



GAIA
by OSO RISTORANTE
Gaia Suggestions

Starters

Fresh “ Burrata” Cheese from Puglia region served with tomato sabayon, cherry tomatoes and condiments 320

Fresh Buffalo mozzarella “Caprese” served with ripe tomatoes, sliced basil and tomato sabayon 170

Deep Fried Shrimp and Calamari with vegetables “ Fritto Misto”
served with Chili Mayonnaise 140

Soup

Thick and Creamy Broccoli soup 78

Pasta

Angel Hair with crab meat, cherry tomatoes, lemon skin tossed in extra virgin olive oil and rucola 160

Fish

Marinated and grilled king prawns with spicy sauce, mango and mixed salad 240

Meat

Grilled 250 g beef Sirloin with porcini sauce 290

Pan fried veal milanese with rucola salad and cherry tomatoes 380

Grilled 200 g Wagyu Ribeye served with black truffle sauce and daily vegetables 510

Marinated and roasted Pork baby ribs with honey&lemon dressing 250

Dessert

Dark chocolate soup with milk ice cream 75

Baked ricotta cheese cake with mixed berries sauce 75

Gratinated water melon with its own sorbet, balsamic reduction 75

PRICE QUOTED ARE PER THOUSAND RUPIAH (‘000) AND SUBJECT TO 10%
GOVERNMENT TAX AND 10% SERVICE