


ALTITUDE GRILL

APPETIZERS AND BITES

LOLLIPOP AND CONE <i>salmon croquette, remoulade, tortilla, chili con carne</i>	178	CARPACCIO 2 WAYS <i>sliced salmon and bluefin tuna, caviar, tobiko, anchovy</i>	288
CHICKEN CHAMPIGNON TRUFFLE <i>breadcrumbs, yuzu tomato dip</i>	88	WAGYU KATSU SLIDER <i>Japanese beef patty, parmigiana, onion</i>	158
 CORN CRACKERS <i>butter, truffle shoyu</i>	58	TIP OF TONGUE BRUSCHETTA <i>braised ox tongue tip, garlic bread</i>	128
SCALLOP DYNAMITE <i>hokkaido scallop, tobiko, spicy aioli, chive</i>	138	BONE MARROW WITH BAGUETTE <i>garlic bread, thyme butter, beef bacon bits</i>	128
GARLIC SHRIMP STICKS <i>pineapple, onion, springroll skin</i>	218	TUNA PIZZA <i>truffle aioli, red onion, black olives, tomato</i>	158
CRAB CAKE <i>bread, remoulade, caviar</i>	118	 ERINGI PIZZA <i>black pepper, tomato salsa, edible flower</i>	108
CHICKEN RODS <i>corn flakes, egg, chili lime, cajun spices</i>	98	BAKED WAGYU PIZZA <i>roasted beef, tomato sauce, aioli, cheese, chives</i>	158
WAGYU TARTAR <i>chopped slow cooked beef, flatbread</i>	378	MELTING CORN PIZZA <i>aioli, white pepper, truffle sauce</i>	108

SOUPS AND SALADS

 MUSHROOM SOY VELOUTÉ <i>king oyster mushroom</i>	98	 GARDEN SALAD <i>mesclun, tomato, radish, cucumber, carrot</i>	78
WAGYU CONSOMMÉ <i>clear soup, poireau shoots, pepper</i>	118	BUBBLE CAESAR SALAD <i>romaine, bread, onsen egg, chia seed, foam</i>	128

OTHERS

JERK CHICKEN WITH FOIE GRAS <i>garlic purée, mix spices, plantain, pineapple salsa</i>	220	OCEAN SALMON TROUT <i>garlic purée, pebble potato, yuzu beurre blanc, salmon skin</i>	220
ROASTED DUCK BREAST <i>sakura lemon, red wine shoyu, goji berry, pebble potato</i>	280	PACIFIC COD FISH <i>lemon zest, anchovy sauce, black garlic purée</i>	280
WAGYU STROGANOFF <i>simmered Wagyu, potato cup, demi-glacé</i>	280	HERB-GRILLED OCTOPUS <i>mesclun, Japanese pepper chili, lemon</i>	220
PAN-FRIED FOIE GRAS <i>watercress, perigueux sauce</i>	280	LOBSTER GRATIN <i>white sauce, nantua, cheese, spinach</i>	860

VEGETARIAN

- Please let our staffs know if you are allergic to certain ingredients so we can prepare the meals accordingly

- Price quoted are per thousand rupiah ('000) subject to government tax and service

- we serve no pork / lard

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CHARCOAL GRILLED

AUS BEEF

WAGYU CHOPPED STEAK	320	RIBEYE MB5	640
HICKORY OX TONGUE	420	SIRLOIN MB7	820
RIBEYE 28MO CATTLE	480	T-BONE MB7 (500GR)	1280
ANGUS TENDERLOIN MB5	540	TOMAHAWK MB5 (1.5KG)	3900

JAPANESE BEEF

A5 KAGOSHIMA GYU TOP SIRLOIN	1290	A5 KAGOSHIMA GYU SIRLOIN	2140
A5 KAGOSHIMA GYU RIBEYE	1820	A5 KAGOSHIMA GYU FILET MIGNON	2260

CONDIMENTS

SAUCES | *challiapin, blackpepper, red chimichurri, balsamic yuzu honey, mushroom, yuzu kosho, truffle konbu, japanese pepper chili*

BUTTER | *garlic, truffle, thyme*

**SAUCE PÉRIGUEUX
WITH SLICED TRUFFLE** 60

NOODLE & RICE

COLD GARLIC NOODLE <i>cappellini, garlic, konbu, truffle</i>	98	EGG FRIED RICE <i>garlic oil, salt, pepper</i>	88
WAGYU RAGOUT PACCHERI PASTA <i>pan-fried Angus tenderloin, bolognese</i>	168	MAC AND CHEESE <i>rigatoni, bechamel</i>	98
CRUSTACEAN TAGLIATELLE PASTA <i>king crab, shrimp, black mussel, caviar, anchovy</i>	328	ARROZ NEGRO SQUID RICE <i>squid ink, garlic rice, chives, pickles</i>	128

SIDES

 SAUTÉED WILD MUSHROOM <i>vegetable oil, sea salt</i>	88	SILKY POTATO PURÉE <i>milk, cream, salt, pepper</i>	78
 GRILLED ASPARAGUS <i>salt, pepper, cheese</i>	98	CREAMED SPINACH <i>milk, cream</i>	88
 BELGIAN FRITES <i>russet potato, chili sauce, aurora sauce</i>	88	BLACK GARLIC BEANS <i>grilled French beans, slow-cooked egg yolk</i>	88

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