



Embark on these dining destinations at Shangri-La Hotel, Jakarta.

SATOO

SATOO

SATOO is all about the culinary exploration of Asian and international cuisines. There are 12 interactive open kitchen stations featuring various types of cuisines and dishes, including Indian, Western, Chinese, Indonesian, salad, sushi, sashimi, barbecue, noodles, pasta, desserts, fruits and jamu (traditional Indonesian herbal concoctions).

**SATOO
DELI SHOP**

SATOO DELI SHOP

SATOO Deli Shop offers a delicious variety of cakes, pastries, breads, sandwiches and chocolates. Grab a quick snack, satisfy your sweet tooth, or take a sandwich with you on your way to discover Jakarta's sights.



ROSSO

Rosso offers down-to-earth, yet authentic Southern Italian cuisine and an interesting selection of world-class wines in a vibrant, friendly and informal atmosphere. The quality and consistency of Rosso's Southern Italian specialties makes it many people's favourite Italian restaurant.



NISHIMURA

Nishimura presents authentic Japanese cuisine, prepared with a combination of fresh ingredients and traditional Japanese cooking styles. Enter the tranquil Japanese restaurant ambiance. Private dining rooms are available in three designs, from tatami style to teppanyaki style. For diners who want to enjoy fresh fish from the display, the Sushi bar is ideal.



BATS

Step into an underground New York bar and restaurant right in the heart of Jakarta. Designed with exposed brick and wood paneling, B.A.T.S. offers oversized portions of Western food. Meat lovers can delight in an extensive range of premium quality steaks.

Lobby Lounge

LOBBY LOUNGE

A great place to see and be seen at, Lobby Lounge presents an elegant setting for meeting friends and business partners. Enjoy the classic high tea, which is available every afternoon and uses an elegant three-tiered plating concept to present high-quality light snacks and beverages.



雅加达香格里拉酒店

@ f @jia.dining

STEAMING, TOSSING, AND ROASTING 甲杂志

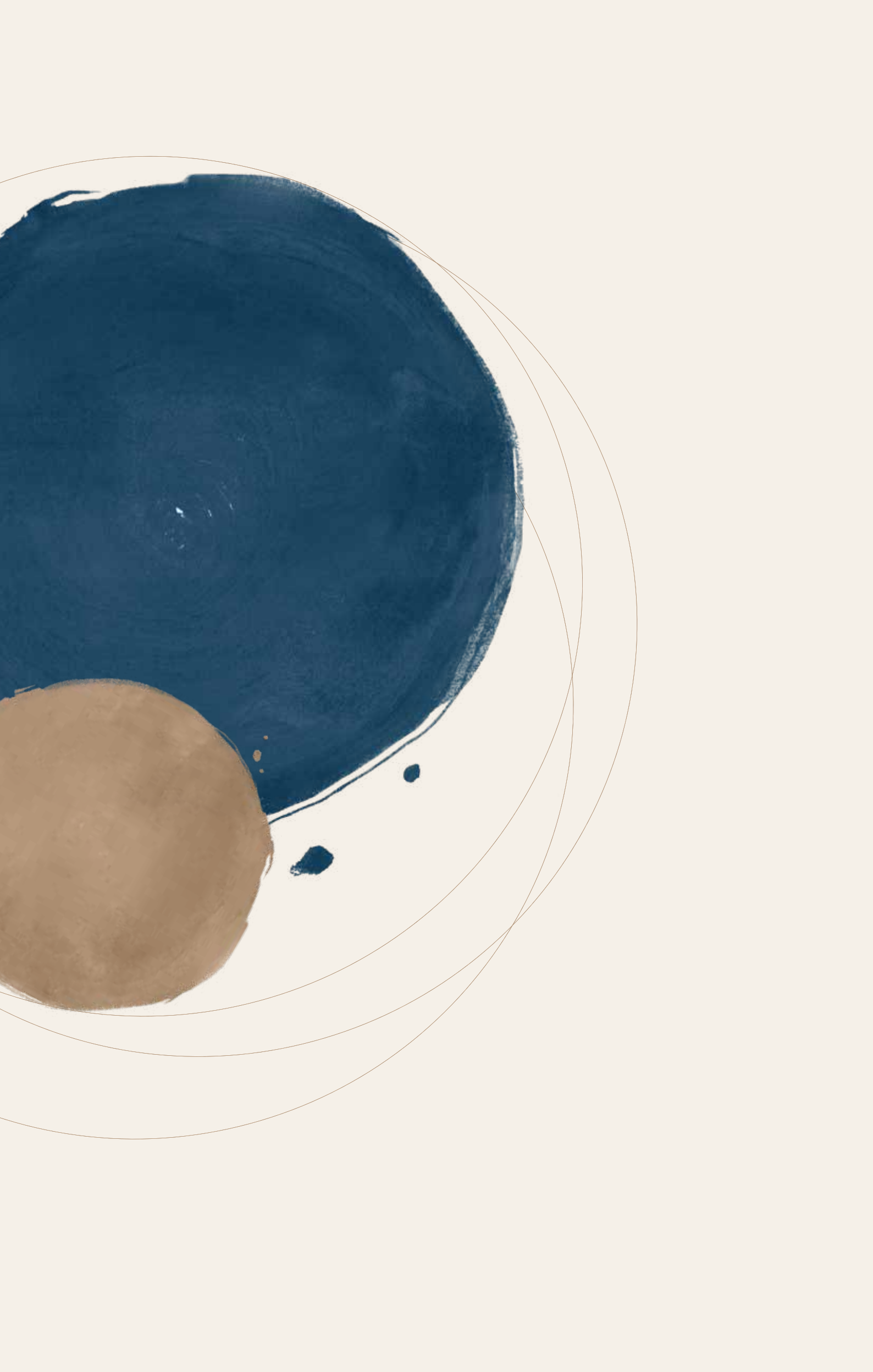


Contemporary Chinese Dining

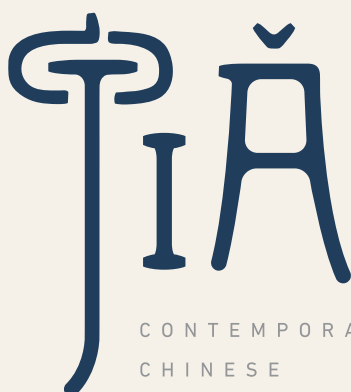


当代
中华
美食

In Chinese, JIA (Jiǎ) means "first". Much to the delight of diners, JIA serves as a home to a line-up of delectable dim sum, sumptuous roasting fare and well-loved celebrated Chinese dishes. The blend of classical Chinese cuisine and stylish presentation gives a little twist to each dish, yet preserves its original recipe.



当代中华美食



CONTEMPORARY
CHINESE
DINING。

JIA comes from the Chinese word jiǎ ,
which means “first”.

JIA is the home of excellent comfort Chinese food, a
place to share great dining moments with
friends and family.

#TakeMeToJia

厨
师
推
荐

CHEF'S RECOMMENDATION

[REKOMENDASI KOKI]

348. 梨香牛肋骨

Braised US Beef Short Ribs
with Pear

Semur Iga Sapi Amerika
dengan Buah Pir







辣子大虾皇拼黄金馒头

128.

Deep-fried King Prawn with Laci Sauce
served with Golden Bun

Udang Jumbo Goreng dengan Saus Laci
disajikan dengan Roti Goreng

PER PERSON





金巢珠宝宝氣 118 / 177 / 236.

Wok Fried Seafood and Seasonal Green with Crab Meat Sauce in Golden Nest

Tumis Aneka Hidangan Laut dan Sayuran dengan Saus Daging Kepiting di dalam Keranjang



怡保特色双 咸鱼炒饭 148 / 222 / 296.

Ipoh Special Twin Salted Fish Fried Rice

Nasi Goreng Special Ipoh dengan Dua Macam Ikan Asin





鸡鬆茄子软壳蚧 158.

Deep-fried Soft Shell Crab with Eggplant and Chicken Floss

Kepiting Soka Goreng dengan Terong dan Abon Ayam



賽螃蟹香烤三文鱼件 158.

Oven-baked Salmon Fillet with Egg White and Dried Scallop

Ikan Salmon Panggang dengan Putih Telur dan Kerang Simping Kering

PER PERSON



黄焖海味鱼腩羹 168.

Braised Four Treasure Soup

Sup Empat Harta Karun à la Koki

PER PERSON



金牌
片皮
鴨



SIGNATURE PEKING DUCK

[BEBEK PEKING]





金牌片皮鸭 • **SIGNATURE PEKING DUCK**
[BEBEK PEKING]



所有售价以千元卢比计算,另加收10%服务费及现行政府税。
Prices are in thousand Rupiah and subject to 10% service charge & prevailing government tax.
Harga yang ditampilkan dalam Rupiah dan satuan ribuan. Harga dikenakan biaya layanan 10% dan pajak pemerintah yang berlaku.

金牌片皮鸭 [一只 / 半只]

538 / 269.

Signature Peking Duck [Whole / Half]

由于我们的北京烤鸭是现烤现卖的。
所以需要您提前45分钟预订。

Pre-order is required for the Signature Peking Duck.
Please allow us 45 minutes to prepare.

Kami menyarankan untuk melakukan pemesanan sebelumnya untuk Bebek Peking.
Kami memerlukan waktu 45 menit untuk mempersiapkannya.

二吃 Second Way:

01. [姜葱炒]

Wok-fried with Ginger and Spring Onion

Ditumis dengan Jahe dan Daun Bawang
02. [银芽菇丝炆伊面]

Stir-fried E-Fu Noodle with Mushrooms and Bean Sprouts

I-Fu Mie Goreng dengan Jamur dan Tauge
03. [生菜包]

Wrapped in Lettuce

Dibungkus dengan Daun Selada



04. [黑椒炒]

Wok-fried with Black Pepper Sauce

Ditumis dengan Saus Lada Hitam


05. [椒盐鸭架]

Deep-fried Duck Bones with Salt and Pepper

Tulang Bebek Goreng dengan Garam dan Lada



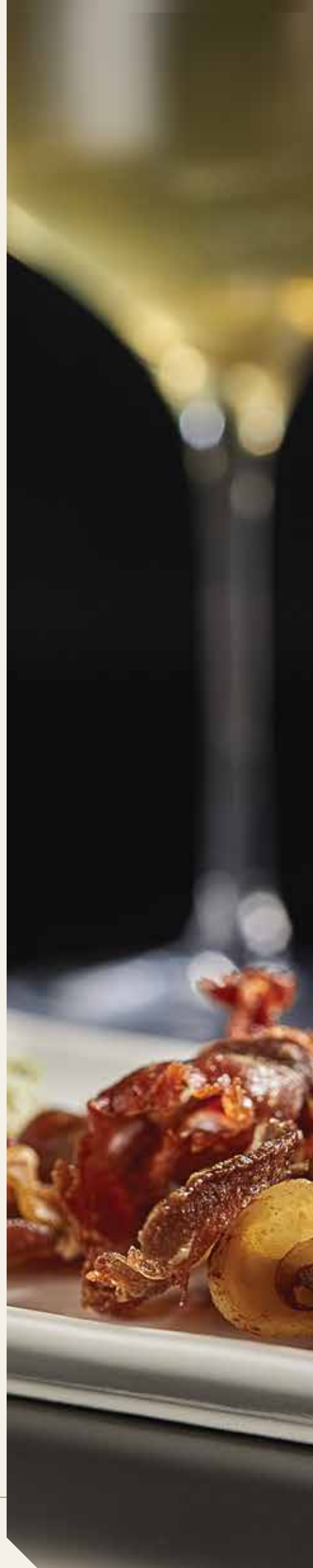
精美
开胃
菜

APPETIZER

[MAKANAN PEMBUKA]

138. 灯影脆皮牛肉

Crispy Fried Beef in Honey Sauce
Daging Sapi Goreng dengan Saus Madu





精美开胃菜 • APPETIZER

[MAKANAN PEMBUKA]



金沙脆炸金针菇

98.

Deep Fried Enoki Mushroom with Salty Egg Yolk

Jamur Enoki Goreng dengan Kuning Telur Asin



凉拌沙律海带

88.

Chilled Seaweed Salad

Salad Rumput Laut



话梅小西红柿

98.

Chilled Marinated Baby Tomato with Plum Sauce

Hidangan Buah Tomat dengan Saus Plum



烧汁鲜冬菇

98.

Fried Shiitake Mushroom with Gravy

Jamur Shiitake dengan Saus Kaldu



脆炸麻婆豆腐

98.

Deep Fried Crispy Mapo Bean Curd

Tahu goreng ala Mapo



脆香七味豆腐

98.

Deep-fried Bean Curd with Salt and Pepper

Tahu Goreng dengan Lada Garam



XO酱凉拌双脆

98.

Chilled Black Fungus with Cucumber in XO Sauce

Jamur Hitam dan Timun dengan Saus XO



凉拌辣汁鸡丝海哲

98.

Chilled Spicy Jelly Fish with Shredded Chicken

Ubur-ubur Pedas dengan Irisan Daging Ayam



汾酒卤牛展

118.

Chilled Sliced Beef Shank
Irisan Daging Sapi Sengkel



脆酱萝卜

98.

Chilled Preserved Turnip
Sayur Lobak



烟熏素鹅

98.

Chilled Smoked Vegetarian Roll
Sayur Asap Vegetarian Gulung



[辛辣]

Spicy Dishes
Pedas



[植根于自然]

Rooted in Nature
Alami dan Lokal



[含猪肉]

Dishes with Pork
Mengandung Babi



[含果仁]

Dishes with Nuts
Mengandung Kacang



[素食]

Vegetarian
Vegetarian



[与酒精]

Dishes with Alcohol
Mengandung Alkohol



粤
港
烧
味

BARBECUED & MARINATED DISHES

[HIDANGAN PANGGANG]

208 / 312 / 416.

烧味拼盆

Assorted Barbecued Meat

Kombinasi Aneka Daging Panggang







沙 皮 烤 乳 猪

3,850.

Crispy Roasted Suckling Pig

Babi Kecil Panggang Renyah

我们的沙皮烤乳猪是现烤现卖的，

Pre-order is required for the Crispy Roasted Suckling Pig.

Please allow us 60 minutes to prepare.

Kami menyarankan untuk melakukan pemesanan sebelumnya untuk Babi Kecil Panggang Garing.

Kami memerlukan waktu 60 menit untuk mempersiapkannya.



蜜汁叉烧

168.

Barbecued Pork with Honey

Babi Panggang dengan Madu



脆皮烤金方

228.

Crispy Roasted Pork

Babi Panggang Garing



葱油淋鸡

198 / 99.

Poached Chicken with Onion Oil

Ayam Rebus dengan Minyak Bawang

[辛辣]
Spicy Dishes
Pedas



[植根于自然]
Rooted in Nature
Alami dan Lokal



[含猪肉]
Dishes with Pork
Mengandung Babi



[含果仁]
Dishes with Nuts
Mengandung Kacang



[素食]
Vegetarian
Vegetarian



[与酒精]
Dishes with Alcohol
Mengandung Alkohol



汤羹

SOUP

[SUP]

668. 秘制海味佛跳墙

“Monk Jumps Over The Wall”
Double-boiled Assorted Dried
Seafood Soup

Sup Aneka Hidangan Laut

PER PERSON







泰式四宝羹伴原条海参 248.

Braised Treasure Soup with Whole Baby Sea Cucumber and Green Chili Sauce
Sup Teripang dengan Saus Cabai Hijau
PER PERSON 



虫草花冬瓜北菇炖素汤 128.

Double Boiled Winter Melon Soup with Black Mushroom and Cordycep Flower
Sup Labu Air dengan Jamur Hitam dan Bunga Cordycep

PER PERSON



松茸花胶炖鸡 168.

Double-boiled Fish Maw Soup with Chicken and Matsutake Mushrooms
Sup Perut Ikan dengan Ayam dan Jamur Matsutake
PER PERSON



黑蒜干贝乌鸡炖螺头汤 188.

Double Boiled Black Chicken Soup with Black Garlic, Sea Conch and Dried Scallop
Sup Ayam Hitam, Simping Kering, Keong Laut dan Bawang Hitam
PER PERSON



养颜翡翠蚧肉羹 128.

Braised Spinach Egg White, Crab Meat Soup Topped with Tobiko
Sup Bayam dengan Putih Telur dan Daging Kepiting
PER PERSON



蚧肉粟米羹 128.

Braised Corn Soup with Crab Meat
Sup Jagung dengan Daging Kepiting
PER PERSON



龙虾酸辣羹配长春卷

128.

Sichuan Hot and Sour Soup
with Lobster and Spring Roll

Sup Asam Pedas a la Sichuan dengan Daging
Lobster dan Lumpia Goreng

PER PERSON 



花胶炖北菇

188.

Double-boiled Fish Maw Soup
with Black Mushrooms

Sup Perut Ikan dengan Jamur Hitam

PER PERSON



瑶柱花膠鴨絲羹

128.

Braised Fish Maw, Shredded Duck
Meat and Dried Scallop

Sup Perut Ikan dengan Daging Bebek dan
Kerang Simping Kering

PER PERSON

[辛辣]
Spicy Dishes
Pedas 

[植根于自然]
Rooted in Nature
Alami dan Lokal 

[含猪肉]
Dishes with Pork
Mengandung Babi 

[含果仁]
Dishes with Nuts
Mengandung Kacang 

[素食]
Vegetarian
Vegetarian 

[与酒精]
Dishes with Alcohol
Mengandung Alkohol 

海
鲜
小
炒

SEAFOOD

[HIDANGAN LAUT]

258. 脆皮黄金大虾皇

Deep-fried King Prawns
wrapped in Salted Egg Yolk

Udang Goreng dengan Kuning Telur Asin





海 鲜 小 炒 • **SEAFOOD**
[HIDANGAN LAUT]



奇味酱焗百花带子 238 / 357 / 476.

Baked Scallops stuffed with Shrimp Paste and Homemade Bean Curd in Miso Mayonnaise

Kerang Simping Panggang dengan Udang Cincang, Tahu dan Saus Miso Mayones



麦片脆生虾 238 / 357 / 476.

Deep-fried Prawns with Oatmeal
Udang Goreng dengan Havermut



杏香芥末沙汁虾球 238 / 357 / 476.

Crispy Prawns with Wasabi Mayonnaise and Almond Flakes
Udang Goreng dengan Saus Mayones Wasabi dan Irisan Kacang Almond



蜂巢虾茸枣 168.

Deep Fried Prawn stuffed with Crispy Potato and Mayonnaise
Udang Cincang Goreng dengan Kentang dan Saus Mayones



沙嗲粉絲生虾煲 248.

Stewed Tiger Prawn, Vermicelli with Satay Sauce in Clay Pot
Semur Udang Jumbo, Bihun dan Saus Satay dalam Claypot



XO 酱彩椒炒带子 238 / 357 / 476.

Wok-fried Scallops with Bell Peppers and Asparagus in XO Sauce
Tumis Kerang Simping Saus XO dengan Paprika dan Asparagus





珊瑚百花釀帶子西兰花 238.

Deep-fried Minced Prawns wrapped in Scallop with Broccoli and Crab Meat Sauce
Udang Cincang Goreng yang dibungkus Kerang Simpung dengan Brokoli dan Saus Daging Kepiting



金湯酸菜水煮魚片 158.

Sliced Fish Fillet with Preserved Vegetables in Superior Broth
Irisan Ikan dan Sayur Asin dengan Kaldu Superior



醬油乾蔥銀雪魚 238.

Stewed Cod Fish with Chef's Signature Sauce
Semur Ikan Gindara dengan Saus Special ala Koki



脆香鱈魚鍋貼 198.

Deep Fried Cod Fish Fillet on Crispy Toast
Irisan Ikan Gindara di atas Roti Goreng



金杯桂花蚧肉伴沙律菜 228.

Wok Fried Egg with Crab Meat, Prawn and Vegetable in Golden Cup
Tumis Telur, Udang dan Sayuran



咖哩蝦煲配金枕頭 188.

Sauteed Prawns with Curry Sauce served in a Claypot accompanied with Deep-fried Buns
Tumis Udang Saus Kari disajikan di Claypot dengan Roti Goreng



沙煲三文魚頭 158.

Braised Salmon Fish Head in Claypot
Semur Kepala Ikan Salmon dalam Claypot

【辛辣】
Spicy Dishes
Pedas

【植根于自然】
Rooted in Nature
Alami dan Lokal

【含猪肉】
Dishes with Pork
Mengandung Babi

【含果仁】
Dishes with Nuts
Mengandung Kacang

【素食】
Vegetarian
Vegetarian

【与酒精】
Dishes with Alcohol
Mengandung Alkohol

家禽类

POULTRY

[HIDANGAN UNGGAS]

148. 荷香，秋耳，虫草花蒸滑鸡

Steamed Chicken with Cordycep
Flower in Lotus Leaf

Ayam Kukus dengan Bunga Cordycep
dalam Daun Teratai







脆皮吊烧鸡 (一只 / 半只) 288 / 144.

Roasted Crispy Chicken (Whole/ Half)
Ayam Panggang Renyah (Satuan/ Setengah)



宫保爆鸡丁 148.

Kung Pao Wok-fried Diced Chicken
with Dried Chili
Tumis Ayam Kung Pao dengan Cabai Kering
🌶️ 🥜



香辣干煸辣子鸡 148.

Crispy Chicken with Dried Chili
Ayam Goreng Renyah dengan Cabai Kering
🌶️



香芒泰式鸡件

148.

Deep-fried Boneless Chicken
with Special Chili Sauce and Mango

Ayam Goreng Tanpa Tulang
dengan Saus Pedas Spesial dan Mangga



[辛辣]
Spicy Dishes
Pedas



[植根于自然]
Rooted in Nature
Alami dan Lokal



[含猪肉]
Dishes with Pork
Mengandung Babi



[含果仁]
Dishes with Nuts
Mengandung Kacang



[素食]
Vegetarian
Vegetarian



[与酒精]
Dishes with Alcohol
Mengandung Alkohol



猪
肉
类

PORK

[HIDANGAN BABI]

168 / 252 / 336. 蜜味镇江骨

Crispy Spare Ribs with Black Vinegar
Iga Babi Goreng dengan Cuka Hitam







江南紅燒肉

188.

Braised Pork Belly with Quail Egg

Semur Perut Daging Babi
dengan Telur Puyuh





松子乾煸肉碎四季豆

138 / 207 / 276.

Sichuan Style Stir-fried French Beans
with Minced Pork

Tumis Buncis dengan Daging Babi Cincang
ala Sichuan





魚香肉崧茄子煲

138 / 207 / 276.

Stewed Eggplant with Minced Pork
in Spicy Sauce

Semur Terong dengan Daging Babi Cincang
dan Saus Pedas





烧汁煎酿藕饼

158.

Pan-fried Lotus Root wrapped in
Minced Pork with Barbecue Sauce

Akar Teratai Goreng dibalut dengan Daging
Babi Cincang dan Saus Barbekyu



鲜果咕咾肉

138 / 207 / 276.

Sweet and Sour Pork
with Fresh Fruits

Daging Babi Asam Manis
dengan Buah Segar



咸魚花腩煲

188 / 282 / 376.

Stewed Pork Belly, Salted Fish,
Dry Chili in Clay Pot

Semur Daging Perut Babi, Ikan Asin dan
Cabai Kering



【辛辣】

Spicy Dishes
Pedas



【植根于自然】

Rooted in Nature
Alami dan Lokal



【含猪肉】

Dishes with Pork
Mengandung Babi



【含果仁】

Dishes with Nuts
Mengandung Kacang



【素食】

Vegetarian
Vegetarian



【与酒精】

Dishes with Alcohol
Mengandung Alkohol



牛
羊
类

LAMB & BEEF

[HIDANGAN DOMBA & SAPI]

348. 鹅肝黑椒牛柳粒

Stir-fried Diced Australian Beef
with Goose Liver in Black Pepper Sauce

Tumis Daging Sapi Australia
dengan Hati Angsa dan Saus Lada Hitam







鹅肝酱牛仔骨 268 / 402 / 536.

Pan-fried US Beef Short Ribs
with Goose Liver Sauce
Iga Sapi Amerika Goreng
dengan Saus Hati Angsa



红酒金菇露笋牛柳卷

188.

Pan-fried US Beef Rolls
with Asparagus and Enoki Mushrooms
in Red Wine Sauce

Daging Sapi Gulung Amerika
dengan Asparagus, Jamur Enoki
dan Saus Anggur Merah



萝卜牛腩煲

188.

Braised Grain-fed US Beef Brisket
with Radish in Claypot

Semur Sandung Lamur Sapi Amerika
"Grain-fed" dengan Lobak Putih dalam Claypot



京葱爆羊肉

188.

Stir-fried Sliced Australian Lamb
with Ginger and Onion

Tumis Irisan Daging Domba Australia
dengan Jahe dan Bawang Bombay



黑椒煎羊扒

158.

Pan-fried Australian Lamb Chop
with Black Pepper Sauce

Daging Domba Australia Panggang
dengan Saus Lada Hitam

PER PERSON



芥子二仙牛柳粒

228.

Sautéed Diced Beef with Shimeji
Mushroom, Bell Pepper and Mustard

Tumis Daging Sapi dengan Jamur Shimeji,
Paprika dan Saus Mustard



烧汁蒜片牛柳条

228 / 342 / 456.

Pan-fried Australian Beef Strip
Tenderloin with Sliced Garlic
in Barbecue Sauce

Daging Sapi Australia Goreng
dengan Irisan Bawang Putih
dan Saus Barbekyu

[辛辣]

Spicy Dishes
Pedas



[植根于自然]

Rooted in Nature
Alami dan Lokal



[含猪肉]

Dishes with Pork
Mengandung Babi



[含果仁]

Dishes with Nuts
Mengandung Kacang



[素食]

Vegetarian
Vegetarian



[与酒精]

Dishes with Alcohol
Mengandung Alkohol





鲍
鱼
海
味
燕
窝

ABALONE, DRIED SEAFOOD & BIRD'S NEST

[ABALON, HIDANGAN LAUT KERING & SARANG BURUNG]

398. 官燕烩蚬肉

Braised Bird's Nest with Crab Meat
Sup Sarang Burung dengan Daging Kepiting

PER PERSON





鲍鱼海味燕窝 • ABALONE, DRIED SEAFOOD & BIRD'S NEST
[ABALON, HIDANGAN LAUT KERING & SARANG BURUNG]



蚝皇原只三头鲍鱼

698.

Braised Three Head Australian Whole
Abalone with Oyster Sauce

Semur Abalon Australia dengan Saus Tiram

PER PERSON

所有售价以千元卢比计算,另加收10%服务费及现行政府税。
Prices are in thousand Rupiah and subject to 10% service charge & prevailing government tax.
Harga yang ditampilkan dalam Rupiah dan satuan ribuan. Harga dikenakan biaya layanan 10% dan pajak pemerintah yang berlaku.

鲍 鱼 海 味 燕 窝 • **ABALONE, DRIED SEAFOOD & BIRD'S NEST**
[ABALON, HIDANGAN LAUT KERING & SARANG BURUNG]



翡翠海参鲜鲍甫

298.

Braised Sliced Australian Abalone
with Sea Cucumber and Vegetable

Semur Irisan Abalon Australia
dengan Teripang dan Sayuran

PER PERSON



姜冲炆海参

298.

Braised Sea Cucumber with Ginger
and Leeks

Semur Teripang dengan Jahe dan Daun
Bawang

PER PERSON

所有售价以千元卢比计算,另加收10%服务费及现行政府税。

Prices are in thousand Rupiah and subject to 10% service charge & prevailing government tax.

Harga yang ditampilkan dalam Rupiah dan satuan ribuan. Harga dikenakan biaya layanan 10% dan pajak pemerintah yang berlaku.

生
猛
活
海
鲜

LIVE SEAFOOD

[HIDANGAN LAUT SEGAR]







每 100 克 / Per 100 g

[老虎斑] 88.

Tiger Grouper
Ikan Kerapu Macan

[星斑] 158.

Star Grouper
Ikan Kerapu Bintang

[青斑] 68.

Green Grouper
Ikan Kerapu Hijau

[笋壳鱼] 88.

Live Marble Goby ‘Soon Hock’
Ikan Malas

[大螃蟹] 92.

Papua Crab
Kepiting Papua

[本地龙虾] 178.

Green Lobster
Lobster Hijau

COOKING PREFERENCES



龙虾

Lobster

- o1. Steamed with Minced Garlic
Dikukus dengan Bawang Putih Cincang
[金银蒜蒸]
- o2. XO Sauce in Claypot
Dimasak dengan Saus XO didalam Claypot
[XO酱沙煲]
- o3. Baked with Cheese and Superior Stock
Dipanggang dengan Keju dan Kaldu Superior
[上汤焗芝士]
- o4. Wok-fried with Ginger and Spring Onions
Ditumis dengan Jahe dan Daun Bawang
[姜葱炒]
- o5. Sashimi
Ala Sashimi
[刺生]



鱼

Fish

- o1. Steamed with Light Soya Sauce
Dikukus dengan Kecap Asin
[清蒸]
- o2. Steamed Teochew Style
Dikukus ala Teochew
[潮式蒸]
- o3. Steamed with Black Bean Sauce
Dikukus dengan Saus Kacang Hitam
[豆豉蒸]
- o4. Chef's Style: Steamed with Red Dates, Black Fungus and Enoki Mushrooms
Dikukus dengan Kurma Merah, Jamur Hitam and Jamur Enoki ala Koki
[师父家乡式蒸]
- o5. Deep-fried with Sweet and Sour Sauce
Digoreng dengan Saus Asam Manis
[西湖糖醋]
- o6. Deep-fried with Light Soya Sauce
Digoreng dengan Saus Kecap Asin
[油浸]
- o7. Fried with Chef's Signature Chili Sauce
Digoreng dengan Saus Cabai Spesial
[辣子酱炸]



生蟹

Live Crab

- o1. Chili Crab
Dimasak dengan Saus Cabai
[辣椒螃蟹]
- o2. Black Pepper
Dimasak dengan Lada Hitam
[黑椒螃蟹]
- o3. Salted Egg Yolk
Dimasak dengan Kuning Telor Asin
[咸蛋螃蟹]
- o4. Steamed Egg White
Dikukus dengan Putih Telur dan Arak
[蛋白蒸蟹]
- o5. Wok-fried with Ginger and Spring Onions
Ditumis dengan Jahe dan Daun Bawang
[姜葱螃蟹]

[辛辣]
Spicy Dishes
Pedas

[植根于自然]
Rooted in Nature
Alami dan Lokal

[含猪肉]
Dishes with Pork
Mengandung Babi

[含果仁]
Dishes with Nuts
Mengandung Kacang

[素食]
Vegetarian
Vegetarian

[与酒精]
Dishes with Alcohol
Mengandung Alkohol

蔬
菜
豆
腐

VEGETABLE & BEAN CURD

[SAYURAN & TAHU]

188 / 282 / 376. 如意银杏自制豆腐

Braised Homemade Bean Curd
with Fungus and Ginkgo Nuts

Semur Tahu dengan Jamur dan Kacang Ginkgo





蔬 菜 豆 腐 • **VEGETABLE & BEAN CURD**
[SAYURAN & TAHU]



沙 煲 海 鲜 豆 腐 188 / 282 / 376.

Assorted Seafood and Bean Curd
in Claypot
Aneka Hidangan Hasil Laut dengan Tahu
dalam Claypot



虾 酱 灵 芝 菇 炒 生 菜 煲 128.

Wok Fried Lettuce, Shimeji Mushroom
with Shrimp Paste in Clay Pot
Tumis Selada, Jamur Shimeji dengan Pasta Udang



麻婆豆腐148 / 222 / 296.

Traditional 'Ma Po' Tofu with Minced Beef and Spicy Sauce

Semur Tahu Tradisional ala 'Ma Po' dengan Daging Sapi Cincang dan Saus Pedas



OTHER VEGETABLES

[香港芥兰]128 / 192 / 256.

Hong Kong Kailan
Kailan Hong Kong

[菠菜苗]128 / 192 / 256.

Spinach 'Po Cai'
Bayam Tiongkok



[西兰花]128 / 192 / 256.

Broccoli
Brokoli

[露笋]158 / 237 / 316.

Asparagus
Asparagus

[芥蘭仔]128 / 192 / 256.

Baby Kailan
Baby Kailan

[小白菜]128 / 192 / 256.

Bok Choy
Bok Choy

COOKING PREFERENCES

01. Stir-fried with Minced Garlic
Ditumis dengan Bawang Putih
[蒜茸]

02. Stir-fried with Oyster Sauce
Ditumis dengan Saus Tiram
[蚝油]

03. Stir-fried with XO Sauce
Ditumis dengan Saus XO
[XO 醬]

04. Stir-fried with Belacan Sauce
Ditumis dengan Saus Belacan
[马来盏]

05. Simmered in Three Egg Broth
Direbus dengan Kaldu dan Tiga Telur
[三黄蛋]

[辛辣]
Spicy Dishes
Pedas



[植根于自然]
Rooted in Nature
Alami dan Lokal



[含猪肉]
Dishes with Pork
Mengandung Babi



[含果仁]
Dishes with Nuts
Mengandung Kacang



[素食]
Vegetarian
Vegetarian



[与酒精]
Dishes with Alcohol
Mengandung Alkohol



健康素食

VEGETARIAN

[VEGETARIAN]

108. 芥末牛油果沙律卷

Vegetarian Salad Rolls
Salad Gulung Vegetarian







田园炒野茹 148 / 222 / 296.

Wok-fried Assorted Mushrooms
with Vegetable
Tumis Aneka Jamur dan Sayur



双菇扒时蔬 128.

Braised Shimeji Mushrooms
and Vegetables topped with
Crispy Enoki Mushrooms
Semur Jamur Shimeji dan Sayur
ditaburi dengan Jamur Enoki Goreng



石碓橄榄菜素粒炒红谷米飯 128.

Wok Fried Vegetarian Fried Rice
with Preserved Olive served in Hot Stone
Nasi Goreng Vegetarian dengan Buah Zaitun
Awetan dalam Periuk Panas





佛碎素飘香

128.

Stir Fried Vegetarian Ham, Celery, Asparagus, Assorted Mushroom served in Deep Fried Taro Ring
Tumis Vegetarian Ham, Seledri, Asparagus, Aneka Jamur dalam Talas Goreng



露笋松菇粟米羹

98.

Sweet Corn Soup with Asparagus and Shimeji Mushrooms
Sup Jagung Manis dengan Asparagus Hijau dan Jamur Shimeji



金巢腰果伴水芹香

128.

Wok Fried Lotus Root, Celery, Honey Bean, Black Fungus served in Golden Nest
Tumis Akar Teratai, Seledri, Kacang Madu, dan Jamur Hitam



素烤二方

98.

Vegetarian Peking Duck and Vegetarian Ham
Bebek Peking Vegetarian dan Ham Vegetarian



宫保素鸡丁

148.

Kung Pao Style Wok-fried Vegetarian Chicken with Dried Chili
Tumis Ayam Vegetarian ala Kung Pao dengan Cabai Kering



主
食

RICE & NOODLE

[NASI & MIE]

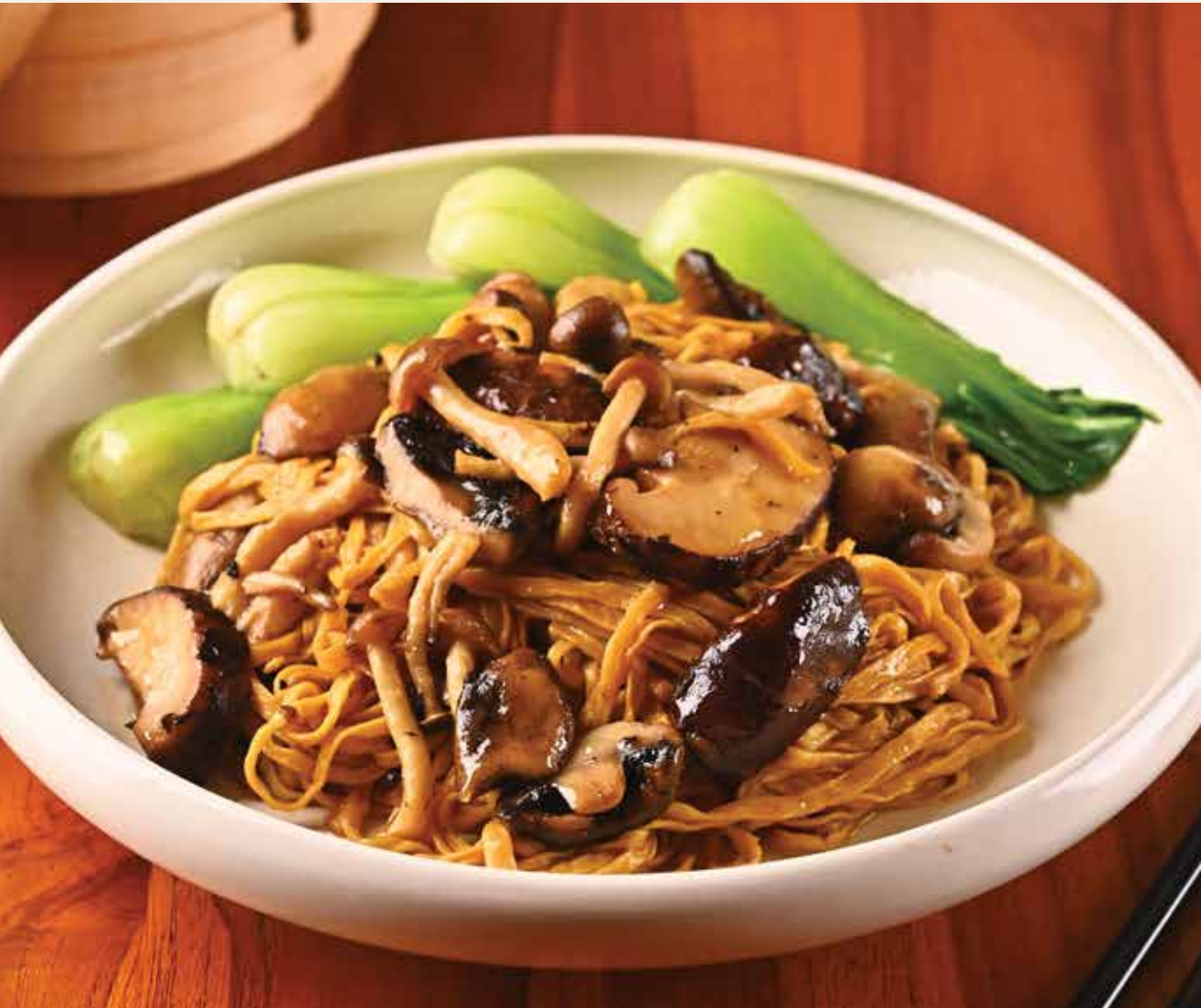
208. 龙虾汤脆米海鲜泡饭

Boiled Rice in Lobster Broth
with Seafood and Crispy Rice

Nasi Kukus dalam Kuah Lobster
dengan Hidangan Laut dan Nasi Renyah







黑松露野菌炆伊面 188 / 282 / 376.

Braised E-Fu Noodle and Wild Mushrooms
with Black Truffle Paste

Semur I-Fu Mie dan Jamur Hutan
dengan Pasta Truffle Hitam



XO 醬海鮮炒竹碳河粉 168 / 252 / 336.

Stir Fried Home Made Bamboo
Charcoal Flat Rice Noodle with Seafood
and XO Sauce

Kwetiau dengan Aneka Hidangan Laut dan Saus Xo





干炒自制牛肉河粉 158 / 237 / 316.

Stir-fried Homemade Flat Rice Noodle with Sliced Beef and Bean Sprouts
Kwetiau Goreng dengan Irisan Daging Sapi dan Tauge



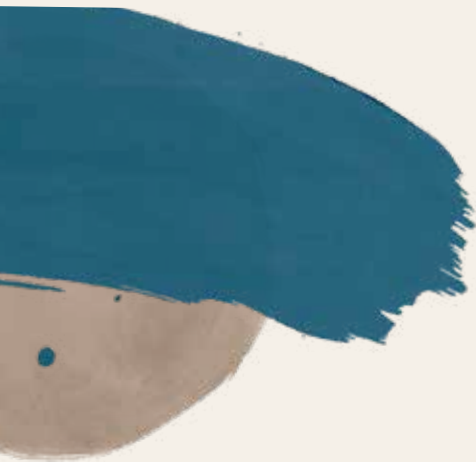
滑蛋鲜虾香脆面 168 / 252 / 336.

Crispy Noodle with Prawns and Egg
Mie Goreng Renyah dengan Udang dan Telur



XO酱海鲜炒饭 188 / 282 / 376.

Fried Rice with Assorted Seafood and XO Sauce
Nasi Goreng dengan Aneka Hidangan Laut dan Saus XO



扬州炒饭 168 / 252 / 336.

Yang Zhou Fried Rice
Nasi Goreng a la Yang Zhou



鲜虾飘香荷叶饭 168 / 252 / 336.

Steamed Fried Rice with Prawns wrapped in Lotus Leaf
Nasi Goreng Udang Kukus dibungkus dengan Daun Teratai



点
心

DIM SUM

[DIM SUM]

128. 鹅肝带子饺

Steamed Seafood Dumplings topped with
Goose Liver and Fresh Scallop

Pangsit Hidangan Laut Kukus dengan Hati Ansa
dan Kerang Simping Segar





蚧子炸云吞

58.

Deep-fried Wontons with Crab Paste
and Mayonnaise
Pangsit Goreng dengan Pasta Kepiting
dan Mayones



竹碳珍珠鱈魚餃

128.

Steamed Cod Fish and Shrimp
Dumpling Topped with Tobiko
Pangsit Ikan Gindara Kukus dengan Udang



碧 绿 燕 窝 餃

128.

Steamed Shrimp Dumplings
topped with Bird's Nest and Tobiko
Pangsit Udang Kukus dengan Sarang Burung
dan Telur Ikan

所有售价以千元卢比计算,另加收10%服务费及现行政府税。

Prices are in thousand Rupiah and subject to 10% service charge & prevailing government tax.

Harga yang ditampilkan dalam Rupiah dan satuan ribuan. Harga dikenakan biaya layanan 10% dan pajak pemerintah yang berlaku.



韭菜腐皮卷

58.

Crispy Bean Curd Rolls
with Chinese Chives
Lumpia Kulit Tahu Goreng
dengan Kucai



什菌上素卷

48.

Deep-fried Spring Rolls
with Assorted Mushrooms
Lumpia Goreng dengan Aneka Jamur



腊味萝卜糕

58.

Pan-fried Cantonese Turnip Cakes
with Preserved Pork Meat
Kue Lobak Goreng a la Kanton dengan
Sosis Babi Tiongkok



所有售价以千元卢比计算,另加收10%服务费及现行政府税。

Prices are in thousand Rupiah and subject to 10% service charge & prevailing government tax.

Harga yang ditampilkan dalam Rupiah dan satuan ribuan. Harga dikenakan biaya layanan 10% dan pajak pemerintah yang berlaku.

甜
品

DESSERT

[HIDANGAN PENUTUP]

68. 桂花桃胶炖原粒雪梨

Double-boiled Chinese Pear
with Peach Resin and Sweet Osmanthus

Manisan Buah Pir dengan Buah Persik
dan Osmanthus Manis

PER PERSON







芒果布丁

68.

Chilled Mango Pudding
Puding Mangga

PER PERSON



鮮 柠 香 茅 冻

68.

Chilled Lemongrass Jelly with Lime Sorbet
Jeli Serai dengan Sorbet Jeruk Nipis

PER PERSON



杏 仁 冻 豆 腐

68.

Chilled Sweetened Almond Bean Curd with Longan
Puding Almond dengan Buah Kelengkeng

PER PERSON



雪糕香橙布丁

68.

Chilled Orange Jelly with Ice Cream
Jelly Jeruk dengan Es Krim



竹碳流沙芝麻球

58.

Deep Fried Bamboo Charcoal Sesame Ball with Egg Custard
Onde Onde Goreng dengan Custard



脆皮炸雪糕

68.

Deep Fried Chocolate Ice Cream
Es Krim Coklat Goreng



榴莲班戟

138.

Chilled Durian Pancakes
Panekuk Isi Durian

PER PERSON



红棗莲子炖宫燕

388.

Double-boiled Bird's Nest
with Red Dates
Sarang Burung dengan Kurma Tiongkok

PER PERSON



养颜龟苓膏

68.

Chilled Herbal Jelly
Jeli Herbal

PER PERSON

[辛辣]

Spicy Dishes
Pedas



[植根于自然]

Rooted in Nature
Alami dan Lokal



[含猪肉]

Dishes with Pork
Mengandung Babi



[含果仁]

Dishes with Nuts
Mengandung Kacang



[素食]

Vegetarian
Vegetarian



[与酒精]

Dishes with Alcohol
Mengandung Alkohol





Shangri-La Jakarta

1st Floor

RESERVATION jia.slj@shangri-la.com

INSTAGRAM & FACEBOOK [@jia.dining](#)

