



The
CONSULATE

W E S T E R N



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The Consulate Fine Dining is a classic fine dining restaurant that combines the concept of traditional cooking method with the latest gastronomy approach, bringing European cuisine influence from our Chef and his team to give an unforgettable dining experience in colonial Spanish Heritage building.

Our menu is based on local and imported seasonal ingredients although some of the menu will have the flexibility to remain all year round. In each season we always keep the best ingredients available, therefore enabling our guests to indulge in the experience of a seasonally changing menu.

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SALAD, COLD & HOT APPETIZERS

Saumon Fumé et émulsion de Citron

Maple Smoked Salmon, Pickled Radish, Green Salad and Lemon Emulsion.

Poulet au Celery

Celeriac Salad, Celeriac Purée and Chicken Terrine.

Spaghettis au Grana Padano

Spicy Chilled Spaghetti, Prawn and shaved Grana Padano.

Foie Gras, Tarte a la Pomme et a l'onion, Sauce Framboise

Pan seared French Duck Liver, Apple and Onion Tart with Raspberry sauce.

Noix de Saint-Jacques

Pan Seared Scallops, Garlic Purée and Corriander Clam Velouté.

S O U P

Wild Mushroom Consommé

Mixed Wild Mushroom Clear Soup, Grilled Leek Confit, Roasted Tomato Cherry and Sautéed Shitake.

Oignon Gratinée et Oeuf Poché

Classic French Gratinated Onion Soup with Poached Egg.

La Courge Butternut

Butternut Squash Soup with Caramelized Carrots and Brown Butter.



Chef's Recommendation



Contains Pork

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PASTA

Spaghetti al Nero di Seppia Con Calamaro Nel Burro

Black Squid Ink Pasta with Sautéed Squids in Butter.

Tortellini Ai Funghi Selvatici 🍄

Tortellini Stuffed with Braised Beef, Mushrooms, Ricotta Cheese, Thickened Mushrooms Broth and Truffle Essence.

Tagliatelle alla Cacciatore

Tagliatelle with Hunter's Style Stewed Chicken.

FISH & MEATS

Le Snapper

Oven Baked Mangrove Jack Snapper with Roasted Tomatoes, Zucchini and Saffron Sauce.

Loup de Mer

Seared French Seabass with Grilled Leeks, Sautéed Vegetables and Lemon Butter Sauce.

Crêpinette De Veau 🐷 🍄

Crêpinette of Veal with Sautéed Romaine, Truffled Potato Mousse with Pepper Infusion and Porcini Sauce.

Filet d'Angus et Choux Braisés

Black Angus Tenderloin with Braised Cabbage, Sautéed Mixed Mushroom and Duxelles Sauce.

L'entrecôte de bœuf 🍄

Grilled Black Angus Rib Eye Steak, Roasted Seasonal Vegetables and Two Pepper Sauce.

L'agneau Côtelettes

Herb and Spice Crusted Lamb Chop, Chestnut Purée, Roasted Beetroot and Lamb Jus.

La Côte de Porc 🐷

Seared British Pork Chop, Potato Purée and Gherkin Mustard Sauce.

230 - 280 gram

300 - 380 gram

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DESSERT & CHEESE SELECTION

Trilogy of Crème Brûlée 🍮

Pandan, Vanilla with Poached Strawberries and Pineapple.

Sweet Temptation Platter

Our Chef Special Dessert Platter of the Day.

Le Soufflé 🍮

Dark Chocolate Soufflé with Homemade Vanilla Ice Cream.

Assortiment de Fromages

Assortment of Fine Selection Cheese.

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UNPARALLELED DINING EXPERIENCE