

INDONESIAN CUISINE

APPETIZERS

Chicken **Saté** Marinated, Skewered and Char-Grilled, Indonesian Peanut Sauce

9

Kepeting Goreng Pan Seared Lump Crab Cake,
Asian Noodle Salad, Citrus Emulsion, Chili Sauce

13

Armstrong's Appetizer (for two)

An Assortment of Saté, Crabcake, Bakmi Goreng, Krupuk and Acar

25

Soto Makasar Traditional Pirate Soup from the 17th century Sailors of South Celebes...
a Rich Lamb, Chicken and Beef Stock, Flavored with Lemongrass and Served with Rice Noodles

8

Gado Gado Asian Vegetables, Tofu, Hard-Boiled Egg and Tomato with Peanut Dressing

7



Bakmi Goreng Taman Sari A Light Textured Indonesian Noodle,
Stir Fried with Shrimp, Chicken, Vegetables and Sweet Soy Sauce

13AP/25MC

Nasi Goreng A Traditional Indonesian Fried Rice with Chicken, Beef Tenderloin,
Pork Tenderloin, Shrimp and Vegetables topped with a Spicy Omelet Julienne

15AP/28MC



MAIN COURSES

Tahu Kecap Semarang (Vegetarian) Tofu, Bean-Thread Noodles and Vegetables
Sautéed in Sweet Soy Sauce

21

Karé Udang Maimom Poached Jumbo Shrimp, Silky Curried Coconut Milk Sauce

30

Ayam Gulung Raja Udang Kraton Solo Tender Lobster Tail Wrapped in Chicken Breast,
Finished in a Tamarind and Black Truffle Laced Wild Mushroom Demi-Glace

34

Opor Bebek Half Semi Boneless Roasted Maple Leaf Farm's Duck,
with a Macadamia Nut, Candle Nut and Coconut Milk Sauce

30

Babi Kecap Singa Raja Pork Tenderloin Bathed in an Infusion of Sweet Soy, Ginger and Orange

29

Iga Kambing Bakar Bengkulu Complete Baby Rack of Lamb with an Indonesian Curry Sauce

36

Daging Rendang Beef Short Ribs, Braised in Palm Sugar, Lemongrass, Lime Leaves & Chilies

28

Nasi Rames Indonesian Sampling Featuring Saté, Kepeting Goreng, Bakmi Goreng, Babi Kecap,
Daging Rendang, Served with Krupuk, Acar, Sambal, and Peanut Sauce

32

Rijsttafel The traditional Indonesian feast served in five courses.

49

Appetizer Saté and Kepeting Goreng

Soup Soto Makasar

Salad Gado Gado

Entrée Bakmi Goreng, Babi Kecap, Daging Rendang, Nasi (rice),
Krupuk (shrimp chips), Acar (pickled vegetables) and Sambal

Dessert Service to Follow

GLOBALLY INSPIRED CUISINE OF AUTUMN

APPETIZERS

Ribbons of Pacific Ocean Yellowfin **Tuna** with Hass Avocado, Fennel & Carrots,
Shrimp Crisp, Wakame Salad, Ginger-Soy Sauce

15

Vermont Butter Poached Nova Scotia **Lobster**
with Local Autumn Mushroom Carnaroli Risotto, Moscato Vin Blanc

18

Pan Seared Scuba Dived **Sea Scallops** with Local Kabocha Squash Purée,
Toasted Granola, Truffled Crème Fraîche

16

Lobster Ravioli Crisafulli, Champagne Lobster Cream, Shaved Parmigiano Reggiano

14

Sautéed Farm Raised **Alligator** “Tail Tenderloin”, Lemon-Caper Beurre Noisette

13

Veal Sweetbreads “a l’Escargot” with Wild Mushrooms,
Black Walnut Coconut Milk Sauce, Puff Pastry Dome

15

Duet of Hudson Valley **Foie Gras**, Toasted Pine Nut & Medjool Date Torchon “Turtles”:
Pan Seared with Guanciales Brown Butter, Marcona Almond Panna Cotta

24

“Caesar Salad”; “Medallion” of Romaine Lettuce, Garlic Croutons,
Tempura Fried White Anchovies, Caesar Dressing, Parmigiano Reggiano

10

Composed **Salad** of Mixed Greens, Black Mission Figs, Nettle Meadow Farms Goat Cheese,
Roasted Pumpkin Seed Oil, Balsamic Glace, White Truffle Oil, Honeycrisp Apples, Walnuts

12



MAIN COURSES

Alaskan **Black Cod** à la Plancha with Sweet Potato, Chorizo & King Crab Hash,
Swiss Chard, Sheldon Farms’ Sweet Corn Cream

34

Poached Scottish **Salmon** with Braised Oxtail Risotto, Chanterelle Mushrooms,
Red Wine Hollandaise, Wölffer Estate Verjus Gastrique, Garlic Chips

28

Olive Oil Poached North Atlantic **Halibut** with Pumpkin Sage Linguine,
Prosciutto Calvados Caper Golden Raisin & Thyme Pan Sauce, Braised Escarole

36

Chicken Pistache Alexandra Roulade of Free Range Chicken Breast
with Prosciutto, Shiitake Mushrooms and Toasted Sicilian Pistachios, Madeira Cream Sauce

26

Daily Selection of Fresh Pasta Composed & Priced Daily

Szechuan Peppercorn Crusted Cervena **Venison** New York Strip,
with Sweet Potato Gnocchi, Fennel & Cabbage, Red Currant Rosemary Jus

36

“Three Little Pigs”: Twenty Four Hour Sous Vide Braised Pork Belly with Soy Chili Glaze,
Pan Roasted Pork Tenderloin with Riesling Cider Glace,
Petite Pork Osso Bucco with Chinese Five Spice Jus

36

Char Grilled Prime **New York Strip** with Maple Bacon Spaghetti Squash Gratin,
Roasted Cipollini Onions, Potatoes Rösti, Sauce Bordelaise (Substitute Filet Mignon \$6)

34

Chef-Owner Yono Purnomo **Chef de Cuisine** Daniel Urschel **Executive Sous Chef** Oleg Jerusalemki
For the pleasure of our dining guests, please silence all portable electronic devices