

DINING

RESTAURANT AND LOUNGE

BENGAWAN

Bengawan Restaurant offers an international buffet for lunch as well as a la carte menu with Chef Lamberto's personal favorites and is exclusively a la carte for dinner. Guests may also enjoy the outdoor space of the terrace to soak up the Jakarta atmosphere. Champagne Brunch is available on Saturday and Sunday.

Opening hours

Breakfast : 06:00am – 10.00am

Weekend and public holidays : 06.00am – 10.30 am

Lunch : 12.00pm – 03.00pm

Dinner : 06.00pm – 10.30pm

Saturday and Sunday Brunch : 12.00pm – 03.00pm

KERATON LOUNGE

Keraton Lounge is a delightful venue for afternoon tea. Adopted from meal tradition of England, Keraton Lounge provides the finest tea sets in a Keraton style to experience Western and Indonesian tastes. Experience your social gathering with business partners, colleagues and friends to enjoy Indonesian and International cuisine, cocktails and wines from around the world.

Opening hours

Everyday : 09.00am – 01.30am

Afternoon Tea : 03.00pm – 06.00pm

IN ROOM DINING

A “room service” experience at Keraton at The Plaza, a Luxury Collection Hotel, Jakarta is not food “delivered” on time, but total personalized service. Your order is not just delivered but is served, at your dining table by your butler and follows the style and quality of Keraton at The Plaza Food & Beverage venues.

ON THE GO

We'll make sure you never go hungry and we'll pack your food to go. When you're ready just call Guest Services and we'll take care of the rest.

DINING

(continued)

IN-ROOM DINING

BREAKFAST

Available 24 hours

CONTINENTAL BREAKFAST	165	CHINESE BREAKFAST	195
Freshly squeezed juice of your choice, seasonal sliced fruit		Freshly squeezed juice of your choice	
Natural or fruit-flavored yoghurt		Chicken or seafood congee and condiments	
Cornflakes, special K, all-bran, sultana bran, rice bubbles or coco pops		Jasmine tea or Oolong tea	
Fresh bakers basket of pastries, rolls and breads, jams, butter and preserves			
Your choice of Illy coffee, TWG tea or hot chocolate			
AMERICAN BREAKFAST	195	HEALTHY BREAKFAST	195
Freshly squeezed juice of your choice, seasonal sliced fruit		Freshly squeezed juice of your choice, seasonal sliced fruit	
Natural or fruit-flavored yoghurt		Low fat yoghurt	
Cornflakes, special K, all-bran, sultana bran, rice bubbles or coco pops		Egg white omelette, roasted tomatoes, mushrooms	
Two eggs any style, served with your choice of: hash brown potato, mushrooms, tomatoes		Toasted whole wheat bread, low sugar jams and preserves	
Beef bacon, veal or chicken sausages and turkey ham		Your choice of Illy coffee, TWG tea or hot chocolate	
Fresh bakers basket of pastries, rolls and breads, jams, butter and preserves			
Your choice of Illy coffee, TWG tea or hot chocolate		CEREAL AND YOGHURT	80
INDONESIAN BREAKFAST	195	Cornflakes, special K, all-bran, sultana bran, rice bubbles or coco pop	
Freshly squeezed juice of your choice, seasonal sliced fruit		or gluten free cereal served with full fat, low fat or soya milk	
Choice of authentic Indonesian main: nasi goreng, mie goreng, bubur ayam or nasi uduk		Homemade bircher muesli, mixed berries	80
Your choice of Illy coffee, TWG tea or hot chocolate		Homemade granola	80
		served with milk or natural low-fat yoghurt	
JAPANESE BREAKFAST	195	Oatmeal porridge, cinnamon, brown sugar, raisins	80
Broiled salmon, steamed Japanese rice		Fruit flavored, natural or low fat yoghurt or Greek yoghurt	80
Miso soup, onsen egg, spinach, Japanese pickles		Seafood congee	120
Crispy nori		Rice porridge, fish, shrimp and squid	
Green tea		FRESHLY BAKED BAKERY	
		Selection of freshly baked Danish pastries, croissants, muffin	80
		Gluten free bread	80
		Soft roll, rye roll, soft butter, preserves	80
		White or whole wheat toast, jams and preserves	80

All prices are quoted in Indonesia thousand rupiah and subject to 21% government tax and service charge. "Any food allergies or intolerances? Please inform us!"

DINING

(continued)

IN-ROOM DINING

FRESH FRUIT and JUICES

Freshly squeezed juices	60
Orange, watermelon, carrot, apple, honeydew melon, coconut, pineapple	
Chilled juice	55
Apple, cranberry, guava, tomato	
Seasonal sliced fruit	110
Fresh berries bowl	110
Fruit compote	110

FROM THE STOVE

Two eggs any style with your choice of: Country style potato, jumbo asparagus, vine ripe tomato provençale, beef bacon, turkey ham, beef or chicken sausages	135
Three egg omelette with your choice of fillings: Spinach, mushroom, bell pepper, onion, tomato beef bacon, turkey ham, mozzarella, yellow cheddar or goats cheese	145
Traditional eggs benedict, florentine or royale	175
Toasted English muffin, turkey ham, spinach or smoked salmon, hollandaise sauce	
Smoked salmon platter	175
Fresh red onions, capers, cream cheese, fresh bagel	
French toast	155
Mixed berries, banana compote, vanilla sauce	
Breakfast pancake	155
Plain, banana, blueberry, mixed berries, orange butter or maple syrup	
Griddle waffle	140
Mixed berries, banana compote, maple syrup	
Warm bread and butter pudding, vanilla sauce	90

SIDES

Fruit salad	110
Country style potato	80
Beef bacon	80
Beef or chicken sausages	95
Tomato provençale	80

INDONESIAN AND ASIAN FLAVOURS

Vegetarian kway teow	175
Flat rice noodle, mix vegetables, pickled vegetables, crackers	
Nasi goreng	195
Fried rice, egg, fried chicken, pickled vegetables, crackers	
Mie goreng	185
Fried yellow noodles with shrimp, fried chicken, pickled vegetables, and crackers	
Bubur ayam	95
Rice porridge, chicken gravy, fried shallots, spring onions, egg, cakwe, fried soybeans	
Wonton noodle soup	165
Pok choy, Chinese mushrooms, spring onion, chili	

KIDS MENU

Pancake, mixed berries, maple syrup	90
Mini waffle, mixed berries, maple syrup	90
Kids fried rice, fried chicken, egg	85
Grilled cheese sandwich with French fries and salad	90
Two eggs any style, Served with your choice of: hash brown potato, mushrooms, and tomatoes	
Beef bacon, veal or chicken sausages and turkey ham	90
Fresh fruits	75

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DINING

(continued)

IN-ROOM DINING

BREAKFAST BEVERAGE

MILK

Full fat milk	55
Low fat milk	55
Soya milk	55
Hot or cold chocolate	65

PROBIOTIC SMOOTHIES

Banana, wheat grass, maca powder	90
Low fat yoghurt, cinnamon, nutmeg, vanilla extract	

Peach, banana, kefir yoghurt	90
Raspberry, honey, topped with a spoon of granola	

Mango, flax seeds and chia honey, ginger extract	90
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Probiotic protein maca green smoothie	90
Spinach, kale, banana, pineapple, green peas	

SODAS

Coca cola	60
Diet coke	60
Sprite	60
Ginger ale	60
Tonic water	60
Soda water	60
Coke zero	60

MINERAL WATERS STILL

Equil natural 380 ml	55
Acqua panna 500 ml	90

MINERAL WATERS SPARKLING

Equil sparkling 380 ml	55
Perrier 330 ml	75
San pellegrino 500 ml	90

GOURMET ILLY COFFEES

American	65
Cappuccino	65
Caffe Latte	65
Espresso	65
Double espresso	65
Decaffeinated	65

TWG TEAS

1837 black tea	65
Alexandria	65
Breakfast earl grey	65
Camomile	65
Crème caramel	65
Emperor sencha	65
English breakfast	65
French earl grey	65
Grand wedding	65
Harmutty	65
Imperial lapsang souchong	65
Moroccan mint	65
Jasmine queen	65
Royal darjeeling	65
Silver moon	65
Decaffeinated	65

FRESHLY SQUEEZED JUICE

Apple	60
Carrot	60
Orange	60
Papaya	60
Pineapple	60
Watermelon	60
Honeydew melon	60
Kiwi	60
Dragon fruit	60

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DINING

(continued)

IN-ROOM DINING

ALL DAY DINING

11 AM - 11 PM

APPETIZERS

Gado gado 130
Local vegetables, tofu, boiled egg, crackers,
peanut sauce (v)

Sate campur (6 or 12 pieces) 120 / 190
Charcoal grilled marinated of pieces chicken, beef or
prawn, rice cakes, pickles, peanut sauce

Nachos to share 125
Cheese sauce, pinto beans, pico de gallo, ground beef, and guacamole

Vegetarian Lumpia 120
Assorted julienne vegetables, soy spicy chili sauce (v)

SALADS AND GREENS

Traditional caesar salad 165
Romaine lettuce tossed in caesar dressing, crispy bacon,
herb croutons, shaved parmesan
with grilled chicken breast 185
with grilled prawn 210

Greek salad 185
Traditional style, feta cheese, tomatoes,
oregano, caper berries, olive oil

Asinan Jakarta 125
Organic greens, tofu, green cabbage, cucumbers, carrots, toasted
peanuts

SOUP

Wild mushroom soup 120
Vegetable broth, cream, truffle oil, garlic bread (v)

Wonton soup
Chicken wonton, noodles, bokchoy and spring onions 95

INDONESIAN HOME COOKING

Sup buntut 125
Indonesian oxtail style soup, potato, carrot, leek,
butternut crackers, steamed rice

Nasi goreng istimewa 195
Prawn and chicken fried rice served with chicken skewer,
fried prawn, fried egg, crackers, pickles, sambal bajak

ASIAN INSPIRATIONS

Sushi sashimi platter 195
Yellowfin tuna, salmon sashimi, prawn tempura,
California rolls / nigiri

Mie goreng 185
Wok-fried noodle of your choice: kway teow, egg noodle or
rice noodle chicken, seafood, vegetables

PASTA

Your choice of: penne, spaghetti, linguine, tagliatelle 185
With the following sauce: bolognese,
carbonara, pomodoro, or aglio olio, Pesto sauce

DINING

(continued)

IN-ROOM DINING

SANDWICHES & PIZZA

Margarita pizza	175
Club sandwich Tomato, chicken, egg, lettuce, beef bacon, French fries	185
The beef burger Ground prime beef, sesame bun, cheddar cheese, beef bacon, steak fries	230
Panini or your own choice Choose beef, roasted chicken breast or turkey aged cheddar cheese or mozzarella, vine ripe tomato and a mixed green salad or French fries	205

FROM THE GRILL

Imported Australian stockyard ribeye 250 grams Roasted shallots, pink peppercorn cabernet reduction, truffle mashed potato	395
Ayam taliwang With appropriate condiments and steam rice	175
Grilled Tasmanian salmon fillet Broccoli, truffle mashed potato, white wine saffron reduction	405
Fish and chips Red Snapper fillet, steak fries, tartar sauce, lemon	230

SIDE DISHES

Steamed broccoli	60
Jasmine steamed rice	60
French fries	60
Steamed asparagus	60

DESSERT

Hazelnut chocolate, frozen nougatine	105
Es cendol glutinous rice dumpling, pandanus leaf, coconut milk, palm sugar	95
Classic cheesecake with blueberry sauce	105
Seasonal tropical fruit platter choice of mango or coconut sorbet	110
Your choice of ice cream, chocolate, vanilla or strawberry	95

DINING

(continued)

IN-ROOM DINING

SIDE DISHES

Steamed broccoli	60
Jasmine steamed rice	60
French fries	60
Steamed asparagus	60

DESSERT

Hazelnut chocolate, frozen nougatine	105
Es cendol glutinous rice dumpling, pandanus leaf, coconut milk, palm sugar	95
Classic cheesecake with blueberry sauce	105
Seasonal tropical fruit platter choice of mango or coconut sorbet	110
Your choice of ice cream, chocolate, vanilla or strawberry	95

KIDS MENU

Under 12 years old	
Macaroni and cheese	95
Kids club sandwich tomato, chicken, egg, lettuce, bacon, fries	95
Spaghetti tomato sauce	85
Fried rice, chicken wing, fried egg	85
Mini cheese burger, French fries	95
Chicken strip, French fries	95

DINING

(continued)

IN-ROOM DINING

NIGHT TIME MENU

11 PM - 6 AM

CEREALS	80		
Corn flakes, special K, all-bran, sultana bran, rice bubbles, coco pop or gluten free cereal served with full fat milk, low fat milk or soya milk			
APPETIZERS			
Calamari rings	120		
Deep fried calamari rings, tartar dip			
Sate campur (6 or 12 pieces)	100 / 190		
Charcoal grilled marinated of pieces chicken, beef or prawn, rice cakes, pickles, peanut sauce			
Fish and chips			
Red Snapper fillet, steak fries, tartar sauce, lemon	230		
SALADS			
Traditional caesar salad	165		
Romaine lettuce tossed with anchovy and garlic dressing, crispy bacon, herbs crouton			
Shaved parmesan with grilled chicken breast	185		
with grilled prawn	210		
SOUPS			
Wild mushroom soup	120		
Vegetable broth, cream, truffle oil, garlic bread (v)			
INDONESIAN AND ASIAN			
Sup buntut	125		
Indonesian oxtail soup with potato, carrot, leek, butternut crackers, steamed rice			
Nasi goreng istimewa			195
Prawn and chicken fried rice served with chicken skewer, fried prawn, fried egg, crackers, pickles, sambal bajak			
Mie goreng			185
Wok-fried noodle of your choice: kway teow, egg noodle, rice noodle with chicken, seafood, vegetables			
Your choice of: penne, spaghetti, linguine, tagliatelle			185
With the following sauce: bolognese, carbonara, pomodoro, or aglio olio, Pesto sauce			
SANDWICHES			
Club sandwich			185
Tomato, chicken, egg, lettuce, beef bacon, steak fries			
The beef burger			230
Ground prime beef, sesame bun, cheddar cheese, beef bacon, steak fries			
DESSERT			
Hazelnut chocolate, frozen nougatine			105
Classic cheesecake with blueberry sauce			105
Seasonal tropical fruit platter			110
choice of mango or coconut sorbet			

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(continued)

IN-ROOM DINING

KIDS MENU

Under 12 years old

Macaroni and cheese 95

Kids club sandwich 95
tomato, chicken, egg, lettuce, bacon, fries

Spaghetti tomato sauce 85

Fried rice, chicken wing, fried egg 85

Mini cheese burger, French fries 95

Chicken strip, French fries 95

DESSERTS

Sliced fresh fruit 75

Cashew nut brownie, vanilla ice cream 75

Trio of ice creams, nuts, whipped cream, banana, strawberry 75

DINING

(continued)

IN-ROOM DINING

BEVERAGE

A FULL LIST OF SPIRITS IS AVAILABLE ON REQUEST FROM YOUR BUTLER

SCOTCH WHISKEYS

	Bottle	30 ml
Johnnie walker black label	2760	120
Johnnie walker gold label	3105	135
Johnnie walker blue label	6555	285

COGNACS

Hennessy VSOP	3450	150
Rémy martin VSOP	3450	150
Hennessy XO	7245	315
Rémy martin XO	7245	315

GINS

Gordon's dry gin	2530	110
Tanqueray	2530	110
Bombay sapphire	2760	120

RUMS

Bacardi light	2760	120
Myers's dark rum	2760	120

VODKAS

Belvedere original	2875	125
Ketel one	2875	125
Grey goose original	2875	125

BOTTLED LOCAL BEERS

Bintang	70
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BOTTLED IMPORTED BEERS

Heineken	85
Guinness stout	100
Corona	120

PROBIOTIC SMOOTHIES

Banana, wheat grass, maca powder	90
Low fat yoghurt, cinnamon, nutmeg, vanilla extract	

Peach, banana, kefir yoghurt	90
Raspberry, honey, topped with a spoon of granola	

Mango, flax seeds and chia	90
honey, ginger extract	

Probiotic protein maca green smoothie	90
Spinach, kale, banana, pineapple, green peas	

BOOSTER JUICES

Apple, beetroot, carrot, celery, orange	65
Apple, pineapple, orange, kiwi fruit	65
Apple, Malang apple, carrot, ginger	65
Blueberry, pineapple, pear, raspberry, strawberry	65
Watermelon, orange, strawberry	65

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DINING

(continued)

IN-ROOM DINING

SODAS

Coca cola	60
Diet coke	60
Sprite	60
Tonic water	60
Soda water	60

MINERAL WATERS STILL

Equil natural 380 ml	55
Acqua panna 500 ml	90

MINERAL WATERS SPARKLING

Equil sparkling 380 ml	55
Perrier 330 ml	75
San pellegrino 500 ml	90

ILLY COFFEES

Americano	65
Cappuccino	65
Caffé Latte	65
Decaffeinated	65
Espresso	65
Double espresso	65
Hot or cold chocolate	65

TWG TEAS

1837 black tea	65
Alexandria	65
Breakfast earl grey	65
Camomile	65
Crème caramel	65
Emperor sencha	65
English breakfast	65
French earl Grey	65
Grand wedding	65
Harmutty	65
Imperial lapsang souchong	65
Moroccan mint	65
Jasmine queen	65
Royal Darjeeling	65
Silver moon	65
Decaffeinated	65
Pai mu tan	70
Pu – Erh 1998	110
Yellow tea buds	195

FRESHLY SQUEEZED JUICES

Apple	60
Carrot	60
Orange	60
Papaya	60
Pineapple	60
Mango	60
Watermelon	60
Honeydew melon	60
Kiwi	60
Dragon fruit	60

CHILLED JUICED

Apple, cranberry, guava, tomato	55
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DINING

(continued)

IN-ROOM DINING

A FULL WINE LIST IS AVAILABLE FROM YOUR BUTLER UPON REQUEST

WINE BY THE GLASS

Champagne

	Glass	Bottle
Nv Moët & Chandon, Imperial Brut	275	1500

Sparkling

De Bortoli, Jean Pierre, Celebration Brut, Australia Nv	150	750
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Red

Concha Y Toro, Casillero del Diablo, Cabernet Sauvignon, Chile	200	1000
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Castello Banfi, Chianti, Classico Sangiovese, Italy	200	1000
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Kim Crawford, Pinot Noir, New Zealand	200	1000
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Penfolds, Rawson, Retreat, Merlot, Australia	200	750
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White

Castello Banfi, Le Rime, Chardonnay-Pinot Grigio, Italy	200	1000
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Concha Y Toro, Casillero del Diablo, Chardonnay, Chile	200	1000
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Villa Maria, Private, Dry Riesling, New Zealand	200	1000
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Kim Crawford, Sauvignon Blanc, New Zealand	200	1000
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WHITE WINE

CHARDONNAY

Australia

De Bortoli, DB Family Selection, New South Wales	650
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Yering Station, Yarra Valley	1050
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Chile

Concha Y Toro, Casillero del Diablo, Casablanca	850
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USA

Beringer, Stone Cellars, Chardonnay,	850
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SAUVIGNON BLANC

USA

Beringer, Founders' Estate, Sauvignon Blanc, USA	850
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New Zealand

Kim Crawford, Marlborough, New Zealand	950
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Chile

Concha Y Toro, Terrunyo, Casablanca	950
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PINOT GRIGIO

Italy

Ruffino, Lumina, Venezia	750
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DINING

(continued)

IN-ROOM DINING

BLENDED

Chardonnay – Pinot Grigio

Italy

Castello Banfi, Le Rime, Tuscany 950

ROSÉ WINE

Beringer, White Zinfandel, California 750

RED WINE

CARBERNET SAUVIGNON

Chile

Concha Y Toro, Casillero del Diablo, Maipo Valley 800

Concha Y Toro, Don Melchor, Maipo Valley 2050

SHIRAZ

Australia

Wolf Blass, Grey Label, South Australia 950

Penfolds, Grange, South Australia 7100

MERLOT

Australia

Wolf Blass, Eaglehawk, South Australia 700

New Zealand

Kim Crawford, Hawkes Bay 850

PINOT NOIR

Australia

De Bortoli, Yarra Valley 1700

New Zealand

Kim Crawford, Marlborough 880

SANGIOVESE

Italy

Castello Banfi, Chianti, Toscana 950

Marchesi de Francobaldi, Montesodi, Toscana 1400

CARMENERE

Chile

Concha Y Toro, Marqués de Casa Concha, Rapel Valley 1200