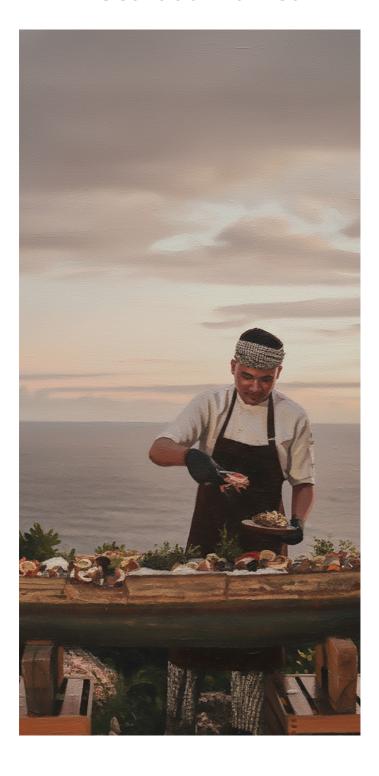


Seafood Market



Our menu is an ode to the sea, a celebration of locally sourced seafood in its purest form. Begin with a selection of vibrant salads, artful chilled platters, and delicate crudo. For the main event, choose your fresh seafood from our ice display, prepared by our chefs in your preferred style and served with bespoke sides, signature sauces, and salsas. Conclude with sweet, artful creations by our pastry chef, the perfect finale to an ocean-inspired journey.

LIGHT | BRIGHT

Chanse three dishes for the table

choose three dishes for the table	
Avocado Louie	125
Asparagus, pickled shimeji, radish,	
and the state of t	

125

215

295

225

275

650

1.950 for two

cured egg yolk, anchovy dressing Kale Caesar Salad

Hand-chopped kale, avocado, quinoa, cured egg yolk, pangrattato, bonito dressing, furikake

Crumbed Goat Cheese Roasted beetroot, grilled peppers,

baby zucchini, herb vinaigrette Chilli Squid

Crispy fried squid, Szechuan pepper, lime aioli

Giant Trevally Crudo

Capers, orange segments, tropical fruit purée, burnt citrus vinaigrette

Beef Tartare Wagyu beef tenderloin, capers, mustard, guanciale bits, spring onion, and potato chips

Chilled Seafood Platter - For Two Poached prawn and lobster tail, crab mayonnaise, tuna tartare on seaweed crisp,

served with mignonette, yuzu aioli, and crunchy lettuce

From The Icy Fisherman's Boat

Build your own seafood platter — up to five varieties, cooked over coal and served with condiments and sides for the table

Giant Trevally Fillet - 180 g Strawberry Grouper Fillet - 180 g

Jumbo Prawns - 2 pcs Crab Cake – 140 g Local Mud Clams - 4 pcs Arrowhead Squid - 120 g

Red Snapper Fillet - 180 g

Bamboo Lobster - 350 g

Condiments:

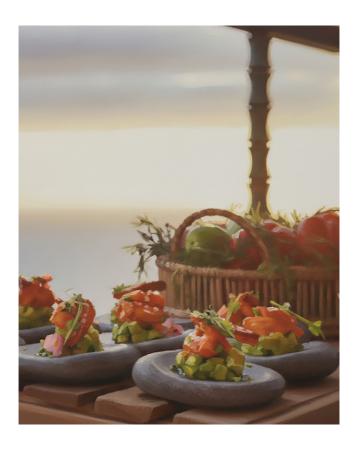
Mojo verde, pico de gallo, nutty brown butter & capers

ACCOMPANIED WITH

Grilled seasonal vegetables / Rocket and fennel salad with parmesan and lemon dressing / Parmesan fries

CHEF URI'S SWEET ENDING

CHEL OKI 3 3WEEL ENDING	
Individually plated desserts	
Spiced Apple Tatin Caramelised apple, cinnamon crumble, vanilla ice cream, cider caramel sauce	170
Tape Manis Cheesecake infused with tape manis and soft fermented cassava, served with Baturiti berry compote and vanilla sauce	170
Yoghurt Semifreddo Light yoghurt mousse, lemon crèmeux, butter crumble, honeycomb tuile	180
Cocoa Symphony Dark chocolate noir, salted hazelnut praline, raspberry gel, and cocoa crisp tuile	190



Prices are in thousand Rupiah and subject to 21% tax and service charge.