

SAZŌN

SNACKS

MEDITERRANEAN HUMMUS

chickpeas / tahini / focaccia bread
85

OCTOPUS CROQUETTE (1 pc)

tartar aioli / fermented leek powder
60

GRILLED SCALLOP (1 pc)

morcilla sausage / hazelnut
75

WOOD FIRE POTATO BREAD

whipped anchovy butter
85

CHICKEN LIVER PARFAIT (1 pc)

brioche / apple jam / cider jelly
70

TUNA CRUDO (1 pc)

tostada / avocado / mandarin kosho
60

OLIVES

marinated / citrus / sherry / rosemary
60

STARTERS

WAGYU BEEF TARTARE

spicy aioli / cured egg yolk / chips
200

DAILY CATCH CEVICHE

sweet corn / coconut dressing / spiced popcorn
200

CHARCUTERIE

coppa / mortadella / saucisson / cheese
350

BEET SALAD

feta cheese / orange segment / almond brittle
100

SHARING PASTA & PAELLA

GNOCCHI

parmesan / alfredo sauce / parsley
190

RIGATONI

spicy vodka or carbonara
200

LASAGNA

wagyu beef cheek / tomato ragout / cheese
250

PRAWN RISOTTO

pumpkin / bisque sauce / parmesan
280

SIGNATURE SEAFOOD PAELLA

mixed grilled seafood / squid ink sofrito
560

MAINS

GRILLED HALF SPRING CHICKEN

nduja sauce / seasonal vegetables / sumac
250

GRILLED MARKET FISH

fish bone butter / pickled fennel /
garlic praline
300

WAGYU STONE AXE MB9

denver cut / salsa verde
450 / 100gr

14 DAYS DRY AGED DUCK

duck bone cinnamon jus / za'atar spices
380

HERITAGE PORK CHOP

pineapple salsa / eggplant / dukkha spices
450

STEAK AU POIVRE

wagyu picanha / frites / watercress salad
675

WAGYU SIR HARRY

ribeye / chimichurri / sun-dried tomato
800 / 250g

SIDES

GREEN SALAD

garden leaves / almonds / lime drressing
80

GREEK SALAD

cucumber / tomato / feta cheese
100

SUMMER WHISPER

feta mousse / pickled tomato /
strawberry consommé
100

PATATAS BRAVAS

tomato sauce / garlic aioli
80

DESSERTS

SAZON-MISU

coffee amaretto / lady finger / almond praline
100

CHURROS

crème catalan / cinnamon caramel
100

TROPICAL INDULGENCE

passionfruit sorbet / berries / coffee granita
100

STICKY TOFFEE CAKE

pomegranate / burnt milk ice cream
120

CHEF'S EXPERIENCE MENU

ADD WINE PAIRING

700

ADD COCKTAIL PAIRING

600

300



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.