

# THE UPPER DECK

## RESTAURANT MENU



### SNACK

<b>Snapper Hand Roll</b>	50/2pcs
Citrus cured snapper fish, sushi rice, furikake, fermented chili aioli roll on shiso	
<b>Charred Baby Corn</b>	30/2pcs
Lightly torch baby corn glazed with chipotle crema, spiced corn crumble, cotija cheese	
<b>Nori Tacos</b>	45/2pcs
Pulled jackfruit bulgogi, cucumber kimchi, toasted sesame seed, spring onion	
<b>Chicken Tsukune</b>	55/2pcs
Minced chicken skewer grilled over hot charcoal, cured egg yolk, chives and chicken tosazu	
<b>Salted Egg Fritter</b>	45/2pcs
Salted egg custard, soy cured egg yolk, mushroom powder, doughnut	
<b>Tofu Bao</b>	40/2pcs
Crispy fried tofu and carrot nugget, spicy hoisin, pickled cucumber	
<b>Seaweed Gunka</b>	40/2pcs
Seasoned wakame, ikura, crispy sushi rice wrapped on roasted nori	

### STARTER

<b>Sakoshi Oyster</b>	95/pcs
Raw oyster, cucamelon, lemon and red chili nahm jim sauce	
<b>Bonito Crudo</b>	100
Shio koji cured bonito, apple, white cucumber, chili, red sorrel, cucumber and apple broth served with nori cracker	
<b>Crab Chawanmushi</b>	95
Steamed egg custard, crab meat, grilled edamame, ikura, micro leaves and tentsuyu broth	
<b>Charred Octopus</b>	95
Grilled octopus over the charcoal and glazed with strawberry tamari, charred potato, tomato, green apple, and fermented pumpkin seed salsa	
<b>Mushroom Dumpling</b> 	85
Shitake mushroom, tofu, carrot, cabbage, spring onion, cooked dabu-dabu and mangut sauce with potato chip on top	
<b>Charred Letuce</b> 	80
Lightly torch gem lettuce brushed with home fermented green pea miso, cherry tomato raisin, crispy quinoa, tofu ranch dressing	
<b>Tomato Salad</b> 	100
Heirloom tomato, tomato raisin, pistachio yoghurt, crispy buckwheat, pickled shallot, honey poached cranberry, strawberry kombucha coulis and basil oil served with sourdough crackers	
<b>Korean Beef Tartar</b>	140
Minced beef marinated with fermented chili "choujang" sauce, 64°C egg yolk, Asian pear, blistered red pepper, micro leaves served with potato chip	
<b>Coconut Peas Soup</b> 	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

### 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

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## KID'S MENU 12 Years and Under 50

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### Crispy Chicken Strips

Crispy chicken fingers, black garlic

### Fillet – O – Fish

Fried fillet of fish, crispy potato sticks, tartare sauce

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### Kid's Burger

Junior cheese burger, french fries

### Mac and Cheese

Macaroni, béchamel sauce, cheddar, mozzarella

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## SIDES 50

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### 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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## WATERS & SOFT DRINKS

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

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## MOCKTAILS 55

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### 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

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## HOUSE POUR SPIRIT

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

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## BEERS

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

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## COCKTAILS

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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

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## BUBBLES

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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