

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	
Salted Egg Fritter	45/2pcs
Salted egg custard, soy cured egg yolk, mushroom powder, doughnut	
Tofu Bao	40/2pcs
Crispy fried tofu and carrot nugget, spicy hoisin, pickled cucumber	
Seaweed Gunka	40/2pcs
Seasoned wakame, ikura, crispy sushi rice wrapped on roasted nori	

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	140
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

MAIN COURSE

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

Poached Lobster 220

Poached 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

Beef Tomahawk (sharing for 2-3 person) 1400

Koji marinated 1kg beef tomahawk finished over hot binchotan served with green salad, potato mousseline and bordelaise sauce

KID'S MENU 12 Years and Under 50

Crispy Chicken Strips

Crispy chicken fingers, black garlic

Fillet – O – Fish

Fried fillet of fish, crispy potato sticks, tartare sauce

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

SIDES 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

DESSERT

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



WATERS & SOFT DRINKS

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

MOCKTAILS 55

Salty Eclipse

Cranberry shrub, cranberry juice, lemon juice, rosemary syrup

Hot Blossom

Raspberry, kiwi mixtura, ginger juice, lemon juice, vanilla syrup, tabasco, grape juice

King Apple Pie

Homemade apple jam, cinnamon powder, rosella cordial, lemon juice, apple juice

Blossom Berries

Elderflower syrup, cranberry shrub, lemon juice, rosella cordial, mint leaves, tonic water

Dragon Smooch

Fresh dragon fruit, passion fruit puree, strawberry puree, banana shrub, rosemary syrup, soda water

Green Blitz

Fresh cucumber, kiwi mixtura, rosemary syrup, lemon juice, soda water

Ginger Berries

Mix berries, ginger juice, lemon juice, almond syrup, cranberry juice

HOUSE POUR SPIRIT

Smirnoff Vodka		120
Gordon Gin		120
Captain Morgan Rum White or Gold		120
Johny Waker Red		120
Jose Quervo Especial	30ml	100

BEERS

Prost Bottle 330 ml		50
San Miguel Light 330 ml		55
San Miguel Pale 330 ml		55
Weissbier Konig 500 ml		65
Corona		70

COCKTAILS

140

Orange Splash

Red Label, peach liquor, lemon juice, orange bitter, orange marmalade, egg white

Apple de Mexicano

J.c. Especial, pineapple liquor, lemon juice, pineapple juice, jalapeno, homemade apple jam

Cornspiration

Smirnoff vodka, peach liqueur, corn and blackpaper shrub, lemon jc

Red Lantern

Gordon Gin, cranberry shrub, triple sec, lemon juice, egg white, orange bitter

Tinny Berry

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

BUBBLES

140

Tropical Burst

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

Icy Spark

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

El Diablo

J.C. Especial, Chambord liqueur, lemon juice, soda water

Choco Funk

Vodka, Crème de cacao, tonic water

Royale

Red Label, Aperol, house made ginger beer



Vegetarian



Vegan

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