUGGESTION: HUGEL, GEWURZTRAMINER, ALSACE, FRANCE

Pork Belly Sliders

Spring Rolls

ONIONS, SCALLIONS, SERVED IN MANTAO BUN

# STARTERS

# Fresh Oysters

HALF DOZEN / DOZEN

230/460

SERVED WITH CUCUMBER MIGNONETTE, LEMON WEDGES

WINE SUGGESTION: SIMONNET-FEBVRE, CHABLIS 1ER CRU, BURGUNDY, FRANCE

### Japanese Style Oysters

HALF DOZEN / DOZEN

230/460

SERVED WITH PONZU, SESAME OIL, LIME, CORIANDER

WINE SUGGESTION: SIMONNET-FEBVRE, CHABLIS 1ER CRU, BURGUNDY, FRANCE

### Tomato Gazpacho 95

CHILLED TOMATO SOUP, CUCUMBER, RED WINE VINEGAR, BASIL, EXTRA
VIRGIN OLIVE OIL, CRÈME FRAÎCHE, BALSAMIC, CROUTONS
WINE SUGGESTION: MINUTY M ROSÉ, PROVENCE, FRANCE

### Tuna Tartare 195

SASHIMI-GRADE TUNA WITH RED ONIONS, MANGO RELISH, MIXED IN A PONZU SAUCE, SERVED WITH WONTON CHIPS

WINE SUGGESTION: MINUTY M ROSÉ, PROVENCE, FRANCE

### Beef Tartare 240

AUSTRALIAN BEEF 150GR, CAPERS, CORNICHONS, QUAIL EGG, CROSTINI SERVED IN ITS SIGNATURE DRESSING

WINE SUGGESTION: LOUIS LATOUR, FLEURIE, CRU BEAUJOLAIS, FRANCE

### Bruschetta 130

GRILLED BAGUETTE WITH GARLIC, TOPPED WITH BLACK OLIVE TAPENADE, CONFIT CHERRY TOMATOES, PESTO, PARMESAN CHIPS WINE SUGGESTION: BANFI, CHIANTI CLASSICO, TUSCANY, ITALY

### Hidden Gem Caesar 130

BABY ROMAINE, FRIED SOFT BOILED EGG, CROUTONS, ANCHOVIES,
GRATED PARMESAN, SERVED WITH CAESAR DRESSING
CHOICE OF: CHICKEN (+65) GRILLED PRAWNS (+100) PORK BACON (+50)
WINE SUGGESTION: LOUIS LATOUR, MACON-VILLAGE, BURGUNDY, FRANCE

Prices are in 000 Rupiahs. Subject to 10% service charge & 11% Government tax

# TASTE OF ASIA

MΑ

|     | RICE NOODLES, BEAN SPROUTS, ROMAINE LETTUCE, PURPLE CABBAGE WRAPPED IN SOFT RICE PAPER, SERVED WITH NAM JING SAUCE CHOICE OF: CHICKEN (+65) BEEF (+100) PRAWNS (+100) WINE SUGGESTION: MODELLO MASI, PINOT GRIGIO, ITALY |
|-----|--|
| 120 | Tom Yum Soup  CLASSIC THAI SPICY LEMONGRASS SOUR SOUP WITH MUSHROOMS, CHILI  KAFFIR LIME, CORIANDER (SPICY)  CHOICE OF: PRAWNS (+100)  WINE SUGGESTION: HUGEL, GEWURZTRAMINER, ALSACE, FRANCE                            |
| 215 | Thai Beef Salad RINATED PRIME BEEF SIRLOIN SERVED WITH GLASS NOODLES, CUCUMBER JULIENNE CAROTS, LEMONGRASS, CHILI, TOSSED IN NAM JING DRESSING WINE SUGGESTION: HUGEL, GEWURZTRAMINER, ALSACE, FRANCE                    |
| 165 | Nasi/Mie Goreng  Ndonesian fried rice or sautéed noodles with mixed vegetables  Served with fried shallots, prawn crackers, shredded omelet  Choice of: Chicken (+65) Beef (+100) Seafood (+100)                         |

Vietnamese Spring Rolls

95

# Mongolian Style Stir Fry sweet savory dish, caramelised red onions, scallions

CRISPY NOODLES, STEAMED WHITE RICE
CHOICE OF: CHICKEN (+65) BEEF (+100)

WINE SUGGESTION: HUGEL, GEWURZTRAMINER, ALSACE, FRANCE

## Singapore Noodles 165

GLASS NOODLES, TURMERIC CURRY PASTE,
SHREDDED VEGGIES, EGG, LIME
CHOICE OF: CHICKEN (+65) BEEF (+100) PRAWNS (+100)
WINE SUGGESTION: DR. LOOSEN, RIESLING, GERMANY

# CHEF'S SUGGESTIONS

| 980<br>320 | Hand-Crafted Steaks  PETIT WAGYU FILET MIGNON 170GR  PRIME NEW YORK STRIP 200GR  Wine suggestion: De La Fleur De Bouard, Pomerol, Bordeaux, France  |
|------------|---|
| 195        | From the Land HIDDEN GEM'S BURGER HOMEMADE AUSTRALIAN BEEF PATTY, CHEESE, CARAMELIZED ONION, TOMATO, PINEAPPLE JAM, CHILI MAYONAISE SERVED WITH FRENCH FRIES Wine suggestion: Robert Mondavi, Cabernet Sauvignon, Napa, USA           |
| 395        | THREE-WAY CUT LAMB RACK SEARED NEW ZEALAND LAMB RACK SERVED WITH CHIMICURRI Wine suggestion: Two Hands Waterfall Block Shiraz, Australia  |
| 980        | From the Sea JIMBARAN WHOLE LOBSTER 400GR GRILLED IN BALADO BUTTER, SAMBAL MATAH, LEMON BUTTER SAUCE Wine suggestion: Louis Latour, Meursault, Burgundy, France   |
| 470        | BUTTERFLIED JUMBO PRAWNS<br>WITH CHARRED LEMON, SAMBAL MATAH, LEMON BUTTER SAUCE<br>Wine suggestion: E. Guigal, Crozes-Hermitage, Rhone Valley, France  |
| 220        | SESAME CRUSTED SALMON PAN FRIED WITH SESAME SEEDS, QUINOA, COCONUT SAUCE Wine suggestion: Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand   |
| 195        | GRILLED MAHI-MAHI FILET SERVED WITH BALADO BUTTER, STEAMED BOK CHOY STEAMED WHITE RICE, SAMBAL MATAH, SAMBAL MERAH Wine suggestion: Dr. Loosen, Riesling, Germany   |
| 1485       | Surf 'n' Turf  PETIT WAGYU FILET MIGNON 170GR & JIMBARAN WHOLE LOBSTER 400GR  SERVED WITH LEMON BUTTER, SAMBAL MATAH  Wine suggestion: Louis Latour, Meursault, Burgundy, France  Or De La Fleur De Bouard, Pomerol, Bordeaux, France |

Prices are in 000 Rupiahs. Subject to 10% service charge & 11% Government tax

Wine suggestion: E. Guigal, Crozes-Hermitage, Rhone Valley, France

PRIME NEW YORK STRIP 200GR & JUMBO PRAWNS

Or De La Fleur De Bouard, Pomerol, Bordeaux, France

SERVED WITH LEMON BUTTER, SAMBAL MATAH

790

# **CONDIMENTS**

|                      | Enhancements  |
|----------------------|---|
| 40<br>40             | CHIMICHURRI<br>TRUFFLE BUTTER   |
| 40<br>40<br>40<br>40 | UMAMI BUTTER<br>CLARIFIED BUTTER & LEMON<br>BÉARNAISE SAUCE<br>BLACKPEPPER SAUCE  |
|                      | Sides   |
| 120/240              | MUSHROOM RISOTTO SIDE / MAIN ONIONS, MUSHROOMS, PARLEY                            |
| 120                  | TRUFFLE FRIES CHIVES, PARMESAN AND TRUFFLE MAYONNAISE                             |
| 120                  | TRUFFLE MASHED POTATOES YUKON GOLD POTATOES, CREAM, BUTTER, PARSLEY, TRUFFLE OIL  |
| 120                  | WILTED SPINACH<br>ROASTED GARLIC OIL  |
| 120                  | FETTUCCINE OLIVE OIL, GARLIC, ITALIAN PARSLEY, CITRUS ZEST                        |
| 120                  | GRILLED ASPARAGUS   |
| 120                  | GRILLED MIX VEGGIES CHAMPIGNONS, CARROTS, ZUCCHINI RED TOMATOES, MIX BELL PEPPERS |
| 55                   | STEAMED WHITE RICE  |
| 95                   | UMAMI FRIED RICE  |

UMAMI BUTTER, EGG, CARROTS, PEAS

# SWEET COURSE

|     | WINE SUGGESTION: CHÂTEAU DE ROLLAND, SAUTERNES, FRANCE   |
|-----|--|
| 155 | Warm Chocolate Lava Cake topped with icing sugar, served with salted caramel ice cream (20 min preparation time) wine suggestion: w.&j.graham's aged 10 years tawny, portugal        |
| 175 | Pistachio Lava Cake  TOPPED WITH ICING SUGAR, SERVED WITH PISTACHIO ICE CREAM  (20 MIN PREPARATION TIME)  WINE SUGGESTION: CHÂTEAU DE ROLLAND, SAUTERNES, FRANCE                     |
| 155 | Hidden Gem's Crêpes  1 choice of fruit: strawberry, banana or mango 1 choice of sauce: chocolate, caramel or strawberry 1 choice of topping: almond or coconut 1 choice of ice cream |
| 90  | Exotic Fruit Platter sliced local & fresh seasonal fruits  |
| 55  | Ice Cream & Sorbet Selection  VANILLA, CHOCOLATE, PISTACHIO, SALTED CARAMEL,  MANGO, STRAWBERRY (PER SCOOP)  |

Banana Fritters with Ice Cream

WITH A DRIZZLE OF CARAMEL SAUCE AND VANILLA ICE CREAM WINE SUGGESTION: CHÂTEAU DE ROLLAND, SAUTERNES, FRANCE

130

155

Tarte Tatin

# KIDS MENU

### Baby Menu 1-4 to 8 months 50/item

Baby's first taste of solid food should be a single ingredient

**AVOCADO** 

Bursting with essential fats and nutrients

PUMPKIN

High in vitamins and calcium

**BANANAS** 

Help to coat the tummy and aid digestion

**APPLE** 

Extremely rich in important antioxidants

**PAPAYA** 

High in vitamins A and C

### Toddler Menu 1-3 years Time to explore! 105/item

SEASONAL FRUIT COMBO

With plain yoghurt

MINCED MEAT AND HERBS

With vegetable brunoise

CHICKEN AND BROCCOLI

Minced chicken, crushed tomato and basil

# Kids Menu 3 years and up

Ready to dig-in, but ensure good nutrition

105/item

CHICKEN NUGGETS

With French fries

**BEEF BURGER** 

With French fries

FISH AND CHIPS

With French fries

**RÖSTI & FRIED EGG** 

With hash browns

SIMPLY SPAGHETTI

With tomato sauce