

THE
UNION
GROUP



FEAST *at* HOME



Even during trying times, there is always a cause for celebration - commemorating a birthday or anniversary, recognizing life's small wins, or simply being thankful for the company of loved ones.

For those occasions, gather at home around a table filled with good food from our Executive Head Chefs. These dishes are specially designed to share, and are sure to impress.

Wine pairings, spirit packages and cocktail accompaniments available at your request.

TO ORDER, PLEASE WHATSAPP US AT +62 811-1912-999

**DELIVERY FEE OF IDR 25,000 WITHIN DKI JAKARTA
& IDR 125,000 WITHIN BODETABEK* APPLY**

**please check with our team whether your address is in our coverage area*

MENU BY CHEF BRANDON FOO (PIERRE)

PIERRE CHEESE PLATTER

Four Cheeses (60 gr. each), Whole Baguette, Fig Jam,
Grapes, Honeycomb, Walnuts, Dried Apricots



BRIE DE MEAUX AOC

(Soft) - sweet with almond and truffle undertones

COMTÉ

(Semi-Hard) - fruity and savory with sweet and salty undertones

FOURME D'AMBERT AOC

(Blue) - rich and mellow with a subtle nuttiness

BRILLAT-SAVARIN

(Soft) - buttery and nutty with notes of lemon

875.

ALL PRICES ARE SUBJECT TO GOVERNMENT TAX

MENU BY CHEF BRANDON FOO (PIERRE)



CHARCUTERIE PLATTER

Chicken Liver Pâté, Serrano Ham, Duck Sausisson, Two Choices of Rillette, Cornichons, Baguette

395. for 4 PAX

Available daily.

CHOICE OF RILLETTES:

Duck / Salmon / Pork



L'ENTRECÔTE AU POIVRE (500 GR)

Black Angus Stockyard Rib-Eye, White Peppercorn Crust, Brandy Cream Sauce & Two Side Dishes

1,075. for 4 PAX

Available daily.

CHOICE OF SIDES:

Pommes Purée / Potato Au Gratin / Pommes Frites / Green Salad with Basil Dressing



POULET AUX QUARANTE GOUSSES D'AIL

Whole Oven-Roasted New Territories Corn-Fed Chicken with Forty Garlic Cloves & Two Side Dishes

775. for 4 PAX

Available daily.

CHOICE OF SIDES:

Pommes Purée / Potato Au Gratin / Pommes Frites / Green Salad with Basil Dressing

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MENU BY CHEF CHRIS MOES (LOEWY)



DARK CHOCOLATE MOUSSE (20 X 20 CM)

Orange Crumble, Candied Almonds,
Chocolate Sauce, Salted Caramel

395. for 4-5 PAX

Available daily. Please allow four hours to prepare.

ALL PRICES ARE SUBJECT TO GOVERNMENT TAX

MENU BY CHEF FERNANDO SINDU (CORK&SCREW)



C&S NASI PADANG

Wagyu Short Rib Rendang, Ayam Pop, Pea Flower Rice,
Asam Padeh Egg, Gulai Nangka Kacang Panjang,
Duck Neck Sausage, Bone Marrow Gulai

595. for 3-4 PAX

Available daily. Please allow three hours to prepare.



C&S NASI BAKAR

Beef Tongue Sambal Ijo, Salmon Kecombrang,
Cakalang, Cumi Hitam, Crackers, Sambals

350. for 3-4 PAX

Available daily. Please allow three hours to prepare.



HAINANESE PLATTER

TO SHARE BETWEEN 3-4 PEOPLE

Available daily. Please allow three hours to prepare.

**GINGER GARLIC IBERICO
PORK CHOP (350 GR) &
CRISPY PORK BELLY (200 GR)**

550.

**HALF HAINANESE CHICKEN &
CRISPY PORK BELLY (400 GR)**

500.

WHOLE HAINANESE CHICKEN

425.

ALL OF THE ABOVE ARE SERVED WITH:
Hainanese Rice, Kailan Oyster Sauce,
Condiments & Pickles

ALL PRICES ARE SUBJECT TO GOVERNMENT TAX

MENU BY CHEF ADHIKA MAXI (UNION)



TRUFFLE CHICKEN POT PIE

450. for 4 PAX

Available daily. please allow two hours to prepare.



WHOLE FRIED CHICKEN

with Ikura, Crème Fraîche, White Gravy,
Scallions & Chinese Pancakes

375. for 4 PAX

Available daily. Please allow two hours to prepare.

ALL PRICES ARE SUBJECT TO GOVERNMENT TAX

MENU BY CHEF ADHIKA MAXI (UNION)



BABY BACK RIBS 🐷

Onion Rings, Coleslaw, Roast Potatoes & Barbecue Sauce

Whole slab: 800. for 4 PAX

Half slab: 400. for 2 PAX

Available daily



SALMON EN CROÛTE

Bacon & Potato Salad, Horseradish Cream Sauce,
Seasonal Vegetables

800. for 6 PAX

Availability upon request

ALL PRICES ARE SUBJECT TO GOVERNMENT TAX

MENU BY CHEF LUCA PEZZERA
(BISTECCA, CAFFÈ MILANO, ROMA)



TRUFFLE CHICKEN MILANESE

Golden Fried Chicken Breast filled with Mozzarella and Truffle,
Black Truffle Cream Sauce

450. for 2-3 PAX

Available daily, please allow three hours to prepare.



WAGYU LASAGNA

Wagyu Ragù, Béchamel, Aged Parmigiano Reggiano

780. for 4-5 PAX

Available daily. Please allow four hours to prepare.

ALL PRICES ARE SUBJECT TO GOVERNMENT TAX

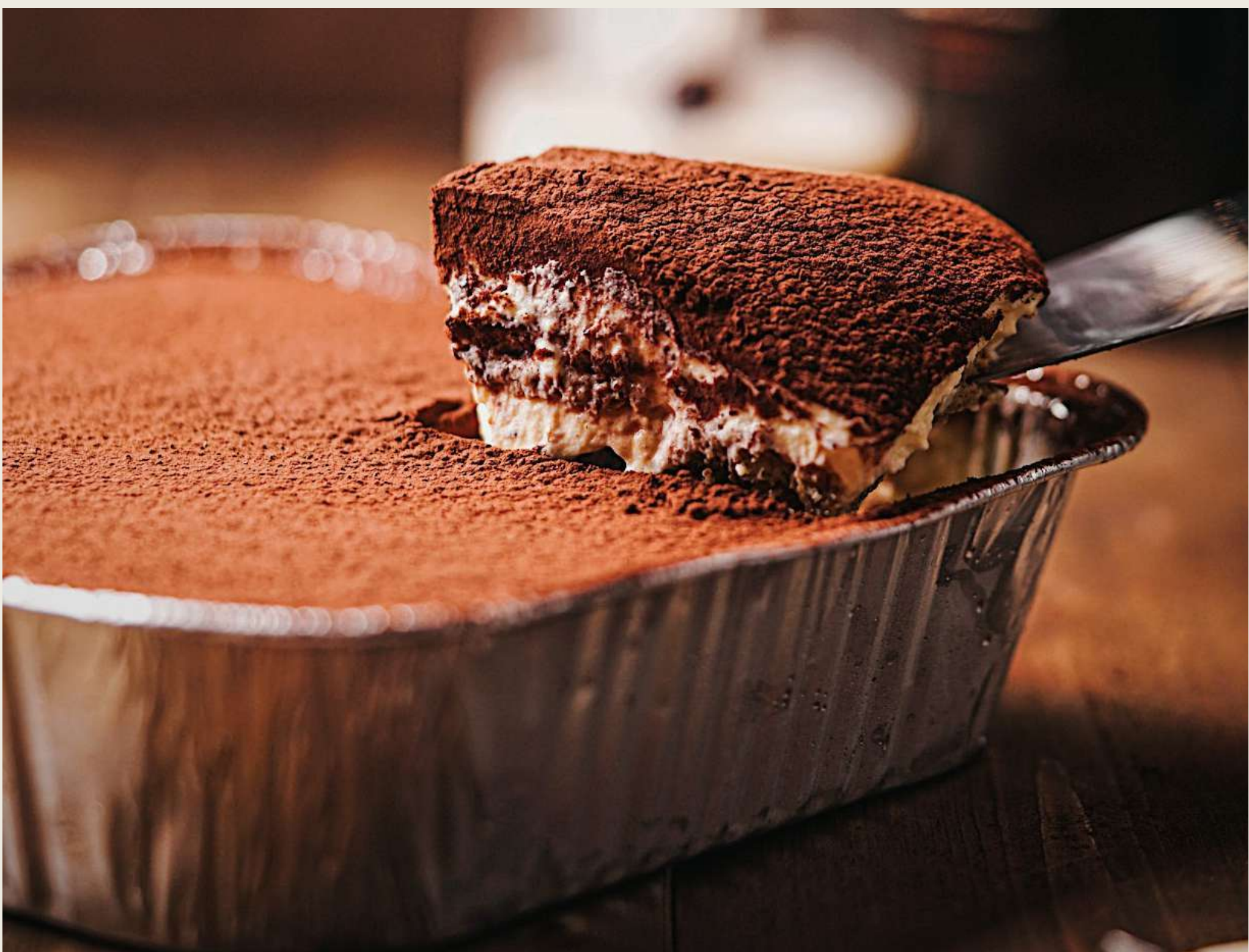
MENU BY CHEF LUCA PEZZERA
(BISTECCA, CAFFÈ MILANO, ROMA)



TRUFFLED MAC & CHEESE

550. for 4-5 PAX

Available daily. Please allow four hours to prepare.



BAILEYS TIRAMISU (20 X 20 CM)

Baileys, Lady Fingers, Mascarpone

550. for 4-5 PAX

Preorder minimum one day in advance.

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