

MEDITERRANEAN BAR & GRILL MENU

SAZŌN

To Snack

CURRIED NUTS sea salt, parsley	50
GRILLED FLATBREAD anchovy butter, stracciatella cheese, local honey	90
GRILLED FOCACCIA BREAD mediterranean olive, tomato salsa	90
JAMÓN CROQUETTES (2 pcs) aioli, sliced jamón	120
CHICKEN LIVER PARFAIT (2 pcs) grilled toast, apple jam, cider jelly	120
PORK BELLY FRIED BAO (2 pcs) hoisin aioli, shiso	120
GRILLED PASTRAMI BIKINI SANDWICH (2 pcs) manchego cheese, mustard	120
GRILLED SCALLOPS (2 pcs) morcilla sausage, hazelnuts butter	120
LAMB & NDUJA MEATBALLS (2 pcs) feta cheese, spiced tomato	220

To Start—Small Plates

SLOW COOKED LAMB SHOULDER nduja sauce, potato foam	180
MARINATED BEETROOT SALAD stracciatella cheese, pomegranate & potato bread	140
POTATO & ONION OMELET chorizo, tomato paprika jam	140
FRIED CALAMARI garlic aioli, lemon	140
JAMÓN & CHORIZO CHIPS fried tostada	240
GRILLED JUMBO PRAWNS chilli garlic bisque, parsley	280

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.

To Share—Bigger Plates & Sides

MIXED SEAFOOD PAELLA moon scallops, jumbo prawns, calamari, squid ink sofrito	560
GRILLED PORK & BONE MARROW WET RICE mushroom sofrito, crispy kale	S 350/L 550
GRILLED SALMON fennel and rocket salad, citrus olive sauce	350
GRILLED HALF CHICKEN harissa, tahini chickpea sauce	200
ROASTED PORK CHOP 250g pineapple salsa, eggplant, dukkha	350
ROASTED DUCK BREAST lentils, romanesco ragout	350
BLACK ANGUS FLANK STEAK MB2 300g salsa verde, crispy shallot	580
SIR HARRY WAGYU STRIPLOIN MB5 250g chimichurri sauce	800

To Add

CRISPY PATATAS BRAVAS tomato sauce, garlic aioli	80
SKINNY FRIES sage salt, truffle aioli	80
HOUSE CITRUS GREEN SALAD pomegranate, almond brittle	80
CHARRED TOMATOS sweet & sour peppers, tuna aioli & chili	170
GRILLED BABY GEM LETTUCE cashew nut, anchovy, red onion	100
FRIED CAULIFLOWER pomegranate, tahini, mint	120

To Finish

STICKY TOFFEE CAKE pomegranate, burnt milk ice cream	120
CHOCOLATE SPONGE CAKE orange curd & coffee ice cream	120
BURNT CREME CATALAN CUSTARD cinnamon churros	100
MANCHEGO CHEESE apple chutney, toasted sourdough	290

SAZŌN

CRUDO MENU

Snacks

Salmon Taco | Spicy Sauce | Shiso | Red Caviar / 120

Hamachi Toast | Jamón | Crème Fraiche | Chive / 140

Scallop Crudo Cone | Shiso Aioli | Shallot | Lime / 140

Wagyu Tartare Tart | Kimchi | Crispy Shallot | Spicy Aioli / 160

Fruits Of The Sea Crudo

Salmon | Scallop | Hamachi

Served with olive oil, kombu vinegar, lime, caper
shiso, tostada, prawn crackers

250

Salmon | Watermelon | Stracciatella | Prawn Crackers / 180

Hamachi | Tomato | Red Onion | Avocado Wasabi / 180

Scallop | Almond | Grape | White Gazpacho / 250

Torched Prawn | Sweetcorn | Coconut | Spiced Popcorn / 190

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