

# Beach Club Menu

Antoine Levacon, Executive Chef of Cap Karoso, and his team are thrilled to present you their special menu, made with local produce and ingredients from our own organic farm. Like the core concept of Cap Karoso, the inspiration behind the menu is a sophisticated fusion of Mediterranean cuisine with an Indonesian touch.

Bon Appétit!

~

## TO START

Hot and Cold Watermelon 190k

watermelon and basil granita, sous vide and smoked

Vitello Tonnato 280k

veal, capers, tuna mayonnaise, parmesan

Tuna Arancini 190k

sesame, spring onion

Crudo Fish of the Day 260k

ponzu sauce, pickles

Crudo Whole Fish of the Day 600/900k

ponzu sauce, sambal, shallot, lime

SALADS & SOUPS small / large

Gado Gado 210/350k

seasonal vegetables, cashew dressing

Niçoise Salad 240/460k

tuna, peppers, egg, beans, olives

Smoked Gazpacho 200/280k

tomato, onion, roasted cashew, red pepper, garlic, croutons, cucumber sorbet

Prices are in thousand Indonesian Rupiah and subject to 10% service charge and 10% government tax



## Halloumi and Socca

chickpea crêpe, mix of vegetables, halloumi roasted with honey, green onion purée

240/460k

## FRESH PASTA

Our homemade pasta is always made fresh and with meticulous attention to detail. Enjoy shapes and fillings ranging from classic to experimental, always made with love.

small / large

## Pomodoro & Basil

homemade fusilli, tomato sauce from the farm cooked for 6 hours

320/600k

## Guanciale

homemade spaghetti, crispy pork cheek, egg yolk sauce, parmesan

380/700k

## Chicken Parmigiana Ravioli

eggplant and chicken filling, brown jus, parmesan sauce, kemangi leaves

360/650k

## Sumba Gnocchi

homemade gnocchi, cashew pesto sauce, cashew foam

280/530k

## PIZZA

Fresh from our specially designed Acunto oven from Naples, our pizzas will transport you to Southern Italy. Share the slices and enjoy the love our Chef put into this mouth-watering deliciousness.

290k

## Marseillaise

half margarita, half anchovy

## Pesto Rosso

pesto rosso base, sun dried tomato, cheddar cheese, basil

## Cashew

cashew cheese, zucchini, confit tomato, vegan pesto

## White

cream base, ricotta, mozzarella, parmesan, basil

## Napoli

tomato base, prosciutto, mozzarella, basil

## Beetroot

Gluten free beetroot crust, pesto base, sauteed vegetables, balsamic cream, basil

Prices are in thousand Indonesian Rupiah and subject to 10% service charge and 10% government tax



## MAINS

Salt-Crusted Fish 95k / 100g  
beurre blanc, condiments + 1 side/ person

Fish of the Day 300k  
sauce and way of cooking according to Chef's humour!

Lemon Chicken 320k / 600  
half or whole chicken, spice and lemon paste

Dry-Aged Beef *according to availability* 200k / 100g  
300k / 100g  
prime rib  
striploin  
beef reduction, spring onion + 1 side/ person

Striploin Beef 450k  
barbecue cooked, bordelaise sauce

Cap Karoso Burger 320k  
chicken or beef, homemade buns, cashew cheese, caramelized onion,  
sumac mayonnaise + 1 side/ person

Lamb Loin 530k  
sundried tomatoes, black garlic croustis

SIDES 100k  
whole potato, sour cream, spring onion, aged cheddar  
carrots and ginger purée  
potato wedges, paprika, truffle mayonnaise, parmesan  
mixed grilled / steamed vegetables  
grilled whole corn, parmesan, butter  
green salad



## INDONESIAN MAINS

As colorful and diverse as the country itself, our Indonesian mains are staples at every local home. For instance, recognized as Indonesia's all-time favorite dish, Nasi Goreng can be taken any time of the day — breakfast, lunch or dinner — and is definitely worth trying.

**Nasi Goreng** 210k  
fried rice, egg, chicken or fish, vegetables

**Mie Goreng** 210k  
fried noodles, egg, chicken or fish, vegetables

**Chicken Sate** 250k  
barbecue cooked chicken, cashew sauce, rice cake

**Banana Leaves Ikan** 290k  
fish, rice uduk, tamarin, kemangi, roasted vegetables

**DESSERT** 200k

**Chocolate Fondant**  
roasted cashew ice cream

**Millefeuille**  
salted caramel ganache, vanilla pastry cream

**Banana Tarte Tatin**  
caramelized banana, vanilla ice cream

**Dadar Gulung**  
traditional pandan crêpes, shredded coconut, coconut ice cream

**Cheesecake**  
passion and red fruit coulis

**Pavlova & Fruits**  
meringue, berries, red fruit sorbet

**Fruit Platter**  
local fruits on ice

