

STARTER

ESCARGOT Parsley Butter and Ciabatta Bread <i>Corte Giara Prosecco</i>	90 700
GARDEN GREENS SALAD Mix lettuce, Poppy Seed Dressing, Poached Pear, Red Wine, Parmesan Shaved, Cherry Tomato, Pine Nuts <i>Babich Malborough Pinot Gris</i>	90 760
SESAME CRUSTED TUNA WITH WASABI MUSTARD Crispy Nori, Asian Pickle and Sweet Soy Sauce <i>Clarendelle Rose</i>	95 900
TRUFFLE CAESAR SALAD (V) (Pork & Beef Options Available) Romaine Lettuce, Grissini Stick, Onsen Egg, Grana Padano Shaved and Truffle Paste <i>Penfolds Bin 51 Riesling</i>	110 1.600
TRIPLE COOKED WAGYU OX TONGUE Spiced Peanut Sauce, Pickle Shallots with Roasted Chasew <i>Vidal Fleury Crozes Hermitage</i>	135 1.200
CRISPY KUROBUTA PORK BELLY Raisin Mustard Sorbet and Warm Onsen Egg <i>Babich Malborough Pinot Noir</i>	175 850
HOKKAIDO SEA SCALLOPS Cauliflower Puree and Zucchini Mille-feuille <i>Clarendelle Sauv Blanc</i>	200 1.000
HUDSON VALLEY FOIE GRASS Caramelized pear, Chocolated Armagnac, Lotus Root, Parmesan Tuile and Port Wine Sauce <i>Penfolds Club Tawny</i>	300 700

MAINS

SPAGHETTI AGLIO OLIO (V) Seasonal Vegetables and Parmesan Shaved <i>Da Vinci Chianti Reserva DOCG</i>	135 850
SEAFOOD PAELLA Pan Seared Scallop, Prawn and Black Mussel with Safrito <i>Penfolds Max's Chardonnay</i>	150 1.300
CRISPY CHICKEN Sauteed Potato Bacon and Creamy Spinach Sauce <i>Vina Maipo-Vitral Reserva Merlot</i>	160 700
HONEY ROASTED CHICKEN LEG Grilled Poached Pear, Wild Mushroom Fricase and Gravy <i>7 Deadly Zinfandel</i>	180 800
PORK RIBS Grilled BBQ Pork Back Rib with Spicy Pineapple Chutney, Cipollini Onion and Fries <i>Zolla Primitivo di Manduria</i>	180 850
PAN SEARED BARRAMUNDI Mashed Potato, Orange Sauce and Orange Salad <i>Wolf blass Yellow Label Chardonnay</i>	240 800
TAZMANIAN GRILLED SALMON Crushed Potato, Sauteed Mushrooms, Carrot Puree and Butter Lemon Capers Sauce <i>Vigneti Del Vulture-Pipoli Rosato</i>	250 700
72 HOURS SLOW COOKED BONELESS BEEF RIBS Beer Battered Onions, Spicy Chipotle Mayo and Morrel Mash <i>Clarendelle Rouge</i>	320 1.000
STEAK AU POIVRE Pepper Cognac Cream Sauce and Cassava Charcoal <i>Penfolds Max's Cabernet Sauvignon</i>	330 950
BLACK COD Clam Cream Sauce and Seasonal Vegetables <i>Wolf Blass Gold Label Chardonnay</i>	350 1.350
CHATEUBRIAND DIANE Potato Charcoal, Baby Carrot and Broccoli Fleuret <i>Gran Devocion Carmenera Syrah Tinto</i>	375 800
LAMB CHOP Fussili Garlic and Lamb Sauce <i>Penfolds Max's Shiraz</i>	375 1.300
FILLET MIGNON WITH TIGER PRAWN HOLLANDAISE Seasonal Vegetable, Asparagus Spears and Sea Urchin Sauce <i>PROTOS-Reserva</i>	425 1.250

BEEF SPECIALITIES

BIG CUTS

SHER WAGYU TOMAHAWK Per 100g Victoria, Australia <i>Mi Terruno Mayacaba Malbec</i>	285 1.350
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DRY AGED

(All Dry Aged are portioned to 500g each)

SHER WAGYU MBS 8/9 30 DAYS DRY AGED T-BONE Per 100g Victoria, Australia <i>Penfolds Bin 407 Cabernet Sauvignon</i>	290 3.800
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SHER WAGYU MBS 8/9 30 DAYS DRY AGED BONE-IN PRIME RIB Per 100g Victoria, Australia <i>Penfolds Bin 407 Cabernet Sauvignon</i>	290 3.800
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SHER WAGYU MBS 6-9 15 DAYS DRY AGED MIRIN RUMP CAP 200g Victoria, Australia <i>Allegrini Amarone Della Valpolicella Classico</i>	395 3.300
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NIKSAN WAGYU MBS 4-5 15 DAYS DRY AGED MIRIN STRIPLOIN 200g Victoria, Australia <i>Penfolds Magill Estate Shiraz</i>	395 5.500
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DUCK BREAST 7 DAYS DRY AGED Carrot Puree, Edamame, Shimeji Mushroom and Orange Hoisin Sauce (225g) <i>Allegrini La Poja</i>	300 6.400
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INDIVIDUALS CUTS

USDA Beef <i>Vina Maipo Alto Tamar Syrah Cabernet Sauvignon</i>	600
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USDA 'ALL AMERICAN' SIRLOIN 200g South Dakota, USA	300
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USDA 'ALL AMERICAN' RIBEYE 200g South Dakota, USA	350
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USDA 'ALL AMERICAN' FILET MIGNON 200g South Dakota, USA	390
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Australian Beef

SHER WAGYU BOLAR BLADE MB 9+ 200g Victoria, Australia <i>Penfolds Bin 389 Cabernet Shiraz</i>	275 3.800
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MASTER KOBE FULL BLOOD MBS 9+ WAGYU BOTTOM SIRLOIN 200g Queensland, Australia <i>Penfolds Bin 389 Cabernet Shiraz</i>	490 3.800
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SHER WAGYU RIBEYE MB 9+ 200g Victoria, Australia <i>Penfolds RWT Barossa Valley Shiraz</i>	600 8.000
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SHER WAGYU TENDERLOIN MB 9+ 200g Victoria, Australia <i>Penfolds RWT Barossa Valley Shiraz</i>	650 8.000
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Japanese Beef

OHMI A5 TENDERLOIN 100g Shiga Prefecture, Japan <i>Vidal Fleury Cote Rotie Brune & Blande</i>	900 3.000
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CHOICES OF SAUCES

- Mushroom Truffle Red Wine Pepper BBQ Sea Urchin (Additional IDR 50++)

SOUPS

CHILLED GREEN PEA AND CRAB SOUP Crab and Creme Fraiche	130
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LOBSTER BISQUE Lobster Medallions and Sea Urchin Foam	185
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SEAFOOD IN OCEANIC BROTH Prawn, Black Mussel, Barramundi and Aromatic Seafood Broth	150
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SIDES

BATTERED BROCCOLI GRATIN	75
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MASHED POTATO	75
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MISO MIXED MUSHROOM Crispy Greens and Onsen Egg	75
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SPANISH OMELETTE Potato, Onion and Grano Padano	75
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POTATO BRAVAS Chipotle Mayo	75
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BATTERED GRILLED ASPARAGUS Katsu Cream	95
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TRUFFLE FRIES Truffle Oil and Crumbs with Grana Padano	95
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GAMBAS DE AJILO King Oyster Mushroom, Champignon Mushroom, Chili Eyebird, Shitake Mushroom and Prawn	110
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DESSERT

DECONSTRUCTED MANGO Mango Mousse served with Blackcurrant Coulis and Mango Sorbet	75
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TOFFEE SOUFFLE Seasonal Selection of The Week served with Peanut Butter Ice Cream	90
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PEEK - A - BOO Chocolate Molten 'Lava' Cake Topped with Vanilla Ice Cream	95
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CHOCOLATE BOMB White Chocolate Dome with Chocolate Ganache and Pouring Hot Chocolate	95
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BOSTON CHOCOLATE BAR Crunchy Chocolate Bar, Chocolate Marshmallow, Mini Chocolate Mousse and Orange Ice Cream	110
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HAZELNUT TART Roasted Almond Ice Cream	110
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CHEESE PLATTER Three Kinds of Cheese with Assorted Jam and Manchego, Tallegio, Saint Augur, Brilliant Savarin 35gr each <i>I Muri Primitivo Puglia</i>	375 650
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VALRHONA CHOCOLATE (Sharing)	375
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HOUSE OF DELIGHTS

DESSERT BUFFET ALL YOU CAN EAT DESSERT Accompanied with Your Most Favorite Coffee/Tea	150/Pax
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**if chocolate base pairing with Batasiolo Brachetto d'aqui DOCG
if not chocolate base pairing with Batasiolo Moscato d'asti DOCG

OUR EXECUTIVE CHEF PRESENTS A TOUR OF OUR SIGNATURE DISHES

7 Course Degustation Menu Start from IDR 900++ | Additional Wine Pairing IDR 550++ (Please Kindly Ask Our Associates for The Menu)

PRICE QUOTED ARE PER THOUSAND RUPIAH ('000) SUBJECT TO GOVERNMENT TAX AND SERVICE