

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!

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APPETIZERS TO SHARE

Tuna Arancini sesame, spring onion	240k
Crudo Whole Fish of the Day ponzu sauce, sambal, shallot, lime	95k / 100g
Charcuterie Plate <i>according to availability</i> 50g plate prosciutto smoked ham culatello salame picante speck	220 to 270k
TO START	
Hot and Cold Watermelon watermelon and basil granita, sous vide and smoked	210k
Vitello Tonnato veal, capers, tuna mayonnaise, parmesan, croutons	300k
Crudo Fish of the Day ponzu sauce, pickles	260k
Tuna Ceviche coconut cream, lime, ginger dressing, roasted corn	250k



SALADS & SOUPS

small / large

Niçoise Salad

tuna, peppers, egg, beans, olives

240 / 460k

Halloumi and Socca

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

260 / 470k

Caesar Salad

chicken ballotine, egg, bacon, anchovies, tomatoes, croutons

290 / 480k

Smoked Gazpacho

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

220 / 280k

Poke Bowl

rice/ or quinoa bowl, tempeh/ or tuna, vegetables from our farm

290 / 380k

Greek Salad

cucumber, tomato, feta, red onion, croutons

240/ 350k

FRESH PASTA

small / large

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.

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

300/530k

Beef Ragu Cannelloni

stuffed with carrot, tomato, celery, beef, topped with bechamel

370/ 690k



PIZZA

290k

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.

Marseillaise

half margarita, half anchovy

Pesto Rosso

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

Pepperoni

tomato base, pepperoni, mozzarella

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

MAINS

Salt-Crusted Fish

beurre blanc, condiments + 1 side/ person

95k/ 100g

Fish of the Day

sauce and way of cooking according to Chef's humour!

300k

Lemon Chicken

half or whole chicken, spice and lemon paste

320/ 600k

Dry-Aged Beef *according to availability*

striploin

beef reduction, spring onion + 1 side/ person

350k/ 100g

Striploin Beef

barbecue cooked, bordelaise sauce

450k



Cap Karoso Burger 320k
chicken/ beef/ or tempeh, homemade buns, mustard, caramelized onion, pickles + 1 side/ person

King Prawn 420k
grilled king prawn, garlic bread

Pulled Pork Bao Buns 320k
barbecue sauce, coleslaw

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

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 or Mie Goreng 210k
chicken/ tempeh/or fish, fried rice/ noodles, egg, vegetables

Chicken Satay 250k
barbecue cooked chicken, cashew sauce, rice cake

Banana Leaves Ikan 300k
fish, rice uduk, tamarin, kemangi, roasted vegetables



DESSERT

150k

Chocolate & Rosella

creamy chocolate and rosella jelly, chocolate crumble and tuile, rosella confit and sorbet

Millefeuille

salted caramel ganache, vanilla pastry cream, crispy pastry dough

Pisang Caramel

caramelized banana refreshed with lime, vanilla ice cream

Dadar Gulung

traditional pandan crêpes, shredded coconut, coconut ice cream

Textures of Watermelon

chickpea short bread, vanilla ganache, orange tangerine confit, watermelon juice and sorbet

Pineapple Carpaccio

cashew crumble, cinnamon ice cream

Karoso Affogato

expresso, coffee ice cream, almond biscuit

Fruit Platter

local fruits on ice

