



*the dining room*

# DINING ROOM MENU

# THE PENTHOUSE

BY THE PAPILION

# STARTERS

## **WAFU SALAD - 90**

romaine lettuce, cucumber,  
seaweed with wafu dressing

## **SAGA TOFU - 120**

deep fried tofu stuffed with chopped carrot,  
ginko nuts, jew's ear mushroom, bimi sauce

## **ORANGE SALAD - 120**

sliced orange, cherry tomato,  
with butterhead salad with yuzu dressing

# MAINS

## **SEA BASS SAIKYO YAKI - 580**

broiled saikyo miso sea bass  
with potato salad & dashimaki tamago

## **SALMON TERIYAKI - 350**

salmon, rice, dashimaki tamago,  
pickles, miso soup

## **WAGYU FRIED RICE - 245**

fried rice, wagyu beef, spring onions, eggs,  
chili, prawn crackers, cucumber onion pickles

## **TENDON - 390**

assorted tempura with Japanese rice  
with tendon sauce

# SUSHI / SASHIMI

## **SASHIMI MORIAWASE - 1.000**

toro, seabream, salmon,  
amaebi, angel shrimp

## **A LA CARTE SUSHI**

### **HOKKAIDO UNI - 300/pc**

### **HOKKAIDO TARABAGANI - 250/pc**

*seasonal*

## **COLD SOMEN - 125**

finest wheat noodle with umami sauce

## **SASHIMI & ABURI SUSHI SET - 290**

7 pcs salmon sashimi,  
4 pcs salmon aburi sushi

## **SALMON TATAKI - 225**

7 pcs tataki served with salad

## **YAKINIKU DON - 290**

steamed rice, wagyu yakiniku slices,  
beans sprouts, spring onions, pickles

## **UNAGI DON - 450**

grilled eel on Japanese rice  
with unagi sauce

## **GYU NABE - 1.400**

FOR 2  
A5 miyazaki slices, mixed vegetables,  
amiyaki sauce

## **BEEF CURRY WITH**

### **CHICKEN KARAAGE - 250**

beef curry over steamed Japanese rice  
topped with karaage

## **SUSHI MORIAWASE - 800**

toro, seabream, salmon, amaebi,  
angel shrimp, ikura, tamago

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All prices are subject to prevailing Service Charge & Government tax (21%) and are represented in thousand Rupiah (.000)

# OMAKASE

starting from 2.500++ *Menu by request*

omakase literally translates to 'i'll leave it up to you' - in this case, the Chef. A customized 7 course meal built around seasonal availability of selected quality ingredients. Kindly reserve at least one day prior and inform us of any allergies upon reservation.

# SUSUGI NABE

*Min 2 pax | Menu by request*

## **A5 MIYAZAKI WAGYU SIRLOIN SET**

- 1.450 / pax

## **A5 HITACHI WAGYU SIRLOIN SET**

- 1.450 / pax

## **PREMIUM SEAFOOD SET**

- 1.900 / pax

*Set includes: savoy cabbage, spinach, pak choy, assorted Japanese mushrooms, spring onions, silken tofu, somen noodles, ponzu and sesame dipping sauces*

## **HOKKAIDO OYSTERS - 230/pc**

*Seasonal | Menu by request*

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