

ALTITUDE

THE PLAZA

www.altitude.co.id

ALTITUDE

THE PLAZA

Thank you for considering Altitude at The Plaza
as the venue of your upcoming events.

Altitude at The Plaza has been serving the best fine dining experience in three high end restaurant – established at the 46th floor of the most prestigious location in the heart of Jakarta, we are consistently serving the best diversity of International culinary and has also establish itself as the most romantic dining destination.

OSO Ristorante – The newly rebranded Italian restaurant serves an authentic Italian flavors, surrounded by stunning skyscrapers view from the west until central part of Jakarta, which also gives the perfect setting for any occasion and celebration.

Altitude Grill – A modern steakhouse, serving an array of different cuts of meat and signature in house dry aged steaks – providing sleek ambience and contemporary décor which excites all your five senses.

Enmaru – High end Japanese restaurant adopting the real characteristics and atmosphere of Tokyo – serving creative Izakaya style dishes by using only the freshest and finest ingredients.



OUR PRIVATE FUNCTION ROOM

PRIVATE DINING ROOM

This is an exclusive,
luxurious table in
a semi private close off room
with capacity of 10 – 12 pax
facing the stunning views
over Jakarta

There is a minimum spending
on the private room
starting from
3 million – 6 million

**Please inquire with our Event Coordinator*



The
M
B A R

Overlooking stunning views of Jakarta and sitting along side our vast collection of International wines from our Cellar. With capacity of 40 – 80 paxes you can hold your cocktail and canape receptions here.

There is a minimum spending on the M Bar starting from 25 million – 40 million

**Please inquire with our Event Coordinator*

TERM & CONDITIONS

MENU

Menu & package are adjustable based on your reference, not only limited to this banquet lists. Please contact our Event Coordinator for further details.

QUOTED PRICES

All food, beverages and rental fee are subject to a 12,5% taxable service and 10% governments tax. Prices are subject to change and will be guaranteed twelve months prior to your function.

GUARANTEED ATTENDANCE

The guaranteed attendance at each event must be communicated in writing no less than 5 working days (not including Saturday, Sunday and Public Holidays) prior to the events. In the event that the guarantee is not given to the restaurant, the expected attendance number will be used as the Guarantee Attendance. You will be charged for whichever higher. You may increase your guarantee within 120 hours prior the events, though you may not decrease it.

ELECTRICITY

Complimentary usage of electricity is provided as per the schematic below

Usage	0 - 3000 watt	FOC
Additional Usage	10000 watt	IDR 3.000.000

**Genset from outside are not allowed for any function*

INITIAL DEPOSIT AND PAYMENT

The deposit is not refundable, not valid for any other party or to be used for any other event/function. The deposit will be forfeited at the discretion of Restaurant if the patron cancels or postpones the event and may be used to compensate the Restaurant for any loss. Without prejudice to the restaurant's right to claim any further amounts due from patron in respect of the event or the reservation of it.

Booking Fee	IDR 5.000.000
50% Payment	14 week prior the event
100% Payment	3 days prior the event
Additional Charge	On the Day

BANK TRANSFER DETAILS

Beneficiary Name : **PT INTERCONTINENTAL CULINARY**
Beneficiary Account : **20 630 5555 7**
SWIFT Code : **CENAIDJA**
Bank : **BCA , Thamrin Branch**

CHANGES AND CANCELATION

The patron shall, on a timely basis notify the Restaurant of any changes to the Guaranteed attendance, function space, rental, and any requirements for the event. All changes are subject to availability and all agreed upon changes must be confirmed by the parties in writing prior the event. Any changes resulting in a reduction of the Total Guarantee Revenue to the restaurant shall be subject to cancellation or attrition fees. The amount of such fees to the restaurant owing shall vary according to the number of days prior the event (as set out in the schematic below) that the restaurant is notified such changes.

Number of Days Prior the Event	Cancellation Fee (Percentage of loss Revenue)
Less than 7 days	100%
Less than 30 days	75%
Between 31 to 60 days	60%
Between 61 to 120 days	50%

GENERAL PROVISIONS

Charge of Corkage

Any alcoholic beverage that is bought is subject to corkage charges as per company policy:

Wine/Sake 300 ml	IDR 200.000
Wine/Sake 750 ml	IDR 350.000
Wine/Sake 1,8 l	IDR 750.000
Liquor per bottle	IDR 1.000.000

Rental Rate

Sound system + 2 microphone	IDR 1.500.000
Screen + Projector	IDR 500.000
Lighting Set (Including Beam and Laser)	IDR 2.500.000

CLOSE FOR PUBLIC RATE

Area	Pax	Weekdays		Weekend, Public Holiday	
		Lunch ++	Dinner ++	Lunch ++	Dinner ++
The M Bar	20 - 80	IDR 10.000.000++	IDR 40.000.000++	IDR 20.000.000++	IDR 40.000.000++
OSO					
-Private room	8 - 10	IDR 3.000.000++	IDR 6.000.000++	IDR 3.000.000++	IDR 6.000.000++
-Main dining	50 - 74	IDR 30.000.000++	IDR 75.000.000++	IDR 30.000.000++	IDR 80.000.000++
Altitude Grill					
-Main dining (Half)	20 - 50	IDR 15.000.000++	IDR 30.000.000++	IDR 15.000.000++	IDR 30.000.000++
-Main dining	75 - 120	IDR 30.000.000++	IDR 75.000.000++	IDR 50.000.000++	IDR 80.000.000++
Enmaru					
-Private room	8 - 10	IDR 2.500.000++	IDR 5.000.000++	IDR 2.500.000++	IDR 5.000.000++
-Main dining (half)	30 - 60	IDR 15.000.000++	IDR 30.000.000++	IDR 30.000.000++	IDR 50.000.000++
-Main dining (full)	75 - 120	IDR 30.000.000++	IDR 75.000.000++	IDR 30.000.000++	IDR 80.000.000++
Outside Catering		IDR 20.000.000+*			

*Excluded catering fee IDR 50.000 ++ / pax

*Excluded delivery fee

BEVERAGE PACKAGE

NON – ALCOHOLIC BEVERAGE

Free Flow Flavored Ice Tea, Juices, Soft Drink

IDR 150 ++/pax

Free Flow Flavored Ice Tea, Juices, Soft Drink, 2 Kinds of Mocktail

IDR 200 ++/pax

ALCOHOLIC BEVERAGE

Buy 24 Bottle and Get Special Price Per Bottle

We Feature An Extensive Selection of Wines by Bottle from Every Region

TYPE	WINE TYPE	PRICE ++
Sparkling	De Bortoli Sacred Hill Brut Cuvee	450.000
Sparkling	La Gioisa Prosecco Treviso	550.000
White	De Bortoli Sacred Hill Semillon Chardonnay	450.000
White	I Muri Blanco	500.000
Red	De Bortoli Sacred Hill Cabernet Merlot	500.000
Red	I Muri Primitivo Puglia	500.000
Red	Kaiken Malbec	600.000
Semi Red	Medici Ermete Lambrusco Villa Del Vento Reggiano Dolce	550.000

ALTITUDE GRILL

SET MENU

3 COURSE SET MENU

IDR 500.000 ++/pax

CANAPE

Mushroom Tempura

Watermelon on Japanese Mayo

AMUSE BOUCHE

APPETIZER

(Select one option)

Triple Cooked Wagyu OX Tongue

Mexican Style Bao Bun

MAIN COURSE

(Select one option)

Steak Au Poivre

Pan Seared Chicken with Spinach Cream Sauce

DESSERT

(Select one option)

Guava Mille Feuille

Walnut Pistachio

4 COURSE SET MENU

IDR 600.000 ++/pax

CANAPE

Teriyaki Beef Skewers

Chicken Vol Au Vent

Mini Lemon Tart

AMUSE BOUCHE

SOUP

(Select one option)

Mushroom Soup

Lobster Bisque with Prawn Toast

APPETIZER

(Select one option)

Triple Cooked Wagyu OX Tongue

Pan Seared Tuna

MAIN COURSE

(Select one option)

Filet Mignon

Pan Seared Barramundi with Orange Sauce

Honey Roasted Chicken Leg

DESSERT

(Select one option)

Chocolate Fondant

Peach Melbac Cheesecake

5 COURSE SET MENU

IDR 700.000 ++/pax

CANAPE

Mushroom Mozzarella
Mini Red Velvet
Chocolate Macaroon
Meatball on Spanish Sauce

AMUSE BOUCHE

SOUP

(Select one option)

Truffle Mushroom Soup
Lobster Bisque with Prawn Toast

STARTER

(Select one option)

Truffle Caesar Salad
Poached Pear Salad

APPETIZER

Salmon Tartare with Lotus Root and Aioli

MAIN COURSE

(Select one option)

Filet Mignon
Pan Seared Cod Fish with Clam Sauce
Crispy Chicken with Spanish Tomato Sauce

DESSERT

(Select one option)

Boston Chocolate Bar
Deconstructed Mango



BUFFET MENU

CLASSICAL BUFFET

IDR 500.000 ++/pax

CANAPE

Prawn Toast
Mushroom Mozzarella
Chicken Vol Au Vent

APPETIZER

Garden salad bar
Thai Beef Salad
Tuna Nicoise
Prawn Cocktail
Potato Salad with Bacon Bits

SOUP

Leek & Potato Soup

MAIN COURSE

Braised Organic Chicken with Spanish Sauce
Pan Seared Barramundi with Lemon Butter Sauce
Short Ribs with Shiraz Sauce
Sautéed Garlic Broccoli
Braised Tofu with Szechuan Sauce
Prawn Tempura with Wasabi Mayo



SIDE DISH

(Select two option)

Steam Plain Rice / Fried Rice
Roasted Potatoes / Mashed Potatoes

DESSERT

Assorted Panna Cotta
Cream Caramel
Passion Fruit Cheesecake
Assorted Macaroons
Chocolate Truffle
Fruit Platter



BUFFET MENU

SIGNATURE BUFFET

IDR 550.000 ++/pax

CANAPE

Teriyaki Beef Skewers
Chicken Vol Au Vent
Mushroom Mozarella

APPETIZER

Garden Salad Bar
Chicken Waldorf Salad
Prawn Cocktail
Potato Salad with Bacon Bits
Fusilli Salad with Thousand Islands
Smoked Salmon with Sour Cream
Thai Beef Salad

SOUP

Asparagus Soup

MAIN COURSE

Short Ribs with Shiraz Sauce
Braised Organic Chicken with Spanish Sauce
Pans Seared Red Snapper with
Infused Kombu Sauce and Asian Pickles
Prawn La Plancha
Broccoli Gratin

SIDE DISH

(Select two option)

Steam Plain Rice / Fried Rice
Potato Bravas / Truffle Mashed Potatoes

DESSERT

Assorted Panna cotta
Cream Caramel
Passion Fruit Cheesecake
Assorted Macaroons
Chocolate Truffle
Pavlova
Fruit Platter

BUFFET MENU

GLAMOUR BUFFET

IDR 600.000 ++/pax

CANAPE

Teriyaki Beef Skewers
Salmon Tartare with Zucchini Roll
Chicken Vol Au Vent

APPETIZER

Garden Salad Bar
Chicken Waldorf Salad
Charcuterie
Smoked Salmon with Sour Cream
Prawn Cocktail
Potato Salad
Fusilli Salad with Thousand Islands
Thai Beef and Mango Salad

ANTIPASTI

Assorted Olives
Grilled Eggplant
Grilled Zucchini
Marinated Feta Cheese
Assorted Mushroom

SOUP

Lobster Bisque
Mushroom soup

MAIN COURSE

Mini Steak (Non-Wagyu) with Truffle Sauce
Lamb Moussaka
Pan Seared Seabass with Fennel Cream Sauce
Braised Prawn with Tofu in Spicy Szechuan Sauce
Braised Organic Chicken with Spanish Sauce
Broccoli Gratin
Sautéed Baby String Beans Hongkong Style

SIDE DISH

(Select two option)

Steam Plain Rice / Fried Rice
Roasted Potato / Spicy Potato Wedges

DESSERT

Assorted Panna cotta
Cream caramel
Passion Fruit Cheesecake
Assorted Macaroons
Chocolate Fondant with Vanilla Ice Cream
Chocolate Truffle
Pavlova
Fruit Platter



CANAPE

SWEET

Pistachio Macaroon	IDR 15 ++
Lemon Tart	IDR 12 ++
Red Velvet	IDR 17 ++
Chocolate Truffle	IDR 10 ++
Pavlova	IDR 15 ++
Passion Fruit Cheesecake	IDR 20 ++
Orange Turkish Delight	IDR 15 ++
Chocolate Tart	IDR 20 ++
Mango Panna Cotta	IDR 20 ++

SAVORY

La Bomba	IDR 12 ++
Prawn Toast	IDR 15 ++
Salmon Tartare	IDR 15 ++
Chicken Vol Au Vent	IDR 15 ++
Mushroom Mozzarella	IDR 10 ++
Teriyaki Beef Skewers	IDR 15 ++
Mushroom Tempura	IDR 10 ++
Chilled Pea Soup	IDR 12 ++
Miso Cod Bites	IDR 15 ++
Cheese	IDR 50 ++

FOOD STALLS

• Whole Turkey	IDR 1.500 ++
• Whole Dry Aged Rosted Duck	IDR 900 ++
• Roasted Beef	IDR
-/+ 5 kg USDA Ribeye	IDR 4.000 ++
-/+ 4 kg Wagyu	IDR 6.000 ++
• BBQ Pork Ribs	IDR 120 ++/pax
• Lamb Chop	IDR 130 ++/pax
• Beef Wellington	IDR 200 ++/pax
• Pork Wellington	IDR 180 ++/pax
• Crispy Roasted Kurobuta Pork Belly	IDR 90 ++/pax
• Assorted Ice Cream / Sorbet	IDR 40 ++/pax

OSO

BY COOPER & PARTNERS

SET MENU

3 COURSE SET MENU

IDR 500.000 ++/pax

CANAPE

Pizza Meter : Margherita

Mushroom Bruschetta

AMUSE BOUCHE

Porcini Mushroom Soup

STARTER

Parmigiano Grilled Chicken Salad

MAIN COURSE

(Select one option)

Classic Chicken Milanese

Sautéed Mushroom, Mashed Potatoes and Cream Sauce

Tuna Tagliata

Rucola, Parmesan Shave, Balsamic Reduction and Green Pea Mashed

Roasted beef ribeye steak

Truffle Mashed Potatoes, Vegetable Bouquet and Black Pepper Sauce

DESSERT

Panna Cotta Della Casa with Strawberry Sauce

4 COURSE SET MENU

IDR 600.000 ++/pax

CANAPE

Truffled Arancini

New Zealand Oyster Gratin

Pizza Meter : E Funghi

AMUSE BOUCHE

Porcini Mushroom Soup

STARTER

Baby Spinach Salad

Honey Mustard Dressing

PASTA

Fusilli

Avruga Caviar and Spicy Pink Crab Sauce

MAIN COURSE

(Select one option)

Classic Chicken Milanese

Sautéed Mushroom, Mashed Potatoes and Cream Sauce

Grilled Salmon

Green Pea Mashed, Vegetable Bouquet and Spicy Sauce

Roasted beef ribeye steak

Truffle Mashed Potatoes, Vegetable Bouquet and Black Pepper Sauce

DESSERT

OSO Tiramisu

5 COURSE SET MENU

IDR 700.000 ++/pax

CANAPE

Truffled Arancini

New Zealand Oyster Gratin

Pizza Meter : Quattro Formaggi

Prawn Cocktail

AMUSE BOUCHE

Spicy Thick Lobster Soup

STARTER

Pan Seared Scallop

Asparagus, 63^o Eggs, Caviar and Cauliflower Puree

PASTA

Ravioli

*Wagyu Veal Mousse, Mushroom, Taleggio Sauce
and 24 Karat Gold Dust*

MAIN COURSE

(Select one option)

Chicken Kiev

Mashed Potatoes, Broccoli and Pink Sauce

Sword Fish

Pistachio Crust, Mashed Potatoes and Basil Pesto Sauce

Black Angus Tenderloin (150gr)

Crouton, Foie Gras and Port Wine Sauce

DESSERT

(Select one option)

OSO Tiramisu

Oven Baked Chocolate Crostata

Vanilla Gelato



BUFFET MENU

CLASSICAL BUFFET

IDR 500.000 ++/pax

CANAPE

Tomato Bruschetta
Potato Croquette
Bombette Di Melanzane

APPETIZER

Garden Salad Bar
Baby Spinach Salad
Honey Mustard Dressing
Chicken Caesar Salad
Smoked Salmon
Red Onions, Capers, Lemon Dressing
Potatoes Salad

SOUP

Pumpkin Soup

MAIN COURSE

Traditional Lasagna Bolognese
Chicken Milanese Strips
Grilled Tuna
Vegetables Giardinetto
Beef Stroganoff on Steamed Rice
Oven Baked Parmigiana
Pizza E Funghi



SIDE DISH

(Select two option)

Mix Grilled/Steamed Vegetables
Roasted/Mashed Potatoes
Caponata
French Fries
Butter Rice

DESSERT

Strawberry and Chocolate Reduction
Assorted Mini Patisserie
Panna Cotta
Classic Tiramisu
Cream Brulee
Fruit Compose



BUFFET MENU

SIGNATURE BUFFET

IDR 550.000 ++/pax

CANAPE

Mushroom Bruschetta
Truffled Arancini
Deep Fried Mozzarella

APPETIZER

Garden Salad Bar
Baby Spinach in Honey Mustard Dressing
Crab Barley Salad
Smoked Salmon
Red Onions, Capers, Lemon Dressing
Caprese Mozzarella and Tomato Basil Salad
Insalata Russa
Prawn Cocktail and Caviar

SOUP

Thick Mushroom Soup

MAIN COURSE

Green Lasagna
Chicken Milanese Strips
Fried Mushrooms
Grilled sword fish
Mix Vegetables Giardinetto
Carne Pizzaiola
Quattro Formaggi Pizza
Sautéed Drunken Prawn

SIDE DISH

(Select two option)
Mix Grilled/Steamed Vegetables
Roasted/Mashed Potatoes
Caponata
French Fries
Butter Rice

DESSERT

Chocolate Cake
Cream Brulee
Ricotta Cheesecake
Fruit Compose
Assorted Mini Patisserie
Rhum Tiramisu
Panna Cotta

BUFFET MENU

GLAMOUR BUFFET

IDR 600.000 ++/pax

CANAPE

Oyster Gratin
Scallop, Truffle, Caviar and Cauliflower Cream
Foie Gras on Crouton

APPETIZER

Garden Salad Bar
Baby Spinach Salad in Honey Mustard Dressing
Chicken Caesar Salad
Smoked Salmon
Red Onions, Capers, Lemon Dressing
Prawn Cocktail and Caviar
Crab Barley Salad
Insalata Russa
Mixed Cold Cuts

SOUP

Mushroom Soup
Spicy Lobster Soup

MAIN COURSE

Crepes
Wagyu, Truffle and Mushroom
Chicken Milanese Strips
Fried Mushrooms
Grilled Salmon
Mashed Potatoes and Spicy Sauce
Pork Ribs in BBQ Sauce
Sautéed Drunken Prawns
Pizza Capricciosa
Roasted Ribeye Beef

SIDE DISH

(Select two option)
Mix Grilled/Steamed Vegetables
Roasted/Mashed Potatoes
Caponata
French Fries
Butter Rice

DESSERT

Chocolate Cake
Panna Cotta
Tropical Fruit Cake
Rhum Tiramisu
Cream Brulee
Almond Amaretto Cake
Mille Foglie and Strawberry Sauce
Fruit Compose

CANAPE

SWEET

Classic Panna Cotta in Shooter	IDR 20 ++
Mix Panna Cotta in Shooter	IDR 20 ++
Strawberry and Balsamic	IDR 20 ++
Cream Caramel	IDR 30 ++
Mini Lemon Tart	IDR 30 ++
Mini Chocolate Tart	IDR 30 ++
Strawberry Tart	IDR 30 ++
Vanilla Profiteroles	IDR 40 ++
Chocolate Profiteroles	IDR 40 ++
Torta Di Ricotta	IDR 40 ++
Fruit Compose	IDR 40 ++

SAVORY

Green Bella Olives	IDR 20 ++
Potato Croquette	IDR 20 ++
Cheese Mousse and Pistachio	IDR 20 ++
Thick Mushroom Soup	IDR 20 ++
Vegetarian Soup	IDR 20 ++
Mushroom Truffle Bruschetta	IDR 20 ++
Tomato Bruschetta	IDR 20 ++
Thousand Island Oyster Fresh	IDR 40 ++
Oyster Gratin	IDR 40 ++
Oyster Mornay	IDR 40 ++
Assorted Cheese	IDR 50 ++

FOOD STALLS

• Polpo	IDR 70 ++/pax
• Wagyu Roasted Beef	IDR 170 ++/pax
• BBQ Pork Ribs	IDR 120 ++/pax
• Salmon En Croute	IDR 90 ++/pax
• Oven Baked Barramundi	IDR 70 ++/pax
• Pasta Asciutta	IDR 50 ++/pax
• Assorted Cheese Station	IDR 50 ++/pax
• Assorted Gelati and Sorbeti	IDR 40 ++/pax



ENMARU
INDONESIA

茶丸

SET MENU

3 COURSE SET MENU

IDR 500.000 ++/pax

CANAPE

Aburi Salmon Spicy Roll
Cheese Mentaiko Hitokuchi Yaki Onigiri

AMUSE BOUCHE

Foie Gras Chawanmushi

APPETIZER

Kaisen Sashimi Salad

MAIN COURSE

(Select one option)

Gindara Saikyomiso Yaki
Yuto Ebi, 2 Kinds Sauce and Creamy Uni Sauce Udon Pasta
Wagyu Harami (100gr) & Garlic Chahan
Onsen Tamago

DESSERT

Yuzu Cheesecake & Haagen Dazs Vanilla Ice Cream

4 COURSE SET MENU

IDR 600.000 ++/pax

CANAPE

Aburi Salmon Spicy Roll
Tori Momo Kushiyaki
Wagyu Hitokuchi Yaki Onigiri

AMUSE BOUCHE

Foie Gras Chawanmushi

STARTER

Tofu & Toumorokoshi Tempura Salad

APPETIZER

(Select one option)

Sashimi 3 Kinds
Kaisen Tempura

MAIN COURSE

(Select one option)

Gindara Saikyomiso Yaki
Yuto Ebi, 2 Kinds Sauce and Creamy Uni Sauce Udon Pasta
Wagyu roast beef (100gr) & Garlic Chahan
Onsen Tamago

DESSERT

Zenzai & Haagen Dazs Maccha Ice Cream

5 COURSE SET MENU

IDR **700.000** ++/pax

CANAPE

Aburi salmon spicy roll
Tori momo kushiyaki
Beef & potato croquette
Unagi hitokuchi yaki onigiri

AMUSE BOUCHE

Foie gras chawanmushi

STARTER

Negishio wagyu tongue salad

APPETIZER

(Select one option)

Sashimi 3 Kinds
Kaisen Tempura

MAIN COURSE

Gindara Saikyomiso Yaki
Yuto Ebi, 2 Kinds Sauce and Creamy Uni Sauce Udon Pasta
Wagyu roast beef (100gr) & Garlic Chahan
Onsen Tamago

DESSERT

Yuzu Cheesecake & Haagen Dazs Vanilla Ice Cream





BUFFET MENU

CLASSICAL BUFFET

IDR 500.000 ++/pax

CANAPE

Salmon with Cream Cheese Skewers
and Wasabi Shoyu

Tori Tsukune Kushiyaki

Beef & Mashed Potatoes Croquette

APPETIZER

Tofu & Agejako Salad with Goma Dressing

Kani & Wakame Salad with Shoyu Dressing

Kaisen Chawanmushi

Toumorokoshi Tempura with Sweet Soy Sauce
and Parmesan Cheese

Aburi Tuna Spicy Roll

SOUP

Kinoko & Tamago Soup

MAIN COURSE

Zuke Kalbi

Wagyu Tongue Aka Wine Miso Nikomi

Tori Nanban

Salmon Teriyaki with Yuzu Kosho

Maguro Shouga Yaki

Yuto Ebi with 2 Kinds Sauce

Tori Soboro Gohan

Tsuke Inaniwa Udon

DESSERT

Yuzu Cheesecake

Houjicha Pudding

Zenzai

Fruit Platter

Assorted Macaroons

Chocolate Truffle



BUFFET MENU

SIGNATURE BUFFET

IDR 550.000 +/-pax

CANAPE

Aburi Salmon with Wasabi Mayo Bruschetta
Tori Momo Kushiyaki
Wagyu Hitokuchi Yaki Onigiri

APPETIZER

Tofu & Agejako Salad with Goma Dressing
Roasted Chicken Salad with Wasabi Shoyo Dressing
Foie Gras Chawanmushi
Tebasaki Ama Kara Age
Toumorokoshi Tempura with Sweet Soy Sauce
and Parmesan Cheese
Yari Ika Tempura Mentaiko with Taru Taru Sauce
Aburi Tuna Spicy Roll

SOUP

Tori Tsukune & Kinoko Soup

MAIN COURSE

Zuke Kalbi
Negishio Wagyu Tongue
Zuke Maguro Tatsuta Age Salsa Sauce
Salmon Teriyaki with Yuzu Kosho
Mekajiki Steak with Kani Sauce
Yuto Ebi with 2 Kinds Sauce
Chicken Teriyaki Chahan
Tuske Chasoba

DESSERT

Yuzu Cheesecake
Houjicha Pudding
Zenzai
Fruit Platter
Assorted Macaroons
Chocolate Truffle
Pavlova

BUFFET MENU

GLAMOUR BUFFET

IDR 600.000 ++/pax

CANAPE

Maguro & Cream Cheese Skewers Wasabi Shoyu
Beef Stew Bruschetta
Unagi Hitokuchi Yaki Onigiri

APPETIZER

Tofu & Agejako Salad with Goma Dressing
Aburi Maguro & Cream Cheese Salad
Wasabi Shoyu Dressing
Foie Gras Chawanmushi
Ebi & Zucchini Tempura with Fruity Mayonnaise
Toumorokoshi Tempura with sweet Soy Sauce
Parmesan Cheese
Yari Ika Tempura Mentaiko with Taru Taru Sauce
Aburi Tuna Spicy Roll
Chicken Karaage & Cheese Ika Sumi Roll

SOUP

Shiro Dashi
Toru Tsukune & Kinoko Soup

MAIN COURSE

Zuke Kalbi
Wagyu Roasted Beef with Wasabi Soy Sauce
Mekajiki Isobe Tempura
Roasted Chicken Wasabi Shoyu
Salmon Steak with Kinoko Cream Sauce
Gindara Teriyaki with Yuzu Kosho
Yuto Ebi with 2 Kinds Sauce
Kaisen Chahan
Tori Collagen Ramen

DESSERT

Yuzu Cheesecake
Houjicha Pudding
Zenzai
Fruit Platter
Assorted Macaroons
Chocolate Truffle
Pavlova
Chocolate Fondant with Vanilla Ice Cream

CANAPE

- Aburi Salmon Wasabi Mayo Bruschetta
- Aburi Maguro Wasabi Mayo Bruschetta
- Beef Stew Bruschetta
- Tori Momo Kushiyaki
- Tori Tsukune Kushiyaki
- Cheese Mentaiko Hitokuchi Yaki Onigiri
- Beef & Mashed Potato Croquette
- Salmon & Cream Cheese Skewers Wasabi Shoyu
- Maguro & Cream Cheese Skewers Wasabi Shoyu
- Wagyu Hitokuchi Yaki Onigiri
- Unagi Hitokuchi Yaki Onigiri
- Aburi Salmon Spicy Roll
- Aburi Tuna Spicy Roll
- Cheese

IDR 15 ++

IDR 15 ++

IDR 15 ++

IDR 12 ++

IDR 12 ++

IDR 15 ++

IDR 15 ++

IDR 10 ++

IDR 15 ++

IDR 25 ++

IDR 25 ++

IDR 25 ++

IDR 25 ++

IDR 50 ++

FOOD STALLS

- Sashimi & sushi
- Noodle

IDR 90 ++/4pcs

IDR 70 ++/bowl

Sashimi & Sushi Options:

- Salmon Sashimi
- Salmon & Maguro Sashimi
- Nigiri Sushi

Noodle Options:

- Ebi Tempura with Udon
- Ebi Tempura with Japanese Soba
- Tori Collagen Ramen
- Spicy Tori Collagen Ramen

