

- BAR BITES -

BLUE CRAB TARTARE ON CRACKER | 165 🐟

Seaweed Crackers, Togarashi Sauce

WAGYU RUMP BITES | 175 🍷

Truffle Vinaigrette, Garlic Chips

ROASTED BABY CORN POPS | 75 🌿

Molcajete Sauce, Goat Cheese, Chives

FIRE TOUCHED

GRILLED SCALLOPS | 175 🐟 🌿 🍷

Green Apple, Chilli Bird Eye, Jalapeno Sauce

SLOW CHARRED OCTOPUS | 155 🍷 🌿

Sambal Green, Hazelnut

FIRE ROASTED PORK BELLY | 175 🐷 🍷

Brined 24 Hs in Miri-Miri and glazed with Unagi Sauce

SPICY PRAWNS STEW | 175 🐟 🍷 🔥

Naan Bread, Coriander Mojo, Yuzu Kosho Mayo

YUZU CURED HEIRLOOM BEETS | 125 🌿 🍷

Puncak Beetroot, Tofu Fondue, Green Beans,

Cauliflower Crudite, EV Olive Oil

BRASA BABY TOMATOES | 155 🐟

Bogor Tomatoes, Stracciatella Cheese, Pressed Cucumbers,

White Anchovies, Mint-Basil Pesto, Sourdough

OUR POINT OF VIEW

OYSTER MUROTSU | 350 🐟 🌿 🍷

Ginger Shallot Dressing, Cucumber Granita, Nori Caviar

72 HOUR BBQ SHORT RIBS | 650 🌿 🍷

BBQ Sauce, Baby Corn, Broccoli, Cajun Seasoning

MISO GLAZED BARRAMUNDI | 165 🐟

Spicy ShinShu Miso Glaze,

Fennel Salad, Charcoal Roasted Pumpkin

TRUFFLE TORTELLINI | 165

Truffle Cream, Chimi Oil, Shallot Crisp, Mushroom Jus

PERUVIAN GRILL CHICKEN | 175

Aji Verde, Salsa Criola

SLOW ROASTED BROCCOLI | 185 🌿 🍷

Sichuan Chilli Dressing, Shitake Tofu Puree, Nori

ROLL CABBAGE | 180 🌿 🍷

White Cabbage Roll, Cauliflower Puree, Chimichurri,

Vegan Jus

POACHED PEAR SALAD | 140 🌿 🍷

Poached Pear, Mix Lettuce, Lemon Dressing, Hazelnuts

FROM THE GRILL

28 DAY DRY AGED NATURAL GF BEEF

Dry Ageing Beef is a process of ageing the beef in a temperature and humidity-controlled environment for a specific period of time, Dry Aged Beef has a very distinctive flavor profile, giving it a uniquely intense savory and sweet flavor, which can be referred to as "gamey"

TOMAHAWK 1000GR (for 2) | 2.600 🌿 🍷



AUSTRALIAN BLACK ANGUS, GRAIN FED BEEF

Australian Premium Black Angus Beef is raised in a number of locations thought NSW and Victoria in feed lots where their diets are controlled to ensure a premium cut of beef - Black Angus has a proven reputation of superior eating quality beef with a good flavour and texture

RIB EYE 300GR | 700 🌿 🍷

TENDERLOIN 180GR | 550 🌿 🍷

STRIP LOIN 250GR | 500 🌿 🍷

KAGOSHIMA STRIPLOIN A5 150GR | 1,500

Kagoshima Striploin A5, Mashed Potato, Red Wine Jus

VIEW BURGER | 195

Shallot jam, Bacon Jam, Creamy Mushroom, Onion Balsamic

PORK CHOP 400GR | 195 🐷 🌿 🍷

LOMBOK FISH FILLET 250GR | 185 🔥 🌿

*Ask our server for today's selection

THE SAUCE

BEEF JUS

CHIMICHURRI CUYANO 🌿 🍷

CHILI SAUCE 🌿

GREEN PEPPERCORN SAUCE

BLACK TRUFFLE JUS

. SIDES .

TRIPLE COOKED FAT CHIPS | 50 🌿

Grated Pecorino, Truffle Salt

MASHED POTATOES | 85

Beef jus, Chives

BRUSSEL SPROUT | 150

Asian Dressing, Bang-Bang Sauce

ASPARAGUS & EGG | 150 🐟 🌿 🍷

XO Sauce, Lapchiong

POUCHED PEAR SALAD | 140 🌿 🍷

Pouched Pear, Mix Lettuce, Lemon Dressing, Hazelnuts

- SWEETS -

JACK FRUIT TARTE TATIN | 80

Vanilla & Cinnamon Ice Cream, Jack Daniel's Caramel

CHOCOLATE STONES | 80

70 % Dark Chocolate Cremeux, Vanilla Cream, Matcha Aerated Sponge, Mushroom Meringue

ORANGE SMORES PIE | 70

Chocolate Mousse Pie, Toasted Orange Marshmallow, Whiskey Chocolate Sauce

BANANA ORANGE CAKE | 80 🌿 🍷

Mix Berries, Mango Gel, Orange Mandarin Sorbet

DULCE DE LECHE CREMEUX | 80 🌿