



KICK STARTER BITES

- Fresh Oysters**    40 / pcs
Served with mignonette sauce, lemon and tabasco (minimum order 3 pieces)
- Tuna Tartlet**  90 / 2 pcs
Diced raw yellowfin tuna with nikiri, wasabi mayonnaise, shiso, furikake and tobiko
- Shrimps on Toast**   100 / 2 pcs
Deep ocean shrimps on toasted brioche with dill, tobiko, lemon and crème fraiche mayonnaise
- Duck Croquette**  75 / 2 pcs
Dry aged duck confit in Spanish style croquette with tartare sauce

STARTERS

- The Plantation Caesar Salad**    145
Baby romaine lettuce, anchovies, parmesan, deviled egg
- Tomato Salad**  100
Mixed tomatoes, cream cheese, kemangi oil, served with sourdough
- Steak Tartare**  165
Quail egg, parmesan, mustard dressing, toasted focaccia
- Oyster Rockefeller**  135
Oysters baked in a rich butter and cheese sauce with parsley, lemon and breadcrumbs
- Hokkaido Scallops**  315
With red snapper quenelle and creamy prawn sauce
- Salmon Pizza**   135
Marinated salmon served on crispy tart shell with bagged yoghurt, capers, lemon wedges and fresh herbs
- Chicken Liver Parfait** 135
Velvety smooth chicken parfait served with grilled sourdough, sweet onion compote and garden greens
- Grilled Baby Squid**   125
With black olives, lemon basil & roasted bell pepper

OTHER MEAT

- Dry Aged Duck Breast** *(Dry Aged Maximum 10 Days)*  245
With duck jus
- Grilled Organic Chicken** 195
½ grilled chicken with palm sugar and beer glaze, chicken jus with tarragon
- Braised Lamb Shank**  345
Served with potato puree
- Grilled Crispy Pork Belly**  265
5 spice marinated pork belly with Chinese BBQ sauce, garden vegetables, shimeji mushrooms and truffle glaze
- The Plantation Gourmet Burger**  255
160 gram wagyu patty on homemade brioche bun with chicken liver parfait, smoked duck breast, beetroot, onion compote, cheddar cheese and truffle mayonnaise

STEAKS FROM THE GRILL









JAPAN


- A5 Japanese Wagyu Striploin 50g**    900
With potato bits

AUSTRALIA






- The Plantation Minute Steak**    475
180g thinly slice grain fed-black angus rib eye, cooked no less than pink
- The Plantation Rib Eye**    650
250g grain-fed black angus rib eye
- Beef Tenderloin**    695
200g thick cut grain-fed black angus
- Wagyu Rib Eye 8+**    1275
200g Australian pure blood (chef's suggestion medium rare to medium)

USA



- Large T-Bone**    925
600g thick cut dry aged grain-fed black angus
- New York Striploin on The Bone**    525
300g thick cut dry aged grain-fed black angus
- USDA Prime Tomahawk 1,2 kg**   3675
US premium grain-fed beef
Serves 3 to 4, with minimum cooking time 30 minutes

Choice of Sauce: 
Black pepper, thyme jus, mushroom, chimichurri, anchovy & garlic lemon butter, béarnaise

FISH & SEAFOOD FROM THE GRILL

- Tiger Prawns**    285
Grilled jumbo prawns with green and red chilli vinaigrette, fresh herbs and salsa verde
- Grilled Yellow Fin Tuna**  265
With green pepper sauce & matchstick potatoes
- Black Cod**  275
Oven roasted with zucchini and white wine sauce with basil & tomato








HOUSE CIOPPINO

- San Francisco Fish Soup**   195
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
- Pumpkin Ravioli**   195
With brown butter, sage, parmesan chips & almonds

VEGETABLE, SIDE DISHES & SALADS

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| Potato Puree   50 | Coleslaw with Apple & Mustard Dressing   50 |
| French Fries   50 | Baby Romaine Salad with Mustard Dressing    50 |
| Rosemary Baby Potatoes   50 | Sauteed Mushroom with Furikake  55 |
| Pickled Beetroot & Red Onion   50 | Roasted Corn with Parmesan   50 |
| Smashed Broccoli and Garlic   65 | Potato Puree Deluxe , with bone marrow & thyme jus  95 |

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