

# AMANJIWO

## Catering Menu

Fine cuisines, elegant settings and personalised service create an ideal atmosphere for a memorable experience at any of these spectacular locations. Our Executive Chef can adjust the menus if required.

Menu availability is subject to season, occupancy and harvest.

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<b>Canapé Choices</b>	120	per kind, per guest, per hour
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### Dinner

3-Course Indonesia / Asia / International	1,450	per guest
4-Course Indonesia / Asia / International	1,850	per guest
Makan Malam Dinner	1,250	per guest
Indonesia / International Barbecue Dinner	2,170	per guest
Night Market / Kaki Lima Dinner	2,170	per guest

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### Beverages Packages

Non-Alcoholic Package	450	per guest, per hour
Alcoholic Package	850	per guest, per hour

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### Corkage Fee

Wine	700	per bottle
Champagne	850	per bottle
Spirit < 750ml	950	per bottle
Spirit > 750ml	1,100	per bottle

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### Special Performance

Ramayana Dance Performance	6,500	per performance
Jathilan Performance	7,000	per performance
Javanese Classic Dance	6,500	per performance
Javanese Children Dance	6,500	per performance
Javanese Puppet Show (Wayang Kulit)	7,000	per performance

All prices are in thousands of Rupiah (IDR) and subject to a 11% service charge and 10% government tax.

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## Canape Choicés

Coconut Prawn SF

deep-fried prawn with desiccated coconut, chilli  
mango sauce and cilantro

Octopus and Spicy Pineapple SF N

grilled octopus' skewer, spicy caramelised pineapple

Spirulina Croissant SF G D

crab meat and cream cheese

Tuna Tartare SF

spoon of raw yellowfin tuna, ginger soya, wasabi mayo,  
ikura

Citrus Cured Salmon Mozaic SF

nori, lemon fluid gel, local basil, lemon powder

Roti Jala G N

savoury crêpes, spicy free-range chicken curry, pickled  
cucumber

Ayam Suwir Crackers N

shredded roast chicken, spicy salsa on, herb crackers

Lamb Pie G D

braised lamb and sweet potato mash, tomato relish.

Gunkan A5 Wagyu N

blow torched raw wagyu beef striploin, sushi rice, nori  
sheet, sesame and ginger sauce, fish roe

Bocconcini and Tomato VE D

fresh mozzarella and tomato cherry, balsamic  
reduction

Miso Dengaku VE V

grilled eggplant, miso paste glazed

Rujak Mangga Roll VE V N

sweet and sour mango salad, roasted peanut

IDR 120,000 | per kind, per guest, per hour

Price are in Rupiah (IDR) and subject to a 11% service charge and 10% government tax.

(V) Vegan (VG) Vegetarian (SF) Seafood

(G) Gluten (D) Dairy (N) Nuts (P) Pork

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## Food Menu

The Catering Menu of Amanjiwo offers a diverse selection of delectable dishes to fit the perfect event.

Choose any dishes to your liking to be the set menu.

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

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## Choices of Starters

Selada Tahu and Bakwan Udang SF G N  
Indonesian white tofu salad, sweet soya, tamarind and peanut sauce, vegetables, and king prawn fritters

Roasted Duck Salad N  
five spice slow roasted duck, carrot, beetroots, orange, edible grass, ginger soya and sesame dressing

Yellow Fin Tuna and Sea Grapes SF G N  
light cured raw tuna, spicy and tangy dressing, ikura

Butter Poached King Prawn Tail SF  
orange segments, carrot and celery salad, coconut bisque, bottarga di mugine

Pan-Fried Scallop SF D  
sweet potato purée, avruga herring – cream sauce, green onion oil

Fried Goat Cheese Salad VEDG  
breaded goat cheese, baked beets, poached pear, grapes, rocket, and sherry vinaigrette

Pickled Beetroot and Artichoke Salad VGVN  
eggplant - tahini, red onion, cucumber, crispy pita bread

## Choices of Soups

Senerek Magelang N  
beef broth and vegetables, red beans, slow braised wagyu beef striploin

Sop Ayam Kampung N  
double broth of free-range chicken, roasted chicken, vegetables, fried cassava, glass noodle

Soto Seger N  
beef broth, sliced wagyu beef tenderloin, cabbage and tomato, fried shallot, quail egg skewer

Tom Kha Gai SF N  
Thai coconut milk and herb soup, chicken breast, fresh mushrooms, and chilli

Roasted Pumpkin Soup VGD N  
pumpkin seed, gluten – free garlic crouton

Smoked Tomato Soup VGGDN  
charred tomato cherry, fresh basil, warmed bread

Lobster and Corn Bisque SFGDN  
creamy lobster soup and sweet corn, grilled focaccia bread, avruga herring

# AMANJIWO

## Choices of Plated Main Courses

### Local Cuisine

#### Nasi Berkat Borobudur

wok-fried wagyu beef tenderloin, spices, and green chilli (N)  
braised boneless free-range chicken in Jati leaf and hardboiled egg (N)  
sautéed green asparagus with garlic (VG V)  
tempe with fried beef liver chilli (N)  
braised beef skin in coconut milk broth (N)  
urap salad with cooked vegetables and grated coconut (N)  
flavour steamed rice (VG V)

#### Nasi Campur Ayam Bakar Pedas or Manis

Indonesian grilled boneless half baby chicken  
Javanese-style, chilli paste marinade or sweet soya (N)  
grilled slow-braised wagyu beef tenderloin in sweet soya sauce and spices (N)  
slow-cooked green mussel skewer in chilli coconut milk paste (SF N)  
cucumber and pineapple pickled (VG V N)  
flavour steamed rice with stink bean and salted fish (SF N)

#### Nasi Mangut Ikan Tuna Asap

Javanese-style light smoked tuna, green tomato, red chilli and coconut milk sauce (SF N)  
braised minced beef wrapped in leaf (N)  
oven-roasted marinated chicken breast with shallot salsa (N)  
fresh raw vegetable salad with garden herbs (V VG N)  
steamed organic red rice (V VG)

#### Nasi Gulai and Sate Kambing

Javanese-style braised lamb leg in spices and coconut milk (N)  
charcoal grill young lamb skewer with sweet soya (N)  
charcoal grilled minced lamb skewer (N)  
shallot, tomato, and chilli dip (V VG N)  
steamed white rice (VG V)

#### Amanjiwo Bistik Sapi

Javanese-style grilled 150g steak wagyu striploin with spices and soya sauce (N)  
oven potato, red beans, carrot, and green beans (N)  
tomato cherry salad with red onion and parsley (N)

#### Lontong Meriah

Indonesian rice cake bowl (SF N)  
jackfruit in coconut milk broth with caramelised coconut (VG V N)  
king prawn with green chilli and fermented soya beans and tofu skin (SF N)  
eggs with chilli paste (V N)  
slow-braised wagyu beef Rendang (N)

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## Choices of Plated Main Courses

### International Cuisine

#### Grilled Vegetables and Red Pepper – Walnut Purée

local vegetables and herbs, oil marinated VG V

roasted garlic mashed potato VG V

green Salad with sherry vinaigrette VG V

roasted pepper and walnut puree VG V N

#### Roasted Cauliflower and Red Curry

cauliflower “steak” marinated with ras el hanout and sea salt VG V

local vegetables and pineapple in spicy red curry VG V

chickpea salad with onion and sumac VG V

porangrice VG V

#### Wagyu Beef Tenderloin Steak

120g Australian wagyu tenderloin mb6

fondant Potato SF N

butter vegetables V D

port wine jus

#### Pan-Fried Salmon Fillet

120g salmon fillet SF

sweet corn and edamame succotash VG V

sweet potato purée D

saffron – butter sauce D

garden cress salad VG V

#### Oven-Roasted Lobster Mornay

lobster tail with mornay sauce, gruyere and parmesan cheese SF D

rosemary – garlic potato D

green salad with sherry vinaigrette VG V

#### Roasted Chicken Breast

parmesan - potato purée V D

green asparagus and kale N D

caramelised onion VG V

morel mushroom jus D

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## Choices of Desserts

Es Campur Pakem    V G V

sweet, chilled soup with tapioca pearls, fermented cassava and black sticky rice, black grass jelly, pandan pasta, coconut milk, red syrup, ice crush

Es Kolak Pisang    V G V

caramelized banana in palm sugar and coconut milk, sticky rice, sweet mung beans, palm fruits

Proll Tape and Kesemek    V G D

fermented cassava cake with dried persimmon, roasted almond, Valrhona Ivory chocolate Cremieux

Napoleon    V G D

puffed pastry, vanilla cream, berries

Vanilla and Yoghurt Pannacotta    V D

fermented cassava cake with dried

Mango Mousse Coconut Cake    V G D

fermented cassava cake with dried

Triple Chocolate Log    V G D N

moist cake, ganache, chocolate chantilly, cream puff, praline