



## Hors D'oeuvres

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| <b>HUÎTRES - 3 OR 6 PIECES (SEASONAL)</b> ..... 295 / 575<br>Red Wine Mignonette, Calamansi-Soy  |
| <b>RED BIG EYE SNAPPER CARPACCIO</b> ..... 180<br>Thinly Sliced, Olive Oil, Fresh Lemon Juice, Roasted Garlic, Parsley Oil, Fresh Lemon Zest |
| <b>TARTARE DE BOEUF</b> ..... 385<br>Grass-Fed Filet Mignon, Onion, Capers, Gherkins, Chives, Egg Yolk, Toasted Baguette                     |
| <b>COQUILLES SAINT-JACQUES</b> ..... 395<br>Hokkaido Scallops, Herb Gratin, Spinach, Garlic, Shallot, Oscietra Caviar                        |
| <b>BURRATA</b> ..... 330<br>Local Burrata, Slow Roasted Tomatoes, Truffle Basil Vinaigrette, Shaved Black Truffle                            |
| <b>NIÇOISE</b> ..... 185<br>Tuna, Ripe Tomatoes, Boiled Quail Eggs, Niçoise Olives, Anchovies, Niçoise Dressing                              |
| <b>GARDEN GEMS</b> ..... 195<br>Heirloom Vegetables, Black Olive Soil, Dehydrated Grapes, Tomatoes, Pomegranate                              |

## Soupes

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| <b>SOUPE À L'OIGNON</b> ..... 250<br>Rich Caramelized Onion Soup<br>Crusty Baguette, Melted Gruyère Cheese |
| <b>BISQUE DE HOMARD</b> ..... 290<br>Light Lobster Bisque scented with Cognac<br>Lobster Soufflé Dumpling  |
| <b>VELOUTÉ DE POTIRON</b> ..... 250<br>Roasted Honey Pumpkin<br>Cheese-Pumpkin Fagottini, Mint Sour Cream  |

J.J.A. dinner is meant to celebrate generosity and conviviality, through sharing small and larger plates or relishing one of the signature mains.

Bon appétit!

★ SIGNATURE

🐷 PORK

🌿 VEGETARIAN

🌱 VEGAN

🌾 GLUTEN

📍 LOCAL FARM

PRICES ARE IN THOUSANDS IDR AND ARE SUBJECT TO 11% GOVERNMENT TAX AND 10% SERVICE CHARGE

# Plats Principaux

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|---|-----|
| <b>PÂTES AUX FRUITS DE MER</b> ★ 🌾  | 380 |
| Linguine Pasta, Mussels, Clams, Shrimps<br>Herb-Garlic Butter, Saffron, Fresh Basil |     |
| <b>RISOTTO ET CHAMPIGNONS</b> 🌿   | 250 |
| Champignons, Filled Morels, Fresh Basil<br>Reggiano Cheese                          |     |
| <b>MOULES MARINIÈRES</b> 🌾  | 380 |
| Fresh Steamed Mussels, Herbs<br>White Wine, Toasted Garlic Baguette                 |     |
| <b>CREVETTES</b> ★  | 380 |
| Herb Marinated Prawns<br>Grilled with Green Chili & Coriander                       |     |
| <b>SOLE MEUNIÈRE</b> 🌾  | 990 |
| Sautéed New Potatoes, Lemon Butter Sauce  |     |
| <b>STEAK FRITES</b>   | 850 |
| 300gr - Entrecôte Heritage MB8+, AUS<br>French Fries, Café de Paris                 |     |
| <b>CANARD</b> 📍   | 370 |
| Duck Two Ways - Duck Breast & Leg<br>Savoy Cabbage, L'Orange, Rosemary Oil          |     |

# Plats D'Accompagnements 🌿

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| <b>VEGETABLE RATATOUILLE</b>             | 75 |
| <b>CAULIFLOWER GRATIN</b> 🌾              | 75 |
| <b>CREAMED SPINACH</b>                   | 75 |
| <b>BUTTERED BROCCOLINI</b>               | 80 |
| <b>BUTTERED GREEN ASPARAGUS</b>          | 80 |
| <b>SAUTÉED CHAMPIGNONS</b>               | 75 |
| <b>SAUTÉED NEW POTATOES</b>              | 75 |
| <b>POMMES PURÉE</b>                      | 75 |
| <b>POMMES FRITES &amp; TRUFFLE OIL</b> 🌿 | 75 |
| <b>THREE PEPPER RICE PILAF</b>           | 75 |

# Pira Grill

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| <b>FILET MIGNON</b>  |
| 250gr - West Rivers MB7+<br>120 Days Grain-Fed, AUS<br>850 |
| <b>FAUX-FILET</b>  |
| 300gr - Kiwami MB9+<br>120 Days Grain-Fed, AUS<br>1300     |
| <b>ENTRECÔTE</b>   |
| 350gr - Westholme MB9+, AUS<br>1200                        |
| <b>ENTRECÔTE</b>   |
| 350gr - USDA Prime, US<br>880                              |
| <b>VEAU</b>  |
| 350gr - Mulwarra, AUS<br>650                               |
| <b>AGNEAU</b>  |
| 250gr - Mulwarra 90 Days Grass-Fed, AUS<br>480             |
| <b>CÔTELETTE DE PORC</b> 🐷                                 |
| 350gr - Ibérico, Spain<br>650                              |

## ACCOMPANIED WITH YOUR CHOICE OF SAUCE:

Black Pepper, Mushroom, Béarnaise  
Bordelaise, Chimichurri, Café de Paris  
Natural Meat Jus

# Les Grands Plats

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| <b>PLATEAU DE FRUITS DE MER</b> 🌾  | 2,200 |
| Fresh Seafood Tower - Cocktail Sauce Garlic<br>Sour Cream, Mignonette Sauce Lemon,<br>Toasted Baguette |       |
| <b>CÔTE DE BOEUF</b>   | 2,500 |
| 1.2kg - Tomahawk MB5+ Dry Aged<br>Stockyard, AUS   |       |
| <b>POULET FERMIER</b>  | 550   |
| Whole Roasted Free-Range Chicken<br>Glazed Root Vegetables, Natural Meat Jus                           |       |