




THE UPPER DECK






RESTAURANT MENU



SNACK

Sakoshi Oyster	95/pcs
Raw oyster, cucamelon, red chilli nahm jim sauce	
Seabream Parcel	55/2pcs
Coal seared seabream, carrot, radish, spring onion, corriander in preserved perilla and ponzu	
Corn Pie Tee 	45/2pcs
BBQ sweet corn, gochujang aioli, corn crumble on rice tart shell	
Nori Tacos 	55/2pcs
Pulled jackfruit bulgogi, cucumber kimchi, toasted sesame seed, spring onion	
Chicken Tsukune	60/2pcs
Minced chicken skewer grilled over hot charcoal, cured egg yolk, chives and chicken tosazu	
Salted Egg Choux	50/2pcs
Salted egg custard, dehydrated egg yolk, savoury cream puff	
Tofu Bao 	45/2pcs
Crispy fried tofu and carrot nugget, spicy hoisin, pickled cucumber	
Seaweed Gunka	45/2pcs
Seasoned wakame, ikura, crispy sushi rice wrapped on roasted nori	

STARTER

Fish Crudo	110
Citrus cured catch of the day, red chilli, white cucumber, radishes, strawberry aguachile broken with herb oil	
Chawanmushi 	95
Asparagus and hazelnut egg custard, charred edamame, dashi caviar, micro leaves and tomato broth	
Charred Octopus	110
Grilled octopus over the charcoal and glazed with red pepper tamari, pickled pepaya, bellpepper marmalade, mix leaves with tomato – turmeric sauce	
Mushroom Dumpling 	95
Cremini mushroom, tofu, shoyu pickled shimeji, scallion oil served with ramen broth	
Gem Lettuce Salad 	95
Baby gem lettuce, sheep sorrel, cherry tomato raisin, roasted sunflower seed, togarashi crouton, plant-based caesar espuma	
Tomato Salad 	110
Whipped buratta, heirloom tomato, pistachio, pickled shallot, honey poached cranberry, strawberry pickled and basil oil served with sourdough crackers	
Watermelon Salad	90
Watermelon marinated in chervil dressing, salmon belly floss, ikura and corriander	
Korean Beef Tartar	110
Minced beef marinated with fermented chilli “choujang” sauce, 64°C egg yolk, Asian pear, chilli-honey bellpepper, micro leaves served with potato chip	
Coconut Peas Soup 	95
Green peas, coconut milk, spring onion, coriander, crispy lotus root, garlic oil	



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

MAIN COURSE

Aged Duck Breast 180

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

Braised Pork Rice 170

Slow braised pork belly in soy mixture liquid, shimeji mushroom, Japanese nagi, pickled chili, fried shallot on seasoning steamed rice

Lobster Noodle 250

Pouched slipper lobster in rice vinegar, crab, coriander, pickled chilli, seaweed crumb, homemade noodle served with Americaine red curry sauce

Eggplant Curry 145

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

Hunter Chicken 185

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

Beef Tongsenng 275

Javanese-style braised beef shortribs in chilli-coconut curry, burnt cabbage, pickled red onion with colo-colo sambal and served with aromatic steamed rice

Fried Duck Leg 235

16 hours confited duck leg before fried and coated with bonito flake, tsukemono, white coleslaw, garlic-chili sauce served with fluffy bao bun

Half Roasted Fish 190

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

Red Braised Beef 450

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

Beef Op Ribs 1500 (sharing for 2-3 person)

1kg 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 50

Chicken Parmigiana Stick

Crispy chicken fingers, mozzarella, tomato sauce

Steamed Fish

130gr steamed fish, mix veggies, broth

Kid's Burger

Junior cheese burger, french fries

Mac and Cheese

Macaroni, béchamel sauce, cheddar, mozzarella

SIDES 55

Grilled Broccolini

Shio koji, peanut and red curry dressing

Cauliflower Gratin

Mix cheese, brioche crumb, fresh parsley

Truffle fries

Parmigianno, truffle oil, black garlic aioli

Cucumber salad

Sesame dressing, chives, mint

Potato terrine

Layers potato, garlic aioli, parmigianno

DESSERT

Mango Sticky Rice 95

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

Chocolate Tart 110

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

Blackberry & Cream 95

Blackberry granite, elderflower pannacotta, vanilla gelato, lemongrass oil, fennel fronds, lychee jelly

Valhrona Frozen Parfait 110

Hazelnut whipped pannacotta, layers in fuillentine, bailey's ice cream, mandarin segment, edible flower

Textures of Tapai 3.0 95

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

Tropical Pavlova 100

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



WATERS & SOFT DRINKS

Balian Natural	330ml/750ml	40/55
Balian Sparkling	330ml/750ml	45/60
Equil Natural	380ml/760ml	45/65
Equil Sparkling	380ml/760ml	50/65
Soft Drink		45

COFFEE & TEA

Espresso	35
Double Espresso	40
Long Black	40
Americano	40
Hot / Iced Cappuccino	45/50
Hot / Iced Latte	45/50
Hot / Iced Chocolate	40/45
Masala Latte	50
Bali Coffee	40
Option for milk substitution <i>(Soy milk, Coconut milk, Oat milk, Almond milk)</i>	15
Hot Brewed Tea <i>(LMinty Breeze, Earl Grey, English Breakfast, Chamomile Mint, Masala Chai, Sencha Green)</i>	45
House-made Iced Tea <i>(Lychee, Lemongrass & Ginger, Lemon)</i>	40

MOCKTAILS

Salty Eclipse Cranberry shrub, cranberry juice, lemon juice, rosemary syrup	65
Hot Blossom Raspberry, kiwi mixtura, 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 mixtura, rosemary syrup, lemon juice, soda water	
Ginger Berries Mix berries, ginger juice, lemon juice, almond syrup, cranberry juice	

BEERS

Prost Bottle 330 ml	55
San Miguel Light / Pale 330 ml	65
Weissbier Konig 500 ml	95
Guinness Beer 325 ml	75
Corona	95

COCKTAILS

Raja Ampat London dry Gin infused with blue pea flower, simple syrup, lemon juice, tonic water.	160
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.	

