




# 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, coriander, 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 cordyceps 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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### Chicken Parmigiana Stick

Crispy chicken fingers, mozzarella, tomato sauce

### Steamed Fish

130gr steamed fish, mix veggies, broth

### 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

Parmigiano, truffle oil, black garlic aioli

### Cucumber salad

Sesame dressing, chives, mint

### Potato terrine

Layers potato, garlic aioli, parmigiano

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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	40/55
<b>Balian Sparkling</b>	330ml/750ml	45/60
<b>Equil Natural</b>	380ml/760ml	45/65
<b>Equil Sparkling</b>	380ml/760ml	50/65
<b>San Pellegrino</b>	750ml	70
<b>Soft Drink</b>		45

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## COFFEE & TEA

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<b>Espresso</b>	35
<b>Double Espresso</b>	40
<b>Long Black</b>	40
<b>Americano</b>	40
<b>Hot / Iced Cappuccino</b>	45/50
<b>Hot / Iced Latte</b>	45/50
<b>Hot / Iced Chocolate</b>	40/45
<b>Masala Latte</b>	50
<b>Bali Coffee</b>	40
<b>Option for milk substitution</b> <i>(Soy milk, Coconut milk, Oat milk, Almond milk)</i>	15
<b>Hot Brewed Tea</b> <i>(LMinty Breeze, Earl Grey, English Breakfast, Chamomile Mint, Masala Chai, Sencha Green)</i>	45
<b>House-made Iced Tea</b> <i>(Lychee, Lemongrass &amp; Ginger, Lemon )</i>	40

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## MOCKTAILS

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<b>Salty Eclipse</b> Cranberry shrub, cranberry juice, lemon juice, rosemary syrup	55
<b>Hot Blossom</b> Raspberry, kiwi mixtura, ginger juice, lemon juice, vanilla syrup, tabasco, grape juice	
<b>King Apple Pie</b> Homemade apple jam, cinnamon powder, rosella cordial, lemon juice, apple juice	
<b>Blossom Berries</b> Elderflower syrup, cranberry shrub, lemon juice, rosella cordial, mint leaves, tonic water	
<b>Dragon Smooch</b> Fresh dragon fruit, passion fruit puree, strawberry puree, banana shrub, rosemary syrup, soda water	
<b>Green Blitz</b> Fresh cucumber, kiwi mixtura, rosemary syrup, lemon juice, soda water	
<b>Ginger Berries</b> Mix berries, ginger juice, lemon juice, almond syrup, cranberry juice	

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## BEERS

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<b>Prost Bottle 330 ml</b>	55
<b>San Miguel Light / Pale 330 ml</b>	60
<b>Weissbier Konig 500 ml</b>	70
<b>Guinness Beer 325 ml</b>	70
<b>Corona</b>	80

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## HOUSE POUR SPIRITS

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<b>Smirnoff Vodka</b>	120
<b>Gordon Gin</b>	120
<b>Captain Morgan White or Spiced</b>	120
<b>Jim Beam</b>	130
<b>Jose Cuervo Especial 30 ml</b>	100

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## COCKTAILS

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<b>Orange Splash</b> Red Label, peach liquor, lemon juice, orange bitter, orange marmalade, egg white	140
<b>Apple de Mexicano</b> J.c. Especial, pineapple liquor, lemon juice, pineapple juice, jalapeno, homemade apple jam	
<b>Cornspiration</b> Smirnoff vodka, peach liqueur, corn and blackpaper schrub, lemon jc	
<b>Red Lantern</b> Gordon Gin, cranberry shrub, triple sec, lemon juice, egg white, orange bitter	
<b>Tinny Berry</b> White Rum, chambord, lmod syrup, lemon juice, agostura bitter	

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## BUBBLES

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<b>Tropical Burst</b> White Rum, coconut liqueur, coconut syrup, lemon juice, soda water	140
<b>Icy Spark</b> Gordon Gin, Crème De Menthe, lemon juice, rosemary syrup, tonic water	
<b>El Diablo</b> J.C. Especial, Chambord liqueur, lemon juice, soda water	
<b>Choco Funk</b> Vodka, Crème de cacao, tonic water	
<b>Royale</b> Red Label, Aperol, house made ginger beer	

