

Fish And Seafood

Panfried Sole with Anchovy-Butter

Served with sauted baby potatoes and green Salads

Rp. 52.500

Grilled Salmon

*With cucumber dill cream and rosti potatoes
béarnaise sauce*

Rp. 59.500,-

Foiled-Baked Salmon

*Herbs fillet of Salmon wrapped in aluminium foil,
baked 20 min served with cooked potatoes and mix
vegetable*

Rp. 59.500,-

Fish and Chips

*Snapper fish, beer frying batter served with French
fries and salads*

Rp. 47.500,-



HOMEMADE PASTAS

*Choise your favourit pastas with the favourite
sauce :*

Spaghetti
Fettucinne

fusili Pasta
Penne Pasta

A'la Bolognese

The rich beef and tomatoes Rp. 34.500,-

A'la Carbonara Sauce

Creamy sauce and slice

smoked ham Rp. 34.500,-

A'la Arrabiatta

Smoked beef, chili, mushroom

and tomato Rp. 34.500,-

Gratin with Mozarella Cheese

Cooked ham and herb

tomato concasse Rp. 37.500,-

Gambrinus Style

Sliced smoked salmon and prawn

with creamy Soup Rp. 39.500,-

Fetta Chesse on Top

And prawn, anchovy, black olive,

tomato Rp. 39.500,-

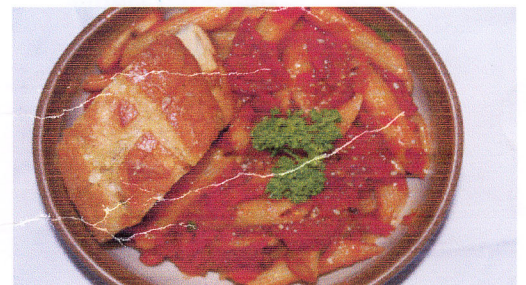
A'la Livornese

With beef-julliene, jalapenos,

tomato Rp. 34.500,-

Lasagna Vegetables Rp. 32.500,-

Lasagna Traditional Rp. 37.500,-



WINE LIST

COUNTRY	CODE	DESCRIPTION	VINTAGE	PRICE
RED WINE				
CHILE	2	CONCAY TORO SUNRISE SHIRAZ	2004	RP 205.900
	4	CONCAY TORO FRONTERA CABERNET SAUVIGNON	2005	RP 205.900
ITALY	30	RIUNITEV LAMBRUSCO EMILIA		RP 350.000
	27	ROBERT SKALI MERLOT		RP 285.000
	28	RUFFINDO FONTE AL SOLE SANGIOVESE		RP 235.000
	13	ZONIN LAMBRUSCO EMOLLIA		RP 350.000
CALIFORNIA	5	BERINGER FOUNDER ESTATE SHIRAZ	1999	RP 323.000
	34	BERINGER CLASSIC RED	2002	RP 215.000
	24	BERINGER FOUNDER ESTATE PINOT NOIR	2004	RP 323.000
	25	BERINGER FOUNDER ESTATE MERLOT	2001	RP 323.000
	33	BERINGER STONE CELLARS CAB SAUVIGNON	2001	RP 225.000
	35	BERINGER FOUNDER ESTATE CABERNET SAUVIGNON	2003	RP 323.000
FRANCE	6	CHATEAU DU BREUIL HAUT MEDOC	2001	RP 450.000
	7	CHATEAU REFLETS DU CHATEAU CISSAC	2000	RP 355.000
	20	CHATEAU ABIET HAUT MEDOC	2000	RP 210.000
	26	DELA CHAPELLE MERLOT	2000	RP 215.000
	21	DELA CHAPELLE DOMINIQUE		RP 215.000
	29	CHATEAU DE VALCAMBE CLASSIQUE COSTIRE		RP 235.000
	37	CHATEAU BARRERRE PREMIERES COTES DE BORDEAUX	2001	RP 350.000
SOUTH AFRICA	8	CAPE BAY MELLOW RED	2004	RP 175.000
AUSTRALIA	12	ROSEMOUNT ESTATE CABERNET MERLOT	2003	RP 325.000
	36	ROSEMOUNT ESTATE VARIETAL PINOT NOIR	2005	RP 325.000
	31	WILLOW GLEEN SHIRAZ CABERNET		RP 215.000
	32	EIGHT VINEYARDS MARGARET RIVER	2002	RP 235.000
WHITE WINE				
ITALY	1	ZONIN PINOT GRIGLIO FRIULI AQUILEIA DOC	2003	RP 185.900
FRANCE	2	ROBERT SKALI CARDONAY	2001	RP 246.500
	3	CHATEAU BARREYRE BORDEAUX		RP 229.900
	17	CHATEAU DE LESTIAC BLANC		RP 160.000
SLOVAKIA	4	CHATEAU BELA RIESLING	2002	RP 285.000
SOUTH AFRICA	5	CAPE BAY CHENIN BLANC	2004	RP 141.900
CALIFORNIA	6	BERINGER FOUNDER ESTATE CHARDONAY	2002	RP 323.000
	7	BERINGER FOUNDER ESTATE SAUVIGNON BLANC	2002	RP 323.000
AUSTRALIA	8	PEPPER TREE FROST HOLLOW CHARDONAY SEMILLION	2003	RP 188.000
	9	PEPPER TREE MULBERRY ROW CARDONAY	2003	RP 205.000
	10	LINDEMAN CAWARA SEMILLION CHARDONAY	2004	RP 196.900
	11	LINDEMAN CAWARA CHARDONAY	2004	RP 196.900
	12	HARVEY RIVER BRIDGE ESTATE	2004	RP 184.800
	14	WILLOW GLEEN SEMILLION CHARDONAY		RP 240.000
GERMANY	1	REICHSGRAF VON KESSELESTATT	2004	RP 425.000
ROSE WINE				
	13	CABOLANI ROSATO FRIULI AQUILEIA D	2003	RP 163.900
	24	BOGO SANIE ROSSO		RP 195.000
	18	BERINGER WHITE ZINFANDEL STRAWBERRY FLAVOUR	2004	RP 235.000
PORT WINE & SPARKLING WINE				
	3	MOSCATO		RP 221.000
	2	PIERLANT BRUT BLANC DE BLANC		RP 150.000

Restaurant Basic Preparation

Operation:

1. Greeting to the guest
2. Offering menu
3. Preparing ashtray
4. Taking order and repeat order
5. Order to kitchen and bar
6. Set up cutleries
7. Pick up food and drink
8. Clear up cutleries
9. Billing
10. Say thank you to the guest