HIDDEN®GEM

Restaurant & Wine Lounge

CALIFORNIA & WINE INSPIRED AL FRESCO DINING

FOOD MENU



BAR BITES

175	Three-Color Tacos Three crisp homemade tortillas, sour cream, guacamole, lettuce, Sambal matah, cilantro, and mango pico de gallo Choice of: Grilled tempeh (+55) chicken (+65) fish (+100) steak (+100) Wine suggestion: Whispering angel rosé, provence, france
120	Truffle Fries SPRINKLED WITH TRUFFLE OIL & PARMESAN SERVED WITH TOMATO KETCHUP AND TRUFFLE MAYONNAISE WINE SUGGESTION: ROBERT MONDAVI, PINOT NOIR, NAPA, USA
330	Roasted Bone Marrow Perfectly roasted and served with toasted baguette, fleur de sel RED RADISH, ARUGULA SALAD, CAPERS, PARMESAN (20 MIN PREPARATION TIME) WINE SUGGESTION: LOUIS LATOUR, FLEURIE, CRU BEAUJOLAIS, FRANCE
95	Chicken Dumplings DEEP-FRIED MINCED CHICKEN DUMPLINGS SERVED WITH HOMEMADE SWEET CHILI LIME SAUCE WINE SUGGESTION: DR. LOOSEN, RIESLING, GERMANY
180	Pork Belly Sliders Braised Boneless pork belly, hoisin sauce, cucumber, pickled onions, scallions, served in mantao bun wine suggestion: hugel, gewurztraminer, alsace, france

Hidden Gem's Charcuterie

OLIVES AND CORNICHONS

Spring Rolls

FOUR ARTISAN CHEESES, FOUR CURED MEATS, CROSTINIS, CASHEW NUTS,

WINE SUGGESTION: GAJA CA' MARCANDA PROMIS IGT, TUSCANY, ITALY

425

95

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

WINE SUGGESTION: HUGEL, GEWURZTRAMINER, ALSACE, FRANCE

CRISPY VEGETABLE SPRING ROLLS, WITH HOMEMADE SWEET CHILI LIME SAUCE

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

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TASTE OF ASIA

	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 A 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 MARINATED 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 Indonesian fried rice or sautéed noodles with mixed vegetables served with fried shallots, prawn crackers, shredded omelet Choice of: chicken (+65) beef (+100) seafood (+100) Wine suggestion: hugel, gewurztraminer, alsace, france

Vietnamese Spring Rolls

95

Mongolian Style Stir Fry 165

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

980 320	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 WITH CHARRED LEMON, SAMBAL MATAH, LEMON BUTTER SAUCE 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

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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	
CHIMICHURRI TRUFFLE BUTTER UMAMI BUTTER CLARIFIED BUTTER & LEMON BÉARNAISE SAUCE BLACKPEPPER SAUCE PARMESAN	40 40 40 40 40 40
Sides	
TRUFFLE FRIES CHIVES, PARMESAN AND TRUFFLE MAYONNAISE	120
TRUFFLE MASHED POTATOES YUKON GOLD POTATOES, CREAM, BUTTER, PARSLEY, TRUFFLE OIL	120
WILTED SPINACH 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	120
STEAMED WHITE RICE	55
UMAMI FRIED RICE UMAMI BUTTER, EGG, CARROTS, PEAS	95

SWEET COURSE

	WINE SUGGESTION: CHÂTEAU DE ROLLAND, SAUTERNES, FRANCE
155	Warm Chocolate Lava Cake topped with icing sugar, served with vanilla 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 VANILLA 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: vanilla, strawberry or chocolate
90	Exotic Fruit Platter sliced local & fresh seasonal fruits

Banana Fritters with Ice Cream

WINE SUGGESTION: CHÂTEAU DE ROLLAND, SAUTERNES, FRANCE

CARAMELIZED APPLE PIE TOPPED WITH VANILLA DIPLOMAT CREAM

WITH A DRIZZLE OF CARAMEL SAUCE AND A SCOOP OF VANILLA ICE CREAM

130

155

55

Tarte Tatin

VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM (PER SCOOP)

Ice Cream Selection

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 105/item

Ready to dig-in, but ensure good nutrition

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