

# 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

### Pizzeta from the Farm

tomato base, freshly picked greens

140k

### Tuna Arancini

sesame, spring onion

190k

### Charcuterie Plate *according to availability*

50g plate  
prosciutto  
smoked ham  
culatello  
salame picante  
speck

220 to 270k

## RAW FISH

### Tuna Ceviche

coconut cream, lime, ginger dressing, roasted corn

230k

### Red Fish Crudo

fresh catch, green onion puree, lime, pomegranate, asian sauce

200k

### White Fish Crudo

fresh catch, tobiko, cashew, pickled apple, lemon, coriander, ponzu sauce

200k



## SALADS & SOUPS

Niçoise Salad 230k  
tuna, peppers, egg, beans, olives

Burratina 220k  
tomato carpaccio, basil, tomato confit, focaccia

Caesar Salad 280k  
chicken, egg, bacon, anchovies, tomatoes, croutons

Smoked Gazpacho 190k  
tomato, onion, red pepper, garlic, croutons, cucumber sorbet

Poke Bowl 250k  
rice/ or quinoa bowl, tempeh/ or tuna, vegetables from our farm

Greek Salad 200k  
cucumber, tomato, feta, onion, croutons

## 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.

Pomodoro & Basil 280k  
homemade fusilli, tomato sauce, basil

Guanciale 380k  
homemade spaghetti, crispy pork cheek, egg yolk sauce, parmesan, black pepper

Chicken Parmigiana Ravioli 360k  
eggplant and chicken filling, brown jus, parmesan sauce, kemangi leaves

Sumba Gnocchi 280k  
homemade gnocchi, cashew pesto sauce, tomato confit

Beef Ragu Cannelloni 370k  
stuffed with carrot, tomato, celery, beef, topped with bechamel

Pak Choi Tortellini 320k  
homemade tortellini, ricotta, pak choi, lemon



## 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

pesto base, sun dried tomato, goat cheese

### Pepperoni

tomato base, pepperoni, mozzarella

### Fennel

cream base, pork and fennel sausage, onion, 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

### Farm to Table

240k

grilled pumpkin, eggplant, bell pepper, carrot, fried chickpeas, arugula, feta, balsamic cream

### Fish of the Day

300k

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

### Lemon Chicken

320k

half chicken, spices and lemon paste

### Australian Grass Fed Striploin

450k

bordelaise sauce



Dry-Aged Australian Tenderloin *according to availability* 350k / 100g  
beef reduction, choice of side

Cap Karoso Burger 320k  
chicken/ beef/ or tempeh, homemade buns, mustard, caramelized onion, pickles, french fries

Pulled Pork Bao Buns 300k  
barbecue sauce, coleslaw

SIDES 80k

- smoked vegetables layers, pesto
- baked potato, sour cream, spring onion, aged cheddar
- grilled whole corn, butter, parmesan
- grilled vegetables
- potato wedges, paprika, truffle mayonnaise
- hand cut french fries
- farm greens salad
- coconut and lime leaves 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.

Javanese Prawn Curry 300k  
seared prawns, roasted vegetables, rice, coconut curry sauce

Banana Leaves Ikan 300k  
fish of the day, coconut rice, tamarin, kemangi, roasted vegetables

Chicken Thigh Satay 230k  
barbecue cooked chicken, cashew sauce, rice cake

Padang Beef Rendang 280k  
potatoes, grilled vegetables, coconut rice, kemangi

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



## DESSERT

Pineapple Carpaccio 140k  
cashew crumble, cinnamon ice cream

Cashew & Papaya 150k  
texture of cashew, diced papaya, exotic jus

Matcha & Blackberries 150k  
marinated blackberries, matcha crumble and ice cream

72% Dark Chocolate & Whisky 180k  
crispy tuile, fresh chocolate mousse, whisky cream

Fruit Platter 170k  
local fruits on ice

## Sorbet & Ice Cream

**Sorbet:** strawberry, watermelon, basil, passion fruit, soursop, mango, lemon, rosella 60k /scoop

**Ice Cream:** vanilla, chocolate, cinnamon, coconut, pistachio, coffee, cashew, matcha

**Assortment:** choose 3 flavors, crumble, crispy tuile 150k

