

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 tuna, peppers, egg, beans, olives	230k
Burratina tomato carpaccio, basil, tomato confit, focaccia	220k
Caesar Salad chicken, egg, bacon, anchovies, tomatoes, croutons	280k
Smoked Gazpacho tomato, onion, red pepper, garlic, croutons, cucumber sorbet	190k
Poke Bowl rice/ or quinoa bowl, tempeh/ or tuna, vegetables from our farm	250k
Greek Salad cucumber, tomato, feta, onion, croutons	200k

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 homemade fusilli, tomato sauce, basil	280k
Guanciale homemade spaghetti, crispy pork cheek, egg yolk sauce, parmesan, black pepper	380k
Chicken Parmigiana Ravioli eggplant and chicken filling, brown jus, parmesan sauce, kemangi leaves	360k
Sumba Gnocchi homemade gnocchi, cashew pesto sauce, tomato confit	280k
Beef Ragu Cannelloni stuffed with carrot, tomato, celery, beef, topped with bechamel	370k
Pak Choi Tortellini homemade tortellini, ricotta, pak choi, lemon	320k



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

Cap Karoso Macaron 150k
diced dragon fruit, lychee sorbet, vanilla foam

Dadar Gulung 150k
traditional pandan crêpes, shredded coconut, coconut ice cream

Dark Chocolate Mousse 180k
caramel fudge, roasted cashew, crispy chocolate, cashew ice 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

