

Feed Me Menu

SAZĒN

Gilda, Marinated Tuna, Olive, Pepper

‘Pa amb Tomàquet’ Bread, Tomatoes, Jamón Ibérico

‘Croqueta’

your choice of Jamón Ibérico *or* Mushrooms

‘Spanish Breakfast’ Potato Foam, Egg, Chorizo

‘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

‘Carajillo’, Coffee & Whisky, Burnt Milk Ice Cream

White Sangria Ice Cream, Extra Virgin Olive Oil Jelly

680 per person

Add Sangria Jar for 600

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

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

Vegetarian/ Vegan Menu

SAZĒN

Mixed Olives, Citrus, Fennel, Rosemary 60

Grilled Sourdough, Extra Virgin Olive 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 — Paella, Garden Pesto 220

Forbidden Fruit Salad, Mixed Marinated Fruits, Basil Sorbet 100

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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	180	850
	Australia		
	Churchill’s Reserve Port Douro	95	950
	Portugal		

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

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

Coffee	Freshly brewed coffee with selection choice of Indonesian bean blends:			
	Espresso Blend		Regent Bali Canggu Blend	
	A 100% Arabica blend from Toraja, Aceh, and Bali, offering a fruity aroma with nutty, berry notes and a light body.		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		TWG	
	Indonesian tea collection, handpicked assortment of the finest regional teas with its unique taste		Selection of international teas, each offering a unique sip from different corners of the world.	
	Chamomile	65	English Breakfast	65
	Moroccan Mint	65	Earl Grey	65
	Halimun Oolong	65	Emperor Sencha	65
	Chamomile Lemongrass	65	Grand Jasmine	65
	Butterfly Roselle	65	Darjeeling	65

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	Amber Sun Blended scotch whisky, lemon, spiced honey syrup, bitter, ginger ale, tepache foam
Sangria Roja Red wine, rosemary-infused port, cranberry, peach & rosella cordial, mix fruit, ginger ale	Amor de Flor Pomelo gin, Aperol, white wine, lemon, elderflower peach strawberry cordial
Sangria Blanca Sakura tea-infused white wine, sweet wine, lychee, mix fruit, tonic water	Nutty Punch Peanut butter fat washed whiskey, hazelnut, orange, banana liqueur, milk
Sevilla Breeze Tequila, luxardo maraschino, orange, honey & strawberry cordial, foamee	Lemon Basil Drop Gin, clarified lemon, orange liqueur, basil oil, bianco vermouth
Tommy's Jalapeno Pineapple-infused tequila, rosella tea, agave, jalapeno, lime juice, Aperol	Leche de Dulce 2.0 Spiced rum, cold brew coffee liqueur, espresso, spiced demerara, condensed milk
Sazon 75 Vodka, passionfruit, cucumber, coriander, lemon juice, Cava	Sangria de Cerveza Pilsner beer, brandy, sakura tea infused white wine, peach rosella cordial, ginger ale
Aperitivo de Marianito Strawberry tea-infused gin, Limo aperitivo, sweet vermouth, bitter	Sandía Cooler Silver tequila, watermelon, lemon, mint syrup, soda water

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
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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

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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



Hora De Sangria

6PM – 7PM

glass 180 | second glass on us

Sangria Jug

800

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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

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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	Alsace	1.800
	Gewurztraminer		
	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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