

## FROM THE BAR

### ANCHOVY

95 / 2 PCS

CURED | Marinated anchovy-oven roasted tomato, confit garlic, chervil

### TUNA LOIN

160

SEARED | Mango, avocado, coconut, chilli, sesame

### BEEF

250

RAW | Tenderloin tartare-aged soy sauce, wasabi, potato chips

### LOBSTER

170

CHILLED | Lombok lobster, tarragon aioli, jicama, green apple

### CAVIAR

180 / PC

RAW | Salmon roe, coronet, smoked salmon mousse

850 / PC

RAW | 10g Caviar Maison Kaviari, waffle, lemon scented crème fraîche, cured egg yolk

### OYSTER

95 / PC

RAW | Cocktail sauce, mignonette, fresh lemon

## FROM THE LAND

### PORK

190

BRAISED | Slow braised pork belly-crispy skin, apple, braised cabbage

### CHICKEN

240

GRILL | Free range chicken-smoked paprika, grilled lemon

### LAMB

450

GRILL | Luscious loin chops marinated in garlic and rosemary-mint pesto

### BEEF

320

GRILL | Sirloin 300g - oven roasted tomato, chimichurri sauce

### WAGYU

SANDO | Wagyu tenderloin - brioche, tonkatsu sauce

325

GRILL | MB9 Wagyu Chuck Flap - roasted eggplant purée, shimeji mushrooms

330 / 100GR

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 OCEAN

### 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
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### PRAWN

GRILL	Thai style BBQ sauce, charred lime	130
GRILL	Sesame vinaigrette, spring roll salad	130

### SPINY LOBSTER

GRILL	Sambal èmbè, lime, coconut	1.800
MARKET PRICE / KG		

### SNAPPER

GRILL	Whole grilled fish, mango, red onion salad	375
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## FOR THE TABLE

### POTATOES

MASHED	Butter, confit garlic, chives	80
FRIED	Spiced salt, aioli	60

### MUSHROOM

FRIED	Roasted mushroom croquette, black truffle aioli, manchego cheese	75
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### COURGETTE & PEPPERS

GRILL	Courgette, capsicum, pequillo, salsa verde	70
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### LETTUCE

CHILLED	Baby gem, caesar dressing, sourdough croutons, parmesan cheese	65
CHILLED	Organic greens, parsley, tarragon, smoked tomato dressing	65
CHILLED	Quinao, arugula, pumpkin seeds, butternut squash, apple cider vinaigrette	65

### ASPARAGUS

GRILL	Hollandaise, poached egg, crispy shallots, chives	120
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## THE LAST COURSE

### PINEAPPLE

110

GRILL | Spiced rum, cinnamon sponge cake, coconut sorbet

### CHOCOLATE

110

BAKED | 70% Indonesian chocolate, lava centre

### VANILLA

90

TORCHED | Crème brûlée, berries, shortbread

### MANCHEGO

140

GRILL | Flame kissed manchego, blueberry compote, lemon biscuit

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