

SPECIALS FROM THE BAR

| PRODUCT | TECHNIQUE | STYLE | |
|------------------|-----------|--|------------|
| Anchovy | Cured | Marinated anchovy-oven roasted tomato, confit garlic, chervil | 95 / 2 PCS |
| Tuna Loin | Seared | Mango, avocado, coconut, chilli, sesame | 160 |
| Beef | Raw | Tenderloin tartare-aged soy sauce, wasabi, potato chips | 250 |
| Lobster | Chilled | Lombok lobster, tarragon aioli, jicama, green apple | 170 |
| Caviar | Raw | Salmon roe, coronet, smoked salmon mousse | 180 / PC |
| | Raw | 10g Caviar Maison Kaviari, waffle, lemon scented crème fraîche, cured egg yolk | 850 / PC |
| Oyster | Raw | Cocktail sauce, mignonette, fresh lemon | 95 / PC |

MEAT

| PRODUCT | TECHNIQUE | STYLE | |
|----------------|-----------|--|--------------|
| Pork | Braised | Slow braised pork belly-crispy skin, apple, braised cabbage | 190 |
| Chicken | Grill | Free-range chicken-smoked paprika, grilled lemon | 240 |
| Lamb | Grill | Luscious loin chops marinated in garlic, rosemary-mint pesto | 450 |
| Beef | Grill | Sirloin 300g - oven roasted tomato, chimichurri sauce | 320 |
| Wagyu | Sando | Wagyu tenderloin - brioche, tonkatsu sauce | 325 |
| | Grill | MB9 Wagyu Chuck Flap - roasted eggplant purée, shimeji mushrooms | 330 / 100 GR |



Scan for picture menu.

Please advise our team for any particular dietary requirements. All prices are quoted in thousands of Indonesian Rupiah and subject to 11% prevailing government tax and 10% service charge.

FROM THE SEA

| PRODUCT | TECHNIQUE | STYLE | |
|--------------------------|-----------|--|------------------------------|
| Scallop | Seared | Nuoc cham, spring onion, asian pear | 295 / PC |
| | Grill | Wrapped in bacon-hot honey glaze | 295 / PC |
| Mussels | Sauté | Mariniere-white wine, cream, parsley, chives, baguette | 280 |
| Prawn | Grill | Thai style BBQ sauce, charred lime | 130 |
| | Grill | Sesame vinaigrette, spring roll salad | 130 |
| Snapper | Grill | Whole grilled fish, mango, red onion salad | 375 |
| Spiny Lobster | Grill | Sambal èmbè, lime, coconut | 1800 MARKET PRICE / PC |

TO ACCOMPANY

| PRODUCT | TECHNIQUE | STYLE | |
|------------------------------------|-----------|---|-----|
| Potatoes | Mashed | Butter, confit garlic, chives | 80 |
| | Fried | Spiced salt, aioli | 60 |
| Mushroom | Fried | Roasted mushroom croquette, black truffle aioli, manchego cheese | 75 |
| Courgette & Peppers | Grill | Courgette, capsicum, pequillo, salsa verde | 70 |
| Lettuce | Chilled | Baby gem, caesar dressing, sourdough croutons, parmesan cheese | 65 |
| | Chilled | Organic greens, parsley, tarragon, smoked tomato dressing | 65 |
| | Chilled | Quinoa, arugula, pumpkin seeds, butternut squash, apple cider vinaigrette | 65 |
| Asparagus | Grill | Hollandaise, poached egg, crispy shallots, chives | 120 |



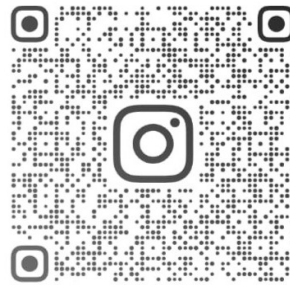
Scan for picture menu.

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DESSERTS

| PRODUCT | TECHNIQUE | STYLE | |
|------------------|-----------|---|------------|
| Pineapple | Grill | Spiced rum, cinnamon sponge cake, coconut sorbet | 180 |
| Chocolate | Baked | 70% Indonesian chocolate, lava centre | 110 |
| Vanilla | Torched | Crème brûlée, berries, shortbread | 90 |
| Manchego | Grill | Flame kissed manchego, blueberry compote, lemon biscuit | 140 |



See what's coming to your table.
Scan to explore our Visual Menu.

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