



# AKASA

## Lunch Menu

### STARTERS

<b>Edamame</b>	
Maldon Salt (GF) (V) (VG)	160
Spicy Togarashi (GF) (V) (VG) (SE)	170
Truffle (GF) (V) (VG)	170
<b>Salmon Tartare</b> (D) (S) (R) (GF) (SE) (SF)	185
charcoal sago crackers, achevicado, ikura	
<b>Truffle Potatoes Cromesquis</b> (D) (V)	180
aged white cheddar, truffle mayo	
<b>Rock Shrimps Tacos</b> (D) (SF)	175
red cabbage pickles, spicy mayo, tobiko	
<b>Eggplant Miso,</b>	160
<b>Smoked Eggplant Cream</b> (S) (GF) (SE) (V)	
deep fried eggplant, caramelized miso, sesame, spring onion	

### MAIN COURSES

<b>Thai Wagyu Beef Tartare</b> (R) (N) (E) (S) (GF) (SF)	360
marinated yolk, infused sago, kemangi, rice cracker	
<b>AKASA Poke Bowl</b> (SF) (SE) (S) (R) (GF)	310
<b>Tuna Salmon or Avocado</b>	
mango, edamame, marinated red cabbage, wakame, red onion, sesame dressing	
<b>Ribeyes Grain Fed</b>	650
<b>200 Days (200g)</b> (D) (S)	
chimichurri sauce, sweet potatoes fries.	
<b>Tuna Steak</b> (SE) (S) (GF)	420
asian marination, bean salsa, fennel	
<b>Truffle Soba Noodles</b> (D) (V)	380
parmesan cheese, truffle, basil	

### DESSERTS

<b>Chocolate Lava</b> (D) (E) (V)	200
matcha ice cream,	
<b>Pineapple Carpaccio</b> (V) (GF) (D)	170
coconut caramel coco, coconut sorbet	
<b>Coffeé or Tea Gourmand</b> (E) (V) (N) (D)	210
chefs selection of 4 mini desserts to accompany your hot beverage (please ask your waiter for coffee or tea selection)	

Dishes indicated with **V** - Vegetarian, **P** - Contains Pork, **N** - Contains 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