



FOOD



MENU



Light Plates

Portobello Tempura Fries 🌿	46
horseradish mayo, balsamic reduction	
Tuna Feuillette	48
finely sliced, truffle aioli, caramelized onion, microgreen, tortilla	
Beef Carpaccio	42
sliced beef tenderloin, garlic aioli, truffle Purée, marinated mushroom	
Crispy Nori Crunch 🐦	28
tempura nori seaweed, spicy salmon, salmon roe, parmesan	

Hot Starters

Wild Mushroom Soup 🌿	18
shiitake, shimeji, enoki, eryngii, umami broth	
Balinese Seafood Croquettes 🌶️	36
prawn, seabass, spicy capsicum sauce	
Prawn Toast	42
tiger prawns, lemongrass, ginger, curried mustard sauce	
Wagyu Beef Satay 🐦	48
sweet soy sauce, peanut sauce, shallot	
Chicken Satay	38
minced chicken, peanut sauce	
Duck Satay 🐦	36
peanut sauce, sambal merah	
Kataifi Prawns 🌶️	48
citrus Japanese mayonnaise, sambal merah	

Light & Healthier

Sesame Grilled Chicken	36
kale, beansprout, eggplant, sesame dressing	
Freekh Grain 🐦 🌿	32
quinoa, barley, pomegranate, raisin, cumin yogurt	
Tokyo Salad 🌿	39
edamame, pickled mushroom, avocado, roasted pumpkin	
Avocado Quinoa 🌿	42
dates, beetroot, mesclun, almond, pomegranate dressing, halloumi	
Add Ons (add on any of the following items)	
grilled chicken / sashimi	15
smoked salmon / grilled salmon	18
tuna	30

Rice, Noodle & Pasta

Escargot Cavatelli with Porcini	38
porcini mushroom, chopped escargot, pea puree, burrata	
Seafood Linguine Aglio Olio 🌶️ 🍷	48
prawn, mussel, squid, aglio olio, white wine	
Truffle Tagliolini	59
fresh truffle, truffle butter	
Squid Ink Spaghetti	58
Thai tom yam, scallops	
Mie Goreng Sambal Matah 🌶️ 🍷	36
seabass fillet, sambal matah, noodle, cracker	
Unagi Japanese Rice 🐦 🍷	52
unagi, salmon, tobiko, squid ink cracker	
Cavatelli Bomba Calabrese 🌶️ 🌿	59
grilled eggplant, toasted ciabatta, parmesan	



FOOD



MENU





Land & Sea

Iga Bakar Sambal Idjo  	145
black angus short ribs mb2, green chili, urap vegetable, gurih rice	
Lamb Shank (choice of purple potato puree or gurih rice) 	59
Thai red curry, eggplant, long beans	
Chilean Seabass with Saffron Butter Sauce   	120
balsamic tomato, chili mustard seed dressing	
Wagyu Beef Cheeks 	128
Korean kimchi rice, sunny side egg, urap with vegetables	
Bebek Goreng	52
crispy fried duck, sambal trio, urap vegetable, gurih rice	
Duck Rendang	56
lemongrass risotto, urap vegetables	
Lobster Thermidor 	138
coconut curry, eryngii, gurih rice	
Roasted Grain Fed Lamb Chop	99
grain fed NZ lamb rack, beetroot, mashed potato, dijon mustard sauce	
Honey Wasabi Glazed Salmon	58
Norwegian salmon, Asian mushroom, edamame, miso butter, roasted nori	
Pan-Seared Chilean Seabass	98
Mediterranean vegetable, capers, lemon butter sauce	

From The Grill

Wagyu Sirloin Cap 9+ / 200gm	250
sweet potato fries, chimichurri	
Japanese Wagyu A5 / 200gm 	295
asparagus, kombu mushroom butter sauce	
USDA Black Angus Ribeye Steak MB5 / 300gm	260
asparagus, kombu mushroom butter sauce	
Sides (add on any of the following items)	15
sweet potato fries / truffle mashed potato / asparagus / gurih rice	
Sauces (add on any of the following items)	5
chimichurri / green peppercorn / kombu mushroom butter	
Sambals (add on any of the following items)	5
sambal Idjo / sambal matah / sambal merah	

Desserts

Es Cendol Waffle 	18
pandan waffle, jackfruit, cendol, coconut gelato	
Grandma's Churros	18
crispy Spanish doughnuts, nutella sauce	
Chocolate Mousse	28
raspberry puree	
Cold Lemon Cheese Souffle 	32
lightly fluffed, lemon, mascarpone	
Rum Infused Chocolate Brownie 	24
vanilla ice cream, caramel sauce, sea salt	
Green Tea Eton Mess 	32
baked meringue, wild berries, green tea ganache	
Kaffir Lime Pannacotta	28
whipped cream	
Gelato	9 / scoop
blueberry, coconut, french vanilla, chocolate, salted caramel, cendol	