



# THE UPPER DECK

## RESTAURANT MENU

### SNACK

#### Snapper Hand Roll 50/2pcs

Citrus cured snapper fish, sushi rice, furikake, fermented chili aioli roll on shiso

#### Charred Baby Corn 30/2pcs

Lightly torch baby corn glazed with chipotle crema, spiced corn crumble, cotija cheese

#### Nori Tacos 45/2pcs

Pulled jackfruit bulgogi, cucumber kimchi, toasted sesame seed, spring onion

#### Chicken Tsukune 55/2pcs

Minced chicken skewer grilled over hot charcoal, cured egg yolk, chives and chicken tosazu

#### Green Peas Tart 35/2pcs

Grilled peas, ponzu gelee, straciatella, pea tendrils on wonton tart

#### Tofu Bao 40/2pcs

Crispy fried tofu and carrot nugget, spicy hoisin, pickled cucumber

### STARTER

#### Sakoshi Oyster 95/pcs

Raw oyster, cucamelon, lemon and red chili nahm jim sauce

#### Bonito Crudo 100

Shio koji cured bonito, apple, white cucumber, chili, red sorrel, cucumber and apple broth served with nori cracker

#### Crab Chawanmushi 95

Steamed egg custard, crab meat, grilled edamame, ikura, micro leaves and tentsuyu broth

#### Charred Octopus 95

Grilled octopus over the charcoal and glazed with strawberry tamari, charred potato, tomato, green apple, and fermented pumpkin seed salsa

#### Mushroom Dumpling 85

Shitake mushroom, tofu, carrot, cabbage, spring onion, cooked dabu-dabu and mangut sauce with potato chip on top

#### Charred Letuce 80

Lightly torch gem lettuce brushed with home fermented green pea miso, cherry tomato raisin, crispy quinoa, tofu ranch dressing

#### Tomato Salad 100

Heirloom tomato, tomato raisin, pistachio yoghurt, crispy buckwheat, pickled shallot, honey poached cranberry, strawberry kombucha coulis and basil oil served with sourdough crackers

#### Korean Beef Tartar 110

Minced beef marinated with fermented chili "choujang" sauce, 64°C egg yolk, Asian pear, blistered red pepper, micro leaves served with potato chip

#### Coconut Peas Soup 80

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



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

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## MAIN COURSE

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**Fried Duck Leg** 235

16 hours confited duck leg before fried and coated with bonito flake, tsukemono, white coleslaw, garlic-chili sauce served with fluffy bao bun

**Crispy Pork Belly** 165

15 hours confited pork belly then finished on hot pan, wild rucola, watermelon, mango hot sauce, garlic oil served with yaki udon

**Pouched Lobster** 220

Pouched slipper lobster in koji butter, potato gnocchi, green pea, braised baby carrot served with rice koji emulsion

**Eggplant Curry**  110

Eggplant, chili crisp, roasted tomato, curry leaves, light-yellow curry, coconut foam and rice cake

**Chicken Gai Golae** 140

BBQ chicken breast, water spinach, peromia, fried shallot with southern thai curry and served on the side aromatic steamed rice and sweet pickled cucumber

**Beef Tongsenng** 250

Javanese-style braised beef shortribs in chili-coconut curry, burnt cabbage, pickled red onion with colo-colo sambal and served with aromatic steamed rice

**Roasted Fish** 160

Green pea miso cured white fish roasted over binchotan, served on top of mushroom fried sticky rice, fried shallot, chives

**Red Braised Beef** 350

Koji cured beef striploin slowly grilled then glazed with beef garum, spinach namul, soy braised cordycep, crispy potato and umeboshi juice

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**KID'S MENU** 12 Years and Under 50

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**Crunchy Chicken Strips**  
Crispy chicken fingers, black garlic

**Fillet – O – Fish**  
Fried fillet of fish, crispy potato sticks, tartare sauce

**Kid's Burger**  
Junior cheese burger, french fries

**Mac and Cheese**  
Macaroni, béchamel sauce, cheddar, mozzarella

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## SIDES

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50

**Grilled Broccolini**  
Shio koji, peanut and red curry dressing

**Cauliflower gratin**  
Mix cheese, brioche crumb, fresh parsley

**Truffle fries**  
Parmigianno, truffle oil, black garlic aioli

**Cucumber salad**  
Sesame dressing, chives, mint

**Potato terrine**  
Layers potato, garlic aioli, parmigianno

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## DESSERT

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**Mango Sticky Rice** 80

Sticky rice cooked in coconut cream, mango sorbet, fresh harum manis, warn coconut sauce

**Chocolate Gateau** 95

Warm chocolate cake, chocolate financier, crème fraiche, vanilla ice cream

**Blackberry & Cream** 85

Blackberry granite, elderflower pannacotta, vanilla gelato, lemongrass oil, fennel fronds, lychee jelly

**Valhrona Frozen Parfait** 100

Hazelnut whipped pannacotta, praline crumble, bailey's ice cream, mandarin segment, edible flower

**Orange & Choco Éclair** 95

White chocolate éclair filled with chocolate mouse, orange cream, orange segment and orange sorbet

**Berries Popsicle** 90

Frozen strawberry amazake smoothie coated with red chocolate, mix berries compote, pistachio micro sponge, edible flower

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## DRINK MENU



### WATERS & SOFT DRINKS

Balian Natural	330ml/750ml	<b>30/55</b>
Balian Sparkling	330ml/750ml	<b>35/60</b>
Equil Natural	380ml/760ml	<b>40/60</b>
Equil Natural	380ml/760ml	<b>45/65</b>
San Pellegrino	750ml	<b>70</b>
Soft Drink		<b>45</b>

### COFFEE & TEA

Espresso		<b>35</b>
Freddo Espresso		<b>45</b>
Long Black		<b>40</b>
Cortado		<b>45</b>
Flat White		<b>45</b>
Cappuccino		<b>45</b>
Masala Latte		<b>50</b>
Latte		<b>45</b>
Bali Coffee		<b>40</b>
Hot / Iced Chocolate		<b>40</b>
Option for milk substitution (Soy milk, coconut milk, almond milk)		<b>8</b>
Brewed Hot Tea <i>(English Breakfast, Minty breeze, Earl grey, Chamomile mint, Masala Chai, Sencha)</i>		<b>45</b>
House Made Ice Tea <i>(Lychee, Lemon, Lemongrass and Ginger)</i>		<b>40</b>

### COCKTAIL

**140**

#### Orange Splash

Red lable, peach liquor, lemon jc, orange bitter, orange marmalade, egg white

#### Apple de Mexicano

J.c. Especial, pineapple liquor, lemon jc, pineapple jc, jalapeno, apple jam

#### Woss River

Smirnoff Vodka, Crème de Casis, fresh milk, raspberry syrup

#### Red Lantern

Gordon Gin, cranberry schrub, triple sec, lemon jc, egg white, orange bitter

#### Tinny Berry

White Rum, chambord, lmod syrup, lemon jc, agostura bitter

### BUBBLES

**140**

#### Tropical Burst

White Rum, coconut liqueur, coconut syrup, lemon jc, soda water

#### Icy Spark

Gordon Gin, Crème De Menthe, lemon jc, rosemary syrup, tonic water

#### Choco Funk

Vodka, Crème de cacao, tonic water

#### Royale

Red Label, Aperol, house made ginger beer

#### El Diablo

J.C. Especial, Chambord Liqueur, lemon jc, soda water

### MOCKTAIL

**55**

#### Sunny Yummy

Pineapple jc, mango jc, passion fruit

#### Lemon Juleb

Lemon chunks, palm sugar, orange juice, passion fruit pulp

#### Rosemary Lemonade

Rosemary spice syrup, lemon juice, tonic water

#### Red Jungle

Fresh watermelon, basil, rosella cordial, lime juice