

## STARTERS

<b>THREE COLOURS HEIRLOOM TOMATO (N)(V)</b>	88
<i>Red Yellow Green Heirloom Tomato   Grilled Watermelons   Pumpkin Seed   Pine Nut</i>	
<b>PAN SEARED TUNA BATONNETE</b>	98
<i>Baby Potato   Green Bean   Tomato Cherry   Quail Egg   Green Pea   Mango Pineapple Salsa</i>	
<b>SHAKE &amp; GO CAESAR (G)</b>	108
<i>Romaine Lettuce   Pork or Beef Bacon   Chicken Breast   Crouton   Caesar Dressing</i>	
<b>SHAKE &amp; GO NICOISE</b>	118
<i>Mesclun Salad   Three Colours Capsicum   Grilled Tuna   Black Olives</i>	
<b>BURGUNDY ESCARGOT (G)</b>	130
<i>Crispy Escargot Herbs Butter</i>	
<b>ALTITUDE TAZMANIAN SALMON CARPACCIO</b>	160
<i>Thin Sliced Salmon   Lime Crème Fraiche   Pink Pepper   Orange Caviar   Ikura   Sprig Dill</i>	
<b>SLOW COOKED CRISPY PORK BELLY (G)</b>	170
<i>Frisee   Poached Egg   Pork Belly   Crouton   French Dressing</i>	
<b>ALTITUDE COUSCOUS 46 (N)(V)</b>	170
<i>Couscous Salad   Avocado Mousse   Onion Ring   Walnut Crumble   Candied Raisin</i>	
<b>CLASSIC BEEF TARTARE WITH 63 POACHED EGG (G)</b>	180
<i>Wagyu Tenderloin   Cornichon   Burnt Ciabatta   Balsamic Reduction   63 Minutes Poached Egg</i>	
<b>PAN FRIED FOIE GRASS (N) (G)</b>	350
<i>Foie Gras   Caramelized Apple   Raspberry Duck Jus   Granola   Brioche</i>	

## SOUPS

<b>CLASSIC MUSHROOM SOUP TRUFFLE INFUSED (G)(V)</b>	98
<i>Crème Fraiche   Focaccia   Truffle Crumble</i>	
<b>TOMATO CREAM SOUP (G)(V)</b>	150
<i>Ravioli Tomato Fetta   Basil Oil   Baguette</i>	
<b>POURED LOBSTER BISQUE (G)</b>	190
<i>Poached Lobster   Crème Fraiche   Baguette</i>	

## SIDES

<b>POTATO MOUSSELINE (G)</b>	80
<i>Smooth Mashed Potato</i>	
<b>GAUFRETTE POTATO (G)</b>	80
<i>Deep Fried Cross Round Potato Cajun Flavor</i>	
<b>BAKED POTATO (G)</b>	80
<i>Oven Baked Potato   Sour Cream   Chive</i>	
<b>DAUPHINOISE POTATO (G)</b>	80
<i>Gratinated Potato   Parmesan Twist</i>	
<b>JARDINIÈRE VEGETABLE</b>	80
<i>Sautéed Mixed Vegetables   Herbs Garlic Butter Sauce</i>	
<b>BROCCOLI GRATINATED (N)</b>	90
<i>Gratinated Broccoli   Parmesan Grated   Almond Flake</i>	
<b>TRUFFLE POTATO (G)</b>	95
<i>Deep Fried Shoestring Potato   Truffle Chopped   Truffle Oil   Parmesan Cheese</i>	

## BEEF SPECIALITIES

### BIG CUTS

<b>SHER WAGYU TOMAHAWK</b>	300
<i>Per 100g   Victoria, Australia</i>	

### DRY AGED

*(All Dry Aged are portioned to 500g each)*

<b>SHER WAGYU MBS 8/9 30 DAYS DRY AGED T-BONE</b>	300
<i>Per 100g   Victoria, Australia</i>	

<b>SHER WAGYU MBS 8/9 30 DAYS DRY AGED BONE-IN PRIME RIB</b>	300
<i>Per 100g   Victoria, Australia</i>	

<b>SHER WAGYU MBS 6-9 15 DAYS DRY AGED MIRIN RUMP CAP</b>	420
<i>200g   Victoria, Australia</i>	

<b>NIKSAN WAGYU MBS 4-5 15 DAYS DRY AGED MIRIN STRIPLOIN</b>	420
<i>200g   Victoria, Australia</i>	

### INDIVIDUALS CUTS

#### Australian Beef

<b>MASTER KOBE FULL BLOOD MBS 9+ WAGYU BOTTOM SIRLOIN</b>	520
<i>200g   Queensland, Australia</i>	

<b>SHER WAGYU RIBEYE MB 9+</b>	650
<i>200g   Victoria, Australia</i>	

<b>SHER WAGYU TENDERLOIN MB 9+</b>	700
<i>200g   Victoria, Australia</i>	

#### Japanese Beef

*(Served with Potatoes, Asparagus, Zucchini, Champignon and Mushroom)*

<b>OHMI A5 TENDERLOIN</b>	920
<i>100g   Shiga Prefecture, Japan</i>	

<b>MIYAZAKI STRIPLOIN</b>	2.800
<i>200g   Miyazaki Prefecture, Japan</i>	

<b>MIYAZAKI RIBEYE</b>	4.000
<i>200g   Miyazaki, Japan</i>	

### Choices of Sauces

Mushroom  Bleu Cheese  Demi-Glace  Bearnaise  Black Pepper  Sterling Sauce  BBQ Sauce

## MAINS

<b>SOUS VIDE BEEF TONGUE</b>	120
<i>Classic Beef Tongue   Pomme Puree   Floret Broccoli   Wild Mushroom Sauce</i>	

<b>ROLLED SOUS VIDE ORGANIC CHICKEN LEG (G)</b>	160
<i>Chicken Leg   Sautéed Potato   Tarragon Chicken Jus   Carrot Puree</i>	

<b>OVEN ROASTED DUCK BREAST WITH FIG</b>	198
<i>Duck Breast   Baby Potato   Mesclun Salad   Fig Sauce   Candied Fig</i>	

<b>ALTITUDE PORK CUTLET (G)</b>	250
<i>Pork Cutlet   Crushed Potato   Coffee Sauce   Onion Apple Marmalade</i>	

<b>TAZMANIAN SALMON ORANGE THREE WAYS</b>	270
<i>Grilled Salmon   Orange Fennel Dill Salad   Gnocchi   Orange Beurreblanc   Orange Caviar   Ikura</i>	

<b>TRIO SAUSAGES PLATER</b>	350
<i>Lamb Merguez   Veal Bratwurst   Pork Chipolata   Sauerkraut   Mashed Potato   Beef Jus</i>	

<b>NEW ZEALAND RACK OF LAMB (G)</b>	350
<i>Grilled Lamb Rack Tapenade   Pomme Dauphinoise   Asparagus Mimosa   Rosemary Lamb Jus</i>	

<b>PAN-SEARED ATLANTIC BLACK COD (G)(N)</b>	400
<i>Cod Fish Fillet   Grilled Broccoli   Puree De Carottes   Puree De Chou-Fleur   White Wine Sauce   Hazelnut Crushed</i>	

<b>THERMIDOR LOBSTER 46</b>	420
<i>Poached Lobster   Mousseline Potato   Baby Spinach   Sautéed Mushroom</i>	

## DESSERT

<b>RICE PUDDING (G) (N)</b>	80
<i>Baked Rice Pudding   Almond Flake   Raisin   Cinnamon Powder   Vanilla Ice Cream</i>	

<b>TWISTED CREME BRULEE</b>	80
<i>Vanilla Crème Brulee   Green Pepper Twist</i>	

<b>GATEU BASQUE (G) (N)</b>	90
<i>Almond Flavored Cake   Pastry Cream   Preserved Cherry Compote</i>	

<b>CLASSIC LAVA CAKE (G)</b>	90
<i>Chocolate Molten Lava Cake   Vanilla Ice Cream</i>	

<b>46 STRAWBERRY SALAD (N)</b>	98
<i>Sabayon   Vanilla Ice Cream   Chantilly   Mint Black Pepper Flavor   Hazelnut Crust</i>	

<b>CHOCOLATE BOMB</b>	98
<i>White Chocolate Dome   Chocolate Ganache   Hot Chocolate Pouring</i>	

<b>PISTACHIO COFFEE ÉCLAIR (G)</b>	110
<i>Classic Coffee Éclair   Pistachio Filling   Hazelnut Sorbet</i>	

<b>ICED IRISH WHISKY (G)</b>	120
<i>Coffee Extract   Irish Whisky   Vanilla Ice Cream</i>	

<b>PASSION FRUIT DECONSTRUCTED</b>	150
<i>Passion Fruit Bavarois   Raspberry Coulis   Passion Fruits Sorbet</i>	

(G) CONTAIN GLUTEN | (N) CONTAIN NUT | (V) VEGETARIAN

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)