

















KICK STARTER BITES

Fresh Oysters   	45 / pcs
Served with mignonette sauce, lemon & tabasco (minimum order 3 pieces)	
Tuna Tartlet 	100 / 2 pcs
Diced raw yellowfin tuna with nikiri, wasabi mayonnaise, shiso, furikake & tobiko	
Shrimps on Toast  	110 / 2 pcs
Deep ocean shrimps on toasted brioche with dill, tobiko, lemon & crème fraiche mayonnaise	
Duck Croquette 	85 / 2 pcs
Dry aged duck confit in Spanish style croquette with tartare sauce	



STARTERS

The Plantation Caesar Salad   	150
Baby romaine lettuce, anchovies, parmesan, deviled egg	
Tomato Salad 	110
Mixed tomatoes, cream cheese, kemangi oil, served with sourdough	
Steak Tartare 	210
Quail egg, parmesan, mustard dressing, toasted focaccia	
Oyster Rockefeller 	155
Oysters baked in a rich butter & cheese sauce with parsley, lemon & breadcrumbs	
Oyster Kilpatrick  	155
Baconstrips, tomato & worcestershire sauce, spring onions	
Hokkaido Scallops 	325
With red snapper quenelle & creamy prawn sauce	
Salmon Pizza  	140
Marinated salmon served on crispy tart shell with cream cheese, capers, lemon wedges & fresh herbs	
Chicken Liver Parfait	140
Velvety smooth chicken parfait served with grilled sourdough, sweet onion compote & garden greens	
Grilled Baby Squid  	130
With black olives, Italian basil & roasted bell pepper	
















FISH & SEAFOOD FROM THE GRILL

Tiger Prawns   	305
Grilled jumbo prawns with green & red chilli vinaigrette, fresh herbs & salsa verde	
Grilled Yellow Fin Tuna  	295
With match stick potatoes, anchovies butter, green pepper sauce	
Black Cod  	275
Oven roasted with zucchini & white wine sauce with basil & tomato	
Roasted Snapper Fillet   	295
Shaved baby potatoes & herb butter sauce	
Lobster Thermidor 	1385
Baked whole lobster meat on shell with brandy creamy sauce, cheese, dill and lemon wedges	

HOUSE CIOPPINO

San Francisco Fish Soup  	225
With red snapper, clams, prawn, baby squid and shrimps, in a spicy tomato broth & garlic bread	

VEGETABLE, SIDE DISHES & SALADS

Potato Puree   	65
Thick Cut French Fries   	65
Rosemary Baby Potatoes   	65
Pickled Beetroot & Red Onion   	65
Smashed Broccoli and Garlic   	75


STEAKS FROM THE GRILL

JAPAN

A5 Japanese Wagyu Striploin 50g   	925
With potato bits	

AUSTRALIA

The Plantation Minute Steak    	495
180g thinly slice grain fed-black angus rib eye, cooked no less than pink	
The Plantation Rib Eye    	795
250g grain-fed black angus rib eye	
Beef Tenderloin    	885
200g thick cut grain-fed black angus	
Wagyu Rib Eye 8+    	1475
200g Australian pure blood (chef's suggestion medium rare to medium)	
Large T-Bone    	1075
600g thick cut dry aged grain-fed black angus	
New York Striploin on The Bone    	595
300g thick cut dry aged grain-fed black angus	

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











OTHER MEAT

Grilled Organic Chicken	195
½ grilled chicken with palm sugar & beer glaze, chicken jus with tarragon	
Dry Aged Duck Breast (Dry Aged Maximum 10 Days) 	285
With duck jus	
Grilled Crispy Pork Belly 	305
5 spice marinated pork belly with Chinese BBQ sauce, garden vegetables, shimeji mushrooms & truffle glaze	
The Plantation Gourmet Burger 	285
160 gram wagyu patty on homemade brioche bun with chicken liver parfait, smoked duck breast, beetroot, onion compote, cheddar cheese & truffle mayonnaise	
Braised Wagyu Beef Cheek  	495
With red wine, "gremolata", smoked potato puree, spring onions & potato croutons	

VEGETARIAN MAIN DISHES

Black Truffle Mac & Cheese  	195
Pumpkin Ravioli   	195
With brown butter, sage, parmesan chips & almonds	

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

 Beef  Contains Pork  Gluten Free  Vegetarian  Nuts  Organic  Halal  Seafood  Vegan  House Dish that will never leave