



**FOOD  
MENU**



FOOD

**KEPULAUAN RIAU GONG GONG CEVICHE**

120

Red onion, red pepper, green pepper, chilli, lemongrass, lime, coconut, & crispy banana chips.

**SEARED TUNA**

170

Yuzu soy, salmon roe, & citrus segments.

**BEEF TATAKI WITH TRUFFLE SOY**

180

Toasted rice dust, fried shallots, & pickled shimeji mushrooms.

**FOIE GRAS TERRINE**

450

Butter brioche & local tamarind-pineapple kaffir lime chutney.

**SNAPPER CARPACCIO**

160

Pickled cucumber, sundried cherry tomatoes, red radish, fish roe, orange zest, & citrus vinaigrette.

**Food Allergies and Intolerances:**

We welcome inquiries from guests who wish to know whether dishes contain specific ingredients.

Please note before placing your order, kindly inform a member of our team if anyone in your party has a food allergy.

All prices are quoted in '000 Indonesian Rupiah and subject to 10% Service Charge and 11% Prevailing Government Tax.



FOOD

### CHICKEN STIX

Inspired by bold Thai spices & Chinese street food flair

Pandan marination & sweet chili sauce.

80

### DUCK STIX

Inspired by rich Chinese flavours

Char siu marination & hoisin sauce.

95

### RIB EYE STIX

Inspired by smoky street grills of Purwakarta, Indonesia

Maranggi marination & spicy tomato relish.

175

### MULWARA LAMB STIX

A fusion of Indian & Maluku spice traditions

Tandoori marination & sambal colocolo.

130

### TENGGIRI STIX

Inspired by the seafood markets of Jimbaran, Indonesia,  
& the zest of Thai cuisine

Jimbaran-style seasoning & lime dressing.

110

### SNAPPER STIX

Classic Chinese-inspired flavours

Garlic & ginger paste & XO sauce.

135

### SQUID STIX

Infused with classic Chinese umami

Garlic, coriander leaves, & nước chấm (Vietnamese dipping sauce).

95

### PRAWN STIX

Sweet & savory coastal flavours of Thailand

Honey glaze & seafood sauce dressing.

140

### PLANT-BASED STIX

Hearty plant-based traditions from Yogyakarta, Indonesia

Jackfruit & rich coconut sauce.

80

### SOP BUNTUT

Clear braised oxtail soup, vegetables, & jasmine rice.

210

### DESSERT

Vanilla crème brûlée paired with mango & kaffir lime leaf compote.

120

## SWEET ENDING WITH OUR COMPLIMENTS

### GRILLED HONEY PINEAPPLE STIX

Island honey pineapple glazed with tamarind coconut chili, topped with toasted coconut flakes.

#### Food Allergies and Intolerances:

We welcome inquiries from guests who wish to know whether dishes contain specific ingredients.

Please note before placing your order, kindly inform a member of our team if anyone in your party has a food allergy.

All prices are quoted in '000 Indonesian Rupiah and subject to 10% Service Charge and 11% Prevailing Government Tax.