



PINSTRIPE FOOD

COMPTOIR BITES

Cheese Platter <i>Selection of Three Cheeses. Ask for The Selection</i>	350K
East Java Oyster (6 pieces) <i>Mignonette, Tabasco, Lemon</i>	150K
Prestige Toast Beef and Caviar <i>A5 Kagoshima (15gr), Sirloin, Raw, 3gr Ossetra Caviar, Toast</i>	425K
Onion Rings <i>Beer-battered, Confit, Tartare Sauce</i>	85K
Yakitori <i>Grilled Chicken Skewers with Japanese Glaze</i>	160K
Bone Marrow <i>Roasted Beef Bone, Chimichurri, Baguette Toast</i>	165K
Crispy Tacos <i>Duck Leg Confit, Sambal Matah, Serundeng, Sambal Emulsion</i>	160K

APÉRITIF GOURMET

Bread and Butter (V) <i>Selection of Three Homemade Breads and Butters</i>	120K
Flammekueche *(V) <i>Bacon, Mushrooms, Onion and Cream Cheese *(Vegetarian Alternative) Mushroom → Lobster → Add Caviar →Please refer to caviar menu</i>	250K
Brie “Chaud” Filo Pastry <i>Chutney, Rucola, French Brie</i>	250K
Wagyu Burger (30% A5 Wagyu and 70% Tokusen) <i>Wagyu Patty, Potato Bun, Gouda Cheese</i>	310K

STARTERS

Stuffed Cherry Tomatoes <i>Zucchini, Whipping Burrata, Shallot</i>	160K
Heirloom Beetroot (V) <i>Turmeric Emulsion, Burrata, Roasted Beetroot</i>	160K
Dry Aged Red Snapper <i>Crudo, Cucumber, Radish, Roasted Pistachio, Calamansi</i>	250K
Crab Curry <i>Bumbu Kuning, Coconut, Kemangi, Chili</i>	240K
Seared Foie Gras <i>Yuzu Apple Chutney, Crumble, Tamarind Sauce</i>	250K
Vitello Tonanato <i>Tuna, Beef Tongue, Water Cress, Croutons,</i>	290K
Beef Tartare <i>Sourdough Toast, Sambal Ijo, Pickle, A5 Tallow</i>	375K

COMFORT LIQUID BOWLS

Tofu Miso (V) <i>Miso Soup with Marinated Tofu, Jicama, Hijiki and Enoki</i>	140K
Vegetable Velouté <i>Seasonal Vegetable, Croutons Chives</i>	145K
Lobster Bisque “Classic” <i>Slow Roasted Lobster Shells, Tomato, Cognac, Cream</i>	310K

HOMEMADE PASTA

Fettuccine Aglio e Olio (V) <i>Olive Oil, Garlic, White Wine, Seafood</i>	<i>Vegetarian</i> 135K <i>Seafood</i> 260K
Lobster Ravioli <i>Lobster Mousseline, Bisque, Cured Egg Yolk</i>	310K

Spätzle (V) <i>Creamy German Egg Noodles, with Parmesan Cheese → Add Caviar →Please refer to caviar menu</i>	195K
Pasta Caviar <i>Please refer to caviar menu</i>	

(*) Available in vegetarian or vegan options (V) Vegetarian (Vn) Vegan

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MAINS

Chicken Schnitzel Piccata <i>Crispy Chicken Breast, Breadcrumbs, Capers, Lemon, Brown Butter</i>	210K	Martino <i>Raw Tokusen Wagyu, Straw Potato Crisps, Martino Sauce</i>	430K
Jackfruit ^(Vn) <i>Organic Vegetables, Tape, Sambal Ulek</i>	185K	Beef Short Ribs <i>Braised, Sambal Matah, Semur</i>	450K
Whole Snapper <i>Grilled, Sambal Matah, Puffed Rice</i>	290K	Venison Wellington (for 2 people) <i>Sweet Potato Purée, Rendang Sauce, Foie Gras, Mushrooms</i>	820K
Octopus <i>Grilled, Romesco Sauce, Green Tomato, Jicama, Ginger Flower and Kemangi</i>	280K	Mushroom Wellington (V) (for 2 people) <i>Sweet Potato Purée and Rendang Sauce</i>	450K
Duck Leg <i>Confit and Grilled Duck Leg with Serundeng</i>	280K	Kagoshima Wagyu A5 (100g) <i>Grilled Sirloin, Jus</i>	1,350K
Roasted Eggplant (V) <i>Chickpeas, Feta, puffed Buckwheat, Kemangi</i>	190K	Australian Gold Stockyard Ribeye (300g) <i>Served with Watercress and Chimichurri Sauce</i>	950K

SIDES ^(V)

Baby Corn <i>Grilled, Dukkah</i>	60K	Cauliflower <i>Roasted, Chimichurri, Almonds</i>	75K
Grilled Asparagus <i>with Cured Egg Yolk</i>	75K	Belgian Fries <i>(Truffle Optional *120K)</i>	70K
Broccoli <i>Garlic, Soy, Sautéed</i>	75K	Yellow Rice or Coconut Rice <i>Shio Kombu, Spring Onion</i>	75K
Garden Salad <i>Mix Lettuce, Cherry tomato, Cucumber, Onion</i>	70K	Jacket Potato <i>Crème Fraiche, Shallot, Butter, Maldon Salt, Allium</i>	60K

DESSERTS

Chocolate Fondant 170K	Selection of Petit Fours (5 Pieces) 95K	Cookies & Ice Cream 120K
Apple Tart 150K		Berries Pavlova 150K

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