

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

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

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

280

SAUTÉ | Mariniere-white wine, cream, parsley, chives, baguette

PRAWN

GRILL | Thai style BBQ sauce, charred lime

130

GRILL | Sesame vinaigrette, spring roll salad

130

SPINY LOBSTER

1.800

GRILL | Sambal èmbè, lime, coconut

MARKET PRICE / KG

SNAPPER

375

GRILL | Whole grilled fish, mango, red onion salad

FOR THE TABLE

POTATOES

MASHED | Butter, confit garlic, chives

80

FRIED | Spiced salt, aioli

60

MUSHROOM

75

FRIED | Roasted mushroom croquette, black truffle aioli, manchego cheese

COURGETTE & PEPPERS

70

GRILL | Courgette, capsicum, pequillo, salsa verde

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

120

GRILL | Hollandaise, poached egg, crispy shallots, chives

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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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