



RAMADAN FLAVORS

- ① **SULAWESI BEEF CHEEK STEW** 225
wok fried vegetables, flavored rice & yellow curry
- ② **INDO STREET FRY** 130
banana, taro, corn fritters & sambal roa



A Table Full of Blessings,

A Heart Full of Gratitude



RAMADAN FLAVORS

- ③ **BETUTU STYLE BRAISED HALF CHICKEN** 230
stir fry papaya blossom & coconut sambal
- ④ **PANDAN PANACOTTA** 80
mochi, soursoap granita, mungbean coconut crumbs & pandan jam
- ⑤ **BAKU WHOLE FLAME FISH** 325
chili glazed, Indo pineapples relish & rice



A Table Full of Blessings,

A Heart Full of Gratitude

PACKAGES

Blessings Package 4 pax

IDR 1,200K++

3 APPETIZERS

Indo Street Fry
Chicken Wings
Rone Bread

3 MAIN COURSES

Beef Tuteuruga
Vietnamese Grill Chicken
Crispy Southern Duck Curry

2 DESSERTS

Mango Sticky Rice 2.0
Pandan Mochi Panacotta

4 WHITE RICE

4 ICED TEA

FREE TAKJIL

Soulful Package 6 pax

IDR 1,800K++

4 APPETIZERS

Indo Street Fry
Chicken Wings
Southern Pulled Duck Salad
Rone Bread

4 MAIN COURSES

Betutu Style Braised Chicken
Wagyu Beef Rendang
Crispy Southern Duck Curry
Baku Whole Flame Fish

3 DESSERTS

Mango Sticky Rice 2.0
Pandan Mochi Panacotta
Yuzu Parfait

6 WHITE RICE

6 ICED TEA

FREE TAKJIL

Connection Package 10 pax

IDR 3,000K++

7 APPETIZERS

Indo Street Fry
Chicken Wings
Southern Pulled Duck Salad
Eggplant Balado
Prawn Nori Crunch
Bone Marrow Beef Larb
Rone Bread

7 MAIN COURSES

Betutu Style Braised Chicken
Wagyu Beef Rendang
Crispy Southern Duck Curry
Baku Whole Flame Fish
Wagyu Beef Pho Noodles
Vietnamese Grilled Chicken
Tuna Cheek

5 DESSERTS

2 Mango Sticky Rice 2.0
2 Pandan Mochi Panacotta
Yuzu Parfait

10 WHITE RICE

10 ICED TEA

FREE TAKJIL



Experience the essence of Asia, reimagined. Our elevated Asian restaurant artfully combines familiar flavors with a touch of sophistication, offering a culinary journey that is as refined as it is delightful.

↳ WIEM KAHYANG ISHA — EXECUTIVE CHEF

01 STARTERS

| | | | |
|--|-----|---|----------------|
| FRIED CHICKEN WINGS honey glazed, sesame seed, house made gochujang ketchup | 120 | VIETNAMESE BEEF TARTARE crispy spring roll skin, parmesan custard, pho jelly, hoisin | 110 |
| MUSSEL & CLAM STEW prawn aioli, crispy ginger, creamy seaweed broth | 120 | PRAWN NORI CRUNCH ikura, edamame, avocado purée, spicy mayo | 135 |
| THAI TUNA CRUDO :B pomelo, nam jim, coriander aioli tapioca black cracker | 145 | BONE MARROW BEEF LARB :B flavored minced beef, charred corn, Southeast Asian herbs, rice cracker | 145 |
| SALMON TATAKI :B charred avocado, crispy nori, pickled chili, soy dressing | 145 | BEEF KUSHIYAKI braised shiitake mushroom, crispy leek, soy miso dip | 180 |
| SOUTHERN PULLED DUCK SALAD young mango, young papaya, herbs, cracker | 95 | SOFT SHELL CRAB SLIDER muffin, pickled cucumber, chili paste, Singapore sauce | 125 / piece |

02 RICE & NOODLES

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|---|-----|--|-----|
| BONE MARROW FRIED RICE :B slow cooked beef chuck, shoyu egg, sambal oelek, spicy crumble | 195 | HAINAN CHICKEN PORRIDGE chicken floss, soft boiled egg, crispy wonton skin, chili | 130 |
| US PRIME SHORT RIBS PHO FRIED RICE sunny side up, red onion salad, hoisin glazed | 270 | GLASS NOODLES KING PRAWN :B Thai basil, coriander, chive, nam jim | 225 |
| CHARRED MIX MUSHROOM NOODLES spring onion, parmesan cheese, doenjang sauce | 140 | WAGYU BEEF PHO NOODLES :B beef tongue, pulled oxtail, crispy beef tendon, hoisin chili | 250 |

03 SHARING PLATE

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|--|-----|---|-----|
| CRISPY SOUTHERN DUCK CURRY :B eggplant, cherry tomato, red nam jim, fragrant rice | 215 | VIETNAMESE GRILLED CHICKEN Southeast Asian herbs, pickled shallot hoisin, nuoc cham | 170 |
| PENANG BRAISED BEEF CHEEK charred okra, baby corn, Penang curry sauce, fragrant rice | 250 | WAGYU BEEF RENDANG slow cooked wagyu chuck, jack fruit purée, crispy potato, sambal hijau, fragrant rice | 260 |

04 FIRE & CHAR

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|--|-----|
| TUNA CHEEK 🍣 | 195 |
| miso, yuzu kosho, jalapeno nori relish | |
| LAMB RIBS | 280 |
| nam phrik phao, Thai basil salsa, red curry sauce, fragrant rice | |
| SINGAPORE CHILI LOBSTER ^{300gr} | 800 |
| Singapore chili sauce, fried mantau | |
| KOREAN SHORT RIBS 🍖 | 295 |
| gochujang, spring onion, pear salad | |

| | |
|---|-----|
| AUS RIB EYE STEAK | 260 |
| charred mix mushroom choice of kombu cream / black pepper sauce | |
| WAGYU MB 9+ ^{min. 250gr} | 380 |
| Southeast Asian herbs, nam jim jaew, Thai chimicurri | |

05 SIDES

| | |
|--|----|
| RONE BREAD | 55 |
| home-made Hokkaido bread, kombu butter | |
| FRIED BABY POTATO | 60 |
| soy butter, spicy aioli | |
| WAKAME SALAD | 80 |
| compressed watermelon, chuka wakame, sesame dressing | |
| WOK HEI ASIAN GREEN | 65 |
| kailan, asparagus, oyster sauce | |
| EGGPLANT BALADO | 60 |
| tempura, black vinegar glazed, lime | |

INDULGE IN THE PERFECT SIP
Our mocktails are mixed to match the flavors of your meal beautifully.

07 MOCKTAILS

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| COCO BANANA | |
| cavendish, coconut plum, milk, yogurt | |
| TROPICALA | |
| pineapple, calamansi, coconut, orange & tonic | |
| BERRIES & BASIL | |
| mix berries, basil, lemon, vanilla cream | |
| LYCHEE GRASS | |
| lychee, lemongrass, lemon, carbonated | |
| COFFEE CARAMEL | |
| coffee, caramel, milk, cream | |

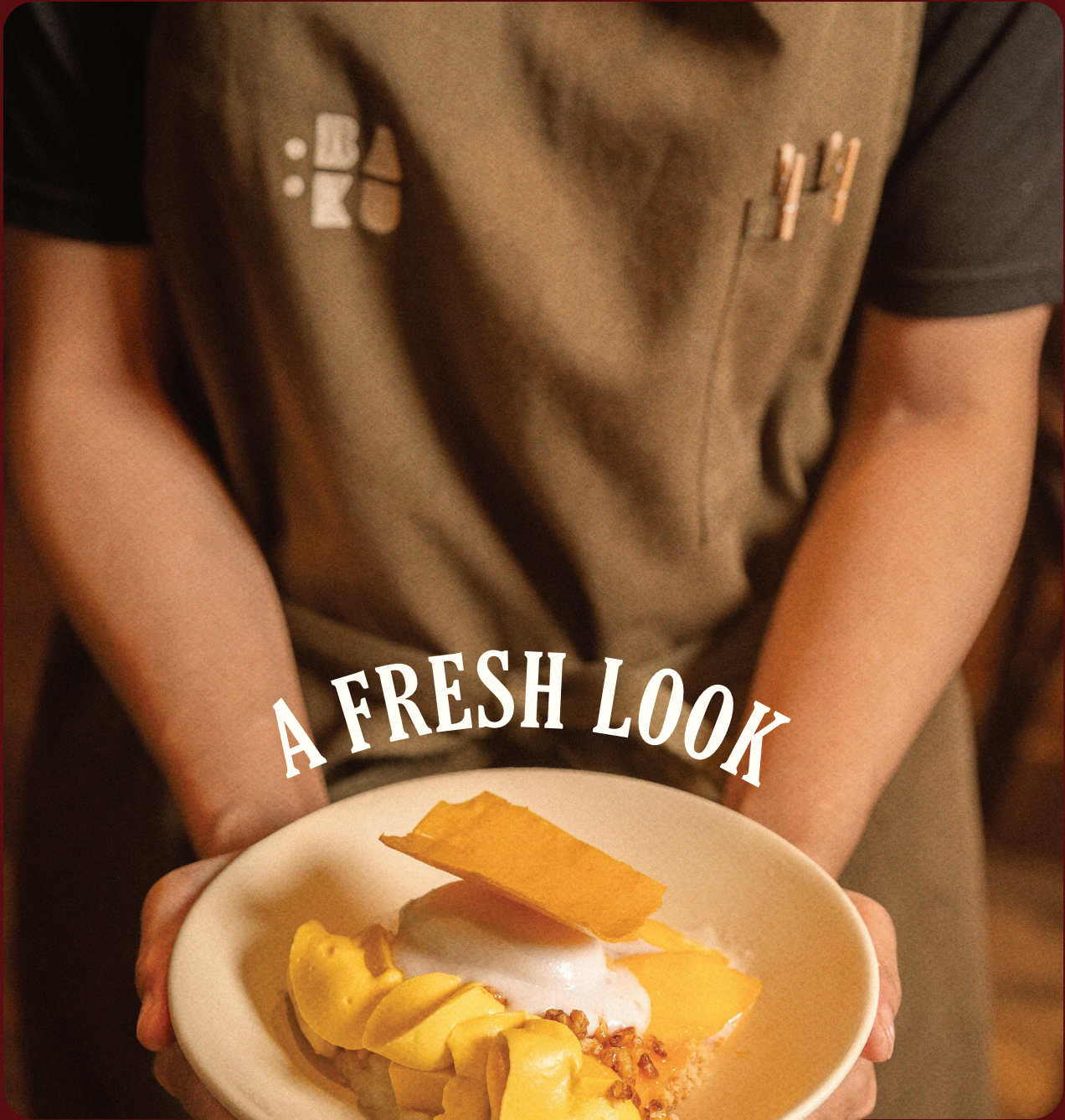
65 / each

06 SWEET TOUCH

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|---|----|
| COCONUT PUDDING | 75 |
| sweet potato, lychee granita | |
| THAI TEA LAVA CAKE | 90 |
| mascarpone, boba, Thai tea ice cream | |
| YUZU PARFAIT | 80 |
| mint, salted caramel, compressed pear | |
| PANDAN CHEESECAKE | 85 |
| pandan burnt cheesecake | |
| KEJU JADUL | 90 |
| vanilla sponge cake, cheesecake, cheese frosting, dry cheese, vanilla buttercream | |

08 BEVERAGES

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|---|----------|
| FIIJ ^{330 ml / 1000ml} | 55 / 120 |
| TWG TEA | 45 |
| English Breakfast, Chamomile, Genmaicha, Moroccan Mint, Vanilla Bourbon | |
| ICED TEA | 40 |
| ICED LYCHEE TEA | 45 |
| LEMON TEA | 45 |
| SOFT DRINKS | 40 |
| Cola, Sprite, Green Tea, Soda Water, Tonic, Ginger Ale | |



A FRESH LOOK

MANGO STICKY RICE 2.0

steam sticky rice, mango pudding, mango mousse & coconut ice cream

80

Prices are quoted in thousands of Rupiah and subjected to 21% govt tax and service charge.