



**FOOD
MENU**

KEPULAUAN RIAU GONG GONG CEVICHE	120
Red onion, red pepper, green pepper, chilli, lemongrass, lime, coconut, & crispy banana chips.	
SEARED TUNA	170
Yuzu soy, salmon roe, & citrus segments.	
BEEF TATAKI WITH TRUFFLE SOY	180
Toasted rice dust, fried shallots, & pickled shimeji mushrooms.	
FOIE GRAS TERRINE	450
Butter brioche & local tamarind-pineapple kaffir lime chutney.	
SNAPPER CARPACCIO	160
Pickled cucumber, sundried cherry tomatoes, red radish, fish roe, orange zest, & citrus vinaigrette.	

Food Allergies and Intolerances:

We welcome inquiries from guests who wish to know whether dishes contain specific ingredients.

Please note before placing your order, kindly inform a member of our team if anyone in your party has a food allergy.

All prices are quoted in '000 Indonesian Rupiah and subject to 10% Service Charge and 11% Prevailing Government Tax.

CHICKEN STIX Inspired by bold Thai spices & Chinese street food flair Pandan marination & sweet chili sauce.	80
DUCK STIX Inspired by rich Chinese flavours Char siu marination & hoisin sauce.	95
RIB EYE STIX Inspired by smoky street grills of Purwakarta, Indonesia Maranggi marination & spicy tomato relish.	175
MULWARA LAMB STIX A fusion of Indian & Maluku spice traditions Tandoori marination & sambal colocolo.	130
TENGIRI STIX Inspired by the seafood markets of Jimbaran, Indonesia, & the zest of Thai cuisine Jimbaran-style seasoning & lime dressing.	110
SNAPPER STIX Classic Chinese-inspired flavours Garlic & ginger paste & XO sauce.	135
SQUID STIX Infused with classic Chinese umami Garlic, coriander leaves, & nước chấm (Vietnamese dipping sauce).	95
PRAWN STIX Sweet & savory coastal flavours of Thailand Honey glaze & seafood sauce dressing.	140
PLANT-BASED STIX Hearty plant-based traditions from Yogyakarta, Indonesia Jackfruit & rich coconut sauce.	80
SOP BUNTUT Clear braised oxtail soup, vegetables, & jasmine rice.	210

SWEET ENDING WITH OUR COMPLIMENTS

GRILLED HONEY PINEAPPLE STIX Island honey pineapple glazed with tamarind coconut chili, topped with toasted coconut flakes.	
DESSERT Vanilla crème brûlée paired with mango & kaffir lime leaf compote.	120

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