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G I L I T R A W A N G A N R E S O R T

LUNCH & DINNER MENU

BREADS

Hot Loaf Fresh Bread (White or Brown) Rp 20,000
Tomato Bruschetta Rp 25,000
Garlic, Basil and Chive Rp 20,000

SALADS and SIDES

CAPRESE SALAD Rp 55,000
*Sliced Vine Ripened Tomatoes with Bocconcini and Fresh Basil,
topped with Cracked Pepper and Extra Virgin Olive Oil*

GREEN SALAD Rp 35,000
Mixed Lettuce and Herbs with a Lime Vinaigrette

WALDORF SALAD Rp 50,000
*Apples, Celery, Grapes, Cos Lettuce, Fennel and Walnuts with a
Mayonnaise Dressing*

CAESAR SALAD Rp 55,000
*Cos Lettuce, Crispy Pancetta, Garlic Croutons, Anchovies,
Poached Egg, Grana Padano Parmesan & Grilled Chicken*

NICOISE SALAD Rp 55,000
*Rare Grilled Tuna, Kalamata Olives, Duck Egg, Oven Roasted
Tomatoes and Mixed Baby Lettuce Leaves*

STEAMED VEGETABLES Rp 35,000
*Today's Selection of Fresh local Greens with
Extra Virgin Olive Oil and Cracked Pepper*

FRIES Rp 25,000
French Fries with a Garlic Mayonnaise

MASHED POTATO Rp 25,000
Plate of both Local Potato and Sweet Potato

A SURCHARGE OF 21% WILL BE ADDED TO COVER STAFF SERVICE AND GOVERNMENT TAX

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GILI TRAWANGAN RESORT

STARTERS

MUSHROOM SOUP Rp 45,000

Cream of Shiitake Mushroom Soup served with Warm Bread

SEAFOOD BROTH Rp 60,000

Asian Style Seafood Soup with Prawns, Scallops, Calamari, Lemongrass & Coriander

SASHIMI PLATE Rp 80,000

Daily Flown in Yellowfin Tuna , Atlantic Salmon, & Gold Band Snapper, served with Wasabi, Soy Sauce and ko-ko-mo Style Pickled Vegetables

BEEF CARPACCIO Rp 70,000

Thinly sliced Australian "Harvey" Tenderloin, with Fresh Rocket, Grana Padano Parmesan and Black Truffle Oil

TAHITIAN STYLE TUNA Rp 60,000

"A" Grade Sashimi Tuna with Coconut, Avocado, Ginger, Coriander and Fresh Lime on a Bed of Mixed Baby Lettuce Leaves

OYSTER Rp 35,000/pcs

Selection of Oyster with Natural, Mornay, Kilpatrick and Salmon Hollandaise

STUFFED VEGETABLES Rp 45,000

Capsicum and Eggplants stuffed with Fetta Cheese, Leek and Couscous, Topped with White Sauce and Parmesan on an Italian Tomato Sauce

PEKING DUCK Rp 60,000

*Peking Duck with Cucumber, Shallots and Hoi Sin Sauce
Wrapped in a Herb Crepe*

CURED SALMON Rp 65,000

*Atlantic Salmon cured with Lime, Dill, Sugar and Sea Salt,
Served with Homemade Lime Sorbet and Polenta Pancakes*

ZUCCHINI FLOWERS Rp 60,000

Zucchini Flowers stuffed with Pumpkin & Feta Cheese, then Lightly Fried in Beer Batter

SALT AND PEPPER CALAMARI Rp 60,000

Thin slices of lightly fried Calamari, served on a Salad of Fresh Herbs and Lettuce with a Balsamic Vinaigrette

LOBSTER PASTA Rp 80,000

Spaghettoni with Lobster, Spinach, Roasted Tomatoes, Herbs and a touch of Cream

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GILI TRAWANGAN RESORT

MAINS

BEEF TENDERLOIN Rp 140,000

Australian "Harvey" Tenderloin, seared and roasted, served with Crispy Roast Potatoes, barbecued Leek and a Beef Demi Glaze

SALMON FILLET Rp 110,000

Grilled Atlantic Salmon Fillet served on a Lime & Dill Butter Sauce with Fresh Peas and Steamed Rice

FISH AND CHIPS Rp 65,000

Deep Fried Boneless Barramundi Fillet served with ko-ko-mo French Fries & a Light Garlic & Chive Mayonnaise

CRAB RAVIOLI Rp 80,000

Homemade Ravioli filled with Mud Crab Meat & Coconut served with a Saffron & Sage Butter

VEAL Rp140,000

Escallope of Veal pan fried with Field Mushroom and served with A White Wine and Fresh Herb Sauce

SEAFOOD PLATTER Rp 270,000

Selection of Grilled Seafood including Lobster, Prawn, Scampi, Fish, Calamari, and Scallops served with French Fries, Green Salad & Dipping Sauce

STEAMED SCAMPI Rp 180,000

Steamed Australian Scampi served with a Tomato and Basil Beurre Blanc and Risotto

SCALLOPS Rp 140,000

Canadian Scallops Grilled & served with a Lemon, Coriander & Cream Sauce, Couscous & Roast Tomato

TUNA STEAK Rp 110,000

Sashimi Grade Tuna Steak coated with Poppyseeds and Sesame Seeds, served with Wasabi Mayonnaise and a Glass Noodle Salad

STEAK TARTARE Rp 140,000

Australian Tenderloin Steak diced and seasoned, served with Croutons, Egg and Crisp Polenta Chips

MOROCCAN LAMB Rp 160,000

Australian Lamb Rack served with Couscous, Mash, Mint Yoghurt and a Warm Salad of Fennel and Baby Spinach

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DESSERTS

STRAWBERRY DACQUOISE Rp 60,000

Almond & Hazelnut Meringues with Fresh Strawberries, Whipped Cream and Crème Anglaise

CHOCOLATE SOUFFLE Rp 60,000

Dark Chocolate Souffle with Vanilla Bean Icecream and a Slice of Chocolate Decadence

BANANA TART Rp 50,000

Thin Crispy Tart with Glazed Bananas, Mango Sorbet & Passionfruit Anglaise

FALLEN CHOCOLATE Rp 60,000

A Decadent Warm Chocolate Delicacy with Vanilla Ice Cream and Kahlua AnglaiseAnglaise

CRÈME BRULE Rp 50,000

Crème Brule served with Caramelised Sugar & Fresh Fruit

CHEESE PLATTER FOR TWO Rp 110,000

Selection of French Cheese served with, Grapes, and Biscuits

BERRIES BASKET Rp 55.000

Fresh Fruit & Berries in a Brandy Snap Basket with Coconut Ice Cream

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Special to day

entree

**Black Beans Soup
With garlic croutons**

Rp 45.000

Foigras

**Seared foigras with rocket, brioche, grape, and mango
chutney**

Rp 100.000

main

Fillet Gold Band Snapper

With mushroom risotto and saffron bruce blanc

Rp 115.000

Escalope of veal

With field mushroom jus serve with roasted potato

Rp 140.000

Dessert

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G I L I T R A W A N G A N R E S O R T

VALENTINE DAYS

Champagne Coctail “Ki Royale”

Champagne with grenadine syrup

AB

Cream of Mushroom Soup

Starter

Scallops

Seared Scallops on Lemon with Safron Rissoto & Herb Cream Sauce

Or

Shashimi Plate

*Daily Flown in Yellowfin Tuna , Atlantic Salmon, & Gold Band Snapper,
served with Wasabi, Soy Sauce and ko-ko-mo Style Pickled Vegetables*

Main

Seafood Platter

Selection of Seafood with Lobster, Scamphi, Prawn, Calamari, fillet of Snapper, serve
with French Fries, Green Salad & Dipping Sauce

Or

Veal

Pan Fried Escallopes of Veal with Field Mushroom serve with Roasted Potato &
White Wine Herbs Sauce

Or

Beef Tenderloin

Australian beef Tenderloin Seared & Roasted serve with Crispy Roasted
Potato, Barbecued Leek & Beef Demi Glace

Dessert

Pastry Chef’s Valentine Chocolate Pudding

Or

Strawberries Dacquoise

Almond & Hazelnut Meringues with Fresh Strawberries Whiped Cream & Crème
Anglaise

Rp 300.000