

Breakfast Selection

JUICES & SMOOTHIES | SE, V, GF

Fresh Fruit Juice seasonal tropical fruit	140
Rise and Shine tangerine, carrot, apple, beetroot, turmeric booster	140
Soul Juice spinach, tangerine, mango, chia, spirulina, ginger booster	140

FRUITS, YOGURT & GRAIN

Avocado and Dragon Fruit Carpaccio Topped with Java almond, fresh coconut milk, cocoa nobs, mint	160
Tropical Fruit Plated SE, V, GF, DF tropical fruit of the day	160
Chia Coconut Pudding SE, V, VE, GF, DF strawberry compote, wild strawberry, toasted almonds	160
Granola SE, V, GF available SE, DF toasted coconut, cashews, dried tropical fruit, plain yogurt, soya or almond milk	145

PASTRIES AND TOASTS

House-made Rye, Vegan, White, Multigrain, Gluten Free breads Amanjiwo jams: strawberry, lemon butter, orange marmalade	115
Pastry Basket freshly baked selection of pastries and fruit muffins	190
Cinnamon French Toast strawberry, almond flakes, star anise syrup, mascarpone cream	190
Ricotta Hot Cake NF caramelised banana, fresh ricotta, star anise syrup	190

EGGS

Two Eggs any style with choice of chicken sausage, bacon, grilled tomato, mushroom, avocado, hash brown potato, sautéed spinach	195
Eggs Benedict V, NF ricotta cake with choice of smoked salmon or Parma ham, hollandaise sauce	220
Eggs Florentine V, NF ricotta cake with spinach, hollandaise sauce	220

INDONESIAN BREAKFAST

<i>Bubur Ketan Hitam</i> SE, V, VE, GF, NF black sticky rice porridge with coconut milk	170
<i>Bubur Ayam</i> SE, GF, DF rice porridge with shredded chicken and turmeric broth	170
<i>Nasi or Mie Goreng</i> GF, DF available V, VE, NF Amanjiwo style stir-fried rice or egg noodles, vegetables, chicken, fried egg	230

Lunch Selection

SOULFUL EATING & SALAD

Asparagus Salad SE, V, GF blue cheese, apple, pear, semi-dried tomato, crushed walnut, olive balsamic dressing	195
Pumpkin Salad SE, V, GF roasted pumpkin, peanut brittle, crumbed goat cheese, fennel	195
Tuna Niçoise GF, DF, NF rare seared tuna, string bean, potato, kalamata olives, tomato, shallot, soft boiled quail egg, anchovy, grain mustard vinaigrette	265
Caesar Salad available V romaine, pecorino cheese, soft boiled egg, anchovy, crispy pancetta with grilled chicken breast or tiger prawns	250

COMFORT

Club grilled lemon chicken, tomato, mayonnaise, lettuce, egg, bacon on whole grain bread, freshly cut fries	315
Jiwo Burger angus beef patty, lettuce, pickled cucumber, crispy onion rings, gruyère cheese, potato wedges	350
Chicken Wrap flour tortilla, Javanese spiced chicken fingers, bell pepper, tomato, lettuce, sambal mayonnaise	315
Snapper GF, DF, NF pan-seared snapper, baby Chinese broccoli, tomato olive salsa	335

PIZZA

Margherita SE, V, NF tomato, mozzarella, basil	305
Vegetariana SE, V, NF tomato sauce, mozzarella, mushroom, eggplant, zucchini, bell pepper	

PASTA

Spaghetti Carbonara NF available V pancetta, egg yolk, Parmesan	290
Spaghetti Aglio Olio SE, V, NF extra virgin olive oil, garlic, chili, parsley	275

Lunch Selection

ASIAN DELIGHT

<i>Fresh Spring Roll</i> rice paper, poached shrimps, lettuce leave, cucumber, sweet basil, peanut chili lime sauce	235
<i>Som Tam Malakor</i> Thai green papaya salad, snake bean, tomato, dried shrimps, tamarind dressing	220
<i>Sweet and Sour</i> deep-fried prawns or chicken bell pepper, pineapple tossed in sweet and sour sauce	300
<i>Sach Kou Tronouch</i> Cambodian beef skewer, lemongrass, turmeric, oyster sauce	360

Dinner Selection

STARTER

Roasted Tomato Soup SE, V, DF, NF available GF sour dough croutons, extra virgin olive oil	195
Creamy Pumpkin Soup SE, V, VE toasted pumpkin seeds, chunky roasted squash	195
Bistecca Salad GF, NF peppered rare tenderloin, celery, rocket, fennel, grain mustard dressing	265
Fish Carpaccio GF, DF, NF seabass, lemon, mandarin zest, dill, extra virgin olive oil	260
Roasted Vegetable SE, V, VE, GF, DF kale, rocket, cashew nut pesto, almond flakes	195
Vegan Dip Bowl SE, V, VE, DF almond beet hummus, eggplant, spice pumpkin dip, vegan flat bread	195

MAIN COURSE

Organic Baby Chicken GF, NF rosemary garlic rub, shallot confit, corn purée	385
Salmon Fillet GF, NF crispy-skin salmon, tomato cherry, potato, lemon caper sauce	375
Crusted Seabass NF cauliflower purée, mixed green salad, brioche herb crust	340
Tokusen Wagyu Cube Roll GF, NF 300-gram grilled beef, salsa delle erbe, beef jus accompanied by your choice of side	890

PASTA | RISOTTO

King Prawn Linguine NF homemade pasta, garlic, king prawns, olive oil, basil	320
Pappardelle Con Agnello NF ragout of lamb, herbs, Parmesan	320
Saffron Risotto V, GF, NF arborio rice, saffron thread, Parmesan, olive oil	300

SIDES

Rocket Salad SE, V, GF, DF, NF pear, Parmesan, lemon dressing	105	Chats SE, V, VE, DF, NF garlic, rosemary roasted baby potato
Green Beans SE, V, GF, DF, NF sautéed in olive oil, garlic, lemon rind		Baked Eggplant SE, V, VE, GF, DF, NF rocket leaves, parmesan
Spiced Roasted Cauliflower SE, V, DF, NF feta cheese, garlic flakes		Leaf Salad SE, V, VE, GF, DF, NF mixed lettuce, lemon vinaigrette

Indonesian Selection

STARTERS

<i>Gado-gado</i> SE, V	220
a rich mixture of steamed vegetable in a coconut-peanut sauce	
<i>Terancam</i> SE, V, VE, NF	195
fresh grated coconut, cucumber, long bean, cabbage, turmeric, chili salad	
<i>Martabak</i> DF	280
Indonesian handmade crêpe with egg, spices, ground beef	

SOUPS

<i>Sop Buntut</i> GF, DF	300
braised oxtail in broth, potato, carrot, tomato, crispy fried shallots	
<i>Soto Sokaraja</i> SE, GF, DF	220
Javanese <i>soto ayam</i> , a rustic broth of turmeric, chicken, egg, glass noodles	

MAINS

<i>Rendang</i> GF	340
Sumatran slow braised spiced beef curry	
<i>Rawon</i> DF	335
Eastern Java beef stew in <i>keluak</i> nut, spiced broth served with salted egg, tempeh, bean sprout, tomato	
<i>Gulai Kambing</i> DF	340
lamb stewed in spiced coconut broth	
<i>Ayam Goreng Kremes</i> available GF, DF	325
Yogyakarta fried chicken, crispy spiced tapioca	
<i>Bebek Lombok Ijo</i> GF, DF	325
Magelang crispy duck with green chili sambal	
<i>Ikan Bakar Sambal Matah</i> SE, GF, DF	310
grilled fish marinated with spices, fresh herbs	
<i>Sayur Kare</i> V, VE, DF	190
mixed vegetables in a light curry broth, vermicelli noodles	

SATE

Beef, Lamb or Chicken DF	6 / 12 pieces	230/ 380
grilled over coconut husks served with peanut sauce		

RICE & NOODLES

<i>Bakmi Goreng/Godog</i> DF, NF available V	230
fried/boiled noodles, chicken, egg, vegetable	
<i>Nasi Goreng/Godog</i> DF, NF available V, VE	230
fried/boiled rice, chicken, egg, vegetable <i>organic red rice available</i>	

VEGETABLES | SE, V, VE, GF, DF

<i>Oseng-oseng Kangkung</i>	<i>Lodeh</i>
stir-fried water spinach, crispy shallots	mixed vegetables simmered in coconut milk
<i>Balado Terong</i>	<i>Sayur Daun Singkong</i>
fried eggplant tossed in chili sambal	cassava leaves, coconut milk

SE: Soulful Eating | V: Vegetarian | VE: Vegan | GF: Gluten Free | DF: Dairy free | NF: Nut Free
 Prices are expressed in thousands of Rupiah and are subject to 21% government tax and service charge

Children Selection

INDONESIAN

<i>Soto Ayam</i> SE, GF rice noodle soup, shredded chicken, steamed rice	160
<i>Mie Goreng</i> SE available V, NF Indonesian fried noodles, chicken, egg, vegetable	190
<i>Nasi Goreng</i> SE available V, VE, NF Indonesian fried rice, chicken, egg, vegetable	190
Chicken or Beef Satay SE, DF served with rice, peanut sauce	230

KIDS' COMFORT

Grilled Cheese Sandwich SE, NF cheddar cheese, homemade white toast, freshly cut fries	185
Chicken Nugget SE, NF crumbed chicken, freshly cut fries, tartare sauce	230
Fish and Chips SE, NF battered white snapper, freshly cut fries, tartare sauce	230
Pizza Margherita SE, V, NF tomato, mozzarella, basil	275
Spaghetti SE, NF available V bolognese or tomato sauce	185
Mac and Cheese SE, NF elbow macaroni, creamy cheese sauce	185

HEALTHY KIDS

Grilled Steak SE, GF, NF Angus beef rib-eye, steamed vegetables, freshly cut fries or mashed potato	275
Grilled Chicken Breast SE, GF, NF steamed vegetables, freshly cut fries or mashed potato	230
Grilled Sea Bass SE, GF, NF steamed vegetables, freshly cut fries or mashed potato	230
Vegetable Puree V, VE, GF, DF, NF choice of cauliflower, broccoli, pumpkin, carrot or potato	105

Vegan & Vegetarian Menu

WESTERN

Vegetable Chili SE, V, VE, GF, DF, NF red bean, black bean, chick peas stew in herbs tomato sauce	190
Black Bean Burritos SE, V, VE, GF, DF, NF black bean, lettuce, flour tortillas, tomato salsa, guacamole	230
Mediterranean Chick Pea Salad SE, Available VE, GF, NF garbanzos, kalamata olives, cucumber, feta cheese, Greek lemon dressing	210
Falafel in Pita Pocket SE, V, NF chick peas patty, lettuce, tomato, garlic cream sauce, harissa paste	210
Loaded Baked Potato SE, V, GF, NF black bean, tomato, avocado, cheddar, parmesan cheese	190
Lasagne SE, V, VE, GF, DF, NF spinach, vegetable ragout, tofu, tomato sauce	265
Sandwich SE, V, VE, DF grill vegetable, basil pesto, rocket on ciabatta bread, fries	240

ASIAN

Crunchy Thai Salad SE, V, VE, GF, DF edamame, red cabbage, mango, kale, cucumber, carrot, tangy peanut dressing	230
Pineapple Fried Rice SE, V, VE, GF, DF red rice, pineapple, green peas, cashew nuts	230
Dhal Tadka* SE, V, VE, DF, NF yellow lentil stew, vegetable, tomato and green chili, naan bread	195

SIDE DISH

Rocket Salad SE, V, VE, GF, DF, NF pear, lemon dressing	130
Green Beans SE, V, VE, GF, DF, NF sautéed in olive oil, garlic, lemon rind	
Spiced Roasted Cauliflower SE, V, VE, GF, DF, NF garlic flakes	
Leaf Salad SE, V, VE, GF, DF, NF mixed lettuces, lemon vinaigrette	
Chats SE, V, VE, GF, DF, NF garlic, rosemary roasted baby potato	
Asparagus SE, V, VE, GF, DF red onion, almond	
Baked Eggplant SE, V, Available VE, GF, DF, NF rocket leaves, parmesan	

Vegan & Vegetarian Menu

INDONESIAN

<i>Sop Jamur</i> SE, V, VE, GF, DF, NF clear oyster mushroom soup	140
<i>Trancam</i> SE, V, VE, GF, DF, NF raw vegetable salad with shredded coconut, lime and chili	195
<i>Gado Gado</i> SE, V, Available VE, GF, DF mixed steam vegetables, eggs with peanut sauce	220
<i>Gulai Tempe *</i> SE, V, VE, GF, DF, NF soya bean cake, string bean, turmeric, chili, coconut milk	210
<i>Sayur Lodeh *</i> SE, V, VE, GF, DF, Available NF mixed vegetable, tempe, tofu, turmeric, coconut milk	130
<i>Oseng Oseng Tempe *</i> SE, V, VE, GF, DF, NF stir fried soya bean cake, bean sprout, chili	180
<i>Tongseng Jamur*</i> SE, V, VE, GF, DF, NF oyster mushroom cooked in light curry broth	130
<i>Sayur Kare*</i> SE, V, VE, GF, DF, NF mixed vegetable with Indonesian curry spice, coconut milk	190
<i>Balado Terong*</i> SE, V, VE, GF, DF, NF fried eggplant tossed in chili sambal	130
<i>Tumis Kacang Panjang*</i> SE, V, VE, GF, DF, NF stir-fry string bean, shallot, chili	120
<i>Sayur Daun Singkong*</i> SE, V, VE, GF, DF, NF cassava leaves, coconut milk	120
<i>Nasi Goreng Merah</i> <i>Nasi Godog</i> SE, V, Available VE, GF, DF, NF Magelang style of vegetables fried red rice boiled rice with eggs	230
<i>Bihun Goreng</i> <i>Bihun Godog</i> SE, V, Available VE, GF, DF, NF Magelang style of vegetables fried rice noodles boiled noodles with eggs	230

**serve with white or red rice*

Sweet Ending

Ginger Crème Brûlée GF, DF, NF coconut ice cream, palm sugar chocolate sand	185
Amanjiwo Chocolate Soufflé NF coffee crème anglaise, coconut ice cream	200
Bananas NF banana cake, banana ice cream, fresh banana, salted caramel, cashew	170
Chocolate Pot de Crème NF mascarpone cream, orange zest, almond tuile	180
Flourless Chocolate Cake GF, NF vanilla ice cream, strawberry anglaise	190
Home Made Ice Cream and Sorbet Selection ice cream GF, NF sorbet GF, DF, NF	45
Cheese Platter ft. Jogja Mazaraat Artisan Cheese NF available GF Athan brillat-savarin, Brie, Tomme de Merapi, Gorgonzola with fig jam, lavosh	210
INDONESIAN SWEETS	
Pisang Goreng V, NF available DF banana fritters, coconut ice cream, peanut brittle	180
Dadar Gulung GF, NF <i>pandan</i> crêpes filled with shredded coconut, palm sugar, mango sorbet	170
COFFEE	
Illy Café decaffeinated, latté, cappuccino, espresso, macchiato	90
Java Coffee	80

Beverage Selection

SIGNATURES COCKTAILS

The Amanjiwo Signature Cocktails are inspired by Indonesian culture, flavours and aromas; prepared with genuine and local ingredients and a wide selection of worldwide spirits, each infusion results in an exquisite and unique drink.

Lavender Martini Lavender gin, dry vermouth, fresh lavender <i>Refreshing-summery-Asian</i>	240
Soursop Martini Citron vodka, dry vermouth, soursop, Lime, mint <i>Fruity-dry-Indonesian senses</i>	225
The Jiwo Mule Vodka, homemade ginger beer, lime <i>Refreshing-spicy-ideal for a warm afternoon</i>	210
Java Arakiri Arak, fruit liqueur, strawberry, lemon <i>Fruity-fresh-Indonesian senses</i>	210
Ni-groni London Dry gin, Campari, homemade-infused vermouth, orange marmalade <i>Bittersweet-adventurous-an all-day Negroni</i>	255
Java Sour Bourbon, angostura bitters, lemon, orange marmalade, simple syrup, egg white <i>Smooth-velvety-fruity</i>	230
The Tailored Old Fashioned Bourbon whiskey, homemade orange marmalade, maple, angostura bitters <i>Boozy-adventurous-exquisite</i>	255
Sangria Vodka, orange liqueur, mixed fruit, (white or red) wine <i>Fruity-summery-fresh</i>	G 230 P 680
Amanjiwo Mojito Bacardi, lemon, kafir lime, orange, longan, tonic <i>Fruity-sweet</i>	210
Yogya Mojito Bacardi, local basil, ginger, lemongrass, lime, simple syrup, ginger beer <i>Refreshing-herbal balance</i>	210

MOCKTAILS

Aman Favourite Soursop juice, orange juice, lemon, fresh mint	140
Strawberry Blush Strawberry juice, pineapple juice, lemon, soda water	140
Lemon Berry Squash Lemongrass-infused, strawberry, basil, lemon, lemonade	140
Banana Shake Banana, orange, milk, honey, cinnamon	140
Virgin Sangria Rosella-infused, orange juice, lime juice, lemonade	140
Ginger Beer Homemade, freshly brewed by our barmen	140
Milkshake and Smoothie Bartender choices	140
Seasonal Choices Homemade, freshly brewed by our barmen	140
Fresh Young Coconut Freshly harvested by our barmen	125

SOFT DRINKS

Coke / Diet Coke / Coke Zero	85
Ginger ale	85
Sprite	85
Soda / Tonic	85

MINERAL WATER

380/750/1000 ML

Evian	90
Equil Natural / Sparkling	90
S. Pellegrino Sparkling	150
Acqua Panna Natural	150

BEERS

330 ML

Heineken	110
Bintang	95
Prost	95

VODKA

50 ML

Grey Goose	225
Absolute Blue / Citroen	195
Smirnoff	175

GIN

50 ML

London no. 1	225
Bombay Sapphire	195
Tanqueray	195
Gordon Dry	190

RUM	50 ML
Zacapa 23 yo Havana Club	295
Diplomatico	225
Bacardi	175
Malibu	175
Myers Dark Rum	175
TEQUILA	50 ML
Patrón Silver	220
Patrón Anejo	220
Jose Cuervo Especial	180
WHISKEY	
SCOTCH	50ML
Johnnie Walker Blue Label	495
Johnnie Walker Black Label	195
Johnnie Walker Red Label	175
Chivas Regal	195
SCOTCH SINGLE MALT	50 ML
Lagavulin 16 yo	355
Glenlivet 12 yo	255
Talisker 10 yo	245
Macallan 12 yo	245
BOURBON	50 ML
Jim Beam Black Label Triple Aged	225
Jim Beam White Label	190
TENNESSEE	50 ML
Jack Daniel's Old No. 7 12 yo (Speyside)	215
CANADIAN & IRISH	50 ML
Canadian Club	195
Jameson Irish	225
APERITIFS & VERMOUTH	50 ML
Aperol	170
Campari	175
Pernod	170
Fernet-Branca	170
LIQUEURS	50 ML
Patrón XO Café	220
Grand Marnier	170
Kahlua Coffee Liqueur	180
Southern Comfort	170
Sambuca	170
Drambuie	170

COGNAC & BRANDY

Camus XO	50 ML
Martell XO	410
	455

LOCAL CIGAR

Bohème Mundi Victor	70
Ramayana Corona	70
Ramayana Senioritas	65
Ramayana Extra Cigarillos	35
Adipati Panatella	75
Adipati Half Corona	60
Kenner Flor Fina	40
Havana Extra Fine	30