



SPECIAL 3 COURSE DINNER

STARTER

HAMACHI CRUDO

hamachi, cucamelon, fingerlimes, chilli, watermelon radish, chamomile vinegar and fish garum served with nori rice cracker

80K

CHICKEN GYOZA

Minced chicken, spring onion, cabbage wrapped in gyoza skin served on the side home fermented black eyed peas shoyu and black vinegar dipping

60K

CHARRED LETTUCE (v)

Lightly torch gem lettuce, shio koji, cherry tomato raisin, crispy quinoa, tofu ranch dressing

90K

TOMATO SALAD (vg)

Marinated mix tomato cherry, straciatella, pistachio, pickled shallot, dried cranberry

100K

THAI PRAWN SOUP

Prawn, grilled pineapple, tomato, oyster mushroom, lime leaves served with hot & sour broth

95K

COCONUT PEAS SOUP (v)

Green peas, coconut milk, spring onion, crispy lotus root, garlic oil

90K

MAIN COURSE

ROASTED EGGPLANT (v)

Eggplant, rice and quinoa crumble, tomato, pickled vegetables, mangut sauce and coconut foam served with rice cake

110K

FRIED DUCK LEG

16hours confited duck leg before fried with bonito flake, tsukemono, cabbage, garlic-chilli sauce served with fluffy bao bun

125K

SEARED DUCK BREAST

14 days dry aged duck breast glazed with honey mango-scented, prosciutto, roasted baby turnip, spinach, fermented tomato powder, matsuyaki sauce

110K

MIE UDANG

Handmade ramen noodle, slipper lobster, prawn wonton, confited tomato cherry and poured table side laksa broth

135K



CHICKEN GAI GOLAE	120K
Thai BBQ chicken leg, water spinach, peromia, fried shallot with southern thai curry and served on the side aromatic rice and sweet pickled cucumber	
BEEF TONGSENG	140K
Javanese-style braised beef in coconut curry, burnt cabbage, pickled onion with colo-colo sambal and served with aromatic steamed rice	
GRILLED FISH	120K
180gr fillet catch of the day grilled on charcoal grilled, stir fried snowpeas, baby bean, cuciwis, onion and chilli, peromia with XO sauce	
CRISPY PORK BELLY	130K
15 hours confited pork belly then finished on hot pan, wild rucola, watermelon, mango hot sauce, garlic oil served with yaki udon	
<u>SIDES</u>	
Grilled asparagus and winged bean	45K
shio koji, sesame dressing, shoyu cured egg yolk	
Cauliflower gratin	45K
mix cheese, brioche crumb, fresh parsley	
Smashed baby potato	45K
fresh herb, chili flake	
<u>DESSERT</u>	
CASCADE CAKE	90K
Layers almond sponge with espresso, mascarpone, boba, hazelnut gelato and crème anglaise	
CHOCOLATE GATEAU	90K
Warm chocolate cake, chocolate financier, crème fraiche, vanilla ice cream	
BLACKBERRY & CREAM	80K
Blackberry granite, elderflower pannacotta, vanilla gelato, lemongrass oil, fennel fronds, lychee jelly	
DECONSTRUCTED TART	90K
Sweet crusted tart, marinated strawberry, strawberry sorbet and vanilla cream	
ORANGE & CHOCO ÉCLAIR	80K
White chocolate éclair filled with chocolate mouse, orange cream, orange segment and orange sorbet	
SEASONAL TRIO SORBET	70K
ask our staff for the flavour	

3 COURSES WITH 1x COCKTAIL FOR IDR 460K

(v) vegetarian (vg) vegan

Prices are in thousand IDR and subject to 21% tax & service charge



KID'S MENU

12 Years & Under

CRUNCHY CHICKEN STRIPS Crispy chicken fingers, black garlic aioli	35K
FILLET – O – FISH Fried fillet of fish, crispy potato sticks, tartar sauce	40K
KID'S BURGER Junior cheese burger, French fries	40K
MAC AND CHEESE Macaroni, bechamel sauce, cheddar, mozzarella	35K

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