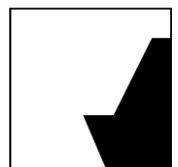


Beach Club Menu



DESSERT

Pineapple Carpaccio

cashew crumble, cinnamon ice cream

140

Exotic Cheesecake

baked cheesecake, mango and pineapple compote, passionfruit sorbet

180

Dark Chocolate Mousse

caramel fudge, caramelized cashew, crispy chocolate, cashew ice cream

180

Tropical Banana

caramelized banana, cashew ice cream

160

Fruit Platter

according to season

170

60k
/scoop

Sorbet & Ice Cream

Sorbet: strawberry, watermelon, passion fruit, mango, lemon, rosella, coconut

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

Welcome to Cap Karoso Beach Club, where culinary artistry meets Sumbanese charm. Our 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!

DINNER MENU AVAILABLE FROM 5.30 PM TO 9.30 PM

APPETIZERS TO SHARE

Tuna Arancini 120
tuna tartare, arancini, sesame, spring onion

Vegetables Tempura 190
Vegetable from the farm, wasabi mayonnaise

Charcuterie Plate *according to availability*
50g plate 250
prosciutto 270
culatello

RAW
Tuna Ceviche 230
coconut cream, lime, coriander, tomato, garden herbs

White Fish Crudo 200
lime, coriander, black garlic, orange custard

Tuna Tataki 200
Apple mayonnaise, fresh garden salad

SANDWICHES

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

Pulled Pork Bao Buns 300
pulled pork, coleslaw, pork jus

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

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

Padang Beef Rendang 250
potatoes, cassava leaves, long beans, cucumber, rice

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

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

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MAINS

Farm to Table	240
grilled pumpkin, eggplant, bell pepper, carrot, fried chickpeas, arugula, feta, balsamic cream	
Eggplant Fatteh	240
eggplant and onion confit, garlic yogurt dressing, croutons	
Fish of the Day	300
fresh catch, sauce and side of the day	
Woodfire Roasted Chicken	340
chicken breast, potato purée, BBQ vegetable, chicken jus	
Pork Belly	340
black garlic potato purée, BBQ vegetable	
Chargrilled Octopus	320
olives and chorizo crumble, quinoa salad, chimichurri	
Australian Grass Fed Beef	580
bordelaise sauce, potato wedges, garden salad	
Dry-Aged Australian Tenderloin	350 / 100G
<i>according to availability</i> bearnaise & bordelaise sauce, smoked vegetables layers and pesto, garden salad	

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SALADS & SOUPS

Artichoke	200
sundried tomatoes, ponzu dressing, parmesan flakes, croutons, capers	
Caesar Salad	280
chicken or prawns, egg, bacon, anchovies, tomatoes, croutons	
Burratina	220
tomato wedges, confit tomatoes, sumbanesse pesto, focaccia	
Soup of the day	190
vegetarian soup	
Octopus and Chickpeas Salad	250
marinated octopus, chickpeas, romesco sauce, chimichurri	

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

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

fusilli, tomato sauce

280

Carbonara

spaghetti, crispy pork cheek, egg yolk sauce, parmesan, black pepper

380

Agnolotti

indonesian asparagus, ricotta cheese, lemon, herbs

360

Beef Ragu Cannelloni

stuffed with carrot, tomato, celery, beef

370

PIZZA

290

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

Pepperoni

tomato base, pepperoni, mozzarella

Parisienne

tomato base, white ham, mushrooms, mozzarella, oregano

Napoli

tomato base, prosciutto, mozzarella, basil

White

cream base, ricotta, mozzarella, parmesan, basil

Beetroot

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

