

Fait Maison

HOMEMADE FOOD

ENTREE

- **Smoked salmon**

The greatest Fait Maison signature. Delicately smoked salmon using organic applewood from Java – silky, refined, and full of depth.
To be served with lemon cream cheese, English muffins*



- **Italian-Style Stuffed crips**

Crispy spring roll skin filled with a rich 3 cheeses (raclette, mozzarella, bleu, red cheddar), béchamel and potato, infused with oregano & Italian Coppa.
To be served with fresh lettuce & French dressing*



- **Lobster & family Cappuccino**

Inspired by the roots of our chef's experience. A Crustaceous soup based on an authentic bouillabaisse, delicately flambéed with Ricard. Rich and velvety, lightly creamy, garnished with confit leeks and generous chunks of crustaceans.
To be served with croutons and minutes made aioli*



- **Quiche Lorraine Tradition**

A classic French comfort savory tart. Crispy puff pastry crust filled with a rich custard and premium ingredients: homemade lardons, confit onions, and Emmental cheese.
To be served with crunchy iceberg lettuce*



- **Foie Gras Parfait**

A luxurious parfait of foie gras and Pekin duck liver, paired with Port wine – smooth, rich, and beautifully balanced.
To be serve with toasted “buttery Brioche”*



- **Tomato Fine Tart**

A delicate tart topped with a medley of sun-dried tomatoes, basil-infused olive oil, and onion confit, finished with Kalamata olives and feta.
To be served with baby arugula and balsamic caviar*



(*) chef's advices

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MAINS

- **Prime Australian Beef Cheeks Braised in Honey & spices**

Melt-in-your-mouth beef cheeks slow-cooked sous-vide in a sweet and savory blend of spices for hours – smooth, hearty, and deeply comforting. To be serve with homemade garlic pasta*



- **Trio of duck Confit**

A celebration of traditional French confits, this generous trio brings together a slow-cooked duck leg with a piece of foie gras, tender duck gizzards, all prepared with patience and respect for classic techniques. Rich, comforting flavors that reflect our homemade-inspired cuisine and commitment to quality. To be serve with confit baby potatoes and black pepper corn sauce*



- **Porchetta Fait Maison Style**

Succulent rolled pork belly with Fait Maison's signature stuffing of pork, basil, and mushrooms, finished with a crisp crackling skin – an Italian classic with a French touch. A showstopping centerpiece – Perfect for family feasts and festive gatherings. To be serve with wild mushroom sauce, roasted root vegetables*



- **Organic Spring Chicken 1/2**

Juicy half organic spring chicken gently cooked sous-vide with aromatic garlic butter and herbs. Perfectly tender and moist, with rich, comforting flavors. To be serve with homemade hash brown, and your chosen sauce*



- **Lamb Shank - Oriental Style**

Slow-braised Australian lamb shank, gently cooked for seven hours until meltingly tender. Infused with a fragrant Middle Eastern spice stock, delivering deep, aromatic flavors and comforting richness. To be served with vegetable Basmati rice*



- **Fish's market, to Braise**

Market-fresh whole fish (typically sea bass), carefully cleaned and deboned, then topped with fish dumpling stuffing and a vibrant Mediterranean ratatouille of seasonal vegetables. To be served with Squid Ink & Seafood Butter Sauce *



(*) chef's advices

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DESSERTS

- **Apple Pie “Tatin”**

An Australian-style pie-inspired twist on the iconic French Tarte Tatin, with apples slowly caramelized in butter caramel and studded with raisins. To be served with vanilla cream cheese*



- **Orange & Chocolate “Mirror”**

Light, refined, and irresistibly indulgent. Our Orange & Chocolate Mirror combines the brightness of zesty orange with the depth of fine chocolate. Delicate layers of chocolate sponge, lightly imbued with Cointreau, are filled with a duo of dark chocolate ganache enhanced by orange confit. To be served with mixed berries sauce*



- **FM’s New York Cheesecake**

Ultra-creamy, velvety cheese cake set on a crumble-style Breton shortbread crust. Enriched with our own Greek yogurt and finished with a blueberry jam heart. To be served with berries compote*



- **Baked Alaska “Chouchou”**

An artisanal take on the classic Baked Alaska, created by Fait Maison Bali in collaboration with Gusto Gelato: peanut “chouchou” gelato and soft sponge cake lightly imbued with Cointreau, finished with delicately baked Italian meringue. To be served with a berry sauce*



- **Pain Perdu Brioche / French Toast**

Inspired by my grandmother’s brioche recipe. Thick slices of brioche soaked in a vanilla custard and gently roasted until golden. Served with a mixed berry sauce. To be served with ice cream*

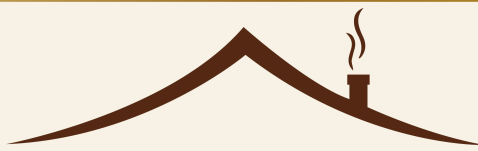


- **Baba au Rhum**

A timeless classic, faithful to tradition. Light yeast cake generously soaked in aromatic Rhum syrup, rich, indulgent, and unforgettable – the ultimate dessert for true lovers of French pastry. To be served with Chantilly, dry and fresh fruits*



(*) chef’s advices

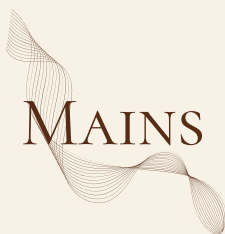


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HOMEMADE FOOD

ENTREE

- **Smoked salmon** 120k/ 100grs
- **Italian-Style Stuffed craps** 70k
- **Lobster Cappuccino** 100k
- **Quiche Lorraine Tradition** 65k
- **Foie Gras Parfait** 150k
- **Tomato Fine Tart** 60k



MAINS

- **Prime Australian Beef Cheeks Braised in Honey & spices** 180k
- **Duo Confit - Duck Leg** 180k
- **Porchetta Fait Maison Style**
Family Size ~3kg/ ~15 pax 900k/ kg
individual Size ~200grs 200k
- **Braised Spring Chicken** 80k
- **Lamb Shank - Oriental Style** 300k
- **Fish's market, to Braise** 190k

DESSERTS

- **Orange & Chocolate "Mirror"** 75k
- **Apple pie "Tatin"** 65k
- **FM's New York Cheesecake** 70k
- **Baked Alaska "Chouchou"** 80k
- **Pain Perdu Brioche / B&B Pudding** 50k
- **Baba au Rhum** 80k

EXTRA SIDES/ SAUCES

- **Creamy Potato Gratin (for 2)** 80k
Thinly sliced potatoes baked slowly in a rich, creamy, and cheesy gratin.
- **Homemade Fresh Pasta (for 2)** 40k
Garlic-perfumed pappardelle, prepared with care and simplicity.
- **Confit Baby Potatoes** 40k
Baby potatoes gently confit in French butter with garlic and rosemary until meltingly tender.
- **Roasted Root Vegetables** 40k
Seasonal root vegetables roasted to enhance their natural sweetness.
- **Cheesy Hash Browns (for 2)** 60k
Crispy on the outside, soft inside – made from freshly grated potatoes and mozzarella.
- **Wild Mushroom Cream Sauce (for 2)** 70k
Rich and earthy cream sauce made from forest mushrooms, porcini, chanterelles, and truffle.
- **Italian Lemon Butter Sauce (for 2)** 70k
Silky butter sauce with fresh lemon, basil, and tomato.
- **Black Peppercorn Sauce (for 2)** 70k
Classic creamy sauce with cracked black peppercorns for depth and warmth.
- **Black Seafood Butter Sauce (for 2)** 70k
Squid ink and seafood bouillabaisse sauce, smoothly emulsified with butter.
- **Périgourdine Sauce (for 2)** 70k
Wine-based sauce reduced into a creamy truffle emulsion, finished with duck foie gras.

All price are including tax
All Price excluding delivery fee



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HOMEMADE FOOD

SPECIAL BUTCHER CUTS

We have carefully selected the finest butcher cuts from our trusted 5* suppliers

All cuts are available by 48h prior order and subject to availability. Prices may vary according to the season. Only the best cuts. Always.

Detail's Product	Cut	Portion	Price / Portion
Black Angus Grass-Fed "Mulwarra"	Fillet mignon	~200g	Rp 450K
Black Angus Grass-Fed "Mulwarra"	Ribeye	~250 g	Rp 450K
Black Angus Grass-Fed "Mulwarra"	Striploin	~250 g	Rp 350K
200+ Days Grain-Fed Black "Angus Pure"	Fillet mignon	~200 g	Rp 550K
200+ Days Grain-Fed Black "Angus Pure"	Ribeye	~250 g	Rp 600K
200+ Days Grain-Fed Black "Angus Pure"	Striploin	~250 g	Rp 500K
200+ Days Grain-Fed Black "Angus Pure"	T-Bone	>500 g	Rp 800K
Wagyu "Tokusen" MB 6-7	Fillet mignon	~200 g	Rp 600K
Wagyu "Tokusen" MB 6-7	Striploin	~250 g	Rp 600K
Tasmania Farmed Salmon (Air-Freighted)	Loin	~200 g	Rp 200K
Indonesia Sea-Harvest Yellowfin Tuna	Loin	~200 g	Rp 90K



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HOMEMADE FOOD

CHEESE & GRAZING PLATTERS

A celebration of flavor, beauty, and togetherness. From premium, carefully selected artisanal cheeses and charcuterie to fresh fruits, chutneys, and homemade sourdough breads, every detail is designed to bring warmth and elegance to your festive table. Perfect for cozy dinners, villa gatherings, or as a centerpiece of joy shared among friends.

Size	Cheese	Grazing	Perfect for sharing
Petite	Rp 850K	Rp 1,100K	5-6 guests
Moyenne	Rp 1,600K	Rp 2,000K	10-12 guests
Grande	Rp 2,500K	Rp 3,300K	18-22 guests
Super Grande	Rp 3,100K	Rp 4,400K	25-30 guests



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