

# Western Lunch Selection

In such a soulful destination, it is only right that dining can be as conscious and considered as you desire.

## Soulful Eating and Salads

Honey-Baked Goat Cheese Salad V H D N  
Chevre Anny buche, pomelo, roasted beetroot, mixed green, edamame, cocoa nibs  
crumbles, sherry vinaigrette

Garlic Butter Prawn Salad H S F D  
greens, tomato cherry, radish, orange segment

Tuna Niçoise H S F  
rare seared tuna, string bean, potato, kalamata olives, tomato, shallot, soft-boiled quail egg, anchovy, grain mustard vinaigrette

Caesar Salad H S F G D P  
romaine, crispy pancetta, grana padano cheese, anchovy, soft-boiled egg,

with a choice of grilled:  
Chicken breast  
Tiger prawns

Jiwo's Green Salad V V G H  
fresh lettuce, tomato cherry, cucumber, red onion, radish, avocado, sherry vinaigrette

## Mains

Salmon Fillet H S F  
rosemary-roasted potato, sundried-tomato and creamy spinach

Tagliatelle alla Bolognese H G D  
flat ribbon pasta with bolognese beef ragout, parmesan cheese

Steak and Fries H D  
300-gram angus beef striploin, fries, pepper sauce

Steak Hache H D  
200-gram wagyu beef patty, onion, parsley, onion jus, greens and parmesan fries

## Pizza

Margherita V H G D  
tomato sauce, mozzarella, basil

Vegetariana V H G D  
tomato sauce, mozzarella, mushroom, eggplant, zucchini, bell pepper

## Sandwiches

Jiwo Burger H G D  
wagyu beef patty, lettuce, pickled cucumber, crispy onion rings, gruyère cheese with potato wedges

Vegetarian Burger V H N  
pan-fried tempeh patty, avocado, spinach, tomato, vegan cheese, brioche bun, chili-tahini sauce, potato wedges

Club H G D P  
grilled lemon chicken, egg, tomato, mayonnaise, lettuce, bacon on whole grain bread with fries

# Western Dinner Selection

## Starter

Vegan Dip Bowl  
V VG H G N  
almond beet hummus,  
eggplant, spice pumpkin dip,  
vegan flatbread

Apple and Blue Cheese Salad  
V H D N  
blue cheese, apple, pear,  
crushed walnut, semi-dried  
tomato, olive balsamic dressing

Beef Carpaccio  
H SF N  
wagyu tenderloin marble 6,  
truffle-honey pickled  
mushroom, parmesan chips,  
rocket leaves

## Soup

Roasted Tomato  
V H G  
sourdough croutons, extra  
virgin olive oil

Shrimp Bisque  
SF D G  
Butter poached tiger prawn,  
garlic bread

## Mains

Cavatelli alla Norma  
V H D  
Amanjiwo's garden eggplant,  
tomato cherry, tomato sauce,  
parmesan cheese

Chicken Roulade  
H D  
baby chicken and mushroom  
roll, seasonal garden  
vegetables, cream charred  
mushroom sauce

Pan- Fried Barramundi  
SF D  
butter roots vegetables, clams  
and vermouth sauce, herbs oil

King Prawn Linguine  
H SF G D  
home-made pasta, garlic, king  
prawns, olive oil, basil

Oven-Roasted Cauliflowers  
V H  
pomegranate molasses,  
tahini-green peas puree,  
chickpeas, garden weeds

## From The Grilled

200-gram Australian Sher  
Wagyu Tenderloin

300-gram Angus Beef Rib  
Eye Steak

choice of sauces:

Red wine jus  
Peppercorn sauce  
Chimichurri  
Hollandaise

## Sides

Baked Eggplant V H D N  
rocket leaves, parmesan,  
almond flakes

Butter Broccoli and Green  
Beans V H D N  
with almond flakes

Chats V VG H  
garlic-rosemary roasted baby  
potato

Fries V VG H  
sea salt

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

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# Indonesian Selection

## Kambing Menoreh

Kambing Menoreh is one of Amanjiwo's signature dishes, inspired by authentic Javanese cuisine. The main ingredients, young lambs from the Menoreh Hills, are organically raised by Pete village farmers exclusively for Amanjiwo. Every part of the lamb is honored in these creations, accompanied by a harmonious blend of herbs and spices sourced from the lush surroundings of Borobudur

Sop H N

lamb clear soup with spices, potatoes, and tomatoes.

Tengkleng H G N

spicy slow-cooked lamb soup infused with coconut milk and garden herbs

Tongseng H G N

lamb stewed in a curry-like turmeric broth with vegetables and kecap manis (sweet soy sauce).

Sate Goreng H G N

wok-fried boneless lamb meat with spices and sweet soy sauce

### Light Foods

Trancam V VG H

freshly grated coconut, cucumber, long bean, cabbage, turmeric, chilli salad

Gado-Gado V H N

a rich mixture of steamed garden vegetables in a coconut-cashew sauce

Martabak H G

Indonesian handmade crêpe with egg, spices, ground beef

Lumpia Udang H SF G

prawn and vegetables spring roll, spicy sweet soya dip

### Soto and Soups

Traditional Soup bowl

Sop Buntut H N

braised oxtail in broth, potato, carrot, tomato, crispy fried shallots

Soto Ayam H N

Javanese-rustic broth of turmeric, chicken, egg, glass noodles

Sop Ikan H SF

fish soup, mushrooms, carambola, tofu skin, tatsoi, chili, garlic oil

### Bakaran Arang

From Charcoal Grill

Cumi Asam Pedas H G SF N

calamari with spicy tamarind sauce and sweet soya

Udang Bakar Bumbu Kuning H SF

king prawn, yellow paste, herbs oil

Sate Ayam H G N

chicken skewer, peanut sauce, mixed pickled

Ikan Bakar Sambal Matah H SF N

charcoal-grilled fish fillet marinated with spices and fresh herbs

Ayam Bakar Taliwang H N

Sasak-style spicy grilled chicken, water spinach salad

Wagyu Rembiga H N

Lombok-style intercoastal sher wagyu skewer, chilli and palm sugar marinated, served with beef broth

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# Javanese and Nusantara Influenced

## The Land

Bebek Lombok Ijo

H N

Magelang crispy duck, green chili sambal

Ayam Goreng Kremes

H G D

Yogyakarta fried chicken, crispy spiced tapioca

Rendang

H N

Sumatran slow-braised spiced wagyu beef curry

## Vegetables

Sayur Kare

V VG H

mixed vegetables in a light curry broth with vermicelli noodles

Balado Terong

V VG H

fried eggplant tossed in chili sambal and fresh herbs

Rendang Nangka

V VG H N

spicy braised young jack fruits in spices, coriander and coconut milk

## Sea and Water

Mangut Beong

H G D N

Borobudur beong fish from Progo River cooked in spicy coconut milk broth

Tumis Udang Bumbu Balado

H SF G D N

wok-fried prawn in tomato and red chilli paste, pete

## Choice of Rice:

Nasi Putih Mentik Wangi

special steamed rice from Yogyakarta area

Nasi Merah

steamed organic red rice, high fibre contains

Nasi Porang

it is a rice from porang roots processed, low on sugar and high in fibre

## Special Rice of The Day

Please ask your waiter / waitress

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# Javanese and Nusantara Influenced

## Rice and Noodles

### Jiwo Gudeg

H N

slow-cooked young jackfruit,  
braised chicken, spicy beef skin  
stewed, marinated hard-boiled  
egg

### Nasi Liwet

H SF N

flavoured steamed rice,  
deep-fried chicken, coconut  
beef, spicy salted fish

### Bakmi Goreng Seafood

H SF G N

wok-fried egg noodles,  
vegetables, prawn, calamari,  
scallop, mussel, sesame oil

### Nasi Goreng or Nasi Godog

H G N

Amanjiwo style wok-fried rice

or

### Traditional Rice Soup

H G N

with vegetables, chicken, egg

### Mie Goreng or Mie Godog

H G N

Amanjiwo style wok-fried  
noodles

or

### Traditional Noodles Soup

V H G N

with vegetables, chicken, egg

choice of:

Egg noodles

V H G N

### Rice noodles

V VG H N

‘Lethek’, a local palm tree  
noodles

V VG H N

## Sides

### Tempe Orek

V VG H N

palm sugar fried tempe, salam leaf,  
galangal

### Oseng-Oseng Kangkung

V VG H

stir-fried water spinach, crispy  
shallots

### Lodeh

V VG H N

mixed garden vegetables  
simmered in coconut milk

### Tumis Teri Cabe Ijo

H SF

wok-fried dried fish, green chili,  
galangal

### Sayur Daun Pepaya Cumi Asin

H SF

wok-fried young papaya leaf,  
salted baby squid, bird chili

### Bobor Lembayung

V VG H

garden fresh long bean leaf,  
fermented tempeh with light  
coconut milk

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# All-Day Asian Delights

## Starters

### Goi Cuon

H SF N

Vietnamese fresh spring roll, rice paper, poached shrimp, lettuces, cucumber, glass noodles, fresh herbs, nuoc cham

### Ebi Tempura

H SF G

deep-fried battered king prawn, tentsuyu sauce, grated daikon

### Yum Neua Yang

H SF N

spicy Thai-grilled beef angus tenderloin, fresh herbs, lime chili dressing

### Tuna Tartare

H SF G D N

avocado purée, shallot, soy and ginger dressing, sesame-togarashi mayo

## Mains

### Tom Yum Goong

H SF D

hot and sour soup, king prawn, mushrooms, shallot, fresh herbs

### Poke Bowl

H SF D

fresh yellowfin tuna with sesame and chili, flavored rice, wakame, edamame, wasabi mayo

### Kary Tier

H N

Cambodian crispy duck leg, pineapple red curry, fresh coconut milk

### Mongolian Beef

H G

wok-fried crispy wagyu beef striploin, ginger and soya sauce

## Sides

### Garlic Fried Rice

V H SF

local jasmine rice, garlic, fish

sauce, chives

### Wok-Fried Baby Kailan

H SF

with oyster sauce

### Crispy Oyster Mushroom

V VG H G

with sweet and sour sauce

### Steamed Bok Choy

V VG H

light soya, crispy garlic

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# Vegetarian and Vegan Selection

## Salads

**Apple and Blue Cheese Salad**  
V H D N  
blue cheese, apple, pear,  
crushed walnut, semi-dried  
tomato, olive balsamic dressing

**Vegetarian Caesar Salad**  
V H G D  
romaine, grana padano cheese,  
hard-boiled egg

**Terancam**  
V V G H  
freshly grated coconut,  
cucumber, long bean, cabbage,  
turmeric, chilli salad

**Jiwo's Green Salad**  
V V G H G  
fresh lettuces, tomato cherry,  
cucumber, red onion, radish,  
avocado, sherry vinaigrette

## Mains

**Rendang Nangka**  
V V G H N  
spicy braised young jack fruits  
in spices, coriander and  
coconut milk

**Sayur Kare**  
V V G H  
mixed vegetables in a light  
curry broth with vermicelli  
noodles

**Balado Terong**  
V V G H  
fried eggplant tossed in chili  
sambal and fresh herbs

**Low Carb Pineapple Fried Rice**  
V V G H N  
konjac rice, pineapple, green  
peas, cashew nuts

**Vegan Burger**  
V V G H  
pan-fried tempeh patty,  
avocado, spinach,  
tomato, chili - tahini sauce,  
vegan cheese,  
vegan brioche bun, potato  
wedges

**Vegan Poke Bowl**  
V V G H  
watermelon, avocado,  
seasoned steamed rice,  
edamame, wakame, nori, vegan  
wasabi mayo

**Palak Paneer**  
V H G D  
Indian creamy spinach curry,  
homemade fresh cheese,  
steamed basmati rice

**Dal Makhani**  
V V G H G  
Punjab black lentil stew,  
steamed basmati rice

## Sides

**Baked Eggplant**  
V H D  
rocket leaves, parmesan

**Butter Broccoli and Green Beans**  
V H D N  
almond flakes

**Crispy Oyster Mushroom**  
V V G H G  
sweet and sour sauce

**Steamed Bok Choy**  
V V G H G  
light soya, crispy garlic

**Tempe Orek**  
V V G H  
palm sugar fried tempeh, salam  
leaf, galangal

**Oseng-Oseng Kangkung**  
V V G H  
stir-fried water spinach, crispy  
shallots

**Lodeh**  
V V G H N  
mixed garden vegetables  
simmered in coconut milk

**Bobor Lembayung**  
V V G H  
garden fresh long bean leaf,  
fermented tempeh  
with light coconut milk

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# Children Selection

## Indonesian

### Soto Ayam

H D N

rice noodles soup, shredded  
chicken, steamed rice

### Mie Goreng

H G N

Indonesian fried noodles,  
chicken, egg, vegetables

### Nasi Goreng

H N

Indonesian fried rice, chicken,  
egg, vegetables

### Sate Ayam

H G N

grilled chicken skewer served  
with rice and peanut sauce

## Comfort

### Grilled Cheese Sandwich

H G D

homemade white toast,  
cheddar cheese, fries

### Chicken Nugget

H G D

crumbed chicken, fries,  
tartare sauce

### Fish and Chips

H SF G D

battered white snapper, fries,  
tartare sauce

### Pizza Margherita

V H G D

tomato sauce, mozzarella, basil

### Spaghetti

V G D

choice of:

Bolognese H

Tomato sauce V VG H

### Mac and Cheese

V H G D

elbow macaroni, creamy cheese  
sauce

## Healthy

### Grilled Steak

H D

angus beef rib-eye, steamed  
vegetables, mashed potato

### Grilled Chicken Breast

H

steamed vegetables, fries

### Grilled Fish

H SF

steamed vegetables, fries

### Vegetable Purée

V VG H

choice of:

Cauliflower

Broccoli

Pumpkin

Carrot

Potato

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# Sweet Ending

## International

Amanjiwo Chocolate Soufflé  
H G D  
Indonesian chocolate, coffee  
anglaise,  
vanilla ice cream

Jiwo Apple Crumble V H G  
apple compote and raisin,  
vanilla ice cream

Flourless Chocolate Cake H D  
passion fruit ice cream,  
strawberry anglaise

Coconut and Ginger Crème  
Brûlée V H G N  
with cashew brittle

Pistachio and Coffee  
Namelaka V H G D N  
coffee jelly and coffee ice  
cream

Strawberry Consommé and  
Almond Panna Cotta H N  
strawberry textures, basil,  
roasted almond praline

Cheese Platter H G D  
Jogja Mazaraat Artisan Cheese  
Athan brillat-savarin, brie,  
Tomme de merapi, gorgonzola,  
lavosh, fig jam

Homemade Ice Cream and  
Sorbet  
selection of:  
Ice Cream V H D  
Sorbet V VG H

# Kudapan Jiwo

## Indonesian

Majaksingi Jadah V VG H D  
deep-fried sticky rice cake,  
coconut gel,  
fermented black sticky rice ice  
cream

Pisang Goreng V VG H D  
banana fritters, caramelized  
palm sugar, vanilla ice cream

Bubur Sumsum V VG H  
warm rice pudding, jackfruit  
jam, sweet coconut sugar sauce

Es Teler Moely V H D  
avocado, jackfruit, young  
coconut, condensed milk,  
fermented cassava ice cream

# Coffee & Tea

## Specialty Coffee

Spiced Coffee  
Java coffee, fresh ginger,  
cinnamon, palm sugar, grated  
chocolate

Salted Caramel Frappuccino D  
espresso, fresh milk, sweet salted  
caramel syrup

## Specialty Tea

Pu-Erh Caramel  
white tea, orange juice, lemon,  
caramel sauce

White Peony  
white tea, fresh lemongrass,  
orange juice, maple syrup

## Coffee | Hot or Cold

Espresso | Double Espresso |  
Americano | Iced Black Coffee |  
Macchiato | Flat White | Café Latte  
Cappuccino

## Tea

Java Tea | English Breakfast |  
Jasmine Green | Chamomile |  
Green Tea

Majaksingi Rosella | Fresh Mint |  
Ginger | Lemongrass

Amanjiwo Herbal Tea  
fresh ginger, lemongrass, clove,  
cinnamon, nutmeg, lime, local  
basil, honey

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