

## STARTERS

<b>Edamame</b>	
• <b>Maldon Salt</b> (GF) (V) (VG)	160
• <b>Spicy Togarashi</b> (GF) (V) (VG) (SE)	170
• <b>Truffle</b> (GF) (V) (VG)	170
<b>Salmon Tartare</b> (D) (S) (R) (GF) (SE) (SF)	185
<i>charcoal sago crackers, achevicado, ikura</i>	
<b>Truffle Potatoes Cromesquis</b> (D) (V)	180
<i>aged white cheddar, truffle mayo</i>	
<b>Rock Shrimps Tacos</b> (D) (SF)	175
<i>red cabbage pickles, spicy mayo, tobiko</i>	
<b>Zucchini Carpaccio</b> (V) (S) (GF) (SE) (VG)	180
<i>ponzu, chili, garlic, arugula</i>	
<b>Japanese Oyster</b> (SF) (R) (GF) (S)	360
<i>ikura, house made smoked tabasco, granny smith apple</i>	
<b>Crispy Potatoes Mille Feuilles:</b>	
• <b>Truffle Beef Tartare</b> (D) (R) (GF)	190
• <b>Spicy Tuna Tartare</b> (SF) (R) (GF) (D)	190
• <b>Chicken Karaage</b> (SE) (S)	190
<i>fried corn-fed chicken marinated 24h, spicy gochujang</i>	
<b>Gomasio Burrata 200g</b> (D)(S)(SE)	250
<i>chili tomatoes jam, confit cherry tomatoes with ginger</i>	
<b>AKASA Poke Bowl</b> (SF) (SE) (S) (R) (GF)	310
<i>Tuna   Salmon   Avocado</i>	
<i>mango, edamame, marinated red cabbage,</i>	
<i>wakame, red onion, sesame dressing</i>	

## ROBATA - Served by 2 pieces

<b>Tiger Prawn</b> (GF) (S) (SF)	230
<i>kimchi marination, lime</i>	
<b>Organic Chicken</b> (GF)	210
<i>anticuchos style, burned cumin, crispy potatoes</i>	
<b>Wagyu Beef</b> (A) (GF) (S)	230
<i>teriyaki, Ginger chips</i>	
<b>Shitake Mushroom</b> (VG) (V) (GF)	180
<i>confit garlic, tomato, parsley</i>	

## MAIN COURSES

<b>Thai Wagyu Beef Tartare</b> (R) (TN) (E) (S) (GF) (SF)	360
<i>marinated yolk, infused sago, kemangi, rice cracker</i>	
<b>Ribeye Grain Fed 200 Days (200g)</b> (D) (S)	650
<i>chimichurri sauce, sweet potatoes fries</i>	
<b>Tuna Steak</b> (SE) (S) (GF)	420
<i>asian marination, bean salsa, fennel</i>	
<b>Truffle Soba Noodles</b> (D) (V)	
<i>parmesan cheese, truffle, basil</i>	
<b>Nam Prik Pao Scallop</b> (S) (SF)(GF)	490
<i>spicy glazed scallop, pak choi, kaffir, lime</i>	
<b>Crab Rice</b> (E) (S) (GF) (SF)	390
<i>Papua crab meat, green shiso pesto, aji amarillo, egg</i>	
<b>Corn Fed Boneless Chicken Tarragon Mustard</b> (GF)	420
<i>wood fire marination with organic chilli</i>	
<b>Tender Roasted Cabbage</b> (V) (TN) (GF) (VG)	390
<i>tomato cashew creamy coconut sauce, cauliflower, almond</i>	

## SIDES

<b>Baby Spinach Salad</b> (D) (GF) (V)	110
<i>parmesan cheese, miso, truffle yuzu</i>	
<b>Mix Green</b> (V) (VG) (GF) (S)	100
<i>asparagus, broccoli, peas, zucchini</i>	
<b>Nasi Lemak</b>	80
<i>jasmine rice, pandan, ginger, lemon-grass, coconut</i>	

## FROM THE SWEETNESS

<b>Pineapple Carpaccio</b> (V) (GF) (D)	170
<i>coconut caramel coco, coconut sorbet</i>	
<b>Chocolate Lava</b> (D) (E) (V)	200
<b>Matcha ice cream</b>	
<b>Coffee or Tea Gourmand</b> (E) (V) (TN) (D)	210
<i>Chefs selection of 4 mini desserts to accompany your hot beverage (please ask your waiter for coffee or tea selection)</i>	
<b>Sorbet</b> (V) (GF) (VG)	60/Scoop
<i>black tea hibiscus, coconut, pineapple lemon-grass, turmeric</i>	
<b>Ice Cream</b> (V) (E)	60/Scoop
<i>ginger, black sesame, matcha, chocolate, vanilla, jasmine rice</i>	

Dishes indicated with **V** - Vegetarian, **P** - Contains Pork, **TN** - Contains Tree Nuts, **A** - Contains Alcohol, **D** - Contains Dairy, **E** - Contains Egg, **S** - Contains Soy, **R** - Contains Raw Food, **GF** - Gluten Free, **SE** - Contains Sesame, **SF** - Contains Shellfish, **VG** - Vegan

All prices are quoted in '000 Indonesian Rupiahs and subject to 21% of service charge and prevailing government tax