

MAURI

CELEBRATE THE WEEKENDS WITH
MAURI AT HOME



MENU FOR FRIDAY 1ST TO SUNDAY 3RD OF MAY 2020

MAURI

AT HOME

TASTING MENU

Amuse bouche 90

“Focaccia” pugliese with Parma Ham
Pumpkin pannacotta, goat cheese, and lemon zest
“Carbonara” egg custard

Cavatelli ai frutti di mare 100

Homemade cavatelli, seafood ragout, basil oil

Dentice al cartoccio 150

Baked Red snapper, zucchini, fava bean, Kalamata olives
Or

Canelloni al ragu 140

Homemade cannelloni, lamb ragout, straciatella cheese

Cioccolato 90

Warm Valhrona chocolate, Almond brownies, caramel

Petit four

Full Menu 360 per person

Add 100 gr of Wagyu Cube Roll marbling 4/5

Additional 190 per person

*All prices are in thousand Rupiah
Subject to 10% government tax and 5% service charge*

MAURI

AT HOME

VEGETARIAN TASTING MENU

Amuse bouche 90

“Focaccia” pugliese

Pumpkin pannacotta, goat cheese, and lemon zest
24th month Parmesan egg custard

Parmigiana di melanzane 80

Classic eggplant parmigiana, burrata cheese, basil

Cavatelli con scamorza affumicata 100

Homemade cavatelli, smoked scamorza cheese, tomato, basil

Cioccolato 90

Warm Valhrona chocolate, Almond brownies, caramel

Petit four

Full Menu 330 per person

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A LA CARTE MENU

APPETIZER / SALAD

| | |
|--|------------|
| Insalata di polpo | 90 |
| Octopus salad, Chickpeas, potato | |
| Insalata al tonno | 90 |
| Tuna salad, asparagus, cherry tomato, pistachio | |
| Wagyu Beef Tonnato | 120 |
| Cold roaster beef, tuna sauce, capers powder | |
| Parmigiana di melanzane | 80 |
| Classic eggplant parmigiana, burrata cheese, basil | |
| Minestrone | 80 |
| Vegetable soup | |
| Sturia Vintage Caviar 30 Gr | 750 |
| Blinis and condiments | |

MEAT CORNER

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|---|------------|
| Mauri Rossini Burger | 110 |
| Wagyu beef burger, foie gras, onion, truffle Mayo | |
| Wagyu cube roll 7 ribs marbling 4/5 | |
| With roasted vegetables and sauces | |
| 100 gr | 190 |
| 200 gr | 330 |
| Tomahawk Angus 200+ days grain fed | |
| With roasted vegetables and sauces | |
| 1000 gr (4 pax) | 880 |

SAUCE FOR PASTA

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|--|------------|
| Salsa Sorrentina | 80 |
| Tomato sauce, mozzarella, basil | |
| Salsa ai frutti di mare | 110 |
| Sea food ragout | |
| Polpo | 90 |
| Octopus ragout | |
| Canelloni al ragu | 140 |
| Homemade cannelloni, lamb ragout, straciatella cheese | |
| Ravioli di melanzane | 80 |
| Eggplant Ravioli, pecorino, tomato consommé, tomato comfit | |

CHOICE OF FRESH HOMEMADE PASTA

Tagliolini
Tagliatelle
Cavatelli
Ricotta & eggplant ravioli
Potato Gnocchi

CHEESE & DESSERT

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| Artisanal cheese | 160 |
| 100 gr of selected artisanal cheese | |
| Tiramisu | 90 |
| Classic tiramisu, chocolate crumble, coffee | |
| Panna cotta al frutto della passione | 80 |
| Passion fruit, white chocolate | |
| Cioccolato | 90 |
| Warm Valhrona chocolate, Almond brownies, caramel | |

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MAURI

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SPECIAL WINE SELECTION



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SPECIAL WINE SELECTION

WHITE

NEW WORLD WINE - USA- NEW ZEALAND & AUSTRALIA

| | |
|---|-----|
| Ohau, Woven Stone, Single Vineyard Sauvignon Blanc, Kepiti Coast, New Zealand | 550 |
| Te Mata, Estate Chardonnay, Hawke's Bay, New Zealand | 580 |
| Astrolabe, Sauvignon Blanc, 2018, Marlborough | 700 |
| Beringer Founders' Estate, Chardonnay, 2016, California | 580 |
| Yalumba Y Series, Pinot Grigio, South Australia | 600 |

ITALY

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|--|-----|
| Fantinel, Borgo Tesis Chardonnay, DOC, 2017, Friuli-Venezia Giulia | 580 |
| Pighin, Sauvignon Blanc, DOC, 2012, Friuli-Venezia Giulia | 880 |
| Michele Chiarlo, Le Marne, Gavi DOCG, 2016, Piemonte | 900 |

FRANCE

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| Maison Nicolas Perrin, Viognier, 2015, Northern Rhône Valley | 630 |
| Louis Latour, Macon-Villages Chameroy, 2016, Burgundy | 800 |
| Hugel, Gewurztraminer, 2015, Alsace | 880 |
| Oliver Leflaive, Bourgogne Blanc, 2015, Burgundy | 980 |
| Louis Latour, Pouilly-Fuissé, Maconnais, 2016, Burgundy | 1150 |
| Henri Bourgeois, Sancerre, Les Baronnes, 2016, Loire Valley | 1200 |

ROSE

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| La Vielle Ferme, Rosé, 2017, France | 580 |
| Attems, Pinot Grigio, Ramato DOC, Friuli-Venezia Giulia, Italy | 650 |

CHAMPAGNE & SPARKLING WINE

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|---|------|
| Duval-Leroy, Brut Reserve, Vertuse, NV, France | 1500 |
| Louis Roederer, Brut Premier, Reims, NV, France | 1700 |
| La Gioiosa, Prosecco Valdobbiadene Superiore DOCG, Extra Dry, Veneto, Italy | 620 |
| Domaine Ste. Michelle, Brut, Columbia Valley, USA | 680 |

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SPECIAL WINE SELECTION

RED

NEW WORLD WINE, USA, NEW ZEALAND, AUSTRALIA, ARGENTINA

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| Beringer, Founders' Estate, Pinot Noir, 2017, California | 490 |
| Beauleau Vineyard, Cabernet Sauvignon, California, USA | 600 |
| Columbia Crest, Grand Estates Syrah, 2015, Columbia Valley, WA | 880 |
| Dominio del Plata, Crios de Susana Balbo Malbec, 2017, Mendoza | 520 |
| Bodega Norton, Reserva Malbec, Lujan de Cuyo, 2016, Mendoza | 650 |
| Catena Zapata, Alamos, Malbec, Mendoza, Argentina | 590 |
| Babich, Pinot Noir, Marlborough, New Zealand | 740 |

ITALY

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|--|-------|
| Rivera, Salice Salentino DOC, 2016, Puglia | 580 |
| Tommasi, Rafael, Valpolicella Classico Superiore DOC, 2016, Veneto | 750 |
| Mantellassi, San Giuseppe, Morellino di Scansano DOCG, 2013, Toscana | 764 |
| Talamonti, Tre Saggi, Montepulciano d'Abruzzo DOC, 2014, Abruzzo | 800 |
| Batasiolo, Sovrana, Barbera d'Alba DOC, 2012, Piemonte | 870 |
| Villa Antinori Rosso IGT, 2015, Toscana | 798 |
| Bruno Giacosa, Barbera d'Alba, DOC 2016, Piemonte | 1.344 |
| Luciano Sandrone, Valmaggiore, Nebbiolo d'Alba DOC, 2015, Piemonte | 1.400 |
| Fernese-Fantini, Edizione Cinque Autoctoni, 2015, Puglia-Abruzzo | 1.500 |
| Batasiolo, Barbaresco DOCG, Nebbiolo, 2013, Piemonte | 1.700 |

FRANCE

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| Louis Latour, Beaujolais Supérieur, 2016, Burgundy | 712 |
| Domaine Anne Gros & Jean Paul Tollot, L'O de La Vie Syrah, 2014, Minervois | 880 |
| Joseph Drouhin, Bourgogne Laforet Pinot Noir, 2016, Burgundy | 980 |
| M. Chapoutier, Gigondas, 2014, Rhone Valley | 1.400 |

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DRINK LIST



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MAURI CREATIONS

Aperol Jack 90
Vodka/Aperol/jack fruit/citrus

Baligroni 100
Herb infused gin/local rice wine/
campari/bitters

MUDDLED

Mangosteen Caipiroska 90
Vodka/mangosteen/citrus

Passion Mojito 90
White and dark rum/fresh passion fruit/
mint/lemon

MARTINI

Wasabi Martini 90
Vodka/wasabi/citrus

Espresso Martini 110
Vodka/kahlua/brown cacao/vanilla/
espresso

MOCKTAILS

Rose Drop 65
Rosella/orange/honey/lemon/soda

Passionada 65
Coconut/passion/pineapple/milk

TWISTED CLASSICS

Mauri Spritz 80
Aperol/prosecco/elderflower/
passion fruit/basil

Rosemary Negroni 100
Dry gin/campari/sweet vermouth/
rosemary essence

CRAFT BEER

Anderson, Summer Soltice, U.S.A 95
Cream soda for adult, Sweet vanilla flavour

Deschutes, Mirror Pond Pale Ale, U.S.A 95
Easy to drink , crisp and clean finish

Tuatara, Bohemian Pilsner, New Zealand 95
Classic Czech Pilsner with a hoppy after taste

BEER

Bintang 35

Corona 80

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