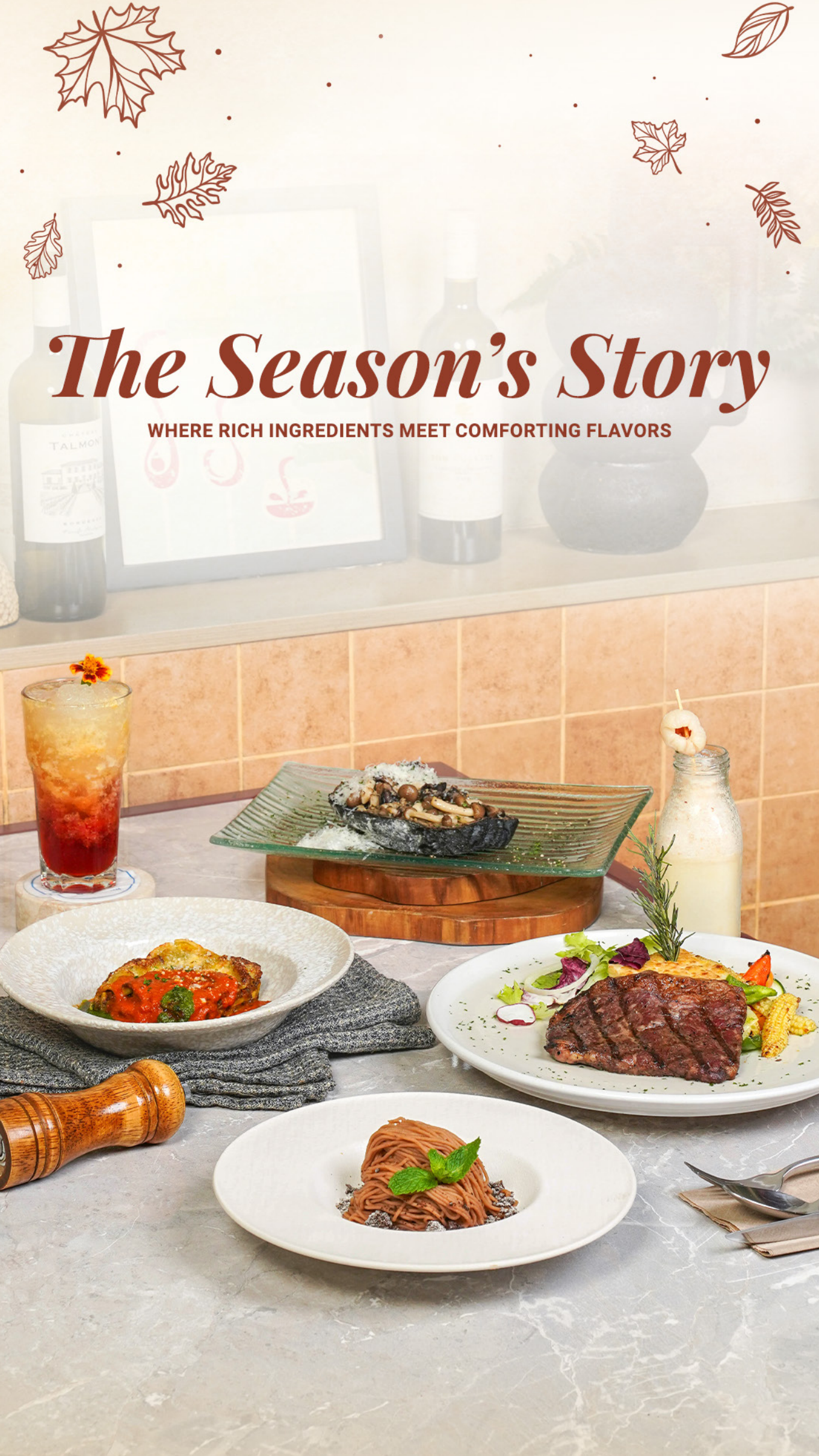
AWkitchen

PASTA HOUSE




The Season's Story
WHERE RICH INGREDIENTS MEET COMFORTING FLAVORS

The Season's Story

WHERE RICH INGREDIENTS MEET COMFORTING FLAVORS

Japanese Mushroom Bruschetta — 65

Crispy charcoal bread topped with savory marinated mushrooms, aromatic mushroom pesto, and Grana Padano, finished with fragrant truffle oil.

Gnocchi Beef Ragout — 185

Homemade gnocchi tossed in rich, slow braised beef ragout and velvety cheese sauce, finished with sautéed champignon and grated parmesan.



Gnocchi Beef Ragout



Wagyu Japanese Kagoshima

Lasagna — 165

Layers of tender pasta with rich tomato sauce, creamy bocconcini, melted mozzarella, and aromatic pesto, finished with a golden, cheesy top.

Wagyu Japanese Kagoshima (180gr) — 980

Juicy Kagoshima Wagyu beef with rich marbling, served alongside creamy potato gratin, smoky grilled vegetables, fresh mixed salad, and crispy lotus root chips.

Chestnut Mont Blanc — 68

Chef's special dessert featuring smooth chestnut cream, delicate finger cookies, Earl Grey gelato, and homemade-whipped cream, finished with rich chocolate crumble.



Chestnut Mont Blanc

Hokkaido Sea Urchin



FRESH AIR-FLOWN FROM JAPAN





Chef's SPECIAL



Chef's SPECIAL

Linguine Lobster — 450

All-time favorite linguine cooked with lobster meat, tossed with fresh tomato cream sauce.

Nero Spaghettini with Sea Urchin in Tomato Sauce — 398

Homemade squid ink spaghettini topped with Japanese sea urchin served in creamy tomato sauce.

Spaghettini Sea Urchin with Yuzu Pepper Cream — 398

Spaghettini with sea urchin, cured fish roe in yuzu pepper cream sauce.



Linguine Lobster



Spaghettini Bottarga Pepperoncino Style

Black Angus Beef Cheek — 395

140gr of tender and juicy Black Angus Beef Cheek with mashed potato in red wine stew.

Spaghettini Bottarga Pepperoncino Style — 198

Delicious traditional Italian pasta dish served with salted and cured fish roes.

Osso Buco — 480

Slow-braised beef shanks with garbanzo sauce, chickpeas served with mashed potato.

Grilled Lobster — 595

Sweet and succulent with a flame-kissed aroma.



Osso Buco

Chef's Recommendation

All prices are in thousands of rupiah and subject to government tax and service charge



Beef Tataki Salad

L'INSALATA



Caesar Salad

Salmon Salad with Fresh Orange **108**

Slices of Norwegian salmon and mixed salad with tangy orange French dressing.

Beef Tataki Salad **168**

Salad with pan-seared beef tataki style drizzled in soy grated daikon sauce and tomato marinated dressing.

Caesar Salad **90**

Add Grilled Teriyaki Chicken ***+20***

AWkitchen's signature salad served with generous amount of grana padano cheese.

Kinoko Salad **90**

A medley of mixed Japanese mushrooms salad and vegetables with soy grated daikon sauce and tomato marinade dressing.

Cobb Salad with Salmon **125**

Our chef's take on the classic garden salad topped with salmon, steamed chicken, egg and other goodness, served with homemade tomato onion dressing.

Buratta Caprese Salad **195**

Classic Italian salad with juicy heirloom tomato, basil leaves, drizzled with olive oil and balsamic vinegar, served with burrata.

Quinoa Salad **85**

Fresh-picked greens with marinated carrot and red cabbage served with quinoa and mixed greens.

Add sous vide chicken ***+20***

Add grilled tiger shrimp ***+40***



Cobb Salad with Salmon

Chef's Recommendation

All prices are in thousands of rupiah and subject to government tax and service charge

ANTIPASTO CALDO

Blue Mussel with Cream White Wine Sauce — 180

A classic dish with fresh mussels steamed in white wine and served in light yet creamy sauce.

Soft Shell Crab Fritt with Wasabi Tartar Sauce — 150

Deep-fried tender soft shell crab served with our wasabi tartar sauce.



Soft Shell Crab Fritt with Wasabi Tartar Sauce

Arancini Tomato Mozzarella — 95

Deep-fried stuffed risotto rice balls with bread crumbs, tomato and mozzarella.



Fritto Misto di Mare

Fritto Misto di Mare — 128

A plateful of lightly battered seafood, including squid, shrimp, and fish, all fried to a crispy. golden brown for a delightful mix of textures and flavors.

Cassava Fritto Arrabbiata Sauce — 55

Golden-fried cassava, crisp on the outside and soft inside, served with a flavorful arrabbiata sauce that offers a hint of warmth.

Calamari Fritt — 115

Golden brown fried squid mixed with broccoli and zucchini tempura served with wasabi tartar sauce.

Fried Shrimp Ball — 95

Fresh shrimp wrapped in thinly sliced Japanese gyoza skin served with sweet chili sauce.

Meatballs Garbanzo — 88

A twist on grandma's Italian meatballs made with fresh minced meat in rich tomato sauce and chickpeas.

Shrimp & Squid alla Griglia — 108

Flame-kissed shrimp and squid, seasoned just right, so tender and sweet.



Shrimp & Squid alla Griglia

Chef's Recommendation

All prices are in thousands of rupiah and subject to government tax and service charge



Meatball Garbanzo

ANTIPASTO FREDDO



Salmon Carpaccio
with Yuzu Pepper Dressing

Bruschetta **50**

Charcoal “Pain de Campagne” toasted to crispiness, topped with fresh tomatoes checca and honey.

Salmon Carpaccio with Yuzu Pepper Dressing **98**

Salmon carpaccio served with yuzu pepper dressing and garnish with flying fish roe.

ZUPPA

Soup of The Day **60**

Let our Chef surprises you with freshly prepared soup based on our daily pick of the farmer’s market.

Zuppa Soup **78**

Fluffy puff pastry on top of your preferred soup, a perfect combination to boost your appetite

Soup recommended by our Chef:
- Creamy Mushroom
- Pumpkin
- Corn



Zuppa Soup

PASTA FREDDA

Capellini Salmon in Pesto Sauce **75**

Fresh salmon and flying fish roe with cold capellini in pesto sauce.

Capellini Sea Urchin in Pesto Sauce **228**

Japanese sea urchin with cold capellini in pesto sauce.

Capellini Sakura Shrimp and Truffle Oil **115**

Light and crispy sakura shrimp sprinkled on top of our cold capellini and drizzled with truffle oil.

Capellini Garlic Shrimp **75**

Cold capellini served with garlic shrimp and creamy Japanese cod roe mayo.

Chef’s Recommendation

All prices are in thousands of rupiah and subject to government tax and service charge



Capellini Sakura Shrimp and Truffle Oil

HOMEMADE PASTA

Pasta options:

- Trofie
- Gnocchi
- Beef Agnolotti
- Paccheri
- Fettuccine
- Pappardelle
- Nero Spaghettini

Seasonal Homemade Pasta:

- Spinach Spaghettini
- Beetroot Spaghettini
- Beetroot Paccheri
- Spinach Pappardelle



Nero Spaghettini
Soft Shell Crab Arrabbiata

CHEESE & CREAM

Beef Agnolotti with Butter Cheese Sauce — **125**

Homemade agnolotti filled with juicy beef in buttery cheese sauce.

Pappardelle Salmon and Broccoli with Cream Sauce — **118**

Homemade wide pasta in light cream sauce with salmon and broccoli.

Fettuccine Japanese Mushrooms Cream — **118**

Fettuccine with assorted Japanese mushrooms cooked in creamy sauce.



Beef Agnolotti
with Butter Cheese Sauce

TOMATO

Trofie Arrabbiata — **100**

Choice of bacon or beef bacon
AWkitchen Japan's favorite menu, homemade thin pasta with bacon, eggplant and cherry tomato in spicy arrabbiata sauce.

Nero Spaghettini Soft Shell Crab Arrabbiata — **150**

Homemade squid ink spaghettini topped with soft shell crab served in spicy arrabbiata sauce.

Nero Spaghettini with Sea Urchin in Tomato Sauce — **398**

Homemade squid ink spaghettini topped with Japanese sea urchin served in creamy tomato sauce.

Fettuccine Beef Ragout — **185**

Fettuccine with aromatic beef ragout, slow-cooked to perfection in red wine reduction.

Gnocchi Pomodoro Mozzarella — **115**

Homemade gnocchi with cherry tomatoes and bocconcini cheese.

Pappardelle Duck Ragout — **135**

A rustic delicacy homemade broad-flat pasta noodles with tender braised duck meat.

Chef's Recommendation

All prices are in thousands of rupiah and subject to government tax and service charge



Pappardelle Salmon and Broccoli with Cream Sauce

PASTA

CHEESE & CREAM

Spaghettini Sea Urchin with Yuzu Pepper Cream — 398

Spaghettini with sea urchin in yuzu pepper cream sauce.



Linguine Carbonara Mentaiko

Linguine Carbonara Mentaiko — 155

Al-dente linguine cooked in carbonara sauce, Japanese mushrooms and mentaiko.

Linguine Mushrooms Carbonara — 125

Choice of bacon or beef bacon
Creamy linguine pasta with assorted mushrooms and carbonara sauce with a dash of truffle oil.

TOMATO

Spaghettini Pescatore — 178

Classic pasta with delectable seafood such as tiger shrimp, clams, squid cooked in homemade tomato sauce.

Spaghettini with Blue Crab and Zucchini — 230

Pasta served in tomato sauce with whole blue crab and zucchini.



Spaghettini with Blue Crab and Zucchini



Linguine Scallop with Tomato Sauce

Linguine Lobster — 450

All-time favorite linguine cooked with lobster meat, tossed with fresh tomato cream sauce.

Linguine Scallop with Tomato Sauce — 265

Pan-seared scallops with linguine pasta on tomato puttanesca sauce.

Spaghettini Bolognese — 118

Classic pasta with bolognese sauce served with juicy minced beef.

Chef's Recommendation

All prices are in thousands of rupiah and subject to government tax and service charge

PASTA

GARLIC, OIL, CAYENNE

Spaghettini Spicy Cod Roe and Japanese Mushrooms in Garlic Oil — 155

AWkitchen's specialty dish - fresh spaghettini with spicy cod roe and assorted Japanese mushrooms.



Spaghettini Spicy Cod Roe and Japanese Mushrooms in Garlic Oil

Spaghettini Scallop with Mixed Mushroom Garlic Oil — 265

Pan-seared scallops with spaghettini and mixed mushroom in garlic oil.

Spaghettini Sakura Shrimp Aglio Olio Pepperoncino Style — 135

Japanese sakura shrimp and sauteed winged green beans with minced garlic in spicy olive oil.

Spaghettini Vongole Bianco — 115

Spaghettini served with clams cooked in white wine.



Spaghettini Shrimp and Corn Aglio Olio Pepperoncino Style

Spaghettini Shrimp and Corn Aglio Olio Pepperoncino Style — 115

Pasta with sweet corn and shrimp cooked in spicy garlic oil.

Linguine Spicy Shrimp & Cherry Tomato — 145

Linguine cooked in aglio olio style with spicy shrimp, diced tomato, chili, and sprinkled with lemon zest for extra freshness.

Spaghettini Beef Hamburg — 115

Add Boiled Hot Spring Egg *+15*

Japanese-style burger patty served on top of delicious spaghettini with Japanese mushrooms.

Spaghettini Bottarga Pepperoncino Style — 198

Delicious traditional Italian pasta dish served with salted and cured fish roes.

Chef's Recommendation

All prices are in thousands of rupiah and subject to government tax and service charge

RISOTTO



Creamy Risotto Salmon

Creamy Risotto Salmon **148**

A creamy Italian risotto served with salmon, green beans, Japanese seaweed pesto and Japanese ginger frits.

Risotto Pescatore **178**

A seafood medley consisting of tiger shrimp, clams, baby octopus, fish and squid cooked together in broth.

Risotto Beef Hamburg **130**

Add boiled hot spring egg ***+15***

Japanese-style burger patty served on a bed of creamy risotto cooked to perfection with Japanese mushrooms.

Risotto Japanese Mushrooms **118**

A creamy Italian risotto served with mixed assorted Japanese mushrooms.

Risotto Beef with Boiled Hot Spring Egg **178**

Sliced beef sirloin with cream risotto, topped with half-cooked egg and truffle oil.



Risotto Beef with Boiled Hot Spring Egg

Chef's Recommendation

All prices are in thousands of rupiah and subject to government tax and service charge



Black Cod

POLLAME

Half Organic Chicken **160**

Sauce options:

Wasabi Pepper / Porcini Cream

Young organic chicken slowly grilled, served with potato gratin and mixed grilled vegetables.

Duck Confit **175**

Gently cured duck's thigh, then seared for a combination of tender meat and crispy skin. Served with potato gratin, mixed salad, caponata and balsamic reduction.



Duck Confit

PESCE

PESCATO DEL GIORNO *(Market Price)*

Black Cod
Barramundi
Salmon

COOKING METHOD

- Pan Seared

  Seared in a hot pan for a lightly crisp outside and tender texture inside.

- Cartoccio with Yuzu Pepper Garlic Oil

  Classic Italian cooking method use a folded pouch. Baked and steamed to its perfection.

- Italian Mixed Herb

  Coated with Italian mixed herb and bread crumbs for a tasty and moisture meat inside.

- Bouillabaisse **+143**

  Served on top of a wholesome seafood stew.



Barramundi Bouillabaisse

Sauce options:

Additional Sauce ***+15***

- Soy Truffle Sauce
- Balsamic Teriyaki Sauce
- Lemon Capers Cream Sauce

Chef's Recommendation

All prices are in thousands of rupiah and subject to government tax and service charge

CARNE



Wagyu Tomahawk Steak

Wagyu Tomahawk Steak *(1,300-1,500 gr)*	**3,850**
Wagyu Porterhouse Steak Florentine Style *(750 gr)*	**1,850**
Wagyu Tenderloin *(180 gr)*	**690**
Wagyu Sirloin *(200 gr)*	**650**
Black Angus Sirloin Beef *(200 gr)*	**380**
Black Angus Tenderloin Beef *(180 gr)*	**450**
Black Angus Rib Eye *(250 gr)*	**530**

Black Angus Beef Cheek **395**

140gr of tender and juicy Black Angus Beef Cheek with mashed potato in red wine stew.

Osso Buco **480**

Slow-braised beef shanks with garbanzo sauce, chickpeas served with mashed potato.

Sauce options:

Additional Sauce ***+15***

- Porcini Sauce
- Jalapeno Mustard Sauce
- Blackpepper Sauce
- Japanese Sauce
- Wasabi Pepper Sauce

SIDE DISH

FOR MEAT & FISH MAIN COURSE

• Truffle-flavored French Fries	***+50***
• Potato Gratin	***+45***
• AW's Original Mashed Potatoes	***+40***
• Mixed Grilled Vegetables	***+45***
• Sauteed Mixed Mushrooms	***+45***
• Sauteed Sweet Corn	***+50***



Black Angus Beef Cheek

Chef's Recommendation

All prices are in thousands of rupiah and subject to government tax and service charge



Pizza Parma Ham with Ruccola

PIZZA

Pizza Parma Ham with Ruccola — 165

Luscious strips of fine prosciutto, fresh ruccola, cherry tomatoes, with a mixture of cheese on a tomato-based sauce.

Pizza Al Funghi — 135

Choice of bacon or beef bacon
Combination of mushrooms, fine mozzarella, scarmorza and grana padano cheese topped with bacon.



Pizza Chicken Teriyaki Mushrooms



Pizza Quatttro Formaggi

Pizza Meat Lovers Bolognese Sauce — 185

An all meat pizza with diced chicken, beef salami and beef bacon with bolognese sauce.

Pizza Beef Pepperoni Rosso — 135

Pizza topped with mozzarella, grana padano cheese, beef salami, and fresh basil with a drizzle of olive oil.

Pizza Quattro Formaggi — 155

Our special 4-cheese pizza made from gorgonzola, mozzarella, cheddar, and grana padano cheese served with honey.

Pizza Margherita — 95

All-time classic pizza made with tomatoes, sliced mozzarella, tons of grana padano cheese and topped with fresh basil.

Pizza Chicken Teriyaki Mushrooms — 135

A fusion between Japanese and Italian culture brings this delicious pizza topped with juicy grilled chicken, nori and sweet teriyaki sauce.

Pizza Beef Bacon with Egg — 135

Choice of bacon or beef bacon
Pizza topped with beef bacon, champignon mushroom, mozzarella, and grana padano cheese topped with sunny side up egg.

Chef's Recommendation

All prices are in thousands of rupiah and subject to government tax and service charge



Pannacotta and Berry Sauce

DOLCE

- Pannacotta and Berry Sauce **58**
- Semifreddo with Strawberry Sauce **68**
- Banana Tiramisu **75**
- Classic Tiramisu **75**



Melted Choco Berry Cup a la Mode

Cioccolato alla Banana **78**

Specially curated for banana & chocolate lovers. Fresh banana, chocolate ice cream and chocolate sauce.



Banana Tiramisu

- Melted Choco Berry Cup a la Mode **69**

Caramel Custard Pudding with Vanilla Gelato **60**

Homemade Gelato **35**

Choice of flavors

- Earl Grey
- Chocolate
- Vanilla

Homemade Sorbet **35**

Choice of flavors

- Yuzu
- Mango

Chef's Recommendation

All prices are in thousands of rupiah and subject to government tax and service charge



Caramel Custard Pudding with Vanilla Gelato

ambroze

European Artisan Bread

Our Signature Bread

Pain de Campagne

Sourdough bread made with a combination of white flour, whole wheat flour, water and salt

(400 gr) **IDR 45.000**



Franken

Classic bread with grainy crust, made from wheat bran, wholemeal flour, rye, sugar, and vegetable oil

(445 gr) **IDR 50.000**





Brioche Tresseé Dorée

Rich and sweet buttery loaf made from flour, sugar, yeast butter, and egg

(200 gr) **IDR 50.000**



Raisin Walnut

One of our best seller tasty whole wheat bread made with raisin, walnut, and honey

(380 gr) **IDR 65.000**



Pain A L'Orange et Macadamia

Combination of flour, yeast, orange peel and macadamia nut

(380 gr) **IDR 65.000**



Whole Wheat

Fine-grained, moist, faintly sweet loaf made with whole wheat flour, yeast, and salt

(380 gr) **IDR 50.000**



Mellissa's Sourdough

Flour, water, salt, and natural sourdough base

(560 gr) **IDR 65.000**



Focaccia Provençale

Flat oven-baked Italian bread made with flour, yeast, Italian mix herbs, olive oil, and ciabatta concentrate

(145gr x 2 pcs) **IDR 75.000**



Pain de Lait

Made with simple ingredients like flour, yeast, sugar, milk, and butter

(400 gr) **IDR 55.000**



Olive Bread

A crusty crust with a moist and deep flavor from sliced black olive and extra virgin olive oil

(380 gr) **IDR 55.000**



Baguette

Traditional long thin loaf of French bread made from flour, yeast, salt and water

(240 gr) **IDR 25.000**

HALAL INDONESIA

ambrozebakery

ORDER VIA WHATSAPP
0878 6941 5342

/

ORDER VIA E-MAIL
order@ambroze.co

Find us on:

gofood powered by gojek | GrabFood | tokopedia