



IN-ROOM DINING



OUR COMMITMENT TO SUSTAINABILITY

At Mandarin Oriental, Jakarta, we are committed to sustainability. All fish and seafood on our menus are responsibly sourced, whether local or imported. We also use locally raised poultry, as well as fresh vegetables and fruits from trusted local farmers ensuring every dish is both exceptional in quality and respectful of our planet.

A LA CARTE
MENU


11 AM - 11 PM



MINI BITES

Home Made Bitterballen (E)(G)(L) Served with Spicy Pepper Sauce	148
Chicken Wings (E)(G)(L) Choice of Flavour - Garlic Parmesan, Buffalo Sauce, or Barbecue Sauce Served with Ranch Dressing, Celery Sticks, and Carrot Sticks	168
Truffle Fries (V)(L) Truffle Oil and Parmesan Cheese Served with Garlic Aioli	148
French Fries (V)	128
Chicken Quesadilla (G)(L) Marinated Chicken, Tortilla, Lettuce, Red Cheddar, Mozzarella, Mushrooms, and Spring Onions Served with Guacamole, Tomato Salsa, and Sour Cream	148
Samosas (V) Golden Fried Vegetarian Samosas with Mint Chutney and Tamarind Sauce	148

SALAD & STARTERS

Prawn and Mango Salad (F)(G)(S) Marinated Grilled Prawns, Mango, Fried Shallots, Pomelo, Bird's Eye Chili, Cherry Tomatoes, and Lemongrass Sweet Chili Dressing	188
Tasmanian Smoked Salmon (E)(F)(L)  Served with Crispy Rye Bread, Horseradish Cream, Quail Eggs, Capers, and Cucumbers	248
Tuna Niçoise (E)(F) Tuna Tataki, Onions, Mesclun, String Beans, Cherry Tomatoes, Potatoes, Hard-Boiled Egg, Kalamata Olives, and Lemon Dressing	238
Classic Caesar Salad (E)(G)(L) Romaine Lettuce, Ciabatta Croutons, Bacon*, Shaved Parmesan, White Anchovies, Hard-Boiled Egg Caesar Dressing *Choice of Beef or Pork bacon	188
Additional Supplement for your salad:	
Grilled Prawns	118
Grilled Chicken	108
Smoked Salmon	118
Charred Broccoli (E)(V) Yellow Frisée, Candied Walnuts, Radishes, and French Dressing	188
Greek Salad (L)(V) Feta Cheese, Cucumbers, Cherry Tomatoes, Red Onions, Kalamata Olives Mesclun Salad, and Oregano Dressing	188
Heirloom Beets (L)(V) Oven-Roasted Beetroots, Yellow Frisée, Goat Cheese, Citrus, and Sherry Vinaigrette	208
Quinoa Salad (VG) Cucumbers, Baby Spinach, Pomegranates, Cherry Tomatoes, and Balsamic Vinaigrette	178
Kale & Avocado Salad (E)(N)(V) Avocado, Hard-Boiled Egg, Mesclun Salad, Kale, Edamame, and Sesame Dressing	178

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

 ASC Certified |  MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

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SOUPS

Truffle Scented Mushroom Soup (G)(L)(V) Served with Black Truffle Parmesan Croutons and Crème Fraîche	198
Cream of Tomato Soup (G)(V) Served with Garlic Butter Croutons and Basil Pesto	158
Clam Chowder (G)(L)(S) Served with Garlic Butter Croutons and Beef Bacon Bits	218

SANDWICHES

Mandarin Club Sandwich (E)(G)(L) Chicken Breast, Cage-Free Egg, *Bacon, Gruyere Cheese, Tomato, Romaine Lettuce, and Mayonnaise on Buttered Toasted Sourdough *Choice of Beef or Pork bacon	268
Mandarin Burger (E)(G)(L) "Angus Reserve" Beef Patty*, Tomato, Romaine Lettuce, Red Cheddar, Jalapenos, Cornichons, Caramelized Onion, Mayonnaise, Bacon*, and Sunny Side Up Egg on Buttered Toasted Brioche Bun *Chicken and Vegetable patty available **Choice of Beef or Pork bacon	278
Classic Hotdog (E)(G)(L) Beef Bratwurst, English Mustard, Gherkins, and Ketchup on Buttered Toasted Brioche Bun	228
Vegetables Panini (E)(G)(L)(N)(V) Roasted Vegetables, Sundried Tomatoes, Mozzarella Cheese, Basil Pesto on Ciabatta Bread	208
Mozzarella and Tomato Sandwich (E)(G)(L)(N)(V) Tomatoes, Mozzarella Cheese, Rocket Leaves, Pesto Mayonnaise, Balsamic Reduction on Ciabatta Bread	208
Grilled Ham and Cheese Sandwich (E)(G)(L) Sourdough, Gammon Ham, Gruyère Cheese, and Honey Mustard Mayonnaise	208

All above are offered with a choice of French Fries or Mesclun salad

MAIN COURSE

Roasted Stuffed Chicken Breast (E)(G)(L) Creamy Mushroom Sauce, Baby Potatoes, and Tarragon Chicken Jus	288
Fish and Chips (E)(F)(G) Golden Fried Cod Fish with Mushy Peas, French Fries, Lemon, and Tartar Sauce	388
Barramundi Grenobloise (F)(L)(N) Wilted Spinach, Seasonal Vegetables, Roasted Potatoes, Hazelnuts, and Grenobloise Sauce	328
Boeuf Bourguignon (G)(L) Australian Beef Short Ribs Braised in Red Wine and Beef Bacon Served with Potato Mousseline	368

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CREATE YOUR OWN PASTA

Your Choice of Pasta with a Selection of Classic Sauces and Served with Grated Parmesan Cheese
Spaghetti | Tagliatelle | Penne | Gluten Free Pasta

Individual choice of our signature sauce


Bolognese (E)(G)(L) Homemade Beef Ragout	218
Classic Tomato Sauce(E)(G)(L)(V) Basil Leaves and Garlic Baguette	188
Arrabbiata (E)(G)(L) Spicy Tomato Sauce, Eggplant, and Kalamata Olives	188
Carbonara (E)(G)(L) Beef Pancetta, Parmesan Cheese, and Egg Yolk	218
Aglio Olio (E)(G)(L)(S) Served with Grilled Prawns, Chili Flakes, and Garlic	258
Basil Pesto (E)(G)(L)(N) Served with Roasted Chicken Breast, Basil Pesto Sauce, Cherry Tomatoes, and Parmesan Cheese	238

MEATS FROM THE GRILL

Australian "Angus Reserve" MB 4+ Beef Ribeye, 250 grs	698
Australian "Angus Reserve" MB 4+ Beef Striploin, 180 grs	588
Stockyard Gold Beef Tenderloin 180 grs	688
Australian Lamb Cutlets 350 grs	498

FRESH FISH AND SEAFOOD

Your choice of fish cooking style: Grilled / Pan-Fried / Steamed

Tasmanian Salmon fillet 	(180 grs)	388
Cod fillet	(180 grs)	488
From water in Sulawesi		
Tiger prawns (Locally sourced from Sulawesi)	(350 grs)	428
Off the bone Snapper (Locally sourced from Bali)	(180 grs)	298

The above is accompanied with a choice of one side dish and sauce:

Sauce/Condiments

- Béarnaise (E)(L)(V)
- Black peppercorn sauce Sauce (G)(L)
- Red wine sauce (G)(L)
- Mushroom sauce (G)(L)

Side Dishes

- French fries (G)(V)
- Mashed potatoes (L)(V)
- Steamed jasmine rice (VG)
- Grilled Broccoli (VG)
- Glazed Seasonal Vegetables (L)(V)
- Mushroom fricassée (L)(V)
- Creamed spinach

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VEGAN MAIN COURSE

Grilled Eggplant Steak (VG)	218
Grilled Eggplant, Confit Cherry Tomato, Baby Spinach, and Gremolata Sauce	
Cauliflower Steak (N)(VG)	218
Pine Nuts, Roasted Bell Pepper, Chimichurri Sauce, and Confit Cherry Tomato	
Nasi Goreng Sayur (N)(VG)	228
Vegetable Fried Rice Vegetables, Tofu, Beancake, Kale, Emping Crackers, and Pickled Vegetables	

INDONESIAN DELIGHTS

Cinnamon's Signature Sop Buntut (G)(N)	398
Oxtail Soup Tomatoes, Potatoes, Carrots, Spring Onions, Fried Shallots Lime, Green Sambal, Fragrant Steamed Rice, Emping Crackers Choice of Braised or Grilled	
Soto Betawi (L)(N)	388
Batavian Coconut Beef Soup Beef Lung, Tripe, Skin, Potatoes, Tomatoes, Spring Onions, Lime, Sambal, Fragrant Steamed Rice, Emping Crackers	
Soto Ayam Lamongan (E)(G)(N)(S)	278
Lamongan's Turmeric Chicken Soup Glass Noodles, Egg, Cabbages, Beansprouts, Tomatoes, Spring Onions, Lime, Sambal, Fragrant Steamed Rice, Prawn Crackers	
Sate Campur Madura (G)(N)	338
Charcoal Grilled Satay with Peanut Sauce Mixed Beef, Chicken and Lamb, Rice Cake, Pickled Vegetables, Peanut Sauce, Colo-Colo Sauce	
Gado - Gado Betawi (G)(N)(V)	198
Assorted Steamed Local Vegetable with Peanut Sauce Water Spinach, Chayote, Beansprouts, Cabbages, Carrots, Long Beans, Potatoes, Corn, Tofu, Beancake, Hard-Boiled Egg, Emping Crackers	
Rujak Buah (N)(VG)	178
Assorted Tropical Fruit Salad with Sweet and Sour Palm Sugar Sauce, Young Mango, Pineapples, Papayas, Cucumbers, Rose Apples, Jicama, Ambarella	
Cinnamon "Beef Rendang" (N)	378
Indonesian Favourite Beef Rendang Braised Beef, Cassava Leaves, Caramelized Spicy Potatoes, Green Chili Sambal	
Nasi Goreng Kampung (E)(F)(G)(N)(S)	298
Kampung Fried Rice Sunny Side Up Egg, Fried Chicken, Beef Satay, Grilled Prawn, Prawn Crackers, Sambal, Pickled Vegetables	
Mie Tek - Tek (E)(F)(G)(S)	258
Fried/Boiled Egg Noodle Sunny Side Up Egg, Cabbages, Pak Choy, Chicken, Sliced Meatballs, Onion Crackers, Pickled Vegetables, Sambal	
Ayam Kalasan (G)(N)(S)	338
Grilled/Deep-Fried Chicken Sambal Colo-Colo, Sambal Terasi, Grilled Corn, Kemangi	
Oseng Daging Balado (G)(S)	378
Sweet & Spicy Sautéed Beef Deep-Fried Beef Tenderloin, Eggplant, Sambal Balado	
Udang Bakar (G)(N)(S)	338
Spicy Soy Caramelized Grilled Prawn Sambal Colo-Colo, Tomato Sambal, Grilled Corn, Kemangi	

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DESSERT & CHEESE

Fresh Fruit Platter (VG) Selection of Local Seasonal Fruits	188
Gelato of the Day (One Scoop) (L)(V) Please Ask Your Order Taker for Today's Flavor	68
Mandarin Oriental American Chocolate Cake (G)(L)(V) Served with Chocolate Sauce	108
Vanilla Crème Brûlée (E)(L)(V) Served with Berries, Whipped Cream, and Caramel Tuille	108
Triple Berry Cheesecake (E)(G)(L)(V) Served with Mixed Berries Compote and Dulce de Leche Cream	108
Selection of European Artisan Cheese (G)(L)(N)(V) Selection of Three Cheeses Accompanied with Nuts and Seasonal Chutney	388

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