

THE
SANCHAYA

THE
DINING
ROOM

APPETIZER

Foie Gras marinated fresh foie gras, raspberry, apple, brioche	325
Warm Wagyu Beetroot Salad coconut smoked wagyu beef, roast beetroot salads, citrus dressing	325
Caprese 🌿 mozzarella di bufala d.o.p lobello tomato	325
Bintan Gong Gong gong gong, mixed lettuce, mild spicy sweet and sour, mango salsa	195
Apple Gorgonzola Salad 🌿 mixed garden lettuce, walnuts, orange citronette	325
Sesame Crusted Salmon seared scottish salmon, lemon yuzu dressing, wasabi mayonnaise	325
Today's Tataki seared sashimi, lemon yuzu, sesame oil	300
Tuna Sambal Matah pan seared tuna with yellow gravy and sambal matah, lawar, baby potato	245



SOUP

Minestrone 🌿 vegetable classic, Italian soup, basil pesto	150
Soto Medan turmeric broth, shredded chicken, boiled egg sprout, tomatoes, celery, crispy potato	150
Pumpkin Soup pan fried prawns, croutons	250
Sup Buntut clear oxtail broth, potatoes, carrots, tomatoes, jasmine rice	250
Balinese Seafood Bouillabaisse turmeric broth mix seafood ginger torch, shallot, tomato	265
Lobster Bisque creamy rock lobster soup, sour cream	325



Spicy



Vegetarian

Kindly advise our artisans of any dietary restriction or allergy.

Prices are in Indonesian Thousand Rupiah (IDR)
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MAIN COURSE

Tagliatella Seafood Marinara	395
prawns, squid, snapper, mediterranean mussels cherry tomatoes	
Wild Mushroom Risotto 	395
creamy mushroom risotto, truffle essence	
Handmade "Gnocchi" 	285
lobello cherry tomatoes, parmegiano	
Chicken Curry with Roti Paratha 	285
chicken curry, crispy layered roti, cucumber raita	
Red Snapper	395
pan fried, extra virgin olive oil, avocado salsa	
Australian Wagyu Tenderloin 180gr	765
grilled, creamy potatoes tart, pinot noir sauce, asparagus	
Kurabuta Pork Belly	350
oriental five spices, pickled red cabbage, egg soy, fried ginger candice	
Ikan Asam Pedas Melayu 	395
spicy sour fish fillet, tamarind, chili, ginger flower, pineapple, steamed jasmine rice	
Rendang Minang 	350
slow braised beef, fresh herbs yellow rice, green chili, bitter nut crackers	
Udang Balado 	285
wok fried king prawns, chili sauce, sator bean, turmeric rice	
Ayam Gulai 	285
half smoked chicken, chili, potatoes, shallots, turmeric sauce	
Nasi Goreng Kampoeng 	200
stir fried rice, vegetables, anchovy, sambal paste, egg, chicken satay, Indonesian pickles, prawn cracker	
Beef Tartare	495
minced beef tartare, capers, coriander, red onion, quail egg yolk	
Ayam Bakar Bumbu Bali	285
grilled spring chicken, Balinese spices, vegetable, mango sambal	



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SIDE ORDER

Steamed Rice White or Brown	50
Mixed Leaf Salad, Lemon Vinaigrette	145
Potato Chips, Truffle Mayonnaise	95
Steamed Garden Vegetables, Extra Virgin Olive Oil	95
Fried Morning Glory, Shrimp Chili Paste, Crispy Garlic	115
Mashed Potato	125



VEGETARIAN

APPETIZER	
Sayur Lodeh vegetable soup lodeh style, coconut broth	125
Vegetable Pasta carrot, zucchini, white radish, cream herb sauce	200
Tofu Satay vegetable karedok, peanut dressing, bitternut cracker	95
Lawar Kacang Panjang long bean, coconut yellow paste, potato cake	125
MAIN	
Vegetable Ring seared vegetables, balsamic syrup, tomato coulis	295
Parmigiana Melanzane baked eggplant, tomato sauce, mozzarella, parmesan cheese	275
Chickpea Steak steak of chickpea, sweet potato rice, yellow coconut sauce	175
Grilled Wrap Rice in Banana Leaf rice in banana leaf, ratatouille, tomato paste	185
Pepes Tahu tofu in banana leaf, tomato, basil, rice and morning glory	125
Vegetable Burritos fresh vegetables in tortilla skin, avocado guacamole, tomato salsa and sour cream	245



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