

SPECIALS FROM THE BAR

PRODUCT	TECHNIQUE	STYLE	
Anchovy	Cured	Marinated anchovy-oven roasted tomato, confit garlic, chervil	125
Tuna	Seared	Mango, avocado, coconut, chilli, sesame	185
	Raw	Poke-Style Sushi rice, carrot, red cabbage, cucumber, mango, nuoc cham sauce, soya sauce	125
Caviar	Raw	10g Caviar Maison Kaviari, waffle, lemon scented	850
Oyster	Raw	Cocktail sauce, mignonette, fresh lemon	95 / PC

FROM THE SEA

PRODUCT	TECHNIQUE	STYLE	
Mussels	Sauté	Mariniere-white wine, cream, parsley, chives, baguette	280
Shrimp	Fried	Cajun spiced shrimp brioche bun, lettuce, tomato, tartare sauce	125
Mix Seafood	Fried	Frito misto style, red snapper, mussel, shrimp, courgette, butternut squash, chipotle mayo	265
Prawn	Grill	Thai style BBQ sauce, charred lime	240
	Grill	Glass noodle, cherry tomato, cucumber, crispy wonton, sesame vinaigrette	250
Snapper	Grill	Whole grilled fish, mango, red onion salad	375
Spiny Lobster	Grill	Sambal èmbè, lime, coconut	1800



Scan for picture menu.

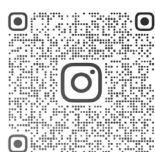
Please advise our team for any particular dietary requirements. All prices are quoted in thousands of Indonesian Rupiah and subject to 11% prevailing government tax and 10% service charge.

MEAT

PRODUCT	TECHNIQUE	STYLE	
Pork	Braised	Slow braised pork belly-crispy skin, apple, braised cabbage	225
Chicken	Grill	Free-range chicken-smoked paprika, grilled lemon	240
Wagyu	Sando	Sando wagyu tenderloin - brioche, tonkatsu sauce	400
Beef	Grill	Sirloin 300g - oven roasted tomato, chimichurri sauce	650
Chicken and Beef	Grill	Indonesian satay style, sweet soya sauce, peanut sauce, vegetable urab	110

TO ACCOMPANY

PRODUCT	TECHNIQUE	STYLE	
Potatoes	Mashed	Butter, confit garlic, chives	80
	Fried	Spiced salt, aioli	75
Mushroom	Fried	Roasted mushroom croquette, black truffle aioli, manchego cheese	95
Mix Vegetable	Grill	Courgette, red onion, mixed capsicum, salsa verde	95
Lettuce	Chilled	Baby gem, caesar dressing, sourdough croutons, parmesan cheese	75
	Chilled	Organic greens, parsley, tarragon, smoked tomato dressing	65
	Chilled	Quinoa, arugula, pumpkin seeds, butternut squash, apple cider	65
	Chilled	Mixed green lettuce, smoked salmon, pomegranate, goat cheese, cherry tomato, thyme lemon vinaigrette	180
Asparagus	Grill	Hollandaise, poached egg, crispy shallots, chives	125
Mozzarella	Fried	Mozzarella, blueberry compote	140
Noodles	Chilled	Mango, glass noodle, pear, spring onion, peanut, coriander, chilli, nuoc cham sauce	65



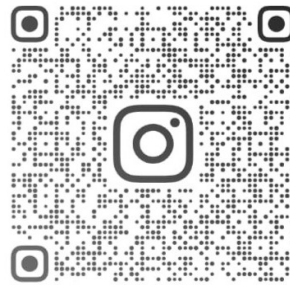
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DESSERTS

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	100



See what's coming to your table.
Scan to explore our Visual Menu.

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