

Beach Club Menu

Welcome to Cap Karoso Beach Club, where culinary artistry meets Sumbanese charm. Our French-Indonesian team proudly presents a special menu crafted with honesty and refined techniques, using mostly local produce. Enjoy dishes inspired by Mediterranean and Indonesian cuisine, made with fresh eggs, vegetables, and herbs from our own permaculture farm, just 300 meters from our kitchen, and the freshest catch from Sumba's shores. Everything is homemade to reflect the true flavors of our ingredients.

Selamat Makan!

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APPETIZERS TO SHARE

Vegetables Tempura

smoked vegetables, wasabi mayonnaise

120k

Tuna Arancini

sesame, spring onion

190k

Charcuterie Plate *according to availability*

50g plate
prosciutto
culatello

220 to 270k

RAW

Tuna Ceviche

coconut cream, lime, ginger dressing, roasted corn

230k

White Fish Crudo

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

200k

Tuna Tataki

red berries dressing, fresh garden salad

200k

250k

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



Prawn Crumpet

raw prawn tartare, green herbs mayonnaise, kemangi, tobiko eggs

SALADS & SOUPS

Artichoke

200k

sundried tomatoes, yuzu dressing, parmesan flakes, croutons, capers

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, focaccia toast

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

Agnolotti

360k

indonesian asparagus, ricotta cheese, lemon, herbs

Sumba Gnocchi

280k

homemade gnocchi, cashew pesto sauce, tomato confit

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



Beef Ragu Cannelloni

stuffed with carrot, tomato, celery, beef

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

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

SANDWICHES

Cap Karoso Burger

chicken/smash beef beef/ or tempeh, homemade buns, mustard, caramelized onion, pickles, hand cut french fries

320k

Pulled Pork Bao Buns

pulled pork, coleslaw

300k

Smoked Beef Sourdough

roasted beef sliced, cheese, karoso dressing, coleslaw, pickles, and potato wedges

320k



MAINS

Farm to Table grilled pumpkin, eggplant, bell pepper, carrot, fried chickpeas, arugula, feta, balsamic cream	240k
Eggplant Fattah eggplant and onion confit, garlic yogurt dressing, croutons	240k
Fish of the Day fresh catch, sauce and side of the day	300k
Woodfire Roasted Chicken chicken breast, potato purée, green salad, chicken jus	340k
Pork Belly black garlic potato purée, smoked baby corn	340k
Chargrilled Octopus olives and chorizo crumble, quinoa salad, chimichurri	320k
Australian Grass Fed Striploin bordelaise sauce, potato wedges, garden salad	450k
Dry-Aged Australian Tenderloin <small>according to availability</small> bearnaise & bordelaise sauce, smoked vegetables layers and pesto, garden salad	350k / 100g

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 seared prawns, roasted vegetables, rice, coconut curry sauce	300k
Banana Leaves Ikan fish of the day, coconut rice, tamarin, kemangi, roasted vegetables	300k
Chicken or Beef Satay barbecue cooked chicken or beef, cashew sauce, rice	250k



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, mango, lemon, rosella, coconut 60k /scoop

Ice Cream: vanilla, chocolate, cinnamon, coffee, cashew, matcha

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

