




THE UPPER DECK

RESTAURANT MENU

SNACK

Sakoshi Oyster	120/pcs
Raw oyster, cucamelon, red chili nahm jim sauce	
Seabream Parcel	95/2pcs
Coal-seared seabream, carrot, radish, spring onion, coriander, preserved perilla, ponzu	
Corn Pie Tee 	55/2pcs
BBQ sweet corn, gochujang aioli, corn crumble on rice tart shell	
Nori Tacos 	95/2pcs
Pulled jackfruit bulgogi, cucumber kimchi, toasted sesame seeds, spring onion	
Chicken Tsukune	75/2pcs
Minced chicken skewer grilled over hot charcoal, cured egg yolk, chives and chicken tosazu	
Salted Egg Choux	60/2pcs
Salted egg custard, dehydrated egg yolk, savory cream puff	
Tofu Bao 	70/2pcs
Crispy fried tofu and carrot nugget, spicy hoisin, pickled cucumber	
Seaweed Gunka	90/2pcs
Seasoned wakame, ikura, crispy sushi rice wrapped on roasted nori	

STARTER

Fish Crudo	110
Citrus-cured catch of the day, red chili, white cucumber, radish, strawberry aguachile with herb oil	
Chawanmushi 	95
Asparagus and hazelnut egg custard, charred edamame, dashi caviar, micro leaves and tomato broth	
Charred Octopus	130
Grilled octopus over charcoal, glazed with red pepper tamari, pickled pepaya, bell pepper marmalade, mixed leaves with tomato, and turmeric sauce	
Mushroom Dumpling 	95
Cremini mushroom, tofu, shoyu-pickled shimeji, scallion oil served with ramen broth	
Gem Lettuce Salad 	115
Baby gem lettuce, sheep sorrel, cherry tomato raisin, roasted sunflower seed, togarashi crouton, plant-based caesar espuma	
Tomato Salad 	140
Whipped buratta, heirloom tomato, pistachio, pickled shallot, honey-poached cranberry, strawberry pickles, basil oil served with sourdough crackers	
Watermelon Salad	140
Watermelon marinated in chervil dressing, salmon belly floss, ikura and coriander	
Korean Beef Tartar	170
Minced beef marinated with fermented chili "gochujang" sauce, 64°C egg yolk, asian pear, chili-honey bell pepper, micro leaves served with potato chip	
Coconut Peas Soup 	105
Green peas, coconut milk, spring onion, coriander, garlic oil	



Prices are in thousand IDR and subject to 21% government tax and service charge

MAIN COURSE

Aged Duck Breast 225

12-day aged duck breast, roasted baby turnip, charred cabbage, beet and cranberry puree with yuzu gastrique

Braised Pork Rice 185

Slow-braised pork belly in a soy-based liquid, shimeji mushroom, japanese nagi, pickled chili, fried shallot on seasoned steamed rice

Lobster Noodle 315

Pouched slipper lobster in rice vinegar, crab, coriander, pickled chili, seaweed crumb, and homemade noodles served with americaine red curry sauce

Eggplant Curry 175

Eggplant, chili crisp, roasted tomato, curry leaves, light-yellow curry, coconut foam and rice cake

Hunter Chicken 225

Roasted spring chicken breast, mushroom farce, glazed with chicken garum, served with roasted vegetables and shallot crumble with green thai curry

Beef Tongsenng 415

Javanese-style braised beef short ribs in chili-coconut curry, burnt cabbage, pickled red onion with "colo-colo sambal" and served with aromatic steamed rice

Fried Duck Leg 345

16-hours confit duck leg, fried and coated with bonito flakes, tsukemono, white coleslaw, garlic-chili sauce, served with a fluffy bao bun

Half Roasted Fish 295

300 g roasted snapper, finished with fish garum, pickled red onion, cucumber, squash puree, and potato with dashi beurre blanc

Red Braised Beef 475

Koji-cured prime beef striploin, slowly grilled, glazed with beef garum, potato mousseline, soy-braised cordycep on cabbage, crispy potato, and matsuyaki sauce

Beef Op Ribs (For sharing for 2-3 person) 1480

1 kg beef OP ribs finished over hot binchotan, served with lettuce wrap, koshihikari rice, and served with onsen tamago sauce

KID'S MENU 12 Years and Under 95

Chicken Parmigiana Stick

Crispy chicken fingers, mozzarella, tomato sauce

Steamed Fish

130 g of steamed fish served with mixed vegetables and broth

Kid's Burger

Junior cheeseburger with french fries

Mac and Cheese

Macaroni in béchamel sauce with cheddar and mozzarella

SIDES

Grilled Broccolini 70

Shio koji, peanut and red curry dressing

Cauliflower Gratin 105

Mixed cheese, brioche crumb, fresh parsley

Truffle Fries 70

Parmigiano, truffle oil, black garlic aioli

Cucumber Salad 55

Sesame dressing, chives, mint

Potato Terrine 70

Layered potatoes, garlic aioli, parmigiano

DESSERT

Mango Sticky Rice 105

Sticky rice cooked in coconut syrup, mango sorbet, fresh "harum manis" mango, warm coconut sauce

Chocolate Tart 110

Warm chocolate cake on chocolate tart, malt vanilla ice cream, miso caramel, hazelnut

Blackberry & Cream 120

Blackberry granita, elderflower panna cotta, vanilla gelato, lemongrass oil, fennel fronds, lychee jelly

Valhrona Frozen Parfait 120

Hazelnut whipped panna cotta, layered with feuilletine, bailey's ice cream, mandarin segments, edible flowers

Textures of Tapai 3.0 110

Fermented cassava cake, sweet cassava custard, strawberry veil, compressed strawberry, white chocolate crumble, rice wine gelato, "semprong" tuille

Tropical Pavlova 95

Pineapple compote, mango mousse, passion fruit veil, coconut sorbet, coconut meringue, micro leaves



WATERS & SOFT DRINKS

Equil Natural	380ml / 760ml	45/65
Equil Sparkling	380ml / 760ml	50/65
Soft Drink		45

COFFEE & TEA

Espresso		40
Double Espresso		45
Long Black		45
Americano		45
Hot / Iced Cappuccino		50/55
Hot / Iced Latte		50/55
Hot / Iced Chocolate		45/45
Masala Latte		55
Bali Coffee		40
Option for milk substitution		15
<i>(Soy Milk, Coconut Milk, Oat Milk, Almond Milk)</i>		
Hot Brewed Tea		45
<i>(Minty Breeze, Earl Grey, English Breakfast, Chamomile Mint, Masala Chai, Sencha Green)</i>		
House-made Iced Tea		40
<i>(Lychee, Lemongrass & Ginger, Lemon)</i>		

MOCKTAILS

75

Salty Eclipse

Cranberry shrub, cranberry juice, lemon juice, rosemary syrup

Hot Blossom

Raspberry, kiwi mixture, ginger juice, lemon juice, vanilla syrup, tabasco, grape juice

King Apple Pie

Homemade apple jam, cinnamon powder, rosella cordial, lemon juice, apple juice

Blossom Berries

Elderflower syrup, cranberry shrub, lemon juice, rosella cordial, mint leaves, tonic water

Dragon Smooch

Fresh dragon fruit, passion fruit puree, strawberry puree, banana shrub, rosemary syrup, soda water

Green Blitz

Fresh cucumber, kiwi mixture, rosemary syrup, lemon juice, soda water

Ginger Berries

Mixed berries, ginger juice, lemon juice, almond syrup, cranberry juice

HEALTHY DETOX

75

Beet Fantasy

Beetroot juice, orange juice, strawberry puree, fresh ginger, lemon juice, honey

Organic Turmeric

Turmeric, ginger, lime juice, brown sugar, pink citrus

Aromatic Ginger

Aromatic ginger, white rice, tamarind, brown sugar, lime juice

BEERS

Prost Bottle 330 ml	60
San Miguel Light / Pale 330 ml	70
König Ludwig Weissbier 500 ml	95
Guinness 325 ml	75
Corona 335 ml	95

COCKTAILS

160

Raja Ampat

London dry gin infused with blue pea flower, simple syrup, lemon juice, tonic water.

Spice Gin Sour

London dry gin, pear syrup, lemon juice, egg white, green cardamom powder, chili powder

Tamarind Old Fashioned

Bourbon whiskey, spiced rum, tamarind cordial, licorice bitters.

Bali Homey

Vodka infused with kaffir lime leaves, lemon juice, osmanthus syrup, lemongrass, peychaud's bitters.

Fizzy Summer

Pomelo gin, apricot brandy, pineapple juice, rosemary and clove syrup, lime juice, yuzu bitters, soda water.

Grappa Daiquiri

Grappa, gold rum, rosella cordial, lime juice, grape juice.

Habanero Margarita

Blanco tequila, triple sec, passion fruit, lime juice, simple syrup, dried habanero.

Night Rubby

Bourbon whisky, triple sec, lemon juice, honey, beetroot juice, ginger juice.

Remind Me

Gold rum, averna siciliano, wild mint syrup, lime juice, rhubarb bitters.

Elderflower Spritz

Aperol, elderflower liqueur, lime juice, thyme, prosecco.



VODKA

Glass (45ml) | Bottle

Smirnoff	120 1200
Absolute Blue	140 1750
Ketel one	160 2200
Stolichnaya	160 2250
Grey Goose	170 2800
Belveder	190 2900

RUM

Glass (45ml) | Bottle

Bacardi Spiced	120 1200
Captain Morgan White	120 1200
Bacardi light	120 1200
Captain Morgan Spiced	120 1200
Mount Gay Black Barrel	170 2400

GIN

Glass (45ml) | Bottle

Gordon's Dry	120 1200
Befeater	120 1500
Tanqueray London Dry	160 2100
Bombay Sapphire	160 2100
Roku	190 2900
Hendriks	190 2900

BRANDY

Glass (45ml) | Bottle

St. Remy Autentic	120 1500
Courvoisier	190 2800
Martel V.S.O.P 195	280
Remy Martin Cellar 16	300
Martel Cordon Bleu	750

TEQUILA

Glass (45ml) | Bottle

Jose Cuervo Especial	130 2000
Jose Cuervo Traditional	180 2700
Cazadores Blanco	180 2600
1800 Blanco	190 2900
Don Jolio Reposado	210 3300
1800 Anejo	210 3300
J.C. De La Familia Platino	230
J.C. De La Familia Reposado	410

WHISKEY

Glass (45ml) | Bottle

Jim Beam	140 1900
Bulleit Bourbons	180 2400
Wild Turkey	180 2500
Jack Daniel's	190 2600
Bulleit Rye	190 2600
Gentlement Jack	200 3200
Makers Mark	220 3500
Glenfidich 12	220 3500
Talisker 10	270 4300
Dewar's 18	290
Highland Park 12	320
Macallan 12 Double Cask	430

APPERITIF

Glass (45ml) | Bottle

Aperol	120 1350
Martini Rosso	120 1500
Martini Bianco	120 1500
Martini Extra dry	120 1600
Campari	140 2100
Limoncello Accademia	130



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