

MEDITERRANEAN BAR & GRILL MENU

SAZON

SMALLS

OLIVES

marinated / citrus / sherry / rosemary

MEDITERRANEAN HUMMUS

olive oil / herbs / focaccia

WOOD FIRE POTATO BREAD

whipped anchovy butter

OCTOPUS CROQUETTES (2 PCS)

tar-tar aioli / fermented leek powder

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

coppa / mortadella / saucisson / manchego cheese

PASTA & PAELLA

GNOCCHI

parmesan / alfredo sauce / garlic / parsley

RIGATONI

spicy vodka / tomato / chilli / parmesan

LASAGNA

wagyu beef cheek / tomato ragout / comté cheese / verde

RISOTTO

pumpkin / parmesan / grilled prawns / bisque sauce

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 fish bone butter / pickled fennel / garlic praline	300
85	DRY AGED DUCK 14 days aged / duck bone cinnamon jus / 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
150	STEAK AU POIVRE wagyu picanha / peppercorn / frites / watercress salad / MB5	550
120	WAGYU SIR HARRY ribeye / chimichurri / tomato / MB5	800

180

190

SALADS & SIDES

350	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

DESSERTS

	SAZON-MISU coffee amaretto / lady finger / almond praline / matcha	100
	CHURROS crème catalan / burnt cinnamon caramel	100
	TROPICAL INDULGENCE passionfruit sorbet / white chantilly / berries / coffee granita	100
	STICKY TOFFEE pomegranate / burnt milk ice cream	120



Scan for picture menu.

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.

CHEF'S EXPERIENCE MENU

700

ADD COCKTAIL PAIRING

300