

SAZÓN

TERRA VERTE

MEDITERRANEAN DUET

CHEF TUDE X CHEF ARMEN
SATURDAY, 15 AUGUST 2026

BREAD

WOOD FIRE POTATO BREAD whipped anchovy butter (Sazón)

SNACK

TUNA CRACKERS pasta frita / anchovy relish / harissa yoghurt (Terra Verde)

OCTOPUS CROQUETTE tartar aioli / fermented leek powder (Sazón)

ENTRÉE

SUMMER WHISPER feta mousse / pickled tomato / strawberry consommé (Sazón)

MELON PROSCIUTTO sugar melon / burrata / hot honey / sumac / pistachio (Terra Verde)

MAINS

14 DAYS DRY AGED DUCK romesco / cinnamon jus / za'tar spices (Sazón)

CHARCOAL FRESH CATCH FISH braised leek / black mussels / pil pil sauce (Terra Verde)

DESSERT

BEETROOT FETTA beetroot parfait / blueberry / almond crumble / whipped fetta (Terra Verde)

SAZÓN-MIZU coffee amaretto / lady finger / almond praline (Sazón)

750 per person

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.

À LA CARTE MENU

	WOOD FIRE POTATO BREAD	whipped anchovy butter	85
	MEDITERRANEAN HUMMUS	chickpeas / tahini / focaccia bread	85
	OCTOPUS CROQUETTE	tartar aioli / fermented leek powder	60
ΛV	TUNA CRACKERS	pasta fritta / anchovy relish / harissa yoghurt	60
	CHICKEN LIVER PARFAIT	brioche / apple chutney / cider jelly	70
	SUMMER WHISPER	feta mousse / pickled tomato / strawberry consommé	100
ΛV	MELON PROSCIUTTO	sugar melon / burrata / hot honey / sumac / pistachio	200
	DAILY CATCH CEVICHE	sweetcorn / coconut dressing / spiced popcorn	200
	WAGYU BEEF TARTARE	spicy aioli / cured egg yolk / homemade chips	200
	GREEN SALAD	garden leaves / almond / lime dressing	80
	GRILLED HALF SPRING CHICKEN	nduja sauce / seasonal vegetables / sumac	250
ΛV	CHARCOAL FRESH CATCH FISH	braised leek / black mussels / pil pil sauce	300
	14 DAYS DRY AGED DUCK	romesco / cinnamon jus / za'tar spices	380
	WAGYU SIR HARRY RIBEYE MB5	chimichurri / sun-dried tomato	800
	WAGYU STONE AXE MB9	denver cut / salsa verde	450/100gr
	HERITAGE PORK CHOP	pineapple salsa / eggplant crème / dukkah	450
	SIGNATURE SEAFOOD PAELLA	mix grilled seafood / squid ink sofrito	560
	SAZŌN-MISU	coffee amaretto / lady finger / almond praline	100
	TROPICAL INDULGENT	passionfruit sorbet / berries / coffee granita	100
	VANILLA FLAN	caramel / sea salt / orange zest	100
	STICKY TOFFEE CAKE	pomegranate / burnt milk ice cream	120
ΛV	BEETROOT FETTA	beetroot parfait / blueberry / almond crumble / whipped fetta	150

ΛV by Terra Verte

SAZÓN

TERRA VERTE

**SIGNATURE
COCKTAILS**

YUZU SPRITZ

BY TERRA VERTE

gin / yuzu / rosemary / lemon / soda

160

BORA

BY SAZÓN

black pepper-infused vodka / green apple soda

160

Available as non-alcoholic version at 80 per glass

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subject to 11% prevailing government tax and 10% service charge.