



MAD
COW

WINE & GRILL
BANDUNG



MEAT UP WITH FLAMES

FESTIVE BUFFET BRUNCH MENU HIGHLIGHT

DISPLAY ARTISAN BREAD

SOURDOUGH | RUSTIC BAGUETTE | TOMATO FOCACCIA
PUMPKIN CHRISTMAS SOFT ROLL | CHOCO PINECONE ROLLS
STOLLEN BREAD | PANETTONE

MAD COW'S GARDEN APPETIZER

GREEN GODDESS SALAD | SMOKED DUCK SALAD
NICOISE SALAD | TOMATO AND FETA SALAD

MAD COW BUTCHER'S BLOCK CARVING

SIGNATURE WOOD FIRE SLOW ROAST BRISKET
SLOW COOKED AUSSIE BBQ BEEF RIBS FINISHED IN THE JOSPER
ZA'ATAR YOGHURT MARINATED OVEN SMOKED LAMB LEG
SALT BAKED WHOLE COD FISH

SELECTED ARTISAN CHEESE AND CHARCUTERIE

MANCHEGO | GRUYÈRE | TÊTE DE MOINE
ATHAN | GOAT CHEESE KALYANA | BRIE
BEEF PASTRAMI | BEEF BRESAOLA
HOMEMADE SMOKED BEETROOT GRAVLAX | CHICKEN MORTADELLA

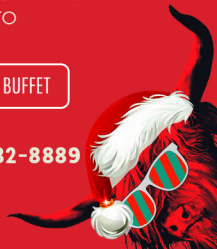
DESSERT

CHRISTMAS PUDDING
BÛCHE DE NOËL POPCORN CARAMEL
PISTACHIO PARIS BREST | MACAROONS AND PRALINE
SELECTION OF HOMEMADE GELATO

*MORE MENU VARIETY WILL BE SERVED ON THE BUFFET

BOOK YOUR TABLE NOW AT

 022-8603-8888  0819-4432-8889





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FESTIVE BUFFET BRUNCH MENU HIGHLIGHT

**SHOW KITCHEN
MADE-TO-ORDER TASTING MENU
COOKED À LA MINUTE**

VITELLO TONNATO

AUS WAGYU BEEF LOIN, SLOW COOKED,
TONNATO SAUCE, MARINATED PEPPERS

BRAISED AUS BEEF SHORT RIBS

SLOW-BRAISED AUS BEEF SHORT RIBS IN RED WINE SAUCE
SERVED WITH SAFFRON RISOTTO AND ONION JAM

LOMBOK OYSTER

RAW-STYLE MIGNONETTE OR BURNT-STYLE ROCKEFELLER

NORWEGIAN SALMON

TRUFFLE CRUMB, CAULIFLOWER,
SHIITAKE CAVIAR EMULSION, BROWN BUTTER

GARLIC PRAWN

GRILLED IN THE JOSPER, STEWED CHICKPEAS

PORTUGUESE BABY CHICKEN

JOSPER-GRILLED MARINATED HALF BABY CHICKEN,
BABAGANOUSH, PICKLED ONION, CHICKEN JUS

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