







### KICK STARTER BITES

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

### STARTERS

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
















### HOUSE CIOPPINO

- San Francisco Fish Soup**   190  
With red snapper, clams, prawn, baby squid and shrimps, in a spicy tomato broth and garlic bread

### VEGETARIAN MAIN DISHES

- Black Truffle Mac & Cheese**   185
- Lemon Spaghetti**    185  
With garlic, lemon confit, kalamata olives & dried tomato crostini







### VEGETABLE, SIDE DISHES & SALADS

- Potato Puree**    45
- French Fries**    45
- Rosemary Baby Potatoes**    45
- Pickled Beetroot & Red Onion**    45
- Smashed Broccoli and Garlic**    65

### 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**     455  
Thinly sliced black angus rib eye, 180g, cooked no less thank pink
  - The Plantation Rib Eye**     615  
Black angus rib eye, 250g
  - Large T-Bone**     875  
Thick cut dry aged grain-fed black angus, eye filet, 600g
  - New York Striploin on The Bone**     510  
Thick cut dry aged grain-fed black angus, eye filet, 300g
  - Beef Tenderloin**     625  
Thick cut grain-fed black angus, eye filet, 200g
  - Wagyu Rib Eye 8+**     1225  
200g australian pure blood (chef's suggestion medium rare to medium)
  - USDA Prime Tomahawk 1,2 kg**    3500  
Serves 3 to 4 with minimum cooking time 30 minutes
- 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**    275  
Grilled jumbo prawns with green and red chilli vinaigrette, fresh herbs and salsa verde
- Gindara**  175  
Oven roasted gindara served with nikiri sauce, edamame, snow pea, radish and watercress salad
- Black Cod**   265  
Oven roasted with zucchini and white wine sauce with basil & tomato

### OTHER MEAT

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