

SHOW KITCHEN SPECIALS

EMBARK ON A CULINARY JOURNEY CURATED
BY RAFFLES JAKARTA CULINARY TEAM

FOIE GRAS FRENCH TOAST

Seared foie gras, brioche toast, pear puree, peach

OYSTER KAKIAGE

Deep fried oyster, tonkatsu, Raffles cocktail sauce

TOMATO SALAD (S)

Assorted tomatoes, grapes, basil, burrata cheese, apple dressing

WRAPPED BARRAMUNDI

Beef bacon, barramundi, beurre blanc sauce

AUSTRALIAN SIRLOIN STEAK – JOSPER GRILLED (GF) (RS)

Mushroom ketchup, green pea jalapeno puree, caramelised onion,
natural jus

STUFFED CALAMARY (GF)

Grilled squid filled with prawn mousse, tomato ketchup, vinaigrette,
citrus mayo, mix salad

(GF) Gluten Free, (H) Healthy, (RS) Raffles Jakarta Signature, (SP) Seasonal Product,
(S) Sustainable, (LS) Locally Sourced, (VG) Vegan, (V) Vegetarian, (NP) Nutrition for Pleasure

Please advise us of any special dietary requirements, including potential reaction to allergies

JAPANESE BAR

TASTE SOME CLASSIC JAPANESE SELECTIONS AND
ARTS SIGNATURE ROLLS

TUNA TARTARE (LS)

Fresh tuna, ikura, lotus root, citrus ponzu

EBI FURAI MAKI (RS)

Fresh tuna, kyuri, salad, spicy sesame, teriyaki sauce

SALMON MENTAI (RS)

Fresh salmon, kyuri, tamago, mentai mayo

SPICY TUNA MAKI (LS)

Confited tuna, kyuri, crispy gyoza, spicy mayo

SASHIMI MORIAWASE (S) (LS)

Sliced daily selections of fresh fish

Condiments

Wasabi, pickled ginger, shoyu, togarashi

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