

# MEDITERRANEAN BAR & GRILL MENU

# SAZON

## SMALLS

### OLIVES

marinated / citrus / sherry / rosemary

### MEDITERRANEAN HUMMUS

olive oil / herbs / focaccia

### WOOD FIRE POTATO BREAD

whipped anchovy butter

### CROQUETTES (2 PCS)

creamy jamón / aioli sauce

### DUCK RILLETTE (2 PCS)

fried potato pavé / orange jam / shallot salad

### CHICKEN LIVER PARFAIT (2 PCS)

brioche toast / apple jam / cider jelly

### SCALLOPS (2 PCS)

canadian / morcilla sausage / hazelnut

### CRUDO (2 PCS)

fresh tuna / tostada / avocado / mandarin kosho

### TARTARE

wagyu / spicy aioli / cured egg yolk / potato chips

### CEVICHE

daily catch fish / sweetcorn / coconut dressing /  
spiced popcorn

### CHARCUTERIE

jamón / mortadella / saucisson / manchego cheese

## PASTA & PAELLA

### GNOCCHI

parmesan / alfredo sauce / garlic / parsley

### RIGATONI

spicy vodka / confit duck / tomato / chilli

### LASAGNA

wagyu beef cheek / tomato ragout / comté cheese / verde

### RISOTTO

pumpkin / parmesan / grilled prawns / bisque sauce

### WET PAELLA

roast pork / bone marrow / mushroom sofrito / kale

### PAELLA

mixed seafood grill / scallops / prawns / squid ink sofrito

## GRILLED MEAT & FISH

60	<b>GRILLED HALF CHICKEN</b> harissa / tahini / chickpea / sumac	200
75	<b>GRILLED MARKET FISH FILLET</b> peas / olive oil / pickled fennel	300
85	<b>ROASTED PEKING DUCK</b> romanesco sauce / kale / za'atar spices	350
120	<b>HERITAGE PORK CHOP</b> pineapple salsa / eggplant / dukkha spices	450
120	<b>WAGYU STONE AXE</b> chuck tail flap / salsa verde / MB9+	450 / 100gr
120	<b>STEAK AU POIVRE</b> peppercorn / house frites / baby gem lettuce	550
150	<b>WAGYU SIR HARRY</b> ribeye / chimichurri / tomato / MB5	800

120

180

## SALADS & SIDES

190	<b>GREEN SALAD</b> garden leaves / citrus / almonds / lime dressing	80
	<b>PATATAS BRAVAS</b> tomato sauce / garlic aioli	80
	<b>BEET SALAD</b> feta cheese / orange segment / almond brittle	100
	<b>GREEK SALAD</b> cucumber / tomato / feta mousse / oregano	100
	<b>GRILLED BABY CORN</b> chipotle butter / corn cake / green béarnaise	150

180

200

250

280

<sup>S</sup> 350

<sup>L</sup> 550

560

## DESSERTS

	<b>CHURROS</b> crème catalan / burnt cinnamon caramel	100
	<b>STICKY TOFFEE</b> pomegranate / burnt milk ice cream	120
	<b>CHOCOLATE</b> chocolate cake / orange curd / coffee ice cream	120

## CHEFS COUNTER MENU

700

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.