



SATOO
INDULGING THE SENSES

A LA CARTE
menu

SALADS



BURRATA CHEESE SALAD  **IDR 158**
Heirloom Tomatoes marinated with Extra Virgin Olive Oil, Balsamic Vinegar and Sweet Basil

BEETROOT AND SPINACH SALAD  **IDR 85**
Baby Spinach, Boiled Beetroot, Orange Segment, Orange Zest, Sunflower Seed, Pumpkin Seed, Edible Flower and Balsamic Vinaigrette

CAESAR SALAD
Romaine Lettuce, Caesar Dressing, Brioche Crouton, Anchovy, Crispy Beef or Pork Bacon,  Parmesan and Slow Cooked Egg

IDR 148

Add on :
Chicken
Shrimp
Smoked Salmon

IDR 25
IDR 45
IDR 45




SANDWICHES & BURGERS

CLUB SANDWICH **IDR 172**
Turkey Ham, Chicken, Fried Egg, Beef Bacon, Tomato, Cucumber, Avocado, Cheddar Cheese, Lettuce and Tartar Sauce

DOCKYARD TRADITIONAL BURGER **IDR 260**
Grilled Beef Burger with Sun-Dried Tomato Mayonnaise, Lettuce, Tomato, Gherkins, Red Onion, Red Cheddar Cheese on Sesame Bun

Add on :
Beef or Pork Bacon  **IDR 40**
Fried Egg **IDR 25**
Mushroom **IDR 25**


CHICKEN AND MUSHROOM PANINI **IDR 142**
Grilled Chicken with Mushroom, Mozzarella and Rocket Leaves on Country Bread

FRESH TUNA SANDWICH  **IDR 128**
Tuna, Tomato, Cucumber, Carrot, Apple, Yogurt, Mayonnaise on Whole Grain Bread, served with Mesclun, Avocado, Cherry Tomato and Lemon Dressing

All Sandwiches and Burgers are served with French Fries and Mixed Salad

SOUPS

MUSHROOM CREAM SOUP  **IDR 115**
With Parmesan and Truffle Crouton

LENTIL-MINT SOUP  **IDR 148**
Served with Lemon Wedges, Garlic Crouton and Yogurt Sauce

CLASSIC MINESTRONE   **IDR 114**
Served with Basil Pesto and Eggplant Crouton



PASTA Selection

PASTA OF YOUR CHOICE **IDR 185**
Penne, Fusilli, Farfalle, Fettuccine, Spaghetti or Linguini

Served with your choice of sauce:


Bolognese
Napoli 
Mushroom-Cream 
Carbonara (Beef or Pork Bacon) 
Seafood Marinara
Aglio e Olio 
Aglio e Olio Pepperocini 


INDIAN CUISINE



PUNJABI ALOO SAMOSA  **IDR 106**
Savoury Indian Curry Puff with Potato Filling served with Tamarind and Mint Chutney

LASOONI DAL TADKA  **IDR 136**
Yellow Lentil Dal with Cumin and Garlic served with Papadum and Basmati Rice

KADAI PANEER  **IDR 186**
Cottage Cheese tossed with Bell Peppers, served with Papadum and a choice of Basmati Rice or Naan Bread

BUTTER CHICKEN  **IDR 152**
Chicken Thigh simmered in Tomato Gravy, Cashew Nuts, Butter and Cream, served with Butter Naan


CUCUMBER MINT RAITA **IDR 42**
Yoghurt flavoured with Mint and Cucumber

STEAMED BASMATI RICE **IDR 76**


CHOICE OF PLAIN, BUTTER OR GARLIC NAAN **IDR 84**

ASIAN DELIGHTS

VIETNAMESE RICE PAPER ROLL  **IDR 96**
With Shrimps, Crispy Vegetables, Mint, Coriander and Roasted Peanuts, served with Dipping Sauce

SINGAPOREAN LAKSA  **IDR 142**
Spiced Coconut Curry Noodle Soup with Fried Bean Curd, Bean Sprouts, Chicken, Prawn and Boiled Egg

CHICKEN RICE **IDR 195**
Poached Chicken simmered in Ginger Broth with Fragrant Rice

PAD THAI TALAY  **IDR 130**
Wok-fried Rice Noodles with Bean Sprouts, Chives, Shrimp, Squid, Fish, Peanuts, Egg and Tofu

FROM THE GRILL



CHILLED AUSTRALIAN 120 DAYS GRAIN-FED BLACK ANGUS BEEF:


Tenderloin (200g) **IDR 528**

Striploin (300g) **IDR 420**

Rib Eye (400g) **IDR 560**

CHARRED KING PRAWN (300g) **IDR 310**


All Grilled Items are served with Steamed or Grilled Vegetables, Mashed Potatoes, Caramelized Onion and a choice of Mushroom, Peppercorn, Béarnaise Sauce or Gravy


SIDE DISHES
French Fries – Plain or Cajun Spiced, Potato Gratin with Truffle Essence, Roasted Potatoes, Potato Wedges, Mashed Potatoes, Sautéed Mushrooms, Steamed or Grilled Vegetables, Artichoke and Creamed Spinach  **IDR 78**

Steamed Rice  **IDR 25**

DESSERTS



DARK CHOCOLATE OLIVE OIL CAKE   **IDR 96**
Almond Flour-based Chocolate Cake, Raspberry Compote and Seasonal Berries

BROWNIE SURPRISE  **IDR 96**
Carrot and Spinach Brownie with Raspberry Compote and a choice of: Vanilla, Chocolate or Strawberry Ice Cream




MAIN COURSES

ORGANIC CHICKEN PICCATA **IDR 235**
Brown Butter, Capers, Garlic, Spinach, Lemon and Parsley

HERB-CRUSTED LAMB CHOPS **IDR 355**
With Fondant Potatoes, Eggplant Caponata and Raisins



SEARED SALMON   **IDR 278**
Served with Blueberry Lime Quinoa, Almond, Coriander, Mint, Dill, Ginger, Red Capsicum and Blueberry Sauce

ASPARAGUS AND PEAS RISOTTO   **IDR 148**
Barley Risotto with Asparagus, Green Peas and Parmesan




TASTE OF INDONESIA




GADO-GADO   **IDR 125**
Steamed Spinach, Bean Sprouts, Potato, Boiled Egg, Tofu and Traditional Soy Cake with Peanut Sauce and Crackers

BAKSO SOUP **IDR 88**
Beef Meat Ball Soup with Rice Noodles and Condiments


SOP BUNTUT **IDR 252**
Beef Oxtail Soup with Fried or Boiled Oxtail, served with Steamed Rice and Condiments

SOTO AYAM  **IDR 168**
Spiced Soup with Egg, Bean Sprouts, Cabbage, Leek, Celery, Tomato and Chicken, served with Chili Sauce, Sweet Soya Sauce, Sliced Lime, Melinjo Crackers and Steamed Rice

SATAY PLATTER  **IDR 168**
Choice of: Chicken, Beef, Lamb, Prawn or Mixed Satay Served with Rice Cake, Soya Sauce, Peanut Sauce and Pickles

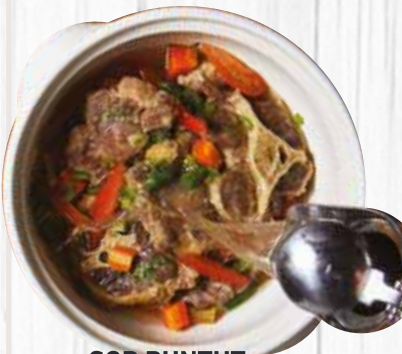
SATE PADANG   **IDR 186**
Grilled Spice-marinated Beef Cheek with Indonesian Rice Cake and Traditional Sauce

MIE GORENG  **IDR 142**
Wok-fried Noodles with Prawn, Vegetables, Egg and Grilled Chicken Satay

NASI GORENG KOMPLIT  **IDR 230**
Fried Rice with Beef, Chicken and Prawn Satay, Fried Egg, Fried Chicken, Prawn Crackers, Pickles and Sambal



GADO-GADO



SOP BUNTUT



SATE PADANG

CLASSIC CRÈME BRÛLÉE **IDR 78**
Served with Fresh Fruit Compote

BANANA FRITTERS **IDR 78**
Fried “Tanduk” Banana with Caramel Sauce and Vanilla Ice Cream