



JW MARRIOTT

JAKARTA

MENU A'LA CARTE

APPETIZERS

Open Bresaola Tart V | 150

A light and crunchy dish for the hot weather.

Asparagus, rocket, walnuts, aged balsamic

Tuna Poke bowl | 160

A perfect one-bowl meal packed with nutrition's.

Raw Ahi tuna, brown rice, avocado, cucumber, edamame, shredded carrots, soy & sesame dressing

Signature JW Salad | 130

Our signature salad is a delicious addition to any meal.

Barbecued chicken, avocado, cherry tomatoes, boiled egg, beef bacon, rocket, blue cheese, romaine lettuce, ranch dressing

Classic Caesar Salad | 140

A classic and delicious savory salad with grilled chicken.

Hearts of Romaine lettuce, garlic croutons, Parmesan shavings, anchovy fillets

(vegetarian option also available)

Garden Salad V, VF, GF | 120

A healthy addition to your main course.

Mixed green leaves, fresh herbs, cherry tomatoes, sunflower seeds, asparagus, roasted mushrooms, light lemon vinaigrette

Sushi Box 4pcs | 130

Freshly prepared by our resident sushi chef

- Niku Maki
- California Roll
- Tuna Nigiri
- Kappa Maki

With classic condiments.

Tuna & Salmon Sashimi Platter | 170

Freshly sliced by our resident sushi chef.

Wasabi, pickled ginger, Lemon

V | VEGETARIAN

10% service charge and 11% government tax will be added to your check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Bakso | 120

Local noodle soup with meat balls

Roasted Tomato Soup V | 110

Naturally thickened local tomato soup with pesto toasts

SANDWICH & PASTA

Marriott Burger | 180

Nothing better than an original Marriott burger with a homemade beef patty.

Sesame soft bun, cheddar cheese, beef bacon, tomato, iceberg lettuce, red onion and gherkins

Triple Decker Club Sandwich | 170

The classic of all sandwiches.

Layers of white toast, sliced cheddar, grilled chicken breast, tomato, fried egg, turkey ham, lettuce and fries

Caprese Bruschetta V | 150

An Italian classic with flavorful tomatoes, fresh basil and silky mozzarella.

Local tomatoes, mozzarella, toasted rye bread, fresh basil leaves, aged balsamic

Create your own pasta. Choose from the following:

Fusilli, Spaghetti, Penne

Al Arrabiata | 160

Bolognese | 160

Carbonara | 160

LOCAL SIGNATURE

Nasi Goreng Sailendra | 180

Our star for the last 19 years.

Stir-Fried rice with lobster, chicken satay, fried egg, balado beef crackers, pickles and prawn crackers

Sop Buntut or Sop Buntut Goreng | 200

The local's favourite Oxtail soup.

Indonesian oxtail soup with boiled or fried oxtail, steamed rice, oat crackers, sambal

Ayam Taliwang | 180

Lombok style slow cooked and grilled local baby chicken.

Steamed rice, mixed vegetable salad

Iga Bakar Penyet | 190

24 hours slow braised beef ribs packed with spices

Grilled braised beef short ribs with lemongrass, chili and lime, steamed rice, vegetables

Beef Rendang Sailendra | 200

A flavorful and caramelized West Sumatran dry curry.

Coconut braised beef with vegetable, steamed rice

Sayur Lodeh V | 170

Braised locally sourced vegetable in coconut cream.

Steamed rice, Tofu, mixed vegetable salad

Kwetiau Goreng | 170

A spicy and popular dish in Indonesia.

Fried rice noodles, chicken, pak choy, sweet soy sauce

Opor Ayam Sailendra | 190

Slow cooked "Kampung" chicken seasoned with our home made Sambal.

Coconut braised chicken with vegetable, steamed rice

AROUND THE WORLD

Prawn Laksa | 200

A spicy and flavorful noodle soup from Malaysia.

Rice noodle, prawns, coconut milk, tofu, egg

Chicken Tikka Masala | 160

An Indian classic made in-house with our very own spice mix.

Roasted & marinated chicken, basmati rice or paratha and condiments

Paneer Tikka Masala V | 150

The vegetarian option of our Tikka recipe.

Tandoori marinated cottage cheese, onion, tomato and bell pepper, garlic and garam masala

Dal Makhani V, VF | 140

A rich "buttery lentil" dish from the Punjab region.

Black lentils, tomatoes, ginger and garlic

Fish & Chips | 210

A British classic with the best local Indonesian fish.

Mashed green peas, tartar sauce, malt vinegar

Wild Mushroom Risotto V, GF | 220

The legendary and rich Italian dish.

Pesto, cherry tomatoes, parmesan shavings

"Pearl's" Wok Fried Pepper Beef | 210

A specialty from our Chinese restaurant.

Served with steamed jasmine rice, shallot, capsicums, onion

Selection of daily changing Dim Sum | 210

Prepared on a daily basis from our resident Chinese Chef.

Ask your waiter about today's selection

DESSERT

"Asuka's" Japanese Cheese Cake V | 130

A specialty from our Japanese restaurant.

Baked and mousse cheese, coconut flakes

Coconut Lapis Legit with Palm Sugar Comb V | 130

Our home made Indonesian thousand layer cake.

Coconut ice cream, harum manis jelly

Mom's Chocolate Fudge Cake | 130

Old fashioned Chocolate fudge like, like grandma used to make it.

Cherry compote and mascarpone crème

Fruit Platter V, VF, GF | 120

The healthy option.

Selection of sliced seasonal fruits