

Traveling to Portofino

PORTOFINO



Having been established for 20 years, Portofino has built a reputation for exceptional quality and service. Experience the traditional warmth and friendliness of a truly Italian restaurant. Our passion for good food and great wine drives us to become one of the leading Italian

restaurants in Surabaya.

Portofino is an Italian restaurant focused on delighting every guest with a genuine Italian dining experience. We are proud to serve fresh, simple, delicious Italian food complemented by a great glass of wine

served in a comfortable, home-like Italian setting where everyone is welcomed as family and friends.

**Our purpose is
hospitaliano!
Our passion 100%
guest delight.**

We are passionate about our food and wine.

The goal is to deliver an unforgettable experience and we are committed to serving consistently good quality food and great service.

At Portofino, we accentuate the European passion and love for fresh and tasty food.

- Appetizers/
Antipasti
- Minestre/
Soups
- Insalate/
Salads



- Pasta
- Pesce/Fish
- Carne/meat
- Pizza
- Dolci/Desserts



Look for this symbol to identify our Rooted in Nature dish selections.

sustainability
Shangri-La's Social Responsibility

APPETIZERS, SOUPS & SALADS

Appetizers/Antipasti



- ✓ • **Bruschetta al Pomodoro**
v Grilled bread with diced tomatoes, basil and virgin olive oil
Rp 58,000
- p • **Bruschetta Valdostana**
 Grilled bread rubbed with garlic, topped with Parma ham and mozzarella cheese.
Rp 68,000
- p • **Prosciutto e Melone**
 Parma Ham & Cantaloupe
Rp 108,000
- p • **Antipasto Italiano**
 Selection of Cured Italian Meat, Mozzarella and Parmesan Cheese olives, grilled vegetables, artichoke, dried tomato and roasted pepper
Rp 148,000
- **Carpaccio di Manzo**
 Thinly sliced beef tenderloin with virgin olive oil, lemon juice and served with shaved Parmesan cheese
Rp 178,000
- v • **Verdure alla Griglia**
 Grilled vegetables and tangy Feta cheese
Rp 58,000
- **Tartare di Salmone**
 Fresh raw salmon seasonings with lemon, capers, spring onion, mustard and olive oil
Rp 98,000
- **Cocktail di Gamberetti**
 Prawn Cocktail
 Cold cooked prawns and a creamy cocktail sauce served on a bed of crisp iceberg lettuce, topped with diced tomato and flavored with Tabasco sauce and lemon juice
Rp 88,000

✓ Rooted in Nature
v Vegetarian *Sayuran*
p Contains Pork *Mengandung daging babi*
n Contains Nuts *Mengandung kacang*

Minestre/ Soups

- v • **Crema di Funghi**
 Mushroom Porcini Soup
Rp 68,000
- v • **Minestrone di Verdure**
n Vegetable soup with Italian seasoning
Rp 58,000
- **Cacciucco Piccante**
 A Spicy Seafood soup consisting of several different types of fish and shellfish
Rp 68,000



Insalate/ Salads

- **Insalata Mediterranea**
 Pan seared tuna with boiled potatoes, beans, tomato cherry and boiled egg, dressed with vinaigrette dressing
Rp 68,000
- ✓ v • **Insalata del Maestro**
 Garden salad with cherry tomatoes, capsicum, fresh onions, kalamata olives and dressed with a red vinegar dressing
Rp 68,000
- v • **Caprese**
 Sliced fresh mozzarella, tomatoes and basil, seasoned with salt, balsamic and olive oil
Rp 158,000
- p • **Caesar Salad**
 Romaine lettuce, crispy bacon, parmesan cheese and croutons dressed with, lemon juice, olive oil, egg, garlic, anchovies, and black pepper
Rp 88,000

PASTA, FISH & MEAT



Pasta Style

- P • Fusilli all' Amatriciana**
Fusilli pasta with tomato sauce, bacon, onion and Parmesan cheese
Rp 98,000
- Pappardelle alla Bolognese**
Pappardelle pasta with beef ragout, tomato sauce and served with grated Parmesan cheese on the top
Rp 118,000
- V • Fusilli al Pesto Genovese**
N Spiral noodles with basil pesto sauce, potatoes and green beans
Rp 98,000
- V • Spaghetti Aglio, Olio e Peperoncino**
Spaghetti with garlic, olive oil and dried red chili flakes
Rp 78,000
- P • Spaghetti alla Carbonara**
Spaghetti with cream, egg, Parmesan Cheese, bacon and black pepper
Rp 128,000
- Spaghetti allo Scoglio**
Classic seafood pasta made with crustaceans and shellfish
Rp 128,000
- Lasagne della Nonna**
Layers of lasagna sheets with tomato sauce and beef ragout, béchamel and Parmesan Cheese
Rp 108,000
- Linguine alle Vongole**
Linguine with baby clams, white wine sauce and garlic
Rp 108,000
- V • Ravioli alla Bergamasca**
Home-made stuffed pasta with Ricotta Cheese and porcini mushrooms, topped with sage butter sauce
Rp 148,000
- Tagliatelle al Salmone**
Tagliatelle Pasta with Salmon cream sauce
Rp 128,000
- Risotto Pescatora**
Risotto Seafood
Rp 128,000

Carne/Meat

- Filetto di Manzo al Vino Rosso**
Grilled beef tenderloin fillet with red wine sauce, roasted potato and grilled vegetables
Rp 308,000
- Tagliata di Manzo (250gr)**
Rib eye steak with arugula salad and herb garlic butter
Rp 288,000
- P • Saltimbocca alla Romana**
Beef tenderloin Roman Style Pan fried beef tenderloin topped with prosciutto and sage leaves. Served with mash potatoes and grilled vegetables
Rp 278,000
- Cotoletta alla Milanese**
Pan fried buttered chicken served with salad and home cut potatoes
Rp 128,000
- Costolette d'agnello alla Griglia**
Grilled lamb chop with herb crust served with mash potatoes, carrots, zucchini and sautéed mushroom
Rp 298,000
- P • Bistecca di Maiale**
Pan-fried breaded pork loin served with salad and home cut potatoes
Rp 148,000
- Pollo Arrosto al Rosmarino**
Half roast chicken with a rosemary reduction served with grilled vegetables and roasted potatoes
Rp 138,000
- Petto di Pollo alla Parmigiana**
Chicken parmigiana with roasted potato and tomato sauce
Rp 138,000

Pesce/Fish



- San Pietro alla Mugnaia**
Dory fillet with butter lemons, grilled zucchini and steamed asparagus
Rp 148,000
- Gamberoni alla Griglia**
Grilled king prawns served with fondant potato, Zucchini ribbons, asparagus and Garlic butter sauce.
Rp 258,000
- Salmone alla Griglia**
Grilled Salmon served with Kalamata olives, tomato roasted garlic and lemon butter sauce
Rp 208,000
- Merluzzo alla Siciliana**
Baked codfish with tomato, black olives and capers.
Rp 308,000

- Grigliata Mista di Pesce**
Combination of Salmon, Jumbo prawn, scallops and snapper fillet with roasted potato, grilled zucchini and steamed asparagus
Rp 238,000

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PIZZA & DESSERTS



Pizza

COOKED IN WOODEN FIRE

- **Pizza a Piacere**
Create Your Own Pizza

Choose from a base of Tomato and Mozzarella cheese and add to your liking: Artichoke, green olive, black olives, sliced ham, salami, peppers, onions, leaf spinach, mushrooms, gorgonzola, cheese, anchovies, capers, chili flakes, bocconcini (maximum 4 items)
Rp 138,000

- **Pizza della Mamma**
Tomato, Mozzarella Cheese, Dry Chili, Chicken
Rp 108,000

- **Margherita**
Tomato, Mozzarella Cheese
Rp 88,000

- **Capricciosa**
Tomato, Mozzarella Cheese, Artichoke, Olives, Ham, Mushroom
Rp 118,000

- **4 Stagioni**
Tomato, Mozzarella Cheese, Ham, Artichoke, Mushroom
Rp 128,000

- **Prosciutto & Funghi**
Tomato, Mozzarella Cheese, Mushroom, Parma Ham
Rp 128,000

- **Diavola**
Tomato, Mozzarella Cheese, Spicy Salami
Rp 118,000

- **Frutti Di Mare**
Tomato, Mozzarella Cheese, Seafood
Rp 128,000

- **Vegetariana**
Tomato, Mozzarella Cheese, Artichoke, Zucchini, Eggplant, Capsicum
Rp 98,000

- **Stella**
Mozzarella, Tomato, Eggplant, Artichoke, Mushroom
Rp 138,000

- **Parma, Rucola & Parmigiano**
Tomato, Mozzarella Cheese, Parma Ham, Rucola, Parmesan Cheese
Rp 128,000

- **4 Formaggi**
Tomato, Mozzarella Cheese, Gorgonzola, Parmesan Cheese, Brie
Rp 128,000



Dolci – Desserts

- **Tiramisu**
served with biscotti
Rp 58,000

- **Tortino al Cioccolato**
Lava chocolate cake with vanilla ice cream
Rp 68,000

- **Panna Cotta**
Creamy Italian pudding with apricot coulis
Rp 48,000


- **Gelato**
Ice cream
(Vanilla/Strawberry/chocolate)
Rp 28,000

BEVERAGE LIST



MINERAL WATER

Aqua natural 380 ml.	Rp 42,000
Aqua sparkling 380 ml.	Rp 45,000
S. Pellegrino 750 ml.	Rp 85,000



ITALIAN SODA

Mint	
Mango	
Strawberry	
Fruit Passion	
Lime	
	Rp 62,000



ICED TEA

Black Ice Tea	
Green Ice Tea	
Lemon Ice Tea	
Lychee Ice Tea	
Mango Ice Tea	
Strawberry Ice Tea	
Peach Ice Tea	
	Rp 62,000



COFFEE

Espresso	Rp 58,000
Ristretto	Rp 58,000
Double Espresso	Rp 78,000
Coffee	Rp 58,000
Americano	Rp 58,000
Cappuccino	Rp 59,000
Latte	Rp 59,000
Decaf espresso	Rp 50,000
Defac coffee	Rp 50,000



BEER

Bintang Draught	Rp 73,000
San Miguel	Rp 78,000
Guinness Stout	Rp 83,000
Heineken	Rp 83,000
Corona	Rp 99,000



SPECIAL

Coke Float	Rp 62,000
Sprite Float	Rp 62,000
Ginger Ale Float	Rp 62,000
Iced Coffee	Rp 59,000
Iced Cappuccino	Rp 56,000
Iced Latte	Rp 59,000



FRESHLY SQUEEZED FRUIT JUICES

Orange	Rp 75,000
Pineapple	Rp 65,000
Watermelon	Rp 65,000
Melon	Rp 65,000



SOFT DRINK

Coke	
Coke Zero	
Sprite	
Ginger Ale	
Tonic Water	
	Rp 51,000




PORTOFINO RESTAURANT



PORTOFINO RESTAURANT, SHANGRI-LA SURABAYA

The Lady Behind The Scene

In her 20 years storied culinary career in Shangri-la, Chef Bhakti has been most comfortable letting her food do the talking. During the interview we discovered a little more about her. Her shy smile hides all the passion for family and food, her Italian food philosophy, her love for Home made pasta and Ligurian Coast cuisines, and how Surabaya's local ingredients shape her dishes.

When you talk about Italian cooking in Italy it is really all about where you are. So if we are talking about her style of cooking we would not call it Piemontese, she said, because of the simple reason we are not even near Piemonte. We would call it Surabayanese, which is to say we taking ingredients from local market and we use them in a way the Italians would.

She strongly believes she should not try to copy dishes per se. Although she takes the ideology of the plate. For the simple reason that a cook in Venice will rarely use anything from Puglia or a cook from Rome will hardly use products

coming from Sicily. Italians chefs are fearfully proud of the origin of their goods, they may have to import something but they try to celebrate what they have, so for us we have great vegetables, we have unbelievable spices so we try to celebrate that.

As chef of Portofino, she always drives the team to make the unique product due to many competitors with the same menu and concept. The unique product does not only coming from the quality of the product itself but also from the authentic service of Shangri-La.



Rooted in Nature Program



Shangri-La Hotels and Resorts operates and manages over 98 properties around the world in diverse locations – from Hong Kong to Paris, from Tokyo to Sydney, from Kota Kinabalu to Guilin. Launched in 2014, our culinary sustainability initiative, Rooted in Nature, recognizes the differences in our locations and allows all of our hotels and resorts to incorporate sustainable items from their unique markets into their dishes.

Through Rooted in Nature, we aim to respect the natural order of things and reduce the damage on the environment by:

- supporting local agricultural and fishing communities,
- buying chemical pesticide-free local produce,
- sourcing from free-range live-stock and poultry products, where possible,
- acquiring sustainably-sourced seafood that are caught through ethical means,
- serving organic and fair-trade products as indicated by national and local food safety standards.

By 2020, our goal is to serve 75% more sustainably sourced food on every hotel menu from Shanghai to Istanbul. Many of our hotels are well on their way to achieving this goal; the Shangri-La Hotel, Surabaya menu changes consistently as it is influenced by the availability of local produce.

Look for this sign symbol to identify our Rooted in Nature dish selections.