



## 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.

L I G H T | B R I G H T

*Choose three dishes for the table*

<b>Avocado Louie</b>	125
Asparagus, pickled shimeji, radish, cured egg yolk, anchovy dressing	
<b>Kale Caesar Salad</b>	125
Hand-chopped kale, avocado, quinoa, cured egg yolk, pangrattato, bonito dressing, furikake	
<b>Crumbed Goat Cheese</b>	215
Roasted beetroot, grilled peppers, baby zucchini, herb vinaigrette	
<b>Chilli Squid</b>	295
Crispy fried squid, Szechuan pepper, lime aioli	
<b>Giant Trevally Crudo</b>	225
Capers, orange segments, tropical fruit purée, burnt citrus vinaigrette	
<b>Beef Tartare</b>	275
Wagyu beef tenderloin, capers, mustard, guanciale bits, spring onion, and potato chips	
<b>Chilled Seafood Platter – For Two</b>	650
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** 1.950 for two

*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
- Red Snapper Fillet – 180 g
- Jumbo Prawns – 2 pcs
- Crab Cake – 140 g
- Local Mud Clams – 4 pcs
- Arrowhead Squid – 120 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

*Individually plated desserts*

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



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