

## FROM THE BAR

<b>ANCHOVY</b>	<b>95 / 2 PCS</b>
CURED   Marinated anchovy-oven roasted tomato, confit garlic, chervil	
<b>TUNA LOIN</b>	<b>160</b>
SEARED   Mango, avocado, coconut, chilli, sesame	
<b>BEEF</b>	<b>250</b>
RAW   Tenderloin tartare-aged soy sauce, wasabi, potato chips	
<b>LOBSTER</b>	<b>170</b>
CHILLED   Lombok lobster, tarragon aioli, jicama, green apple	
<b>CAVIAR</b>	
RAW   Salmon roe, coronet, smoked salmon mousse	<b>180 / PC</b>
RAW   10g Caviar Maison Kaviari, waffle, lemon scented crème fraîche, cured egg yolk	<b>850 / PC</b>
<b>OYSTER</b>	<b>95 / PC</b>
RAW   Cocktail sauce, mignonette, fresh lemon	

## FROM THE LAND

<b>PORK</b>	<b>190</b>
BRAISED   Slow braised pork belly-crispy skin, apple, braised cabbage	
<b>CHICKEN</b>	<b>240</b>
GRILL   Free range chicken-smoked paprika, grilled lemon	
<b>LAMB</b>	<b>450</b>
GRILL   Luscious loin chops marinated in garlic and rosemary-mint pesto	
<b>BEEF</b>	<b>320</b>
GRILL   Sirloin 300g - oven roasted tomato, chimichurri sauce	
<b>WAGYU</b>	
SANDO   Wagyu tenderloin - brioche, tonkatsu sauce	<b>325</b>
GRILL   MB9 Wagyu Chuck Flap - roasted eggplant purée, shimeji mushrooms	<b>330 / 100GR</b>

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 | Marinere-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

<b>PINEAPPLE</b>	<b>180</b>
GRILL   Spiced rum, cinnamon sponge cake, coconut sorbet	
<b>CHOCOLATE</b>	<b>110</b>
BAKED   70% Indonesian chocolate, lava centre	
<b>VANILLA</b>	<b>90</b>
TORCHED   Crème brûlée, berries, shortbread	
<b>MANCHEGO</b>	<b>140</b>
GRILL   Flame kissed manchego, blueberry compote, lemon biscuit	

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