

Mixed Olives , Citrus, Fennel, Rosemary	60
Grilled Sourdough , Stracciatella, Burnt Honey, Chilli Oil	80
Pa amb Tomàquet , Tomato Toast, Olive Oil (V)	80
Escala Anchovies , Best Served with Toast	160
Jamón Ibérico , Acorn-Fed (50 g)	280
Gilda , Marinated Tuna, Olive, Pepper (1 pc)	90
Croquetas de Jamón Ibérico (1 pc)	45
Croquetas de Setas, Mushroom (1 pc)	40
Torched Mackerel Toast , Tomato, Lardo, Shallot Salad (1 pc)	80
Beef Pastrami Bikini , Mustard Aioli, Manchego Cheese	120
Watermelon Gazpacho , Cashew Nut Cheese	80
Spanish Tortilla , Potato, Onion Jam, Chorizo Tomato	110
Artisan Cheese Plate , Chutney, Crackers, Condiments	190

Menu

SAZŌN

- Pica Pica.** Mixed Olives, Citrus, Fennel, Rosemary 60
Grilled Sourdough, Stracciatella, Burnt Honey, Chilli Oil 80
Pa amb Tomàquet, Tomato Toast, Olive Oil (V) 80
Escala Anchovies, Best Served with Toast 160
Jamón Ibérico, Acorn-Fed (50 g) 280
Gilda, Marinated Tuna, Olive, Pepper (1 pc) 90
Croquetas de Jamón Ibérico (1 pc) 45
Croquetas de Setas, Mushroom (1 pc) 40
Torched Mackerel Toast, Tomato, Lardo, Shallot Salad (1 pc) 80
Beef Pastrami Bikini, Mustard Aioli, Manchego Cheese 120
Watermelon Gazpacho, Cashew Nut Cheese 80
Spanish Tortilla, Potato, Onion Jam, Chorizo Tomato 110
Artisan Cheese Plate, Chutney, Crackers, Condiments 190
- Crudo.** Japanese Sakoshi Oysters, Passionfruit, Pickled Pepper (1 pc) 90
Snapper Ceviche, Tiger's Milk, Sweetcorn, Coriander, Spiced Popcorn 150
Japanese Scallop, Ajoblanco, Chilled Almond, Cucumber, Dill 160
Yellowfin Tuna, Shiso, Guacamole, Tostada Taco 160
- Pintxos.** Beef & Aji Panca, Peruvian Red Pepper, Lime 140
Pork Pincho Moruno, Pineapple, Chimichurri 90
King Prawn, Chilli, Mango, Mint Salsa 100
BBQ Eggplant, Manchego Cheese, Onion 70

Menu

SAZÓN

Paella.

Sazón Paella — the heart of Spanish Cuisine.

Best enjoyed by 3-4 persons. Please allow 40 minutes for preparation.

Squid-Ink 'Arroz Negro', Prawns, Japanese Scallop, Charred Squid 340

Ibérico Grilled Pork & Mushroom Sofrito, Aioli, Kale 280

Spring Seasonal Vegetables, Garden Pesto 220

Parrilla.

Octopus, Potato Espuma, Escalivada Peppers 160

King Prawns, Garlic Praline, Sauce Americana 190

Snapper Fillet, Cauliflower, Black Olive, Caper 190

Daily Catch, Lemon, Olive, Garlic 600

Beef Short Rib, House Pickles, Salsa Verde 320

Rib Eye MB 9,300G, Smoked Herb Butter, Crispy Garlic 950

Beef 28 Days Dry-Aged 'Txuleta', Confit Garlic (850 gr) 2000

Verde.

Patatas Bravas Rausell, Spicy Tomato, Aioli 90

House Citrus Salad, Pomelo, Almond Brittle 70

Grilled Cauliflower, Tahini, Mint, Pomegranate 90

Burnt Cabbage, Romesco, Roasted Nut Crumble 70

Menu

SAZĀN

Mixed Olives, Citrus, Fennel, Rosemary 60

Grilled Sourdough, Stracciatella, Burnt Honey, Chilli Oil 80

Pa amb Tomàquet, Tomato Toast, Olive Oil 80

Watermelon Gazpacho, Cashew Nut Cheese 80

Patatas Bravas Rausell, Spicy Tomato, Chilli Oil, Paprika 90

House Citrus Salad, Pomelo, Almond Brittle 70

Grilled Cauliflower, Tahini, Mint, Pomegranate 90

Burnt Cabbage, Romesco, Roasted Nut Crumble 70

BBQ Eggplant, Soy, Sesame 70

Spring Seasonal Vegetables, Garden Pesto 220

Forbidden Fruit Salad, Mixed Marinated Fruits, Basil Sorbet 100

Please advise our team for any particular dietary requirements. All prices are quoted in thousands of Indonesian Rupiah and subject to 11% prevailing government tax and 10% service charge.

Taste of SAZÓN

Citrus & Rosemary Marinated Olives

'Pa amb Tomàquet' Bread with Tomatoes
your choice of Jamón Ibérico or Anchovy

'Croqueta'

your choice of Jamón Ibérico or Mushrooms

'Bikini' Homemade Beef Pastrami, Manchego Cheese Toastie

Yellowfin Tuna Tartare, Shiso, Avocado, Tortilla Chips

Grilled Octopus, Roasted Escalivada, Potato Espuma

'Paella'

your choice of

Squid-Ink & Seafood / Pork & Mushrooms / Seasonal Vegetables

Slow-Cooked Beef Short-Rib & Pickles

'Patatas Bravas' Spicy Tomato Sauce, Garlic Aioli

Kale & Citrus Salad, Ginger, Almond Brittle

'Flan' Crème Caramel, Miso, Kaffir Lime

White Sangria Ice Cream, Extra Virgin Olive Oil Jelly

600 per person

Group Menus are required for parties of 8 or more, and can be customised based on dietary requirements. Please note that dishes and ingredients are subject to change without prior notice. Availability may vary based on seasonality, and the chef's discretion to ensure the highest quality and freshness. The price is quoted in thousands of Indonesian Rupiah and subject to 11% prevailing government tax and 10% service charge.

The Grande SAZĒN

Citrus & Rosemary Marinated Olives

'Pa amb Tomàquet' Bread with Tomatoes
your choice of Jamón Ibérico or Anchovy

'Croqueta'

your choice of Jamón Ibérico or Mushrooms

'Bikini' Homemade Beef Pastrami, Manchego Cheese Toastie

Japanese Scallops, 'Ajoblanco', Green Grapes, Dill

Tiger Prawns, Garlic, Sherry Praline, Sauce Américaine

'Paella'

your choice of

Squid-Ink & Seafood / Pork & Mushrooms / Seasonal Vegetables

28-Day Dry Aged Beef 'Txuleta'

'Patatas Bravas' Spicy Tomato Sauce, Garlic Aioli

Kale & Citrus Salad, Ginger, Almond Brittle

Forbidden Fruit Salad with Basil, Tarragon Sorbet

White Sangria Ice Cream, Extra Virgin Olive Oil Jelly

800 per person

Group Menus are required for parties of 8 or more, and can be customised based on dietary requirements. Please note that dishes and ingredients are subject to change without prior notice. Availability may vary based on seasonality, and the chef's discretion to ensure the highest quality and freshness. The price is quoted in thousands of Indonesian Rupiah and subject to 11% prevailing government tax and 10% service charge.

SAZĀN

Dulce

DESSERT	Artisan Cheese Plate, Chutney, Crackers, Condiments 190
	Kaffir Lime & Caramel Flan 90
	Forbidden Fruit Salad, Mixed Marinated Fruits, Basil Sorbet 100
	Santiago Cake, Orange Curd & Toasted Meringue 90
	'Carajillo', Coffee & Whisky, Burnt Milk Ice Cream 120
	Basque Cheesecake, Strawberry Long Pepper Ice Cream 140
	Sangria Ice Cream & Olive Oil Jelly 50

Beverage

		75ml	bottle
Sweet Wine	De Bortoli Deen Vat Series 5 Botrytis Riverina Australia	180	850
	Churchill's Reserve Port Douro Portugal	95	950

Sherry	Alfonso Oloroso Seco Andalucia	95	950
	Nectar Pedro Ximénez Dulce Andalucia	95	950

Coffee Spanish Style	Café del Tiempo (iced) 55 Espresso, lemon	Café Carajillo 95 Espresso, Bailey's
	Café Bombón 55 Espresso, condensed milk	Tinto de Verano (iced) 70 Espresso, tonic water

Coffee	Freshly brewed coffee with selection choice of Indonesian bean blends:		
	Espresso Blend A 100% Arabica blend from Toraja, Aceh, and Bali, offering a fruity aroma with nutty, berry notes and a light body.	Regent Bali Canggu Blend A rich blend of Arabica and Robusta from Bali regions, including Kintamani, Manikliyu, Tabanan, and Pupuan, with unique hints of cocoa nibs, nutty undertones, caramel, and a fuller body.	
	Choose your preferred brewing style and milk option.		
	Espresso 55	Macchiato	65
	Americano 65	Decaf Coffee	65
	Cappuccino 65	Krakakoa Chocolate	65
	Café Latte 65	Matcha Latte	65

Tea	Singabera Indonesian tea collection, handpicked assortment of the finest regional teas with its unique taste	TWG Selection of international teas, each offering a unique sip from different corners of the world.
	Chamomile 65 Moroccan Mint 65 Halimun Oolong 65 Chamomile Lemongrass 65 Butterfly Roselle 65	English Breakfast 65 Earl Grey 65 Emperor Sencha 65 Grand Jasmine 65 Darjeeling 65

Beverage

SAZŌN

Signature Cocktails

180

Create an experience of a modern twist on classic Spanish cocktails, crafted with locally sourced ingredients and innovative techniques, designed to perfectly complement the rich flavors and vibrant culture of Spain in every sip.

Flamenco Fizz

Limo aperitivo, dry mushroom-infused Cynar, spiced demerara syrup, orange

Sangria Roja

Red wine, rosemary-infused port, cranberry, peach & rosella cordial, mix fruit, ginger ale

Sangria Blanca

Sakura tea-infused white wine, sweet wine, lychee, mix fruit, tonic water

Sevilla Breeze

Tequila, luxardo maraschino, orange, honey & strawberry cordial, foamee

Tommy's Jalapeno

Pineapple-infused tequila, rosella tea, agave, jalapeno, lime juice, Aperol

Sazon 75

Vodka, passionfruit, cucumber, coriander, lemon juice, Cava

Aperitivo de Marianito

Strawberry tea-infused gin, Limo aperitivo, sweet vermouth, bitter

Nutty Punch

Peanut butter fat washed whiskey, hazelnut, orange, banana liqueur, milk

Lemon Basil Drop

Gin, clarified lemon, orange liqueur, basil oil, bianco vermouth

Leche de Dulce 2.0

Spiced rum, cold brew coffee liqueur, espresso, spiced demerara, condensed milk

Mocktails

90

Flamenco Breeze

Passionfruit, butterscotch, grenadine, carbonated orange

Hibiscus Sangria

Hibiscus tea, orange juice, apple juice, mix fruit, honey

La Roja Nojito

Watermelon, lime, mint, soda

Beer

Island Brewing Summer Pale Ale

Draft

90

Hoegaarden Witbier

Bottle

120

Island Brewing Pilsner

Draft

80

Corona Extra

Bottle

120

Kura Kura Lager

Can

90

Heineken

Bottle

90

Kura Kura IPA

Can

120

Bintang

Bottle

80

Water

Aqua Panna 750ml	110	Aqua Reflection Still / Sparkling 750ml	90
San Pellegrino 750ml	110	Aqua Reflection Still / Sparkling 380ml	60

Soft Drink & Juice

Coca-Cola / Coca-Cola Zero	60	Orange / Watermelon	70
Sprite / Soda	60	Pineapple / Apple	70
Tonic / Ginger Ale	80		

Coffee Spanish Style

Café del Tiempo (iced) Espresso, lemon	55	Café Carajillo Espresso, Bailey's	95
Café Bombón Espresso, condensed milk	55	Tinto de Verano (iced) Espresso, tonic water	70

Coffee

Freshly brewed coffee with selection choice of Indonesian bean blends:

Espresso Blend

A 100% Arabica blend from Toraja, Aceh, and Bali, offering a fruity aroma with nutty, berry notes and a light body.

Regent Bali Canggu Blend

A rich blend of Arabica and Robusta from Bali regions, including Kintamani, Manikliyu, Tabanan, and Pupuan, with unique hints of cocoa nibs, nutty undertones, caramel, and a fuller body.

Choose your preferred brewing style and milk option.

Espresso	55
Americano	65
Cappuccino	65
Café Latte	65
Macchiato	65
Decaf Coffee	65
Krakakoa Chocolate	65
Matcha Latte	65

Tea

Singabera

Indonesian tea collection, handpicked assortment of the finest regional teas with its unique taste.

Chamomile	65
Moroccan Mint	65
Halimun Oolong	65
Chamomile Lemongrass	65
Butterfly Roselle	65

TWG

Selection of international teas, each offering a unique sip from different corners of the world.

English Breakfast	65
Earl Grey	65
Emperor Sencha	65
Grand Jasmine	65
Darjeeling	65

SAZŌN



WINE OF THE MONTH

Viura - Baron de Ley Blanco

RIOJA

glass 150 | bottle 750

Tempranillo - Finca Constantia Montado

TOLEDO

glass 150 | bottle 750

Tempranillo - Finca Constantia Montado Rosé

TOLEDO

glass 150 | bottle 750

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SAZĀN

Wine by The Glass

			glass	bottle
Sparkling	Segura Viudas Brut Reserva Cava	Penedes	190	850
	Segura Viudas Brut Rosado Reserva	Penedes	190	850
White	Marqués de Cáceres Blanco	Rioja	170	800
	Mas Amor Verdejo Franck Massard	Rueda	210	950
	Babich Wines Classic Sauvignon Blanc	Marlborough	210	950
	Bouchard Aine & Fils Chardonnay	Burgundy	250	1.100
Rosé	Chateau Miraval 'Studio by Miraval' Rose	Provence	250	1.100
	Black Cottage Rosé	Marlborough	200	900
Red	Pago Capellanes Joven Tinta Fina	Ribera del Duero	200	900
	CVNE 'Cune' Crianza Tempranillo	Rioja	190	850
	Clos Henri Pinot Noir	Marlborough	230	1.000
	Thorn-Clarke Sandpiper Shiraz	Barossa Valley	200	900
Sherry	Alfonso Oloroso Seco Sherry	Andalucia	95	950
	Nectar Pedro Ximénez Dulce Sherry	Andalucia	95	950

Half Bottles

375 ml

White	Cesari Liano Bianco	Italy	900
	Trimbach Riesling	Germany	700
Red	Carpineto Dogajolo Toscana	Italy	550
	Marqués de Cáceres Crianza	Spain	450

Vintage wines subject to availability.

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Champagne & Sparkling

			bottle
Cava	Gramona Imperial Brut	Penedes	1.800
	Liopart Brut Cava	Penedes	1.500
	Bach Rose Brut	Penedes	1.200
Brut Champagne	Dom Pérignon Brut	Épernay	15.000
	Krug Grande Cuvée 171eme Edition Brut	Reims	15.000
	Pomery Brut Royal	Reims	4.000
	Henri Giraud Argonne Brut	Aÿ Grand Cru	14.000
	Bauchet Pere & Fils Origine Brut	Bisseuil Aÿ	3.800
Rosé Champagne	Laherte Freres Rosé de Meunier Extra Brut	Chavot-Courcourt	5.000
	Henri Giraud Dame Jane Rosé	Aÿ	4.500

White Wine

			bottle
Spain	Gramona Gessami	Penedes	1.700
	O Luar Do Sil Sobre Lias	Ribera Del Duero	1.500
France	Jean-Claude Boisset	Chablis	2.100
	Henri Bourgeois Sancerre Les Baronnes	Loire Valley	2.300
	Pascal Jolivet Attitude Sauvignon Blanc	Loire Valley	1.500
	Domaines Schlumberger Les Princes Abbes Gewurztraminer	Alsace	1.800
	Louis Latour Sous Le Puits Puligny-Montrachet Premier Cru	Côte de Beaune	8.000
Italy	Cavatina Pinot Grigio	Delle Venezie	950
	Allegrini Corte Giara Soave	Veneto	900
	Enrico Serafino Grifo del Quartaro Gavi di Gavi DOCG	Piedmonte	1.650
Australia & New Zealand	Thorn-Clarke Sandpiper Riesling	Eden Valley	1.300
	Cloudy Bay Sauvignon Blanc	Marlborough	2.800
	Yalumba Y Series Viognier	South Australia	1.400

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Red Wine

			bottle
Spain	Marqués de Murrieta Gran Reserva	D.O. Ca Rioja	3.950
	Vega Sicilia Unico	Ribera del Duero	22.000
	Franck Massard Humilitat	D.O.Q Priorat	1.250
	Bodegas Fernando Castro Castillo Santa Barbara Reserva	Valdepenas	1.100
France	Jean-Claude Boisset Les Ursulines Bourgogne Rouge	Bourgogne	1.800
	Château Mouton Rothschild	Pauillac	58.000
	E. Guigal Côte-Rôtie Brune et Blonde de Guigal	Rhône Valley	5.500
	E. Guigal Côtes du Rhône Rouge	Rhône Valley	1.600
	Mouton Cadet Reserve Rouge Graves	Bordeaux Graves	1.800
	Château Cissac Cru Bourgeois	Haut-Médoc	2.200
Italy	Tenuta San Guido Sassicaia Bolgheri	Tuscany	18.000
	Vigneti del Salento I Muri Primitivo	Puglia	1.300
	Farnese Fantini Edizione Cinque Autoctoni	Abruzzo	2.800
Chile	Casa Silva Collection Carmenère	Colchagua Valley	1.200
	Castillo de Molina Reserva Merlot	Cachapoal Valley	1.300
Argentina	Mi Terruno Reserva Cabernet Sauvignon	Mendoza	1.500
USA	Cloudline Cellars	Willamette Valley Oregon	2.200
	Gnarly Head Wines Old Vine Zinfandel	Lodi	1.600
Australia & New Zealand	Heartland Shiraz	Langhorn-Creek	1.500
	d'Arenberg The Stump Jump GSM	McLaren Vale	1.200
	Babich Wines Classic Pinot Noir	Marlborough	1.850
	Craggy Range Merlot Gimblett Gravels	Hawke's Bay	2.200

Rosé Wine

			bottle
	Mas Amor Rosado D.O Catalunya	Priorat	1.100
	Château d'Esclans Whispering Angel Rosé	Côtes de Provence	2.500
	Château Miraval Cotes de Provence Rosé	Côtes de Provence	2.400

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