

BEACH CLUB MENU

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



DESSERT

PINEAPPLE CARPACCIO

cashew crumble, cinnamon ice cream

180

EXOTIC CHEESECAKE

baked cheesecake, mango and pineapple compote,
passionfruit sorbet

200

DARK CHOCOLATE MOUSSE

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

200

TROPICAL BANANA

caramelized banana, almond brittle, cashew ice cream

180

FRUIT PLATTER

according to season

190

SORBET & ICE CREAM

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

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

80/scoop

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
LUNCH MENU AVAILABLE FROM 12 PM TO 5.30 PM

APPETIZERS TO SHARE

TUNA ARANCINI

Tuna tartare, arancini, sesame, spring onion

190

VEGETABLES TEMPURA

Smoked vegetables, wasabi mayonnaise

190

CHARCUTERIE PLATE ACCORDING TO AVAILABILITY

50g plate
prosciutto
culatello

250

270

RAW

TUNA TARTARE

Lemon gel, mango sauce, tomatoes, onions

200

WHITE FISH CRUDO LECHE DE TIGRE

Coconut milk, avocado, coriander, lime juice

200

TUNA TATAKI

Apple and wasabi dressing, fresh garden salad

200

SANDWICHES

CAP KAROSO BURGER

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

350

PULLED PORK BAO BUNS

pulled pork, coleslaw

330

KAROSO CLUB SANDWICH

Toasted bread, woodfire chicken, egg, bacon, salad

330

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

330

BANANA LEAVES IKAN

fish of the day, coconut rice, tamarin, kemangi, roasted vegetables

310

PADANG BEEF RENDANG

potatoes, grilled vegetables, coconut rice, kemangi

230

NASI OR MIE GORENG

fried rice / or fried noodles, chicken / tempeh / or fish, egg, vegetables

MAINS

FARM TO TABLE

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

270

EGGPLANT FATTEH

eggplant and onion confit, garlic yogurt dressing, croutons

270

FISH OF THE DAY

fresh catch, sauce and side of the day

330

BOUILLABAISSE

mid cooked tuna, roasted potatoes wedges, garlic mayonnaise

350

WOODFIRE ROASTED CHICKEN

chicken breast, potato purée, green salad, chicken jus

370

AUSTRALIAN GRASS FED BEEF

bordelaise sauce, potato wedges, garden salad

580

SALADS & SOUPS

ARTICHOKE

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

220

CAESAR SALAD

chicken or prawn, egg, bacon, anchovies, tomatoes, croutons

300

SOUP OF THE DAY

vegetarian soup

210

POKE BOWL

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

280

GREEK SALAD

cucumber, tomato, feta, onion, focaccia toast

220

BUDDHA BOWL

cold vegetables, herbs salad, buddha sauce

280

PESTO PASTA SALAD

fusilli, basilic pesto, sundried tomatoes

220

OCTOPUS & CHICKPEAS SALAD

marinated octopus, chickpeas, romesco sauce, chimichurri

280

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

300

AMATRICIANA

homemade spaghetti, crispy pork cheek, tomato sauce

390

CARBONARA

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

410

AGNOLOTTI

indonesian asparagus, ricotta cheese, lemon, herbs

410

SUMBA GNOCCHI

homemade gnocchi, cashew pesto sauce, tomato confit

310

PIZZA

310

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 CLEMENCINA

cream base, ricotta, mozzarella, parmesan, basil

BEETROOT

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

