

# Kahyangan.

EST.1974

KAHYANGAN RESTAURANT | WISMA NUSANTARA ON THE 28<sup>TH</sup> FLOOR +6221 3192 963 | H8491-FB7@ACCOR.COM



PULLMAN JAKARTA INDONESIA



PULLMANJAKARTAINDO



KAHYANGANJAKARTA

## BAR MENU

ULTIMATE STEAK SANDWICH <i>Toasted ciabatta and steak sauce</i>	
Hokkaido ribeye A5 160gr	3,200
Kagoshima A5 160gr	2,100
KAGOSHIMA YAKINIKU DON <i>Grilled Japanese prime wagyu beef with rice</i>	1,700
KAHYANGAN WAGYU NASI GORENG <i>Premium beef wagyu, fried rice with garlic and egg</i>	250
EBI TEMPURA <i>Prawn &amp; vegetable tempura</i>	195

## APPETIZER

MENTAIKO CAPELLINI <i>Capellini, mentaiko cream sauce topped with beluga caviar</i>	350
FOIE GRAS <i>Baked sweet melon sansho pepper and lime</i>	450
OMISOSHIRO <i>Akadashi red miso soup</i>	75
LUXURY CHAWANMUSHI <i>Silky steamed egg custard, lobster topped with beluga caviar</i>	350
SEA URCHIN TOAST WITH SHISO AND LIME	495

## SUSHI & SASHIMI

DRAGON URAMAKI <i>Sushi roll with tempura prawn and unagi</i>	220
SALMON SASHIMI <i>Fresh salmon sashimi</i>	120

## SHABU-SHABU & SUKIYAKI

### SHABU-SHABU SET MENU FOR 2

Served with appetizer, vegetables, tofu, mushroom and Kahyangan signature ponzu sauce, Choice of udon, rice or Japanese porridge

### SUKIYAKI SET MENU FOR 2

Served with appetizer, vegetables, tofu, mushroom, egg, Choice of original sukiyaki with rice or Spicy tomato sukiyaki with cheese rice

## SIGNATURE SELECTIONS

		ADDITIONAL 80gr
HOKKAIDO RIBEYE A5 160gr (FOR 2)	3,500	1,500
OMI HIME RIBEYE A5 160gr (FOR 2)	2,600	1,200
KAGOSHIMA RIBEYE A5 160gr (FOR 2)	2,000	850
AUSTRALIAN STOCKYARD STRIPLOIN 160gr (FOR 2)	1,700	750
AUSTRALIAN SHER WAGYU RIBEYE 160gr (FOR 2)	1,500	825
SEAFOOD SET	2,400	
<i>King prawns, alaskan king crab, US scallops, kamaboko and salmon</i>		

## OMAKASE TEPPANYAKI MENU FOR 2

SEAFOOD (8 COURSES) <i>Chef's selection of fresh seafood (500gr lobster additional supplement)</i>	2,600
BEEF (8 COURSES) <i>Chef's selection of premium wagyu</i>	3,100
SURF & TURF (8 COURSES) <i>Chef's selection of premium seafood and wagyu (500gr lobster additional supplement)</i>	3,900

SERVED WITH 2 OF EACH  
Appetizer, Salad, Soup, Fried rice, Dessert

## ALA CARTE SELECTION

HOKKAIDO A5 RIB EYE 80gr	1,500
OMI HIME A5 RIB EYE 80gr	1,200
KAGOSHIMA A5 RIB EYE 80gr	850
AUSTRALIAN SHER WAGYU 8+ RIBEYE 80gr	825
AUSTRALIAN STOCKYARD 8+ STRIPLOIN 80gr	750
US PRIME RIB EYE 80gr	450
LOBSTER 500gr	1,200
SEAFOOD PLATTER	1,200
SNOW CRAB 150gr	650
US SCALLOPS 150gr	320
KING PRAWNS 150gr	295
SALMON 150gr	225

## SIDES

REMPEYEK 1kg	250
REMPEYEK 500gr	150
FRESH ASIAN VEGETABLES	110
KAHYANGAN ORIGINAL UDON	85
KAHYANGAN SIGNATURE PONZU SAUCE 750ml	950
GOMADARE SAUCE 750ml	650
JAKO FRIED RICE	150
WAGYU NASI GORENG	250
ASPARAGUS WITH CRISPY GARLIC	95
SAUTÉED BEANS WITH GARLIC & CHILLI	90
SAUTÉED WILD MUSHROOM IN GARLIC BUTTER	110
FOIE GRAS	325

## DESSERT

CHOKORETO <i>Slow baked grand cru dark chocolate, yuzu and cointreau granite</i>	150
SAMAUAI <i>Banana crepes, miso caramel, strawberry and vanilla ice cream</i>	150
MATCHA <i>Green tea and white chocolate cheesecake, passion fruit, coconut snow dark chocolate ice cream</i>	150
OGURA <i>Red bean cake chantilly, mango textures, black sesame gelato</i>	150
JAPANESE RAINDROP (VEGAN) <i>silky sphere pudding, soya crumb, palm sugar, lemon granite</i>	150
HOUSE MADE GELATO	110

All prices are quoted in thousand of IDR and subject to 21% service charge & government tax.  
Allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or food intolerances.