





## KICK STARTER BITES

<b>Fresh Oysters</b>  	35 / pcs
Served with mignonette sauce, lemon and tabasco (Minimum order 3 pieces)	
<b>Tuna Tartlet</b> 	65 / 2 pcs
Diced raw yellow fin tuna with nikiri, wasabi mayonnaise, shiso, furikake and tobiko	
<b>Shrimps on Toast</b>  	95 / 2 pcs
Deep ocean shrimps on toasted brioche with dill, tobiko, lemon and crème fraiche mayonnaise	
<b>Duck Croquette</b> 	65 / 2 pcs
Dry aged duck confit in Spanish style croquette with tartare sauce.	

## STARTERS

<b>The Plantation Caesar Salad</b>   	140
Baby romaine lettuce, anchovies, parmesan, deviled egg	
<b>Tomato Salad</b>   	75
Mixed tomatoes, cream cheese, kemangi oil	
<b>Steak Tartare</b>	155
Quail egg, parmesan, mustard dressing, toasted focaccia	
<b>Oyster Rockefeller</b> 	120
Oysters baked in a rich butter and cheese sauce with parsley, lemon and bread crumbs	
<b>Salmon Pizza</b>  	120
Marinated salmon served on crispy tart shell with bagged yoghurt, capers, lemon wedges and fresh herbs	
<b>Chicken Liver Parfait</b>	95
Velvety smooth chicken parfait served with grilled sourdough, sweet onion compote and garden greens	
<b>Smoked Fish Mousse</b>  	105
"Bandeng" fish with capers & toasted ciabatta	
<b>Meat Pie</b> 	155
with semi dried tomato tartare and warm vinaigrette	

## HOUSE CIOPPINO

<b>San Francisco Fish Soup</b>  	190
Mussels, clams, prawns, shrimps, fish, steamed in a spicy tomato broth, wild garlic, herbed bread	

## VEGETARIAN MAIN DISHES

<b>Black Truffle Mac &amp; Cheese</b>  	185
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## VEGETABLE, SIDE DISHES & SALADS

<b>Potato Puree</b>   	45
<b>French Fries</b>   	45
<b>Spicy Potato Wedges</b>   	45
<b>Pickled Beetroot &amp; Red Onion</b>   	45
<b>Duck Fat Braised Mix Vegetable</b>  	65

## FROM THE WOOD GRILL

<b>The Plantation Gourmet Burger</b> 	235
160 gram wagyu patty on homemade brioche bun with chicken liver parfait, smoked duck breast, beetroot, onion compote, cheddar cheese and truffle mayonnaise	
<b>The Plantation Minute Steak</b>    	455
Thinly Sliced Black Angus Rib Eye, 180g, cooked no less than pink	
<b>The Plantation Rib Eye</b>    	615
Black Angus Rib Eye, 250g	
<b>Large T-Bone</b>    	875
Thick Cut Dry Aged Grain-Fed Black Angus, 600g	
<b>New York Striploin on The Bone</b>    	510
Thick Cut Dry Aged Grain-Fed Black Angus Striploin, 300g	
<b>Beef Tenderloin</b>    	625
Thick Cut Grain-Fed Black Angus, Eye Filet, 200g	
<b>Wagyu Striploin 8+</b>    	995
200g	
<b>Rump Cap "Picanha"</b>    	395
150 days grain-fed black angus, 200g	
<b>Choice of Sauce:</b>	
Black Pepper, Chimmichurri, Anchovy & Garlic Lemon Butter, Thyme Jus, Mushroom	

## FISH & SEAFOOD FROM THE GRILL

<b>Tiger Prawns</b>  	210
Grilled jumbo prawns with green and red chilli vinaigrette, fresh herbs and salsa verde	
<b>Gindara</b> 	175
Oven roasted gindara served with nikiri sauce, edamame, snow pea, radish and watercress salad	

## OTHER MEAT

<b>Grilled Organic Chicken</b> 	195
½ grilled chicken with palm sugar and beer glaze, chicken jus with tarragon	
<b>Braised Lamb Shank</b> 	260
Served with Potato Puree	
<b>Grilled Crispy Pork Belly</b>  	250
5 spice marinated pork belly with chinese BBQ sauce, garden vegetables, shimeji mushroom and truffle glaze.	
<b>Dry Aged Duck Breast</b>  	235
With duck jus	

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