

SELECTION OF  
FOOD MENU

*J. Sparrow's*  
BAR AND GRILL

FINGER N FORK

**CRAB RANGOON**

Open-face fried eggroll skin,  
crab meat stuffed, cocktail-plum sauce

**CRAB RISOTTO FRITTER**

Crab meat, cream cheese,  
parmesan cheese and spicy aioli

**ESCARGOT**

Snails in garlic butter

**SOFT SHELL CRAB**

Deep fried soft shell crab in  
cajun mix flour, chili garlic sauce

**LEMONGRASS CALAMARI**

Fried calamari, lemongrass salt,  
choice of spicy marinara or tartar sauce

**BUFFALO CHICKEN WINGS**

Deep fried chicken wings mixed with our  
signature homemade mild or hot sauce,  
vegetables crudités and blue cheese dip

**FRUTTI DI MARE**

Deep fried mix seafood on plate with  
light-spicy marinara sauce, crispy skin fries

SALADS N STARTERS

**ASIATIQUE MANGO PRAWN ROLL**

Romaine lettuce, young mango, shrimp,  
shallots, fresh coriander and chili lime dressing

**GRILLED ROMAINE**

Romaine lettuce (grilled), avocado,  
hardboiled egg, pork or beef bacon,  
garlic croutons, tomato cherry  
and ranch dressing

**GRILLED CAJUN CHICKEN SALAD**

Grilled cajun chicken, mix mesclun salad,  
garlic crouton, white wine vinaigrette

**TUNA TARTARE**

Fresh yellow fin tuna, avocado, tomato cherry,  
edible flowers and soy sesame dressing

**TUNA SALAD**

Fresh tuna, watermelon ceviche, feta cheese,  
crispy polenta, tomato cherry, mint and basil,  
balsamic mint reduction

**SHRIMP & APPLE SALAD**

Shrimp, granny smith apple, mix mesclun,  
fresh fennel, celery, tomato cherry, mint, basil,  
cucumber and walnut dressing

SOUP

**SHRIMP BISQUE**

Prawn-base soup, smoked butter prawns,  
brunoise vegetables

**SEAFOOD CHOWDER**

Chicken rasher, white clams, mussels, fish,  
potato, onion, celery, corn

PASTA

**LINGUINE CLAM WITH GARLIC CREAM PASTE**

Linguine pasta, manila clams, honey clam,  
garlic cream sauce

**BEEF TORTELLINI**

An east meet west signature tortellini beef,  
coconut broth "soto betawi style"  
and vegetables

**PRAWN MAC N CHEESE**

Macaroni pasta, smoked mornay sauce  
and grilled prawns

**HOMEMADE CANNELONI CHICKEN RAGOUT  
WITH GRILLED SHRIMP**

Fresh pasta sheet, chicken ragout,  
grilled shrimp, turmeric parmesan fondue

**BEEF LASAGNA "RENDANG" STYLE**

Homemade pasta sheet, béchamel sauce,  
Indonesian beef rendang, mozzarella cheese,  
parmesan fondue

**SEAFOOD MARINARA**

Spaghetti pasta, mix seafood, white wine,  
marinara sauce

**TAGLIATELLE AL LIMON**

Fresh tagliatelle, prawns, black olives,  
garlic, cherry tomato, chili flakes,  
white wine and lemon with butter

**LOBSTER MARINARA**

Spaghetti, sous vide whole lobster  
(500 grams up), white wine, marinara sauce

SHELLFISH

**FRESH OYSTER (PCS)**

Oyster, shallot mignonette, lemon

**OYSTER AND G.G.C FOAM (PCS)**

Half-baked oyster, lemon splash, fish sauce  
and G.G.C foam (Garlic Ginger Coriander)

**MUSSELS**

Chili tomato, or garlic cream sauce  
with grilled garlic bread

SEAFOOD

**FISH N CHIPS**

White snapper, grilled pineapple,  
tartar sauce, potato skin fries

**SMOKED BRINE SALMON**

Hot smoked salmon, red spinach ravioli,  
Sweet potato veloute, semi dried tomato  
cherry and edible flowers

**SEA BASS**

Pan seared Asian seabass, roasted baby potatoes,  
sauté summer vegetables and red spinach,  
beurre blanc sauce

**SALMON AND QUINOA**

Quinoa, cous cous, black & white sesame seeds,  
seared salmon carrot, spinach, shimeiji mushroom,  
white snowcrab mushroom, leek, tomato cherry,  
black sesame oil, miso and garlic oil

**GRILLED CAJUN PRAWNS**

Grilled tiger prawns, smoked butter, grilled corn,  
grilled pineapple, coleslaw, grilled romaine,  
peri-peri sauce, and lemon butter sauce

**CREAMY LOBSTER A LA "THERMIDORE"**

Pearl lobster (300 grams up), brunoised  
vegetables, white wine thermidore sauce,  
potato salad, coleslaw

**THE LOBSTER**

Pearl lobster (1 kg up), grilled corn, baked potato,  
mix-grilled vegetables, lemon butter sauce

ALL PRICES ARE IN THOUSAND RUPIAH AND SUBJECT TO APPLICABLE SERVICE CHARGE AND GOVERNMENT TAX.  
CONSUMING RAW MEAT MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

 CONTAINS PORK

## MEAT N POULTRY

### PEANUT CRUSTED CHICKEN

*Pan seared chicken thigh, roasted peanut, purple potato mousse, banana (plantain) chutney, lemon butter sauce*

### PORK SNITZEL



*Fried pork tenderloin, sage butter, potato salad, coleslaw, honey grain mustard sauce*

### SLOW BRAISED BEEF BRISKET

*Smoked braised brisket in white wine cream sauce, potato rosti, and roasted vegetables*

### GRILLED BBQ RIB EYE

*Grilled U.S Rib eye lip on (200 grams), steamed vegetables, yorkshire pudding, caramelized onion, barbeque sauce, horseradish cream sauce, smoked mashed potato*

### NEW YORK STRIP

*U.S Striploin, root vegetables, gorgonzola cream sauce*

### TAGLIATA DI MANZO

*Grilled (220 grams) of prime rib in shallot balsamic marination, shaved of parmesan cheese, semi - dried tomato cherry, arugula salad, balsamic dressing*

### PORK BABY BACK RIBS



*Half slap baby back ribs, BBQ sauce, sweet potato fries, coleslaw*

### TENDERLOIN

*U.S Tenderloin, smoked mashed potato, sauteed red spinach, carrots and black truffle powder, beef jus*

### PRIME RIB

*Roasted U.S Rib-eye lip on (400 grams) in salt dough, yorkshire pudding, mix grilled vegetables, horseradish cream, beef jus*

## BURGERS N SANDWICHES

### FISH SANDWICH

*Deep fried white snapper, sesame seed bun, coleslaw, tartar sauce, lettuce, tomato, gherkin, onion, sweet potato fries*

### SPARROW'S BURGER

*Sesame seed bun, chicken and shrimp patty, Asian five spice, egg sunny side up, cheddar cheese and potato skin fries*

### CLASSIC BURGER

*Homemade beef patty, onion bun, choice of pork or beef bacon, avocado, grilled mushroom, onion, coleslaw and sweet potato fries*

### SOFT SHELL CRAB SANDWICH

*Sesame seed bun, deep fried soft shell crab, coleslaw, thousand island, potato skin fries*

## ASIAN MAIN COURSES

A SELECTION OF MORE TRADITIONAL ASIAN CUISINE ELEVATED THROUGH A MODERN INTERPRETATION OF ASIAN FOOD

### THAI CHICKEN CURRY OVER RICE

*Green curry chicken with vegetables and steamed rice*

### BASIL FRIED RICE

*Basil green chili based fried rice with anchovies and squid, 'Madura style' grilled chicken thigh*

### SALMON FLAKES DABU-DABU SAMBAL WITH POACHED EGG

*'Sulawesi Roa Style' hot smoked salmon flakes, dabu - dabu sambal, sous vide poached egg and steamed rice*

### SPARROW'S FRIED RICE

*Beef fried rice, in oyster sweet soya sauce, ghee, crackers, mix pickles*

### CHARSIEW CHICKEN or PORK

*Garlic ginger rice, 63 degrees sous vide poach egg, sauteed vegetables*

### NASI CAMPUR SPARROW'S

*Kaffir lime rice, balinese fish satay, Betutu chicken, grilled squid sambal matah, egg balado, fried peanuts and anchovies, 'Balinese lawar' long bean salad, fried anchovies*

### NASI CAMPUR SPARROW'S



*Kaffir lime rice, balinese pork satay, betutu chicken, crispy pork belly with sambal matah, egg balado, fried peanuts and anchovies, 'Balinese lawar' long bean salad, crispy pork bacon*

## TO SHARE

A GREAT WAY TO DINE IS TO SHARE WITH YOUR FRIENDS AND FAMILY

### PAELLA DE MARISCO

*Mix seafood, arborio rice, mix bell pepper, green peas, onion, boiled egg, lemon with saffron juice, prawn based stock*

### PAELLA VALENCIANA

*Chicken, beef or pork chorizo, lard, arborio rice, prawns, squid, paprika powder, mixed bell pepper, green peas, onion, boiled egg, lemon with saffron juice, chicken based stock*

## CONTEMPORARY DESSERTS

### LEMON CURD N NASTURTIUM TARTELETTES

*Lemon curd on citrus sable, citrus caviar, gun torch meringue, edible flower, maldon sea salt*

### ORANGE KECOMBRANG BAVAROISE

*Torch ginger orange Bavaroise, crispy pavlova, orange jello, orange zest compote, dark chocolate soil, crispy almond tulle*

### OCHA LAVA CHEESE CAKE

*Warm green tea cake, with parmesan lava sauce, crisp almond tulle, white chocolate dirt, green tea dust vanilla bourbon gelato*

### CHURROS BOWL

*Oreo, shaved dry coconut, vanilla bourbon gelato, chocolate sauce, rice crispy stick, cinnamon sugar*

### SHIPWRECK

*Chocolate cheese brownie, spicy chocolate sauce, ocean mint and almond crumble, chocolate rock soil*

## SIDE DISHES

STEAMED RICE

GARLIC BUTTER RICE

CRISPY SKIN FRIES

MASHED POTATO

STEAMED CORN

GRILLED CORN

COLESLAW

GRILLED PINEAPPLE

SAUTEED SPINACH

PAN-ROASTED BABY POTATOES

GARLIC BREAD

FRENCH FRIES

SWEET POTATO FRIES

POTATO SALAD

MIX GREEN MESCLUN SALAD

MIXED GRILLED VEGETABLES

ONION RINGS

