




SPECTRUM



BREAKFAST MENU


FROM THE BAKERY

- PASTRY AND BREAD BASKET** 105 
Danish, Croissant, Soft Roll, Berliner
- PANCAKE STACK** 85 
Blueberry Pancakes, Yoghurt Frosting, Maple Syrup, Dusted Cinnamon Sugar
- WAFFLES** 85 
Crispy Waffle, Maple Syrup, Icing Sugar, Fresh Berries





EGG SELECTION

- EGG BENEDICT** 155 
Hot Smoked Salmon or Avocado, Poached Egg, Toasted Bread, Hollandaise, Toasted Walnut, Mix Salad
- TRUFFLE SCRAMBLE EGG** 135 
Toasted Whole Grain, Avocado, Cured Salmon
- THREE EGGS ANY STYLE** 135  
Served with Hash Brown Potato, Roasted Herbs Tomato, Sausages, Sautéed Mushroom
Choices of Egg
Omelette · Fried · Poached · Scramble · Sunny Side Up
- EGG WHITE OMELETTE** 135 
Baby Spinach, Asparagus, Roasted Herbs Tomato, Roasted Potato



HEALTHY BREAKFAST

- COLD CUTS AND CHEESE** 145
Sliced Meats, Cheeses, Berries Puree, Lavosh, Grissini
- CEREAL SELECTION** 95 
Served with Side of Fresh Milk or Skim Milk
Choices of Cereal
Rosella and Cinnamon Granola · Cornflakes · Koko Krunch All Bran · Rice Bubbles · Special K · Honey Star
- FRESH FRUIT PLATE** 65  
Selection of Sliced Local and Imported Fruits




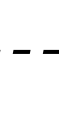




JAPANESE BREAKFAST

- BENTO SET** 185 
Salmon Steak, Miso Soup, Japanese Salad, Rice
- SUSHI PLATTER** 125   
Traditional Sushi Selection Served with Soya, Pickled Ginger, Wasabi

LOCAL BREAKFAST






- NASI GORENG** 165 
Indonesian Fried Rice, Sunny Side Up Egg, Satay, Prawns, Traditional Condiments
- MIE GORENG** 145 
Fried Egg Noodle, Sliced Beef, Prawn, Shredded Egg, Vegetables, Acar, Pickle, Emping Cracker
- BUBUR AYAM** 95
Rice Porridge, Cakwe, Shredded Chicken, Tongcai, Poached Egg, Beef Abon, Condiments

SOUP












- FRESH TOMATO SOUP** 110 
Served with Mozzarella
- PUMPKIN SOUP** 120  
Cream of Pumpkin Soup, Pumperknickle Croutons
- WILD MUSHROOM SOUP** 125 
Served with Truffle Oil
- TOM YUM GOONG** 175    
Famous Thai Hot and Sour Soup served with Mushroom, Squid and Prawn

LUNCH & DINNER MENU



SALADS

- THE FJ SEASONAL GARDEN SALAD** 165  
*Salad Consist of Cherry Tomato, Red Onion, Cucumber, Kalamata Olive, Carrot, with Choices of Your Favorite Dressing:
Thousand Island, Balsamic Vinaigrette, Lemon Vinaigrette and Caesar Dressing*
*Add: Feta Cheese 50
Avocado 50
Roasted Chicken 55
Grilled Prawns 75 *
- THAI BEEF SALAD** 175  
Served with Romaine Lettuce, Carrot, Onion, Cucumber, Thai Style Dressing, and Cherry Tomato
- FAIRMONT CAESAR SALAD** 160
Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Crispy Beef Bacon, Pumperknickle Croutons, Crispy Quails Egg
*Add: Anchovies 50
Chicken 55
Grilled Prawns 75 *
- EDAMAME SALAD** 155  
Edamame, Roasted Shitake Mushrooms, Tempe, Tofu, Nori, Pickled Ginger, Mesculin, Miso Sesame Dressing
- SESAME CHICKEN SALAD** 175 
Crispy Soy Sichuan Chicken, Romaine Lettuce, Baby Corn, Chili, Coriander, Sesame Mustard Dressing




APPETIZERS

- SUSHI PLATTER** 275   
Traditional Sushi selection served with Shoyu, Pickled Ginger and Wasabi
- SASHIMI PLATTER** 275   
Freshly Thin Sliced Raw Salmon and Tuna served with Shoyu, Pickled Ginger and Wasabi
- TEMPURA ROCK SHRIMP** 160   
Tossed in Creamy Chili & Yuzu Dressing, Toasted Sesame & Chives
- COLD VIETNAMESE SPRING ROLLS** 135   
Rice Paper Rolls filled with Prawns, Shredded Vegetables, Vermicelli, Fresh Herbs and served with Nuoc Cham Dipping Sauce
- SLIDERS** 175
US Beef Pattie, Mini Brioche Bun, Iceberg Lettuce, Tomato, Yellow Mustard, Mayonnaise, Tomato Ketchup
- SPICY PRAWN** 145 
Lightly Battered Prawn with Crusted Chili
- CHICKEN KAARAGE** 125
Deep Fried Chicken with Honey Mustard Sauce

SANDWICHES AND BURGERS

- All selections are served with french fries or house salad*
- THE CLUB SANDWICH** 200
Chicken, Tomato, Lettuce, Choice of Pork or Beef Bacon, Fried Egg, Cheddar Cheese, Mayonnaise, Caramelized Onions, Toasted White Bread
- THE BURGER** 235
*Beef Pattie, Lettuce, Tomato, Mayonnaise and Gherkin
Choice of Pork or Beef Bacon, Cheddar Cheese and Egg*
- CHICKEN KATSU BURGER** 200
Golden Fried Chicken Katsu, Shredded Cabbage, Miso-Sesame Sauce, Tomatoes and Pickles
- VEGAN BURGER** 200  
Beyond Burger Pattie, Vegan Bun, Tomato, Lettuce, served with Garden Salad

PIZZA

- MARGHERITA** 180 
San Marzano Tomatoes, Fresh Basil Leaves, Buffalo Mozzarella Cheese
- BIANCO** 220 
Prosciutto Crudo, Cherry Tomato, Rocket Leaves, and Mozzarella Cheese
- BEEF PEPPERONI** 230
Mozzarella, Tomato, Pepperoni Beef
- FOUR CHEESE** 230 
Mozzarella, Gorgonzola, Parmesan, Tallegio Cheese

PASTA

SPAGHETTI ALLA CARBONARA	200
<i>Spaghetti served with Organic Egg Yolk, Cream, Turkey or Beef or Pork Bacon and Parmesan Cheese</i>	
LINGUINE AGLIO OLIO PEPERONCINO E GAMBERI	200  
<i>Sauteed King Prawns, Cherry Tomatoes, Garlic, Chili, Parsley</i>	
PENNE ARRABIATA	180  
<i>Penne served with San Marzano Tomatoes, Chili, Fresh Basil and Parmesan Cheese</i>	
LASAGNE AL FORNO	250
<i>Traditional Style, Baked with Ricotta-Béchéamel, Braised Beef, Tomato, Parmesan and San Marzano</i>	
PAPPARDELLE ALLA BOLOGNAISE	210 
<i>Handmade Pappardelle served with Wagyu Beef Ragout, Tomato Sauce and Parmesan</i>	
CREATE YOUR OWN PASTA	200
CHOOSE 1 PASTA: <i>Spaghetti, Tagliatelle, Fusilli, Penne</i>	
CHOOSE 1 SAUCE: <i>Pomodoro, Carbonara, Pesto, Funghi, Aglio Oglio, Arrabiata</i>	

A LA CARTE GRILL

BEEF	
<i>Australian 200 Day Grain Fed Tenderloin 180g</i>	500
<i>USDA Prime NY Strip Loin 300g</i>	700
<i>Rib eye 350g</i>	700
CHOOSE 1 SIDE	
<i>Potato Purée, French Fries, Cauliflower Gratin, Steamed Rice</i>	
SAUCES	
<i>Soy-Garlic Jus, Béarnaise, Bordelaise, BBQ Sauce, Sambal Lemon Butter Sauce, Mushroom Sauce, Black Pepper Sauce.</i>	

CURRIES

INDIAN BUTTER CHICKEN	225
<i>Tandoori Roasted Chicken finished in a Traditional Mild Spice Curry Sauce served with Aromatic Rice and Indian Pickles</i>	
ALOO GOBI	150   
<i>Slow Cooked Potato and Cauliflower with Indian Spices Served with Aromatic Rice, Dhal and Indian Pickles</i>	
THAI GREEN CHICKEN CURRY	185
<i>Marinated Chicken, Eggplant, Potato and Tomato Served with Jasmine Rice</i>	

AUTHENTICALLY LOCAL CUISINE

GADO - GADO	125  
<i>Morning Glory, Long Beans, Cabbage, Beansprout, Bean Curd, Tempe and Potato Served with Peanut Sauce</i>	
SUP BUNTUT/GORENG/BAKAR	270 
<i>Beef Oxtail with Aromatic Beef Broth Local Spices, Potatoes, Carrots, Spring Onion, Lime, Sambal and Crackers</i>	
IGA BAKAR BUMBU BALI	270  
<i>Char Grill Wagyu Beef Ribs with Balinese Spice served with Ribs Broth, Sambal Matah and Balinese Rice</i>	
MIE GORENG	175 
<i>Fried Egg Noodle, Pork or Beef or Chicken or Prawns, Eggs, Vegetables, Pickles, Sambal</i>	
SOTO AYAM	150 
<i>Aromatic Yellow Chicken Broth, Glass Noodle, Boiled Egg, Potato Cake, Tomato and Traditional Condiments</i>	
SOTO DAGING BETAWI	225
<i>Traditional Aromatic Milk Soup with Beef, Potato, Tomato Served with White Rice and Crackers</i>	
JAVANESE SATAY	175  
<i>Assorted 9 Pieces Of Chicken, Beef And Lamb Satay Served With Peanut Sauce, Sweet Soy Sauce, Fried Shallots And Chili</i>	
AYAM BAKAR LOMBOK	200   
<i>Aromatic Grilled or Fried Organic Chicken with Chili Paste, Coconut Milk, Lime Leaf, Shrimp Paste, Candlenut served with Organic Red Rice</i>	

INTERNATIONAL CUISINE

FISH AND CHIPS	250  
<i>Battered Barramundi, Potato Wedges, Tartar Sauce</i>	
BRAISED BEEF SHORT RIBS	380
<i>Wagyu Beef Ribs, Confit Potato, Pumpkin Purée, Baby Vegetable</i>	
AUSTRALIAN LAMB RACK	360 
<i>Herb Crusted Lamb Rack, Capsicum Caponata, Baby Potato</i>	
STEAMED LOMBOK BARRAMUNDI	200 
<i>Local Fish, Sweet Potato Mash, Lime Coconut Sauce, Fried Shallots, Asian Herbs</i>	
LOUISIANA BBQ PORK RIBS	380 
<i>Potato Wedges, Coleslaw</i>	
ROASTED CHICKEN BREAST	210
<i>Truffle Potato Mash, Chicken Gravy, Thyme</i>	

FLAVOUR OF ASIAN CUISINE

KWETIAU SEAFOOD	175   
<i>Stir-Fried Rice Noodle with Oyster Sauce and Seafood</i>	
BEEF TERIYAKI	250
<i>Stir-Fried US Prime Chilled Striploin Beef with Traditional Japanese Sauce, Coleslaw and Japanese Rice</i>	
KUNG PAO CHICKEN	200  
<i>Spicy Stir-Fried Chicken Breast with Sichuan Pepper, Cashew Nut, Vegetable and Chili served with Steamed Rice</i>	
CAP CAI	185  
<i>Stir-Fried Mix Vegetable with Oyster Sauce</i>	
HAINAN CHICKEN RICE	200  
<i>Fragrant Ginger Rice, Poached Chicken, Condiments and Chicken Broth</i>	
BLACK PEPPER BEEF	200 
<i>Stir-Fried Beef, Carrots, Asparagus, Bell Peppers, Cashew Nut and Black Pepper Sauce served with Steamed Rice</i>	

 Crustacea  Seafood  Contain Pork  Nuts  Vegetarian

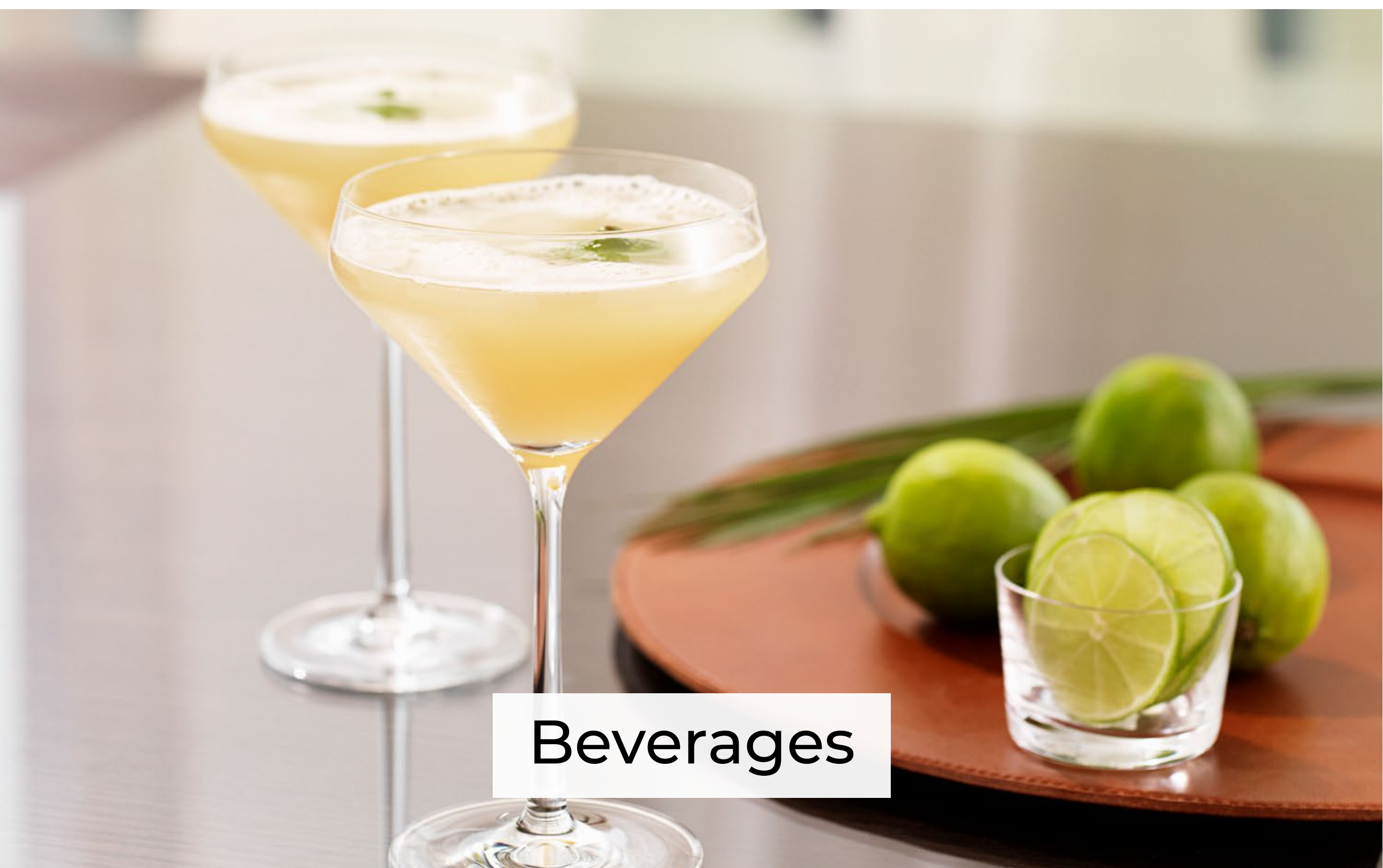
 Vegan  Gluten Free  Lactose Free  Sustainable Seafood

Fairmont Jakarta supports local farmers by only using locally grown ingredients within 125km such as all Tomatoes, Cucumbers, Spring Onion, Shallots, Sweet Potatoes, Potatoes and all Fresh Herbs.

Please let our associate know if you have any special dietary requirement, food allergy, or food intolerance.

All prices are in thousand (000) IDR and subject to 10% service charge and prevailing government taxes.

SPECTRUM



Beverages

Hand Crafted Mocktails

- Spectrum Ultimate 80
Fresh Lychee, Orange Juice, Lemon Juice and topped with Soda
- Senayan Breeze 80
Fresh Peach, Mango Juice, Grenadine topped with Soda

Mineral Water

- Aqua Reflections Natural 60/110
or Aqua Reflections Sparkling 380ml / 750ml
- Aqua Panna 500ml / 750ml 85/110
- Equil Natural or Sparkling 380ml 80
- Perrier 330 ml 75

Freshly Squeezed Juices

- Orange, Strawberry, Apple, 80
Watermelon, Melon, Carrot
(Some may available based on season)

Latte

- Green Latte, Vanilla or 60
Mocha Latte (Hot)

Coffee

(Featuring our exclusive Fairmont Jakarta Blend)

- Freshly Brewed Coffee, Espresso, 60
Latte, Cappuccino or Decaffeinated

Coffee Creations

- Caramel Latte, Almond Mocha Latte, 70
Hazelnut Frappe, Caramel Frappe (Iced)

Tea Infusion

- Infused Iced Tea with Fresh Lychee, 80
Peach or Strawberry

Tea

- TWG Tea Selection 60

- Black Tea
- Blue Tea English Breakfast, Royal Darjeeling
- Green Tea Ti Kuan Yin Superior
 Emperor Sencha, Genmaicha, Grand Jasmine,
- Rooiboos Lung Ching, Moroccan Mint, Silver Moon, Follow Me
- Herbal Vanilla Bourbon, Eternal Summer
 Chamomile

Beer

- Draught Beer 90
- Bintang 80
- Carlsberg 90
- Heineken 100
- Corona 165
- Sapporo 120

SPECTRUM



DESSERT

PISANG GORENG

95

Fried Banana with Vanilla & Chocolate Ice Cream and Caramel Sauce

CHEESE PLATTER

275 

Brie, Cheddar, Provolone, Gorogonzola, Strawberries, Apricot, Walnuts, Lavosh, Croutons

MANGO PUDDING

75

Raspberry Gel, White Chocolate Ganache, Berries

CHOCOLATE TART

80

Chocolate & Earl Grey Ganache, Vanilla Bourbon Whipped Cream

HOMEMADE ICE CREAM

95

Choice of 3 Scoops of Ice Cream, Vanilla, Chocolate or Strawberry

PANNA COTTA & WILD BERRIES

100

Raspberry Panna Cotta with Mixed Forest Berries

APPLE TART

95 

Walnut Apple Tart with Kirsch Cinnamon Cream and Caramel Sauce

CHIA SEEDS & BANANA

120

Raw Sumatran Honey, Local Gold Banana, Tabanan Cocoa

SUBANG PINEAPPLE CARPACCIO

110  

Fresh Mixed Berries, Candied Orange Zest, Oatmeal Pancake

 Vegan

 Nuts

 Gluten Free

Fairmont Jakarta supports local farmers by only using locally grown ingredients within 125km such as all Tomatoes, Cucumbers, Spring Onion, Shallots, Sweet Potatoes, Potatoes and all Fresh Herbs.

Please let our associate know if you have any special dietary requirement, food allergy, or food intolerance.

All prices are in thousand (000) IDR and subject to 10% service charge and prevailing government taxes.