

Starters

AQUA

KINGFISH CARRACCIO 190
Ginger, Shallot, and Arugula

CLASSIC LOBSTER BISQUE 175
Lobster Medallions and Corn Bits

TERRA

CAESAR SALAD 95
(PORK & BEEF OPTIONS AVAILABLE)
Little Gem, Bacon, 65° Egg, Anchovies, Grana Padano, Grissinni

GRILLED WATERMELON SALAD 120
Feta, Arugula and 25 Years Aged Balsamic

TRIPLE COOKED WAGYU OX TONGUE 180
Creamed Hazelnut Dukkah

ROASTED BLUE CHEESE MARROW 190
Served with a parsley and shallot plush along with toast points

SCRAMBLED TRUFFLE FOIE GRAS 180
Pan Seared Foie Gras, Truffled Scrambled Eggs and Crispy Bacon on Toast

SMOKED DUCK SALAD 190
Prunes, Cranberries and Orange Balsamic Dressing

Mains

GRILLED PORTOBELLO 'STEAK' V 180
Ricotta, Grana Padano and Polenta Cream with a Spinach Salsa

RED WINE - BRAISED CHICKEN 250
Chicken Braised in Red Wine, Carrot Purée, Bacon Bits, Asparagus and Red Wine Sauce

OVEN ROASTED "PROVENÇAL" LAMB RACK 280
Served with a Broccoli Palm and Cannelinni Puree

CRISPY KUROBUTA PORK BELLY P 320
Apple Slaw, Honey Comb Mustard, Baby Spinach

OVEN BAKED COD WITH SALTED EGG YOLK HOLLANDAISE 250
Purple Sweet Potato and Asparagus

72 HOURS SLOW BRAISED BEEF SHORT RIBS 300
Australian 200Days Grain Fed Short Ribs, Whipped Potato, Caramelised Onion Gravy, Roasted Honey Baby Carrots

ASIAN SPICED PRAWNS 250
Tandoori Spiced charcoal grilled prawns served with flavoured rice and a watercress salad

(FOR 2-3 PERSONS)
WAGYU BEEF SAMPLER PLATTER 1.300
(600 grams)

SAMPLER PORTIONS OF THE FOLLOWING CUTS:



- 100g Sher MBS 8/9 Tenderloin
- 100g Sher MBS 8/9 Ribeye
- 200g Sher MBS 8/9 Picanha
- 200g Sher MBS 8/9 Skirt Steak



Beef

BIG CUTS

(serves 2-3)

PORTERHOUSE (Min 500g) 250/100g
Sher Wagyu MBS 8/9 Shortloin (Striploin and Tenderloin)
Victoria, Australia

TOMAHAWK 240/100g
Sher Wagyu MBS 8/9 (Long Boned Ribeye) Victoria, Australia

DRY AGED

(Min. 30 days in our very own Dry Aging chamber)

PRIME RIB (Min 500g) 320/100g
Sher Wagyu MBS 7+ OP Rib, Victoria, Australia

PORTERHOUSE/ BISTECCA ALA ALTITUDINE (Min 500g) 350/100g
Sher Wagyu MBS 7+ Shortloin, Victoria, Australia

INDIVIDUAL CUTS

(All individual cuts are portioned to 200g each)

OHMI A5 TENDERLOIN 900/100g
Shiga Prefecture, Japan

OHMI A5 CHEF SPECIALTY CUTS 500/100g
Shiga Prefecture, Japan
Please check with your server for what's available

USDA PRIME STRIPLOIN 350/100g
Aspen Ridge, Colorado, USA

TENDERLOIN 450/100g
Sher Wagyu MBS 9+, Victoria, Australia

PICANHA 225/100g
Sher Wagyu MBS 9+ Rump Cap, Victoria, Australia

RIBEYE 400/100g
Sher Wagyu MBS 9+, Victoria, Australia

Sides

- Confit Shallots 75
- Buttered Broccoli Gratin 75
- Whipped Potatoes 90
- Cherry Tomato 90
- Truffle French Fries 95
- Triple Cheese Platter 180
- Chateau Cadillac Bacon 150

- * * Please note that all steaks will be served with our propriety salt, propriety mustard and Chimmichuri.
- * ** The chef recommends that all steaks to be cooked not more than MEDIUM for optimum flavor of the beef.
- * *** V denotes Vegetarian and P denotes Pork



EXECUTIVE CHEF
GARY ENG



PRICE QUOTED ARE PER THOUSAND RUPIAH ('000) SUBJECT TO 11% GOVERNMENT AND SERVICE 10%