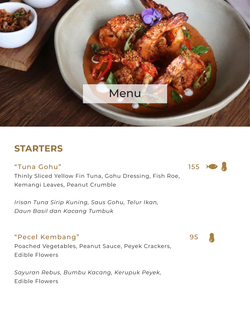

STARTERS

"Tuna Gohu" 155
Thinly Sliced Yellow Fin Tuna, Gohu Dressing, Fish Roe, Kemangi Leaves, Peanut Crumble

Irisan Tuna Sirip Kuning, Saus Gohu, Telur Ikan, Daun Basil dan Kacang Tumbuk

"Pecel Kembang" 95
Poached Vegetables, Peanut Sauce, Peyek Crackers, Edible Flowers

Sayuran Rebus, Bumbu Kacang, Kerupuk Peyek, Edible Flowers

HOT STARTER AND SOUP

"Beef, Lamb and Chicken Satay" 330
Coconut Husk Grilled Satay Skewers, Fried Shallots, Peanut Sauce, Dried Chili Sambal

Sate di panggang dengan Kulit Kelapa, Bawang Goreng, Saus Kacang, Sambal Cabai Kering

"Kepiting Gandum" 175
Crispy Fried Soft Shell Crab, Oatmeal Crust, Curry Leaf, Chili, Torch Ginger Dressing

Kepiting Goreng Kulit Lunak, Oatmeal Crust, Daun Kari, Cabai, Kecombrang

"Pangsit Goreng" 185
Crispy Oxtail Wontons, Black Garlic, Limo Aioli

Wontons Buntut, Bawang Putih Hitam, Limo Aioli

"Lumpia Bebek" 155
Duck Spring Roll Cigars, Betutu Mayonnaise, Spicy Peanut Crumble

Lumpia Bebek, Mayonaise Betutu, Kacang Tumbuk Pedas

"Sop Buntut" 160
Oxtail Soup, Baby Carrots, Potatoes, Celery Leaf, Lime Leaf Oil

Sop Buntut, Wortel, Kentang, Seledri, Minyak Daun Jeruk Nipis

"Rawon Sum Sum" 185
Black Nut Soup, Roasted Bone Marrow, Heirloom Cherry Tomato, Celery, Beansprouts

Sup Kacang Hitam, Sumsum Tulang Panggang, Tomat Ceri, Seledri, Tauge

RICE AND NOODLES

"Kuah Pangsit" 170
Chicken and Truffle Noodle Soup, Foie Gras Dumplings, Bok Choi, Sichuan XO Sauce

Mie Ayam dengan Sup Truffle, Pangsit Foie Gras, Bok Choi, Saus Sichuan XO

"Mie Goreng Hitam" 650
Wok Fried Black Noodles, Bumbu Bali Poached Lobster Tail, Prawn Terasi Oil, Bok Choi, Baby Corn, Spicy Krupuk

Mie Goreng Hitam, Lobster Bumbu Bali, Minyak Udang Terasi, Bok Choi, Jagung Muda, Kerupuk Pedas

"Kwetiaw Goreng" 240
Wok Fried Rice Noodles, Rawon Beef Short Rib, Bok Choi, Shitake Mushroom, Tomato, Crispy Kemangi Kerupuk

Kwetiaw Goreng, Daging Iga Sapi Rawon, Bok Choi, Jamur Shitake, Tomat, Kerupuk Kemangi

"1945 Nasi Goreng" 220
Stir Fried Rice, Wagyu Beef, 1945 Sambal & Acar, Fried Duck Egg, Fried Shallots

Nasi Goreng, Daging Sapi Wagyu, 1945 Sambal & Acar, Telur Bebek Goreng, Bawang Goreng

GRILL, ROAST AND CURRIES

"Seabass Woku" 250
Grilled Seabass, Red Green Chili, Green Tomato, Lemongrass, Spring Onion

Seabass *Panggang, Cabai Merah Hijau, Tomat Hijau, Serai, Daun Bawang*

"Ikan Terbang Goreng" 230
Deep Fried Broken Skin Fish, Sambal Pecel, Sambal Kering, Lime, Red Chili Sambal

Ikan Goreng Pecah Kulit, Sambal Pecel, Sambal Kering, Jeruk Nipis, Sambal Cabai Merah

"Ayam Bakar Madu" 210
Jogjakarta Grilled Honey Chicken Leg, Curry Leaf, Smoked Green Chili Sambal, Mustofa Potato

Ayam Bakar Madu Jogjakarta, Daun Kari, Sambal Asap Cabai Hijau, Kentang Mustofa

"Kalio Udang" 190
Braised Lemongrass, Coconut King Prawns, Lime Leaf, Lemon Basil, Coconut Cream, Crispy Curry Leaf

Serai Rebus, Udang Goreng Kelapa, Daun Jeruk, Lemon Basil, *Santan, Daun Kari*

"Kambing Bakar Karo" 290
Cassava Leaf, Torch Ginger, Chicken Liver Sauce

Daun Singkong, Jahe Bakar, Saus Hati Ayam

"Rendang Wagyu Beef Cheek" 550
72 Hour Sous-Vide Beef Cheek, Kemangi Pesto, Fried Red Chili, Coconut Cream, Potato Crisps

Daging sapi diproses dengan metode Sous-Vide selama 72 jam, Saus Kemangi, Cabe Merah Goreng, Santan Kelapa, Keripik Kentang

LIVE AT YOUR TABLE

"Jamu Salt Crusted Kerapu Bintang" 1,200
Jamu Flavoured Salt Crusted Star Grouper, Balinese Spices, Lemongrass, Lime Leaf, *Sambal Matah*

Ikan Kerapu Bintang dalam baluran Crusted Salt *dan Jamu dengan Bumbu Bali, Serai, Daun Jeruk, Sambal Matah*

"Beef Tomahawk Marangi" 1,900
Wagyu Beef Chargrilled over Coconut Husk Charcoal, Marangi Spiced Marinade of Coriander, Turmeric, Galangal and Sweet Soy Sauce

Wagyu Beef dengan Bumbu Maranggi (Ketumbar, Kunyit, Lengkuas dan Kecap Manis) Dipanggang dengan Arang Serabut Kelapa

SIDE DISHES

"Uli Ketan Daun Jeruk" 45
Sticky Rice Cake, Lime Leaf

Nasi Ketan, Daun Jeruk

"Tempe Penyet" 45
Fried Fermented Soy Bean, Sambal Ulek

Tempe Goreng, Sambal Ulek

"Kembang Papaya" 45
Papaya Flower, Cassava Leaf

Bunga Papaya, Daun Singkong

"Tumis Jantung Pisang" 45
Stir Fried Banana Blossom, Petai, Fried Whitebait

Tumis Jantung Pisang, Petai, Ikan Teri Goreng

"Pelecing Kangkung" 45
Water Spinach, Spicy Red Chili Sambal, Lime Leaf, Peanuts

Kangkung, Sambal Cabe Merah Pedas, Daun Jeruk Nipis, Kacang

DESSERTS

"Tape Tarte Tatin" 80
Crispy Puff Pastry, Caramelized Fermented Cassava, Spiced Caramel Sauce, Coconut Ice Cream

Kue Puff, Tape, Saus Karamel, Es Krim Kelapa

"Es Teler Cheese Cake" 100
Coconut Cheesecake, Avocado, Jakcfruit Gel, Coconut Tuile

Cheesecake *Kelapa, Apukat, Gel Nangka, Kelapa Tuile*

"Durian Panna Cotta" 80
Durian Panna Cotta, Pineapple Sorbet, Pineapple Gel, Durian Foam

Durian Panna Cotta, Sorbet *Nanas,* Gel *Nanas,* Foam *Durian*

"Pisang Goreng" 65
Fried Bananas, Lapis Ice Cream, Spiced Nuts

Pisang Goreng, Es Krim Lapis, Kacang Bumbu

"Limo Ginger Crème Brulee " 80

Caramelized Baked Egg Custard, Mango Sorbet

Egg Custard *Panggang Karamel, Sorbet Mangga*

"Bomb Alaska Markisa Medan" 70
Coconut Pandan Sponge, Passionfruit Mousse, Torched Meringue

Bolu Pandan Kelapa, Markisa Mousse, Meringue

Add Grand Marnier 80

Tambahkan Grand Marnier

Gluten Seafood Crustacean Nuts Dairy

All prices are in thousand (000) IDR
and subject to 10% service charge and prevailing government taxes.
Please let our associate know if you have any special dietary requirement, food allergy, or food intolerance.

BEVERAGES

MINERAL WATER

Aqua Reflections Still Water (380 ml)	60
Aqua Reflections Sparkling Water (380 ml)	60
Equil Natural (380 ml)	60
Equil Sparkling (380 ml)	60
Aqua Reflections Still Water (750 ml)	110
Aqua Reflections Sparkling Water (750 ml)	110

1945 SIGNATURE COCKTAILS

Beta Suka — 180

Inspired from papua island the second biggest island in the world that half of it belongs to Indonesia territory. Its one of world biggest gold and copper miner. Other product that comes from this island is Massoia Wood. The wood has a specific relaxing aroma.

Aged Rum | Massoia Nectar | Bitters | Orange Zest

Pandan Martini — 180

Pandan leaves are an important component in Indonesian culinary traditions and especially in Java as a food fragrance because of the aroma they produce and are commonly used in the cake making. Pandan leaves are also used as a source of green for food

Vodka | Cointreau | Fresh Lemon Juice | Pandan Syrup Homemade

Saparela — 180

Saparila Cap Badak is almost 100 years old. First produced on the island of Sumatra, this Badak branded drink is also very popular, to be precise in Pemantang Siantar City, Medan and surrounding cities and is easier to find at traditional food court Batak Toba restaurants.

Campari | Saparila Cap Badak

BEER

Bintang	80
1945 Beer	90

SIGNATURE MOCKTAILS

Tamarilo Punch — 90

Tamarilo, Mango, Agave, Carrot, Lemon, Ginger

Borneo Cooler — 90

Pontianak Orange, Rose, Calamansi, Lychee

SOFTDRINK

Coke / Coke Zero / Diet Coke	60
Sprite	60
Tonic Water	60
Ginger Ale	60
Soda Water	60

FRESH JUICE

Orange	80
Strawberry	80
Water Melon	80
Mix Fruits	80

TWG TEA SELECTION

GREEN TEA — 60

Emperor Sencha, Genmaicha

BLACK TEA — 60

English Breakfast, Royal Darjeeling, Earl Grey

HERBAL TEA — 60

Chamomile

ICED TEA

Passion Fruit Iced Tea	90
Lemongrass Lychee Iced Tea	90

INDONESIAN TEA

Balinese Tea	60
Javanese Oolong Tea	60
Oriental Java Jasmine Tea	60
Keraton Tea Yogyakarta	60

COFFEE

SINGLE ORIGIN — 60

* West Java Preanger
* Sumatra Aceh Gayo
* Bali Blue Moon

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and subject to 10% service charge and prevailing government taxes.