



1945

by Fairmont Jakarta



Discover 1945 Restaurant and indulge in outstanding Indonesian cuisine within an elegant setting. Our commitment to precision techniques and premium natural ingredients ensures a refined and authentic experience.

OUR FOOD DOES NOT CONTAIN PORK OR LARD



Chef Recommendations



ROTI RENDANG n sb	165
Fried Mantao, Beef Cheek Rendang, Cassava Leaves, Rendang Aioli	
KAMBING GULING n gf	1.800
Slow Grill Lamb Leg Soy Glazed, Lime Sticky Rice, Assorted Sambal	
IKAN TENGGIRI BAKAR n sf gf ls	250
Grilled Mackarel, Soy Glaze, Lime	
IGA BAKAR KONRO n gf	525
Slow Roasted Wagyu Short Rib Konro, Cassava Leaves Kecombrang, Dabu Dabu Salsa	
SOP BUNTUT df gf	225
Oxtail Soup, Baby Carrots, Potatoes, Celery Leaf, Lime Leaf Oil	
TONGSENG SAPI n gf	440
Braised Wagyu Beef Cheek, Sweet Turmeric Sauce, Tomato, Keciwis	
TAPE TARTE TATIN v	70
Crispy Puff Pastry, Caramelized Fermented Cassava, Spiced Caramel Sauce, Coconut Ice Cream	
TABANAN GAYO v ls	82
Tabanan Chocolate Gayo Cake, Coconut Sorbet, Raspberry Gel	

n NUTS

sf SEAFOOD

v VEGETARIAN

pb PLANT BASED

df DAIRY FREE

gf GLUTEN FREE

sb SUSTAINABLE

ls LOCALLY SOURCED

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STARTERS

- TEMPE NACHOS** **n sf** **158**
Tempe Chips, Fresh Tuna, Kemangi, Roa Aioli, Soy Infused Ikura
- PECEL KEMBANG** **n v pb ls** **68**
Poached Vegetables, Peanut Sauce, Peyek Crackers, Edible Flowers
- BAKWAN JAMUR** **n v pb df** **78**
Fried Vegetable Shimeji Fritter, Peanut Sauce

HOT STARTER AND SOUP

- JAMUR GORENG ROA** **sf** **48**
Crispy Fried Shimeji Mushroom, Roa Powder, Roa Aioli
- LUMPIA BEBEK** **n sb** **125**
Duck Spring Roll Cigars, Betutu Mayonnaise, Spicy Peanut Crumble
- RAWON SUM SUM** **n gf ls** **160**
Black Nut Soup, Roasted Bone Marrow, Cherry Tomato, Celery, Sprouts
- SOP AYAM KLATEN** **df gf sb ls** **105**
Double Boiled Chicken Soup, Carrot, Potato, Celery, Spring Onion

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RICE AND NOODLES

MIE GORENG AYAM **sb ls** **140**

Wok Fried Egg Noodles, Chicken Sate, Terasi Oil, Bok Choy, Gendar

1945 NASI GORENG DAUN JERUK **sb ls** **210**

Stir Fried Rice, Lime Leave, Short Ribs, Fried Duck Egg, Fried Shallots

1945 NASI GORENG JAWA **sb ls** **160**

Stir Fried Rice, Chicken Sate, Fried Duck Egg, Fried Shallots

1945 NASI GORENG CAKALANG **sf ls** **190**

Stir Fried Rice, Smoked Fish Cakalang, Fried Duck Egg, Fried Shallots

1945 NASI GORENG KECOMBRANG **pb df sb ls** **125**

Stir Fried Rice, Cassava Leaves Kecombrang, Crispy Shimeji, Fried Shallots

MAIN COURSE

GULAI CUMI **n sf gf ls** **200**

Grilled Squid Prawn Stuffing, Gulai Sauce, Kemangi Oil

UDANG BAKAR TALIWANG **n sf gf ls** **278**

Spicy Grilled Prawn, Eggplant Beberuk, Kemangi

KEPITING SAMBAL MATAH **n sf ls** **200**

Fried Soft Shell Crab, Betutu Aioli, Sambal Matah

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SEABASS WOKU FILLET n sf gf ls 135

Grilled Seabass, Tumeric Gravy, Dabu-Dabu, Fish Skin Crackers

BAWAL BAKAR PARAPE sf df gf ls 135

Grilled Pomfret, Spicy Soya Glaze

AYAM BAKAR GULAI n gf ls 135

Grilled Chicken, Gulai Sauce, Kemangi Oil

BEBEK BETUTU n gf ls 200

Braised Balinese Duck, Long Bean Lawar, Sambal Matah

BEBEK GOANG n df gf ls 200

Fried Duck, Poach Vegetable, Sambal Goang

SATE MARANGGI PURWAKARTA gf sb 490

Short Rib Satay, Sweet Tamarind Glazed

SATE AYAM MADURA n df gf ls 148

Chicken Satay, Peanut Sauce Crispy Fried Shallot, Soy Glazed, Pickle

SATE KLATHAK JOGJA n gf ls 198

Grilled Lamb Satay, Gulai Sauce, Chives

SATE LILIT BALI n sf gf sb ls 250

Aromatic Mince Tiger Grilled Prawn Satay, Sambal Matah Lime Leaves

WAGYU BEEF RENDANG n gf 435

72 Hour Sous-Vide Beef Cheek, Coconut Serundeng, Coconut Cream

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KARI KAMBING n sb	345
Roti Maryam, Lamb Curry, Green Salad	
WOKU TINTA n sf gf ls	140
Sauted Baby Squid, Black Gravy	
PECAK BAWAL sf df gf ls	135
Fried Pomfret, Spicy Sour Broth	
KEPITING GULAI n sf ls	200
Crispy Fried Soft Shell Crab, Gulai Sauce	

SIDE DISHES

LALAMPA sf gf sb	70
Sticky Rice, Smoked Cakalang, Roa Aioli, Infused Ikura	
TEMPE PENYET sf sb ls	45
Fried Fermented Soy Bean, Sambal Ulek	
SAYUR DAUN SINGKONG TUMBUK v pb df gf sb	48
Casava Leaves in Coconut Curry, Kecombrang	
KEMBANG PAPAYA sf df gf sb ls	48
Papaya Flower, Cassava Leaf	
TUMIS KANGKUNG sf df gf ls	48
Water Spinach, Spicy Red Chili Sambal	

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DESSERTS

ES TELER CHEESE CAKE 89

Coconut Cheesecake, Avocado, Jackfruit Gel, Coconut Tuile

ES PODENG **n sb ls** 80

Fried Toast, Avocado, Palm Sugar Sorbet, Jackfruit Coulis

BIKA AMBON BRULEE 92

Crème Brulee Bika Ambon, Honey Micro Sponge,
Coconut Crispy Tuile, Coconut Ice Cream

KOLAK PISANG 72

Banana Mousse, Palm Sugar Sorbet, Coconut Tuile

KEMBANG TAHU **n v** 70

Soy Milk Pudding, Ginger Broth

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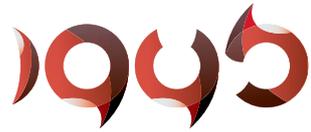
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PESTA BAHARI



1,200++

Seafood Platter with Sweet Spicy Sauce
Black Mussels, Batik Clams, Cockle Clams, Razor Clams, Baby Octopus
Tiger Prawns, Soy-Grilled Mackerel, Baby Chayote, Soft Shell Crabs, Corn
Served with Assorted Sambal **n sf**

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