

KICK STARTER BITES	
Fresh Oysters Served with mignonette sauce, lemon and tabasco (minimum order 3 pieces)	35 / pcs
Tuna Tartlet Diced raw yellow fin tuna with nikiri, wasabi mayonnaise, shiso, furikake and tobiko	85 / 2 pcs
Shrimps on Toast Deep ocean shrimps on toasted brioche with dill, tobiko, lemon and crème fraiche mayonnaise	95 / 2 pcs
Duck Croquette Dry aged duck confit in spanish style croquette with tartare sauce	65 / 2 pcs

STARTERS	
The Plantation Caesar Salad Baby romaine lettuce, anchovies, parmesan, deviled egg	140
Tomato Salad Mixed tomatoes, cream cheese, kemangi oil, served with sourdough	85
Steak Tartare Quail egg, parmesan, mustard dressing, toasted focaccia	155
Oyster Rockefeller Oysters baked in a rich butter and cheese sauce with parsley, lemon and bread crumbs	120
Hokkaido Scallops With red snapper quenelle and creamy prawn sauce	295
Salmon Pizza Marinated salmon served on crispy tart shell with bagged yoghurt, capers, lemon wedges and fresh herbs	125
Chicken Liver Parfait Velvety smooth chicken parfait served with grilled sourdough, sweet onion compote and garden greens	120
Grilled Baby Squid With black olives, lemon basil & roasted bell pepper	110
A5 Japanese Wagyu Striploin 50g With potato bits	900

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VEGETARIAN MAIN DISHES	
Black Truffle Mac & Cheese	185
Lemon Spaghetti With garlic, lemon confit, kalamata olives & dried tomato crostini	185

HOUSE CIOPPINO

With red snapper, clams, prawn, baby squid and shrimps,

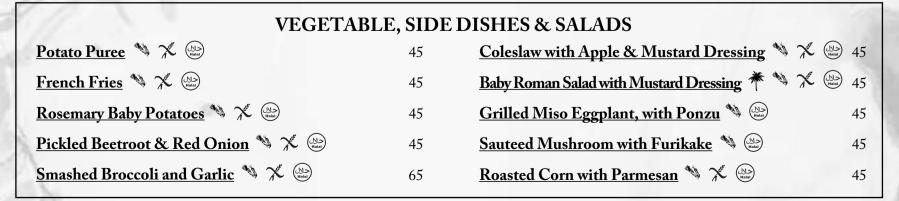
San Francisco Fish Soup

in a spicy tomato broth and garlic bread

FROM THE WOOD GRILL	
The Plantation Gourmet Burger 160 gram wagyu patty on homemade brioche bun with chicken liver parfait, smoked duck breast, beetroot, onion compote, cheddar cheese and truffle mayonnaise	235
The Plantation Minute Steak Thinly sliced black angus rib eye, 180g, cooked no less thank pink	455
The Plantation Rib Eye Black angus rib eye, 250g	615
Large T-Bone Thick cut dry aged grain-fed black angus, eye filet, 600g	875
New York Striploin on The Bone Thick cut dry aged grain-fed black angus, eye filet, 300g	510
Beef Tenderloin Thick cut grain-fed black angus, eye filet, 200g	625
Wagyu Rib Eye 8+	1225
USDA Prime Tomahawk 1,2 kg Serves 3 to 4 with minimum cooking time 30 minutes	3500
Choice of Sauce: Black pepper, thyme jus, mushroom	
Choice of Gluten Free Sauce: **Chimmichurri, anchovy & garlic lemon butter, béarnaise	

FISH & SEAFOOD FROM THE GRILL	
Tiger Prawns Grilled jumbo prawns with green and red chilli vinaigrette, fresh herbs and salsa verde	275
Gindara Oven roasted gindara served with nikiri sauce, edamame, snow pea, radish and watercress salad	175
Black Cod Oven roasted with zucchini and white wine sauce with basil & tomato	265

OTHER MEAT	
Grilled Organic Chicken ½ grilled chicken with palm sugar and beer glaze, chicken jus with tarragon	195
Braised Lamb Shank Served with potato puree	325
Grilled Crispy Pork Belly 5 spice marinated pork belly with chinese bbq sauce, garden vegetables, shimeji mushroom adn truffle glaze	250
Dry Aged Duck Breast With duck jus	235



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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





















