

# INDONESIAN CUISINE

## APPETIZERS

Chicken **Saté** Marinated, Skewered and Char-Grilled, Indonesian Peanut Sauce

9

**Kepeting Goreng** Pan Seared, Jumbo Lump Crabcake,  
Asian Noodles, Citrus Mayonnaise & Chili Sauce

13

**Armstrong's Appetizer** (*for two*)

An Assortment of Saté, Crabcake, Bakmi Goreng, Krupuk and Acar

25

**Soto Makasar** Traditional Pirate Soup from the 17th century Sailors of South Celebes...  
a Rich Lamb, Chicken and Beef Stock, Flavored with Lemongrass and Served with Rice Noodles

8

**Gado Gado** Asian Vegetables, Tofu, Hard-Boiled Egg and Tomato with Peanut Dressing

7



**Bakmi Goreng Taman Sari** A Light Textured Indonesian Noodle,  
Stir Fried with Shrimp, Chicken, Vegetables and Sweet Soy Sauce

13AP/25MC

**Nasi Goreng** A Traditional Indonesian Fried Rice with Chicken, Beef Tenderloin,  
Pork Tenderloin, Shrimp and Vegetables topped with a Spicy Omelet Julienne

15AP/28MC



## MAIN COURSES

**Tahu Kecap Semarang** (*Vegetarian*) Tofu, Bean-Thread Noodles and Vegetables  
Sautéed in Sweet Soy Sauce

21

**Karé Udang Maimom** Jumbo Shrimp Poached in a Curry Sauce Soothed with Coconut Milk

30

**Ayam Gulung Raja Udang Kraton Solo** Tender Lobster Tail Wrapped in Chicken Breast,  
Finished in a Tamarind and Black Truffle Laced Wild Mushroom Demi-Glace

34

**Opor Bebek** Half Semi Boneless Roasted Long Island Duck,  
with a Macadamia Nut, Candle Nut and Coconut Milk Sauce

30

**Babi Kecap Singa Raja** Pork Tenderloin Bathed in an Infusion of Sweet Soy, Ginger and Orange

29

**Iga Kambing Bakar Bengkulu** Complete Baby Rack of Lamb with an Indonesian Curry Sauce

36

**Daging Rendang** Beef Short Ribs, Braised in Coconut Milk,  
Palm Sugar, Lemongrass, Lime Leaves & Chilies

28

**Nasi Rames** Indonesian Tasting Featuring Saté, Kepeting Goreng, Bakmi Goreng, Babi Kecap,  
Daging Rendang, Served with Krupuk, Acar, Sambal, and Peanut Sauce

32

**Rijsttafel** The traditional Indonesian feast served in five courses.

49

Appetizer Saté and Kepeting Goreng

Soup Soto Makasar

Salad Gado Gado

Entrée Bakmi Goreng, Babi Kecap, Daging Rendang, Nasi (rice),  
Krupuk (shrimp chips), Acar (pickled vegetables) and Sambal

Dessert Service to Follow

# GLOBALLY INSPIRED CUISINE OF SPRING

## APPETIZERS

Duet of Yellowfin **Tuna**; Five Spice Rubbed Loin & Honduran Ceviche,  
With Tropical Fruit Salsa, Pineapple Anise Vanilla Infusion

15

Pan Roasted **Black Cod** with Sweet and Sour Cipollini Onions & Fennel,  
Blood Orange Brown Butter Vinaigrette

15

**Lobster Ravioli Crisafulli**, Champagne Lobster Cream, Shredded Reggiano

14

Pan Seared Scuba Dived **Sea Scallops** with Gingered Baby Carrot Purée,  
Spring Pea Meyer Lemon Beurre Blanc

16

Sautéed Farm Raised White Tail **Alligator**, Roasted Red Pepper - Caper Brown Butter

13

Spring Herb **Risotto**, with Shrimp & Scallops, Caramelized Fennel, Citrus Supremes

14

Seared Hudson Valley **Foie Gras** with Duck Egg Omelette, Duck Confit,  
Orange Marmalade Toast, Grand Marnier Gastrique

20

**Classic Caesar Salad**, Crispy Homemade Garlic Croutons

8

Local **Baby Field Greens**, White Asparagus, Roasted Beets, Crumbled Chèvre,  
First Cold Press Extra Virgin Olive Oil & 25 Year Balsamic Drizzle

10



## MAIN COURSES

Wild **Striped Bass** "À La Plancha" with Israeli Couscous, Jerusalem Artichoke Velouté,  
European Cucumber & Lemongrass Relish

32

Pan Roasted Scottish **Salmon** with Ricotta Gnocchi, Roasted Yellow Tomato Vinaigrette

25

**Chicken Pistache Alexandra** Roulade of Free Range Chicken Breast  
with Prosciutto, Shiitake Mushrooms and Toasted Pistachio Nuts, Madeira Cream Sauce

26

**Daily Selection of Fresh Pasta** Composed & Priced Daily

MP

Grilled Kurobuta Center Cut **Pork Rib Chop** with Ginger Green Tea Compressed Rice,  
Sweet Chili Barbecue Glaze, Kim Chi

28

Pan Seared **Beef Tenderloin** with Sheldon Farms Potato Purée,  
Truffle Morel & Oyster Mushroom Ragout

36

Grilled **New York Strip** with Truffled Foie Gras Compound Butter,  
Maytag Blue Cheese Sheldon Farms Fingerling Potato Salad

34

Pan Roasted Farm Raised **Kangaroo** Medallions with Lemon Thyme Polenta,  
Tupelo Honey Glazed Baby Carrots, Tawny Port Blackberry Jus

36

**Chef-Owner** Yono Purnomo

**Chef de Cuisine** Daniel Urschel

**Chef** Oleg Jerusalemski

For the pleasure of our dining guests, please silence all portable electronic devices