



PINSTRIFE FOOD

COMPTOIR BITES

Cold Cut <i>Iberico Bellota Ham, Breadsticks</i>	450K
Cheese Platter <i>Selection of Three Cheeses. Ask for The Current Selection</i>	350K
Japanese Murotsu Bay Oyster (Per piece) <i>Mignonette, Tabasco, Lemon</i>	75K
Kerber N2 French Oyster (Per piece) <i>Mignonette, Tabasco, Lemon</i>	75K
Yakitori <i>Grilled Chicken Skewers with Japanese Glaze</i>	160K
Semi-Dried Cherry Tomato Focaccia Toast *(V) <i>Topped with Parmesan Crème, Heirloom Tomatoes</i>	120K
Onion Rings <i>Beer Batter, Confit, Tartare Sauce</i>	75K
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
Wagyu Burger (30% A5 Wagyu and 70% Tokusen) <i>Wagyu Patty, Japanese Milk Bun, Gouda Cheese</i>	310K
Crispy Chicken Burger <i>Chicken Schnitzel, White Cabbage, Truffle Mayonnaise</i>	240K
Nordic Bagel <i>Smoked Salmon, Cream Cheese, Herbs</i>	225K
Flammekueche *(V) <i>Bacon, Mushrooms, Onion and Cream Cheese *(Vegetarian Alternative) Mushroom</i>	250K
Prawn Roll <i>Milk Bun, Shallots, Chives</i>	185K
Sourdough Toast <i>Mackerel Spread, Fried Cappers, Mayonnaise</i>	180K

STARTERS

Carpaccio Tokusen <i>Tokusen Roast Carpaccio / Bone Marrow / Tallow</i>	310K
Hokkaido Scallop <i>Crudo, Cucumber, Red Radish, Kalamansi, Coconut Milk</i>	290K
Crab Curry <i>Bumbu Kuning, Coconut, Kemangi, Chili</i>	240K
Seared Foie Gras <i>Pear and Shallot Chutney, Crumble, Aigre-Doux Sauce</i>	250K
Tofu Miso (V) <i>Miso Soup with Marinated Tofu, Hijiki and Enoki</i>	140K
Heirloom Beetroot (V) <i>Turmeric Emulsion, Burrata, Roasted Beetroot</i>	180K

HOMEMADE PASTA

Fettuccine Pesto (V) <i>with Kemangi Pesto, Green Asparagus, Broccoli</i>	195K
Lobster Ravioli <i>Lobster Mousseline, Bisque, Octopus Bottarga</i>	310K
Spätzle (V) <i>Creamy German Short Noodle Pasta, with Parmesan Cheese</i>	195K
Pasta Caviar <i>Please refer to caviar menu</i>	

(*) Available in vegetarian or vegan options

(V) Vegetarian

(Vn) Vegan

All prices are subject to 21% tax and service



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MAINS

Pinstripe Caesar Salad <i>Crispy Chicken, Romaine Lettuce, Anchovies, Parmesan cheese</i>	220K	Beef Tartare <i>Raw Tokusen Wagyu, Potato Crisps, Martino Sauce</i>	430K
Vegetable Terrine *(Vn) <i>Organic Vegetables, Tape, Sambal Ulek</i>	185K	Venison Wellington (for 2 people) <i>Sweet Potato Purée, Rendang Sauce Foie Gras, Mushrooms</i>	820K
Whole Snapper <i>Grilled, Sambal Matah, Puffed Buckwheat</i>	290K	Mushroom Wellington (V) <i>Sweet Potato Purée and Mushroom Jus</i>	450K
Octopus <i>Grilled, Romesco Sauce, Green Tomato, Jicama Ginger Flower and Kemangi</i>	280K	Kagoshima Wagyu A5 (100g) <i>Grilled Sirloin, Jus</i>	1,350K
Duck Leg <i>Confit and Grilled Duck Leg with Serundeng</i>	280K	Australian Gold Stockyard Ribeye (300g) <i>Served with Bearnaise, Chimichurri Sauce or Café de Paris Butter</i>	850K
Roasted Eggplant (V) <i>Chickpeas, Feta, puffed Buckwheat, Kemangi</i>	190K	Whole Canadian Lobster <i>Fresh, Grilled, Beurre Blanc, Charred Lemon, Allium</i>	1,200K
		Short Rib <i>Braised, Sambal Mata, Semur</i>	350K

SIDES (V)

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

DESSERTS

Chocolate Fondant
170K

Cookies & Ice Cream
120K

Chocolate Bar
170K

Selection of Petit Fours (5 pieces)
95K

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