



## KICK STARTER BITES

- Fresh Oysters**    25 / pcs  
Served with mignonette sauce, lemon and tabasco  
(Minimum order 3 pieces)
- Tuna Tartlet**  65 / 2 pcs  
Diced raw yellow fin tuna with nikiri, wasabi mayonnaise, shiso, furikake and tobiko
- Shrimp on Toast**   95 / 2 pcs  
Deep ocean shrimps on toasted brioche with dill, tobiko, lemon and crème fraiche mayonnaise
- Pork Croquette**  65 / 2 pcs  
Slow cooked pork neck in Spanish style croquette with tartar sauce

## STARTERS

- The Plantation Caesar Salad**   140  
Baby roman salad, white fish fritters, parmesan crisp, sourdough croutons & house dressing
- Burrata Salad** 160  
Roasted and fresh marinated tomatoes with kemangi oil, red wine vinegar, fresh herbs, grilled sour dough and pumpkin seed pistou
- Oyster Rockefeller**  90  
Oysters baked in a rich butter and cheese sauce with parsley, lemon and bread crumbs
- Salmon Pizza**   120  
Marinated salmon served on super crispy tart shell with bagged yoghurt, capers, lemon wedges and fresh herbs
- Smoked Duck Salad**   95  
Smoked duck breast served on a finely sliced chayote and watercress salad served with smoked duck and shallot vinaigrette
- Chicken Liver Parfait** 80  
Velvety smooth chicken parfait served with grilled sourdough, sweet onion compote and garden greens

## HOUSE CIOPPINO

- San Francisco Fish Soup**   190  
Mussels, clams, prawns, shrimps, fish, steamed in a spicy tomato broth, wild garlic, herbed bread

## VEGETARIAN MAIN DISHES

- Black Truffle Mac & Cheese**   185




## VEGETABLE, SIDE DISHES & SALADS

- Potato Puree**    45
- French Fries**    45
- Spicy Potato Wedges**    45
- Steamed Pilaf Butter Rice**    45
- Coleslaw with Apple & Mustard Dressing**    45
- Baby Roman Salad with Mustard Dressing**     45
- Roasted Corn with Parmesan**    45

## FROM THE WOOD GRILL

- The Plantation Gourmet Burger**  235  
160 gram wagyu patty on homemade brioche bun with chicken liver parfait, smoked duck breast, beetroot, onion compote, cheddar cheese and truffle mayonnaise
- The Plantation Minute Steak**     375  
Thinly Sliced Black Angus Rib Eye, 180g, cooked no less than pink
- The Plantation Rib Eye**     512  
Black Angus Rib Eye, 250g
- Large T-Bone**     875  
Thick Cut Dry Aged Grain-Fed Black Angus, 600g
- New York Sirloin on The Bone**     510  
Thick Cut Dry Aged Grain-Fed Black Angus Sirloin, 300g
- Beef Tenderloin Filet**     525  
Thick Cut Grain-Fed Black Angus, Eye Filet, 200g
- Wagyu Striploin 6+**     590  
200g
- Choice of Sauce:**  
Black Pepper, Chimmichurri, Anchovy & Garlic Lemon Butter, Thyme Jus, Mushroom, Extra Vierge Truffle Oil

## FISH & SEAFOOD FROM THE GRILL

- Tiger Prawns**   210  
Grilled jumbo prawns with green and red chilli vinaigrette, fresh herbs and salsa verde
- Gindara**  160  
Oven roasted gindara served with nikiri sauce, edamame, snow pea, radish and watercress salad

## OTHER MEAT



- Grilled Organic Chicken**  180  
½ grilled chicken with palm sugar and beer glaze, grilled baby corn & roman lettuce, chicken jus with tarragon
- Duck Leg Confit**  240  
Crispy seared duck leg served with pan seared potato gratin, onion compote, garden greens and duck jus
- Braised Lamb Shank**  260  
Served with Potato Puree
- Grilled Crispy Pork Belly**   250  
5 spice marinated pork belly with chinese BBQ sauce, garden vegetables, shimeji mushroom and truffle glaze.

## TWISTED SWEET CLASSIC

- Tiramisu** 120  
Kahlua, brandy, espresso, vanilla sponge & mascarpone
- The Ultimate Chocolate Cake** 125  
Layered sponge with chocolate mousse, marinated cherries, glazed with chocolate ganache, & vanilla chantilly cream
- Banana and Coconut Cheesecake**  110  
Banana gelato, caramel chilli sauce, banana chips
- Bombe Alaska** 140  
Raspberry & coconut ice-cream, liquid surprise center, covered in vanilla meringue, flambéed like you remember, covered in loads of cointreau
- Black Sticky Rice** 85  
Coconut milk jelly, jackfruit candy & cream, coconut tuile, palm sugar sauce, served with coconut sorbet

Please advise us for any food allergies or dietary needs you may have | prices subject to 11% govt. tax, 10% service charge, quoted in '000' Rp

 All our Beef is Exclusively Air-Freighted from Australia  All our Seafood is Line Caught and From Sustainable Sources  House Dish that will never leave

 Contains Pork  Gluten Free  Vegetarian  Nuts  Organic  Halal