

## APPETIZERS

### Stuffed Calamari

Braised calamari stuffing with minced scallop and cream served with Italian tomato sauce  
158

### Seared Foie Gras and US Scallop

Seared foie gras and US scallop served with prime special sauce and mango salsa  
258

### Yellow Fin Tuna Tartare

Served with bouquet lettuce, avocado, fresh lemon juice, parmesan shave and sherry vinegar  
158

## SALAD

### Smoke Duck Breast Salad

Smoke duck breast served with sweet mango, avocado, apple, cucumber, onion mesclun salad and honey mustard dressing  
168

### Caesar Salad Scallop

Caesar salad served with crispy bacon, garlic croutons and grilled scallop  
178 / 168 ( Vegetarian )

### Crab Cake Salad

Alaskan crab cake served with mesclun salad and spicy sauce  
198

### Prime Garden Salad

Fresh mixed vegetable salad with cucumber, tomato, olive and vinaigrette  
168

All price in IDR'000 and subject to 21 % government tax and service charge  
Alert your waiter for any allergic concern



<b>APERITIFS</b>	30ml	Bottle
Ricard - Martini Bianco - Martini Rosso	180	2.600
Campari - Martini Dry		
<b>GIN</b>		
<b>Regular</b>		
Beefeater's	190	2.800
Gordon's	190	2.800
London No.1	190	2.800
<b>Premium</b>		
Tanqueray	200	3.200
<b>VODKA</b>		
<b>Regular</b>		
Smirnoff Red Label	110	1.500
<b>Premium</b>		
Absolut Blue	190	2.800
Grey Goose	230	4.000
Ciroc	260	4.500
Ketel one	200	2.600
<b>Flavored Vodka</b>		
Absolut Citron - Absolut Kurant - Absolut Vanila	190	2.600
Absolut Peach - Absolute Mandarin		
<b>SINGLE MALT</b>		
Glenlivet 12 years	350	6.500
Macallan 12 years	420	8.200
Macallan 18 years	820	16.500
Auchentoshan 12 years	350	6.500

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## SOUP

### Roasted Tomato

Served with cherry tomato confit and basil croutons  
138

### Wild Mushroom

Served with crispy beef bacon and sautéed mushroom  
148

### Lobster Bisque

Served with Jullienne carrot, chives and lobster tail  
168

## PASTA & RICE

### Fettuccine Alfredo

Fettuccine pasta served with chicken and mushroom cream sauce  
208 / 165 ( Vegetarian )

### Seafood Pasta Agile Olio Style

Choice of pasta served with chili, garlic, prawn, calamari, mussel, tomato comfit and lettuce  
248 / 208 ( Vegetarian )

### Seafood Risotto

Creamy risotto served with grilled calamari, prawn, mussel and tempura soft shell crab  
248 / 208 ( Vegetarian )

### Tiger Prawn Pasta

Choice of pasta served with grilled tiger prawn  
248

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## BEER

### DRAUGHT

#### Bintang

Small Glass - 360 ml	120
Regular Glass - 480 ml	140
Pitcher - 1500 ml	350

#### Heineken

Small Glass - 360 ml	120
Regular Glass - 480 ml	150
Pitcher - 1500 ml	380

#### Imported Beer

Corona extra - Mexico	160
Hoegaarden - Belgium	160
Konig Ludwig - Germany	160

#### Can

Bintang Raddler - 330 ml	120
Guinness Stout - 330 ml	120

#### By The Bottle Brewed in Indonesia

Bintang - 330 ml	120
Heineken - 330 ml	120
Heineken Light - 330 ml	120
Strongbow ( Green apple or Elder flower ) - 330 ml	140



## MAIN COURSE

### SEAFOOD

#### Lobster Thermidor

Baked lobster with cream and cheese served with gnocchi pasta and mushroom  
788

#### Pan Seared Norwegian Salmon Trout

Served with rosemary potato, pineapple salsa, sauté asparagus and lemon butter sauce  
358

#### Grilled Crispy Lobster

Served with sauté vegetable, mashed potato and lemon butter sauce  
788

#### Seafood Extravaganza

Lobster tail, calamari, prawn, barramundi, scallop, half green mussel  
served with buttered vegetable, mash potato or rice, beurre blanc sauce  
518

#### Pan Seared Silver Barramundi

Served with carrot puree, dice vegetable, tomato salsa, seared prawn,  
sauté mushroom and garlic foam  
358

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## CLASSIC COCKTAILS

All cocktails are hand-crafted using freshly squeezed juices

<b>Mojito</b> Light rum, lime, mint leaves, white sugar and topped with soda	240
<b>Martinis</b> Dry, Sweet or Perfect Beefeater and vermouth	240
<b>Cosmopolitan</b> Absolute citron, cointreau, fresh lime juice and cranberry Juice	240
<b>Margarita</b> Tequila, triple sec and lime juice	240
<b>Daiquiri</b> Light rum, triple sec and lime juice	240
<b>Manhattan</b> Chivas 12 years, sweet vermouth and maraschino cherry	240
<b>Long Island Iced Tea</b> Light rum, absolute blue, beefeater, tequila, triple sec, lime juice and topped with cola	240
<b>Singapore Sling</b> Beefeater, cherry brandy, benedictine DOM, pineapple juice, angostura bitter and topped with soda	240

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## COCKTAILS FOR PURPOSE

All cocktails are hand-crafted using freshly squeezed juices

<b>White Tea Daiquiri</b>	240
White tea infuse rum, fresh lime jc, chamomile honey syrup, chocolate bitter	
<b>Misty Morning</b>	240
Tequila, orange liqueur, honey ginger syrup, lemon juice, fresh beet juice, fresh pineapple juice	
<b>Blue Grass Smash</b>	240
Bourbon, honey syrup, fresh lemon juice, fresh orange juice, fresh rosemary sprig	



COGNAC	30ml	Bottle
Regular	440	7.500
Martell V.S.O.P		
Hennessy V.S.O.P		
Remy Martin V.S.O.P		
Premium by the Bottle		
Martel Cordon Bleu 0.70	840	16.000
Remy Martin X.O	840	17.000
Martell X.O	840	18.000
Hennessy X.O	770	13.000

## LIQUERS

Kahlua - Apricot Brandy - Blue Curacao	190	2.800
Crème de Menthe Green - Crème de Menthe White		
Melon liqueur - Crème de Cacao Brown - Cherry Brandy		
Crème de Cacao White - Crème de Cassis - Triple Sec		
Kirsch - Orange Curacao- Drambuie - Midori		
Sambuca - Frangelico - Galliano - Tia Maria		
Jägermeister -Bailey's - Cointreau		
Amaretto Disaronno - DOM Benedictine		
Grand Marnier	190	3.400

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## POULTRY

### Half Spring Chicken

Grilled boneless half spring chicken served with sauté spinach, quenelle mashed potato, pumpkin puree and mushroom sauce  
218

## LAMB

### Stewed Lamb shank

Served with braised mix vegetable, potato in brown sauce and barbeque sauce  
358

### Grilled Lamb Rack

Served with mushroom rice, sauté green bean, marble carrot, comfit tomato and lamb joux  
358

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## BEEF

### Stew Short ribs

Served with mashed potato, sautéed vegetable and spicy barbeque sauce

418

### Australian Wagyu Tenderloin

Served with pumpkin puree, croquet potato, grilled vegetables and seared foie gras

708 ( 220gr ) / 968 ( 300gr )

### Australian Wagyu Striploin

Served with puree mushroom, fondant potato, parsley vegetable

678 ( 220gr ) / 898 ( 300gr )

### Australian Wagyu Rib Eye

Served with sauté asparagus, wrapped vegetable with bacon, and wedges potatoes

678 ( 220gr ) / 918 ( 300gr )

### United States Prime Beef Tenderloin

Served with broccoli and spinach puree, sauté mix vegetable and potato foam

568 ( 220gr ) / 758 ( 300gr )

### United States Prime Beef Striploin

Served with mushroom, cream, mix salad and cheese potato

468 ( 220gr ) / 568 ( 300gr )

### United States Prime Beef Rib Eye

Served with corn and peas, sauté bok choy and rosemary potato

568 ( 220gr ) / 718 ( 300gr )

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## BEEF

### Australian Grain fed Black Angus Tenderloin

Served with braised potato, sauté green bean and saffron foam

468 ( 220gr ) / 578 ( 300gr )

### Australian Grain fed Black Angus Striploin

Served with grilled sweet potato, sauté spring vegetables

358 ( 220gr ) / 458 ( 300gr )

### Australian Grain fed Black Angus Rib Eye

Served with gratin potato and grilled vegetable

398 ( 220gr ) / 498 ( 300gr )

All the meat served with your own choice of sauces:

Mushroom sauce

Black pepper sauce

Barbeque sauce

Red wine sauce

Hollandaise sauce

Bearnaise sauce



## SWEET MOMENT

### Prime Sorbet

Three kinds of fruit sorbet

108

### Chocolate Lava

Served with stracciatella ice cream

108

### Flame Baked Alaska

Served with caramel pineapple

108

### Tangerine Crème Brulee

Served with almond and seasonal fruit

108

### Chef's Cheese Brownie

With jack fruit served with raspberry sauce

108

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## JUICES, SOFT DRINKS & WATER

### FRESHLY SQUEEZED JUICES

Orange, pineapple, watermelon 98

### CHILLED JUICES

Apple, cranberry, guava, mango 75

### CARBONATED

Pepsi, 7 up, Mirinda 65

Kratingdaeng energy drink 75

### MINERAL WATER

#### Still

Equil Mineral – 380 ml 60

Equil Mineral – 760 ml 110

Acqua Panna – 750 ml 110

Evian Mineral -500 ml 65

#### Sparkling

Equil Sparkling – 380 ml 60

Equil Sparkling – 760 ml 110

Perrier Sparkling – 750 ml 110

San Pellegrino - 250 ml 65



<b>RUM</b>	<b>30ml</b>	<b>Bottle</b>
Malibu Coconut	190	2.800
Bacardi Light	190	2.800
Myer's Dark	190	2.800
<b>TEQUILA</b>		
Pepe Lopez	190	2.600
Jose Cuervo Gold	190	2.800
Don Julio	250	3.800
<b>IRISH WHISKY</b>		
John Jameson	190	3.000
<b>SCOTCH WHISKY</b>		
<b>Regular</b>		
Johnnie Walker Red Label	190	2.400
<b>Premium</b>		
Chivas Regal 12 years	230	4.200
Johnnie Walker Black Label	230	3.600
<b>Super Premium</b>		
Chivas Regal 18 years	420	7.500
Ballantines 17 years	370	7.000
Ballantines 21 years	780	13.000
Johnnie Walker Platinum	330	5.000
Johnnie Walker Gold Label	330	6.800
Johnnie Walker Blue Label	350	7.200
<b>AMERICAN WHISKY</b>		
Jim Beam	190	2.600
Jim Beam Black	190	3.500
Jack Daniel's	190	2.600
Jack Daniel's Honey	190	2.600
Jack Daniel's Gold	230	4.200
Maker's Mark	240	4.200

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## JW MARRIOTT SIGNATURE COCKTAILS

All cocktails are hand-crafted using freshly squeezed juices

<b>JWMM Sour</b> Bourbon infused, amaretto infused raisin, fresh lemon juice and homemade raisin syrup	240
<b>Pineapple Kaffir Lime Martini</b> Absolute blue, orange curacao, fresh pineapple, sour mix, pineapple juice, lemongrass and kaffir lime leaves	240
<b>Cloud 8</b> Beefeater, martini bianco, fresh coriander & spices, fresh lemon juice and pomegranate syrup	240
<b>Skippy Martini</b> Absolute blue, Frangelico, skippy nutty jam, hazelnut syrup and half & half	240
<b>Brown River</b> Dark rum, hazelnut liqueur, espresso, milk and dash of caramel syrup	240
<b>Wasabi</b> Absolute blue, orange liqueur, wasabi cream, cucumber syrup, vanilla syrup	240
<b>Green Princess</b> Light rum, melon liqueur, crème de cacao white, cream and pineapple juice	240
<b>Kings Palace</b> Absolute blue, amaretto disaronno, southern comfort	240
<b>Victory Land</b> Malibu coconut rum, lychee liqueur, orange juice, grenadine	240
<b>COCKTAILS OF CELEBRATION</b>	
One On Charlie	1.200
Flaming Lamborghini	450
Primary Special	450
Cocktail by Pitcher	700

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## SIGNATURE MOCKTAILS

All mocktails are hand-crafted using freshly squeezed juices

<b>Berry Fizz</b> Fresh strawberry, lychee, orange and cranberry juice with dash of hazelnut syrup	98
<b>Peach Pop</b> Peach halves, pineapple juice, orange juice, sour mix, peach and passion fruit	98
<b>Pineapple Kaffir Lime</b> Fresh pineapple, lemongrass, kaffir lime leaves and caramel syrup	98
<b>Lemon Boost</b> Fresh lemon, fresh citrus fruit, vanilla ice cream, caramel and vanilla syrup	98
<b>Toba Temptation</b> Orange juice, vanilla syrup, grenadine syrup and milk	98
<b>Island Breeze</b> Honeydew, lime juice, apple juice and simple syrup	98
<b>Marriott Fever</b> Strawberry, lychee, grenadine syrup and topped with soda	98

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