

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 | GRILLED HALF CHICKEN harissa / tahini / chickpea / sumac | 250 |
| 75 | GRILLED MARKET FISH FILLET peas / olive oil / pickled fennel | 300 |
| 85 | ROASTED DUCK romanesco sauce / kale / za'atar spices | 350 |
| 120 | HERITAGE PORK CHOP pineapple salsa / eggplant / dukkha spices | 450 |
| 120 | WAGYU STONE AXE denver cut / salsa verde / MB9+ | 450 / 100gr |
| 120 | STEAK AU POIVRE peppercorn / house frites / baby gem lettuce | 550 |
| 150 | WAGYU SIR HARRY ribeye / chimichurri / tomato / MB5 | 800 |

120

180

SALADS & SIDES

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

180

200

250

280

^S 350

^L 550

560

DESSERTS

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

CHEF'S 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.

SAZĀN

CHEF'S COUNTER MENU

WOOD FIRE POTATO BREAD whipped anchovy butter

CRUDO fresh tuna / tostada / avocado / mandarin kosho

CROQUETTES creamy jamón / aioli sauce

CEVICHE daily catch fish / sweetcorn / coconut dressing / spiced popcorn

BEET SALAD feta cheese / orange segment / almond brittle

RISOTTO pumpkin / parmesan / grilled prawns / bisque sauce

ROASTED DUCK romanesco sauce / kale / za'atar spices

STICKY TOFFEE pomegranate / burnt milk ice cream

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