

GIORGIO ITALIAN RISTORANTE

Open Daily

Opening Time: 18:00 to 23:00

GLI ANTIPASTI

(starts from IDR 99,000 - IDR 196,000)

Grigliata Di Verdure

Fresh grilled market vegetables, marinated in olive oil and basil

Fritturina Di Calamari

Fried baby calamari, served with lemon wedge and tartar sauce

Millefoglie Di Verdure Al Mascarpone

Thin layers of crispy bread with mixed vegetables and mushroom in mascarpone cream, served with warm tomato coulis

Polpo Con Patate in Salsa Verde

Warm octopus and potato salad served with green sauce, lemon, and olive oil

Carpaccio Di Salmone Tiepido

Luke warm salmon carpaccio with cherry tomato, rocket salad, basil, served with lemon and olive oil dressing

Tartar Di Tonno

Tuna tartar with capers, onion, celery, seasoned with orange and olive oil

Degustazione Di Antipasti

Degustation of three seafood starters:

Octopus and potato salad

Salmon carpaccio

Tuna tartar served with green sauce and olive oil

Carpaccio Di Manzo

Beef carpaccio with rocket salad and Grana Padano cheese served with olive oil and black pepper

Delizie Di Bresaola

Thinly sliced Italian air-dried beef stuffed with a soft herb ricotta cheese, seasoned with extra virgin olive oil

Guazetto Di Gamberi E Calamari

Shrimps and calamari pan-stirred in a fresh and spicy cherry tomato sauce served with garlic bread

乔治意大利餐厅

每日营业

营业时间 18:00 至 23:00

安提帕斯提

(起价IDR 99,000 - IDR 196,000印尼盾)

烤蔬菜 (V)

新鲜烤蔬菜, 在橄榄油和罗勒中腌制

炸鱿鱼

油炸鱿鱼, 端上与柠檬块和番茄酱

马斯卡罗蓬

薄的酥脆面包与混合蔬菜和蘑菇在马斯卡罗蓬奶油, 端上与温的番茄酱

章鱼配土豆酱

章鱼和番茄沙拉端上与绿辣椒酱, 柠檬, 和橄榄油

温三文鱼生牛肉

三文鱼生牛肉片与圣女果, 火箭沙拉, 罗勒端上与柠檬和橄榄油

鞣鞣金枪鱼

鞣鞣酱金枪鱼与驴蹄草, 洋葱, 芹菜橙子和橄榄油的调味品

开胃品尝

三种海鲜开胃菜的品尝:

章鱼和土豆沙拉

三文鱼卡帕桥

鞣鞣酱金枪鱼端上与绿辣椒酱和橄榄油

生牛肉片

生牛肉片与火箭沙拉和格拉纳帕达诺奶酪端上与橄榄油和黑胡椒

美味佳肴布雷绍拉

切成薄片的意大利风干牛肉, 塞满了柔软的草本乳清干酪, 使用特级初榨橄榄油调味

油炸虾和鱿鱼

虾和鱿鱼在新鲜和辣椒圣女果番茄酱中泛搅拌, 端上与蒜香面包

LE INSALATE

(starts from IDR 99,000)

Insalata Mista (V)

A mix of local organic fresh greens, tomato, grated carrots, and red onions, tossed with olive oil and Italian balsamic vinegar dressing

Rucola E Pomodoro (V)

Rocket salad, tomatoes, red onion, and Grana Padano cheese, drizzled with extra virgin olive oil

La Caprese Di Giorgio (V)

Cherry mozzarella, cherry tomatoes, oregano, basil, seasoned with extra virgin olive oil

LE ZUPPE

(starts from IDR 91,000 - IDR 169,000)

Minestrone (V)

Classic Italian vegetable soup with pasta served with a dash of olive oil

Pasta E Fagioli (V)

Italian all-time-favorite beans and pasta soup

Vellutata Di Funghi Con Olio Al Tartufo (V)

Mushroom cream soup with truffle oil

Zuppa Di Pesce

Catch of the day fish soup with fresh tomato served with garlic bread

LE PASTA FRESCHE

(starts from IDR 119,000 - IDR 138,000)

Lasagna Alla Bolognese

Home made lasagna bolognese

Tagliolini Rosa Al Salmone

Homemade pink tagliolini with salmon and cream sauce

Gnocchi Alla Bava Con Olio Tartufato (V)

Homemade potato dumpling served with white cheese sauce and truffle oil

Ravioli Ricotta E Spinaci Al Burro E Salvia (V)

Homemade ricotta cheese and spinach ravioli tossed in butter and fresh sage

Tagliatelle Al Funghi

Homemade tagliatelle in fresh mushroom sauce

沙啦类

(印尼盾IDR 99,000起)

混合沙啦 (V)

混合当地新鲜有机蔬菜, 西红柿, 胡萝卜丝, 和红洋葱, 仍在橄榄油和意大利香醋调味汁

火箭番茄 (V)

火箭沙啦, 西红柿, 红洋葱, 和格拉纳帕达诺奶酪, 搵上特初炸橄榄油

拉佩雷斯 (V)

樱桃马苏里拉, 圣女果, 牛至, 罗勒, 用特技初炸橄榄油调味

汤类

(起价IDR 91,000 - IDR 169,000印尼盾)

通心粉汤 (V)

经典意大利蔬菜汤与面条, 端上与少许橄榄油

面食和豆类 (V)

意大利最受欢迎的豆类面汤

蘑菇奶油松露油 (V)

蘑菇奶油松露油汤

鱼汤

当天捕获的鱼汤配套新鲜番茄, 端上与蒜香面包

新鲜面食

(起价IDR 119,000 - IDR 138,000印尼盾)

肉酱烤宽面条

自制烤宽肉酱面条

粉红色面条与三文鱼

自制粉红色面条与三文鱼和奶油酱

松露油面疙瘩(V)

自制土豆包端上与白色芝士酱和松露油

意大利乳清干酪和菠菜馄饨配套黄油和鼠尾草 (V)

自制乳清干酪和菠菜馄饨蘸在黄油和新鲜的鼠尾草

蘑菇面条

自制面条配与新鲜香菇酱油

PASTA SECCA A RISOTTI

(starts from IDR 99,000 - IDR 178,000)

Spaghetti Aglio Olio Peperoncino (V)

Spaghetti with garlic, olive oil, fresh chili, and parsley. Additional chicken, mushroom, or and shrimp available with additional cost

Penne Alla Arrabiata (V)

Penne with spicy tomato sauce

Rigatoni Alla Bolognese

Rigatoni with beef ragu in tomato sauce

Penne Alla Amatriciana (P)

Penne with pork bacon, onion, and tomato sauce

Spaghetti Alla Carbonara (P)

Spaghetti with egg, pork bacon, and black pepper

Rigatoni Polpo E Vino Rosso

Rigatoni with octopus in lightly spicy fresh cherry tomato and red wine sauce

Linguine Al Tonno

Flat spaghetti with fresh tuna, black olives, fresh cherry tomato, and lemon zest

Spaghetti Allo Scoglio

Spaghetti with seafood sauce

Risotto Al Parmigiano (V)

Italian Arborio rice, tossed with onion, butter, and parmesan cheese

Risotto Al Funghi (V)

Italian Arborio rice tossed with onion and fresh mushroom

Risotto Al Frutti Di Mare

Italian Arborio rice tossed with seafood and light tomato sauce

意大利干面和意大利调味饭

(起价IDR 99,000 - IDR 178,000印尼盾)

大蒜和辣椒油意大利面(V)

大蒜意面, 橄榄油, 新鲜辣椒, 和芹菜.
加配料: 鸡肉, 香菇, 或虾(加费用)

阿拉伯佩恩意面(V)

辣番茄酱意面

肉酱通心粉

牛肉番茄酱通心粉

阿曼特里西亚纳意面(P)

猪肉培根, 洋葱和番茄酱意面

培根蛋酱意面(P)

鸡蛋, 猪肉培根, 和黑胡椒意面

红酒章鱼面肠

章鱼中加入少许新鲜的圣女果和红酒酱

金枪鱼扁面条

扁平意面配与新鲜的金枪鱼, 黑橄榄油, 新鲜圣女果, 和柠檬皮

海鲜意大利面

海鲜肉酱意面

帕马森芝士烩饭(V)

意大利木本米, 仍洋葱, 黄油, 和帕马森奶酪

蘑菇烩饭(V)

意大利木本米, 仍洋葱和新鲜香菇

意大利海鲜调味饭

意大利木本米, 仍与海鲜和淡番茄酱

LE PIZZE

(starts from IDR 71,000 - IDR 146,000)

Schiacciata Al Rosmarino (V)

Pizza bread with rosemary

Marinara (V)

Tomato and garlic

Margherita (V)

Tomato, mozzarella, and fresh basil

Napoletana

Tomato, mozzarella, anchovies, capers, oregano
oregano

Quattro Formagi (V)

Four cheeses, tomato, and rucola

Vegetariana (V)

Tomato, mozzarella, mushroom, eggplant,
zucchini, and bell pepper

Regina (P)

Tomato, mozzarella, mushroom, and cooked ham

Calzone (P)

Pizza pocket filled with mozzarella, cherry
tomato, mushroom, and cooked ham

Frutti Di Mare

Tomato, mozzarella, seafood

Capricciosa (P)

Tomato, mozzarella, mushroom, cooked ham,
artichokes, and black olives

Alla Diavola (P)

Tomato, mozzarella, chili-hot salami

新鲜烤比萨饼

(起价IDR 71,000 - IDR 146,000印尼盾)

迷迭香比萨饼 (V)

比萨饼与迷迭香

马里纳拉比萨饼 (V)

西红柿和大蒜

玛格丽特比萨 (V)

西红柿, 马苏里拉奶酪, 和新鲜罗勒

那破里比萨

番茄, 芝士, 凤尾鱼, 刺山柑, 牛至

四种奶酪 (V)

四种奶酪, 西红柿, 和芝麻菜

素食比萨饼(V)

西红柿, 马苏里拉奶酪, 香菇, 茄子,
夏季南瓜, 和甜椒

瑞加纳比萨饼 (P)

西红柿, 马苏里拉奶酪, 香菇, 和熟火腿

半圆形乳酪比萨饼 (P)

意大利薄饼塞满与马苏里拉比萨饼, 圣女果,
香菇, 和熟火腿

海鲜比萨饼

西红柿, 马苏里拉奶酪, 海鲜

卡皮奇奥比萨饼 (P)

西红柿, 马苏里拉奶酪, 香菇, 熟火腿
朝鲜蓟, 和黑橄榄

魔鬼比萨饼 (P)

西红柿, 马苏里拉奶酪, 辣热萨拉米香肠

I SECONDI PIATTI DI PESCE

(starts from IDR 203,000 - IDR 243,000)

Fritto Misto

Italian favorite - a combination of deep fried squid, prawn, and mixed vegetables served with lemon wedge & tartar sauce

Salmone Alla Giorgio

Pan-fried salmon fillet with lemon and capers sauce served with roasted bell peppers and caramelized red onion

Pesce Spada Alla Livornese

Pan-cooked swordfish with garlic, anchovies, capers, basil, and fresh tomato sauce served with boiled potato

Tagliata Di Tonno Ala Mediterranea

Sliced grilled tuna steak on a bed of rocket leaves salad served with a mediterranean tomato salad, lemon wedge, drizzled with virgin olive oil

I SECONDI PIATTI DI CARNE

(starts from IDR 216,000 - IDR 399,000)

Scaloppa Alla Milanese

Breaded chicken or pork escalope with French fries and grilled vegetables

Lonza Di Maia le Farcita (P)

Pork loin stuffed with mozzarella cheese and mushroom, served with mashed potatoes and fresh vegetables

Pollo Alla Diavola

Marinated free-range chicken grilled to perfection served with rosemary baby potatoes and spicy tomato sauce

Filletto Di Manzo Al Barolo

Grilled beef tenderloin served with Barolo red wine sauce, rosemary baby potatoes. Alternatively, mushroom or blue cheese sauce also available on demand

鱼主菜

(起价IDR 203,000 - IDR 243,000印尼盾)

混合炒海鲜

意大利最佳-组合油炸鱿鱼, 虾, 和混合蔬菜, 端上与柠檬块和鞣酱

乔治三文鱼

火箭三文鱼配柠檬和刺山柑酱, 端上与烤甜椒和焦糖红洋葱

里沃诺式剑鱼

泛煮大蒜箭鱼, 凤尾鱼, 刺山柑, 罗勒, 和新鲜番茄酱, 端上与水煮土豆

切片海翼金枪鱼

烤金枪鱼排片在火箭沙啦, 端上与番茄沙啦柠檬块, 搥上特初炸橄榄油

肉主食

(起价IDR 216,000 - IDR 399,000印尼盾)

米兰式肉面包

鸡或猪肉面包圈, 配与薯条和烤蔬菜

猪里脊肉馅 (P)

猪里脊肉塞满马苏里拉奶酪和香菇, 端上与土豆泥和新鲜蔬菜

魔鬼鸡肉

腌制自由放养鸡, 烤全熟, 端上与迷迭香小土豆和辣番茄酱

巴罗洛牛肉片

烤牛里脊肉端上与巴罗洛红酒酱, 迷迭香小土豆或者可提前换成, 香菇或蓝乳酪酱

IL DOLCI

(starts from IDR 57,000 - IDR 109,000)

Piatto Di Frutta Esotica

Fresh fruit platter

Gelato Affogato

Italian espresso topped with a scoop of vanilla ice cream

Fragole Trifolate Con Sorbetto Al Limone

Strawberry salad served with a scoop of lemon sorbet

Tiramisu

Traditional Italian dessert

Panna Cotta Alle Fragole

Sweetened cream cooked and infused with vanilla beans served with strawberry coulis

Tortino Caldo Al Cioccolato

Warm chocolate fondant, vanilla gelato

Creme Brulee

Traditional double cream custard topped with caramelized sugar

Selection of Ice Cream and Sorbet (By Scoop)

Ice cream selection:

Vanilla

Chocolate

Strawberry

Chocolate Chip

Coconut

Rum Raisin

Sorbet selection:

Mango

Lime

甜食

(起价IDR 57,000 - IDR 109,000印尼盾)

异国情调的水果盘

新鲜水果盘

阿夫佳朵冰淇淋

意大利浓缩咖啡涂上香草味冰淇淋

柠檬和草莓雪糕

草莓沙啦端上与一勺柠檬雪糕

提拉米苏

传统意大利甜点

草莓奶油布丁

加糖奶油和香草豆，端上与草莓酱

热巧克力蛋糕

温的巧克力软糖，加上香草冰淇淋

焦糖布丁

传统双奶油蛋羹涂上焦糖

可选的冰淇淋和雪糕

冰淇淋:

香草

巧克力

草莓

巧克力片

椰子

朗姆酒葡萄干

雪糕:

芒果

柠檬

V = Vegetarian | GF = Gluten Free | P = Contain Pork | S = Spicy

V = 素食 | GF = 不含麸质 | P = 含猪肉 | S = 辣味

All prices are inclusive of prevailing government tax & service charge

所有价格已包含现行政府税和服务费

DRINK LIST

Aperitifs

Starts from IDR 153,000

Spirits

Starts from IDR 94,000 - IDR 182,0000

Liqueur

Starts from IDR 94,000 - IDR 414,0000

Cocktails

Starts from IDR 153,000 - IDR 240,0000

Mocktails

Starts from IDR 102,000 - IDR 109,0000

Smoothies & Shakes

Starts from IDR 66,000 - IDR 102,0000

Water

Starts from IDR 22,000 - IDR 140,0000

Juice

Starts from IDR 51,000 - IDR 66,0000

Soft Drinks

Starts from IDR 44,000

Beer

Starts from IDR 48,000 - IDR 185,0000

Tea & Coffee

Starts from IDR 51,000 - IDR 168,0000

餐厅饮料单

开胃酒

起价为 IDR 153,000印尼盾

烈酒

起价为 IDR 94,000 - IDR 182,000印尼盾

利口酒

起价为 IDR 94,000 - IDR 414,000印尼盾

鸡尾酒

起价为 IDR 153,000 - IDR 240,000印尼盾

无酒精鸡尾酒

起价为 IDR 102,000 - IDR 109,000印尼盾

冰沙和奶昔

起价为 IDR 66,000 - IDR 102,000印尼盾

矿泉水

起价为 IDR 22,000 - IDR 140,000印尼盾

果汁

起价为 IDR 51,000 - IDR 66,000印尼盾

汽水

起价为 IDR 44,000印尼盾

啤酒

起价为 IDR 48,000 - IDR 185,000印尼盾

茶和咖啡

起价为 IDR 51,000 - IDR 168,000印尼盾

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