

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
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
Beef	Grill	Sirloin 300g - oven roasted tomato, chimichurri sauce	320
Wagyu	Sando	Wagyu tenderloin - brioche, tonkatsu sauce	325



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	
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



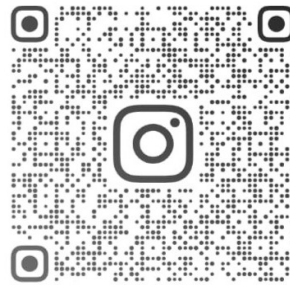
Scan for picture menu.

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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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