



SMALL PLATES

Carbon-roasted cabutia soup, pumpkin seeds, smoked yogurt	IDR 85
Salt-roasted beetroot, orange confit, orange segment, rocket, kale, goat cheese	IDR 90
Carbon grilled baby cos, truffles Caesar dressing, brioche croutons	IDR 95
Tuna, ponzu dressing, carbon-grilled avocado	IDR 95
Asparagus, giant mushrooms, smoked mascarpone, soft boiled egg, brioche crumbs, chili oil, herbs	IDR 100
Buffalo mozzarella cheese, carbon grilled tomatoes, confit lemon, herbs oil	IDR 120
Wagyu carpaccio, smoked Cipriani sauce, chive oil and carbon crackers	IDR 130
King crab, lemon puree, chives, grilled tomato gazpacho	IDR 140

LARGE PLATES

Smoked ricotta tortellini, caramelized onion, chicken broth	IDR 150
Prawn "A la plancha", grilled spring onions, carbon grilled bell pepper romesco	IDR 170
Aged duck breast, carbon grilled radicchio, cauliflower puree, duck jus	IDR 180
Chilean seabass, kombu, brown butter miso, puffed quinoa, Asian greens	IDR 250
48-hours short ribs, pickled mushrooms, caramelized onions, brioche crumbs, beef jus, parsnip	IDR 250



SELECTION OF PREMIUM CUTS

*Grilled to perfection in our Josper Oven or Charcoal grill
Includes 1 garnish and 1 sauce*

In house 15 days dry age USDA prime striploin	IDR 160/100gr
Kogi age Australian rib eye black angus GF MB3-5+	IDR 170/100gr
Master Kobe wagyu 9+ chuck roll	IDR 190/100gr
In house 15 days dry age USDA prime tenderloin	IDR 210/100gr
Darling-downs wagyu 8/9 picana	IDR 250/100gr
In house 15 days age angus short-loin	IDR 1,200/800gr

GARNISHES

- Mushrooms “a la plancha”, confit garlic, chives
- Heritage carrot “a la plancha”, herbs butter
- Crashed potatoes “ a la plancha”, shio kombu, chives
- Broccolis “ a la plancha”, spicy “ai oli”
- Mashed potatoes, smoked butter

IDR 35

SAUCES

- Brown butter hollandaise
- Butter Sampler Set
- Brown butter miso, wasabi, black garlic
- Original chimichurri
- Beef truffle jus
- Asian chimichurri
- Spring onions, ginger, soy, rice vinegar, chili

IDR 35



SWEETS

Orange	IDR 80
Meringue Pavlova, orange mint sauce, blood orange, mandarin fluid gel, calamansi creameux	
Cherry	IDR 90
Cherry jelly, Chantilly, cherry compote, brownies	
Pear	IDR 90
Caramel mousse, cognac pears, hazelnut crumble, lime ginger sorbet, pear chip	
Berry	IDR 95
Pistachio genoise, strawberry & rhubarb, raspberry jelly, crostini tuille, blueberry Chantilly	
Chocolate	IDR 95
Chocolate parfait, mango coulis, passion creameux, microwave sponge, vanilla sable	

COCKTAILS

Wagyu old fashioned	IDR 185
<i>Wagyu fat bourbon, maple, bitters</i>	
Carbontini	IDR 135
<i>Charcoal vodka, dry vermouth, lemon essence</i>	
Islay penicillin	IDR 175
<i>Scotch, homemade ginger syrup, honey, lemon, double smoked islay</i>	
Stars & stripes	IDR 135
<i>Clarified campari, orange bitters, grapefruit & sweet vermouth mixture, soda</i>	

COCKTAILS

Chimichurri bloody mary <i>Asian chimichurri, vodka, house-made bloody mary base</i>	IDR 125
Coco Cognac <i>Cognac, lemon, coconut syrup reduction, salted coconut foam</i>	IDR 135
Smokey lychee martini <i>Vodka, lemon, lychee, double smoked islay</i>	IDR 165
Jasmine 75 <i>Jasmine infused gin, lemon, rich simple, sparkling, olive brine</i>	IDR 125
Coriander margarita <i>Tequila, lemon, salt, mint, coriander essence, salt</i>	IDR 125
Hearty G & T <i>Clarified apple, tomato & salt mixture, lemon, gin, tonic</i>	IDR 125
Javanese Basil Caipirihna <i>Rum, lime, Javanese palm sugar</i>	IDR 135
Rosita Vieja <i>Smoked tequila, campari, sweet vermouth, carbon orange</i>	IDR 155