



Indulge in a dining experience that blends fresh,
seasonal ingredients with the tranquil beauty of nature.
From local delicacies to international favorites,
every dish is thoughtfully prepared to
create a moment of pure culinary delight,
set against the serene backdrop of Puncak.



RANTING

restaurant

Explore a diverse selection of handcrafted
beverages and exquisite dishes,
each thoughtfully created to satisfy your senses.
From refreshing drinks to gourmet meals,
indulge in flavors that
reflect the essence of our culinary philosophy.




Lunch – Dinner

12.00 – 22.30

SALADS

PEAR & ROCKETS  90
Parmesan, balsamic and almond

TTC  65
Lettuce, tahini, candied nuts

STARTERS

CHICKEN WINGS 85
Chicken wings with spicy Sauce

PRAWN IN SARONG 90
Prawn ,rice noodle with Thailand sauce

HUMMUS 60
Homemade chilli oil, pickled radish and pita bread

NUSANTARA

SOP BUNTUT 175
Oxtail soup with aromatic broth

NASI GONJLENG  150
Basmati rice with rabeg soup, lamb slice and chili sambal

NASI KECOMBRANG IGA BAKAR 150
Kecombrangfried rice, beef ribs, egg and green chili sambal

NASI BAKAR BUNTUT GORENG 150
Grilled banana leaves with rice inside with oxtail

SOTO BETAWI 150
Soup (Betawi) paired with rice and shank meat

NASI BIRYANI  150
Rice dish kapulaga, roasted chicken and lamb slice

AYAM BUMBU RUJAK 85
Marinated chicken, unripe mango and spicy shrimp sauce





CHEF RECOMMENDED
VEGETARIAN

LITTLE PIECE OF ITALY

PASTA

LOBSTER RAVIOLI 116
Minced lobster, Fresh dolorosa, pumpkin seed

NERANO  75
Pasta with a rich and creamy sauce zucchini and pumpkin leaves

ROSÉ  85
Fettucine, prawn, and extra virgin olive oil

AGLIO E OLIO 65
Pasta with garlic, olive oil, chili flakes, and prawn

PIZZA

PANTELARIA 110
Charred paprika, deep fried cappers

WINGED HAM  155
Beef bacon, arugula and date

EGGPLANT 115
Grilled eggplant, fresh basil leaves

PUMPKIN GORGONZOLA 110
Pumpkin pure, gorgonzola cheese

PEPPERONI 125

MUSHROOM TRUFFLE  150
Cream sauce fresh slice mushroom, black pepper and truffle oil

PROTEIN

STEAK & POLENTA CREAM  250
Balsamic glazed steak finished in the oven served with Cheesy polenta and horseradish cream

MAHHA BURGER 107
lamb minced, cheddar red, unsalted butter, egg milk and lemon juice

BUTTERMILK CHICKEN BURGER 85
Chicken fillet, cheddar red, gerkin koeleman chili flake and salad oil



**CHEF RECOMMENDED
VEGETARIAN**

SWEETS

HONEY BUTTER TOAST  65
Caramelized toast with milk supreme


BAKED CHEESE CAKE 75

CHOCOLATE CAKE 75

BREAD

HOMEMADE BREAD BASKET 55
(Panini Bread, Focaccia, Soft roll, pretzel bread)

SNACKS

ULI ONCOM  30

TAHU CABAI GARAM 45

CHOCCO ROLL 45

BANANA CARAMEL 35

BITTERBALLEN 45



CHEF RECOMMENDED
VEGETARIAN



Indulge in a dining experience that blends fresh,
seasonal ingredients with the tranquil beauty of nature.
From local delicacies to international favorites,
every dish is thoughtfully prepared to
create a moment of pure culinary delight,
set against the serene backdrop of Puncak.



Breakfast

IDR 250.000/Pax/Nett

06.30-10.30

SAVORY

Kindly select two of the courses

EGG BENEDICT WITH SPINACH & MUSHROOM

Poached Egg, fresh horengo spinach, king oyster mushroom and smoked salmon

TURKISH EGGS

Poached egg on a bed of creamy greek yogurt

BREAKFAST STACK WITH EGGS YOUR WAY

Crispy beef bacon, hash brown, oyster mushroom and chicken sausage

SOTO AYAM

Curry chicken soup in rich flavors filled with steamed rice

MAHHA PORRIDGE

The porridge serve with aromatic broth, prawn sauté and chili oil

NASI UDUK MAHHA

Rice coconut egg, anchovy peanut pasta fried chicken and tofu

NASI GORENG MAHHA

Special fried rice served with egg

SWEET

MA TANTE PANCAKE

A Pancake with berry sauce, fresh berry and ice cream

BERRY SMOOTHIES BOWL

BEVERAGES

Kindly select two of the beverages.

ESPRESSO

CAPPUCCINO

MAHHA COFFEE

HOT CHOCOLATE

COFFEE LATTE

AMERICANO

DOPIO

HOT TEA

CUCUMBER SPRITZ

ICED LYCHEE TEA

LEMON TEA

FRESH SUNKIST

LEMONGRASS BREEZE

MANGO JUICE

STRAWBERRY JUICE

COMPLIMENTARY

MIX FRUIT & BAKERY BASKET

NASI BRIYANI

Spicy fragrant rice is made from long-grained rice, sautéed with onion, ginger, garlic, and turmeric, then mixed with lamb or chicken, and a combination of spices including saffron, cardamom, and clove oil Virginia, dan kombinasi dengan daging kambing atau ayam panggang