




SPECTRUM



BREAKFAST MENU

FROM THE BAKERY

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





EGG SELECTION

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


HEALTHY BREAKFAST

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









JAPANESE BREAKFAST

BENTO SET	185	
<i>Salmon Steak, Miso Soup, Japanese Salad, Rice</i>		
SUSHI PLATTER	125	  
<i>Traditional Sushi Selection Served with Soya, Pickled Ginger, Wasabi</i>		

LOCAL BREAKFAST





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

SOUP

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

LUNCH & DINNER MENU

SALADS

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


APPETIZERS

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

SANDWICHES AND BURGERS

<i>All selections are served with french fries or house salad</i>		
THE CLUB SANDWICH	200	
<i>Chicken, Tomato, Lettuce, Choice of Pork or Beef Bacon, Fried Egg, Cheddar Cheese, Mayonnaise, Caramelized Onions, Toasted White Bread</i>		
THE BURGER	235	
<i>Beef Pattie, Lettuce, Tomato, Mayonnaise and Gherkin Choice of Pork or Beef Bacon, Cheddar Cheese and Egg Recommended to be served well-done</i>		
CHICKEN KATSU BURGER	200	
<i>Golden Fried Chicken Katsu, Shredded Cabbage, Miso-Sesame Sauce, Tomatoes and Pickles</i>		

PIZZA

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

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-Béchamel, 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	
<i>CHOOSE 1 PASTA:</i> <i>Spaghetti, Tagliatelle, Fusilli, Penne</i>		
<i>CHOOSE 1 SAUCE:</i> <i>Pomodoro, Carbonara, Pesto, Funghi, Aglío Oglío, 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</i>		
<i>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 Chilli</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.