



GOOSEBERRY



INDULGE.

Gooseberry is an ingredient-driven, locally sourced restaurant, featuring contemporary cuisine with French influences.

We focus on the quality of food, warm service, and a relaxed casual ambiance.

We believe in taste, diversity, uniqueness, and comfort.

Drink, eat, and be merry!

Our menu evolves with the seasons and the availability of premium ingredients.

COCKTAIL & WINE BAR.

WOOD FIRED & GRILL.

DRY AGED MEAT & SEAFOOD.

ENJOY!

START.

CREAMY BURRATA	155
Burrata, heirloom tomatoes, basil pesto, balsamic caviar	
PRAWN BISQUE	95
Seared king prawns with a silky bisque, rouille, and toasts	
AGED KING PRAWN	215
Cucumber, tomato, onion, coriander salad, mustard honey sauce	
ESCARGOTS A LA PARISIENNE	110
Savor the taste of garlic herb butter with tender snails. A classic French delicacy. Bon appétit!	
ROASTED BONE MARROW	140
Slow-fire grilled beef bone marrow. Toasted sourdough, garlic confit, bread crumbs, parmesan	

RAW.

SPICY TUNA TARTARE CRISPY RICE	95
Crispy rice topped with raw chopped tuna, avocado, and served with truffled sriracha sauce (GF)	
TUNA TATAKI	95
Rare-seared sashimi grade tuna loin, wasabi mayonnaise, ponzu glaze, pickled chili & cucumber, nori (GF)	
DRY AGED BEEF TARTARE	265 / 385
Hand-chopped raw prime-aged beef ribeye, capers, gherkins, egg yolk, and fresh leaves. A classic French delicacy!	

CHARCUTERIE & SALAD.

LA TERRINE DE FOIE GRAS 295

50gr traditional French duck foie gras.
Served with a side of toast & apple chutney

PATA NEGRA - JAMON IBERICO BELLOTA 325

Curing: 24 months, from Spain - sliced by knife -
Parmesan, sourdough, olive oil

LITTLE GEM CAESAR SALAD 155

Chicken, bacon, baby gem, herb croutons, soft-boiled egg,
capers, grana Padano cheese, house Caesar dressing

GRILLED GOAT CHEESE SALAD 195

Warm Crottin de Chavignol, fresh leaves, glazed walnuts,
honey vinaigrette. A classic French delicacy. Bon appétit!

-> VEGETARIAN OPTION AVAILABLE

SIGNATURE.

CREAMY PRAWN BISQUE SPAGHETTI 275

Spaghetti pasta, seared king prawns, roasted tomatoes,
creamy bisque reduction, fresh herbs

GNOCCHI TARTUFO 135

Panfried house gnocchi, seared mushroom, sage, and creamy
parmesan sauce. Topped with parmesan, truffle oil

GNOCCHI PESTO 135

Panfried house gnocchi, basil pesto, zucchini, basil, parmesan

-> ADD BURRATA CHEESE 75 / ADD PARMA HAM 95

PLEASE SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED
ALL PRICES ARE IN THOUSAND IDR AND ARE SUBJECT TO 10% GOVERNMENT TAX & 7% SERVICE CHARGE

WOOD FIRED .

MEAT & POULTRY

AU WAGYU RIBEYE 470
250gr Wagyu ribeye. M2+ score, grass-fed.
hand-cut French fries and house chimichurri butter (GF)

PRIME BEEF SHORT RIBS 425
Savor 500g Prime Ribs, slow-roasted for 12 hours
with house BBQ sauce, gravy, and fresh leaves. (GF)

THE 12 HOURS AU WAGYU BRISKET 295
500 day Grass fed purebred Wagyu beef brisket M8+
Fresh leaves, gherkin, dijon, aioli mayo (GF)

ROAST CHICKEN 225
1/2 organic chicken rotisserie. Gravy, fresh leaves,
lemon mustard mayonnaise & hand-cut French fries (GF)

SMASHED DOUBLE CHEESEBURGER 165
Charcoal bun, double-stacked wagyu beef patty, cheddar,
bacon, fresh leaves, mushroom, tomato, onion, and pickles.
Served with hand-cut French fries

FISH & SEAFOOD

CHARCOAL-GRILLED TIGER PRAWNS 295
Butterflied jumbo tiger prawn grilled on charcoal
flame, herbs, lemon butter, green salad (GF)

SMOKED NORWEGIAN SALMON 275
180gr house-smoked and cured salmon fillet, potato
purée, green beans, lime, and hollandaise sauce (GF)

DRY AGED CALAMARI 195
With a side of fresh cucumber, tomato, onion, and
mixed green salad, and Tahitian sauce (GF)

DRY AGED.

PRIME BEEF CUT * FROM 800GR

AUS WAGYU TOMAHAWK RIBEYE STEAK Prime Australian ribeye, bone-in. MS6 *from 1kg*	per 100g / 200
AUS WAGYU SHORTLOIN - KOBE - STYLE Striploin and tenderloin separated by a "T" shaped bone. MS6	per 100g / 200
AUS WAGYU PRIME RIB STEAK Wagyu ribeye, bone-in. MS6	per 100g / 190
SPAIN RUBIA GALLEGA RIBYE BONE IN Heritage breed of cattle grown in the Galicia region. With a truly unique taste!	per 100g / 200

-> PLEASE ALLOW 45 MINUTES FOR WELL-DONE PREPARATIONS - WEIGHT BEFORE COOKING

ON THE SIDE.

HAND-CUT FRENCH FRIES	55
ROASTED PUMPKIN	55
CHARRED CABBAGE	55
MAC AND CHEESE	85
GLAZED CARROT	55
ROASTED EGGPLANT	50
BROCCOLI	50
GRILLED ASPARAGUS	75



DINNER

