




# THE UPPER DECK






## RESTAURANT MENU



### SNACK

<b>Sakoshi Oyster</b>	95/pcs
Raw oyster, cucamelon, red chilli nahm jim sauce	
<b>Seabream Parcel</b>	50/2pcs
Coal seared seabream, carrot , radish, spring onion, corriander in preserved perilla and ponzu	
<b>Corn Pie Tee</b> 	40/2pcs
BBQ sweet corn, gochujang aioli, corn crumble on rice tart shell	
<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 Choux</b>	45/2pcs
Salted egg custard, dehydrated egg yolk, savoury cream puff	
<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>Fish Crudo</b>	100
Citrus cured catch of the day, red chilli, white cucumber, radishes, strawberry aguachile broken with herb oil	
<b>Chawanmushi</b> 	95
Asparagus and hazelnut egg custard, charred edamame, dashi caviar, micro leaves and tomato broth	
<b>Charred Octopus</b>	100
Grilled octopus over the charcoal and glazed with red pepper tamari, pickled pepaya, bellpepper marmalade, mix leaves with tomato – turmeric sauce	
<b>Mushroom Dumpling</b> 	90
Cremini mushroom, tofu, shoyu pickled shimeji, scallion oil served with ramen broth	
<b>Gem Lettuce Salad</b> 	90
Baby gem lettuce, sheep sorrel, cherry tomato raisin, roasted sunflower seed, togarashi crouton, plant-based caesar espuma	
<b>Tomato Salad</b> 	100
Whipped buratta, heirloom tomato, pistachio, pickled shallot, honey poached cranberry, strawberry pickled and basil oil served with sourdough crackers	
<b>Watermelon Salad</b>	85
Watermelon marinated in chervil dressing, salmon belly floss, ikura and corriander	
<b>Korean Beef Tartar</b>	110
Minced beef marinated with fermented chilli “choujang” sauce, 64°C egg yolk, Asian pear, chilli-honey bellpepper, micro leaves served with potato chip	
<b>Coconut Peas Soup</b> 	85
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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### Aged Duck Breast 170

12 days aged duck breast, roasted baby turnip, charred cabbage, beet and cranberry puree with yuzu gastrique

### Braised Pork Rice 150

Slow braised pork belly in soy mixture liquid, shimeji mushroom, Japanese nagi, pickled chili, fried shallot on seasoning steamed rice

### Lobster Noodle 250

Pouched slipper lobster in rice vinegar, crab, corriander, pickled chilli, seaweed crumb, homemade noodle served with Americaine red curry sauce

### Eggplant Curry 120

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

### Hunter Chicken 180

Roasted spring chicken breast, mushroom farce then glazed with chicken garum served with roasted vegetables and shallot crumble with green thai curry

### Beef Tongheng 250

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

### 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

### Half Roasted Fish 165

300gr roasted snapper then finished with fish garum, pickled red onion, cucumber, squash puree, and potato with dashi beurre blanc

### Red Braised Beef 450

Koji cured prime beef striploin slowly grilled then glazed with beef garum, potato mousseline, soy braised cordycep on cabbage with crispy potato and matsuyaki sauce

### Beef Op Ribs 1500 (sharing for 2-3 person)

1kg beef OP Ribs finished over hot binchotan served with lettuce wrap, koshihikari rice, and served with onsen tamago sauce

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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 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 85

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

### Chocolate Tart 100

Warm chocolate cake on chocolate tart, malt vanilla ice cream, miso caramel, hazelnut

### Blackberry & Cream 85

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

### Valhrona Frozen Parfait 110

Hazelnut whipped pannacotta, layers in fuillentine, bailey's ice cream, mandarin segment, edible flower

### Textures of Tapai 3.0 90

Fermented cassava cake, sweet cassava custard, strawberry veil, compressed strawberry, white chocolate crumble, rice wine gelato, semprong tuille

### Tropical Pavlova 95

Pineapple compote, mango mousse, passion fruit veil, coconut sorbet, coconut meringue, micro leaves



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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
<b>Guinness Beer 325 ml</b>		65

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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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### 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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