

THE SANCHAYA

THE DINING ROOM

APPETIZERS

duck supreme, foie gras smoked duck breast, raspberry sauce, marinated foie gras	425'
jack fish in fresh herbs fish fillet, rolled in herbs, salad bouquet, sun dried cherry tomatoes	265'
caprese mozzarella di bufala D.O.P lobello tomato	310'
bintan gong gong gong gong, mixed lettuce, mild spicy sweet and sour, mango salsa	215'
apple gorgonzola salad mixed garden lettuce, walnuts, orange citronette	275'
eggplant timbale ✓ slow cooked cherry tomatoes, pesto	220'
today's tataki seared sashimi, lemon yuzu, sesame oil	290'
estate cheese & charcuterie assortment of selected cold cuts, aged refined cheese	325'

✓: Vegetarian

*kindly advise our artisans if you have any dietary restriction or allergy
all prices are subject to 21% service charge and government tax
IDR rates are displayed in denomination of 1000s.*

smoked salmon avocado 320'
avocado, bintan crab meat salad, cream cheese,
balsamic caviar, rosella reduction

goat cheese 285'
beetroot, mango, organic palm nectar,
raspberry vinaigrette

SOUPS

minestrone  200'
vegetable classic Italian soup, basil pesto

soto medan 240'
turmeric broth, shredded chicken, boiled egg,
sprouts, tomatoes, celery, crispy potatoes

broad bean soup 265'
pan fried prawns, croutons

lobster bisque 285'
creamy rock lobster soup, sour cream

sup buntut 335'
clear oxtail broth, potatoes, carrots, tomatoes,
jasmine rice

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MAINS

tagliatella seafood marinara	295'
prawns, squid, jack fish, mediterranean mussels, cherry tomatoes	
classic risotto parmigiano	265'
parmigiano reggiano cheese	
handmade "gnocchi" 	275'
sautéed eryngii mushrooms, lobello cherry tomatoes	
avocado quenelle 	275'
green vegetables, black truffle essence	
garoupa garganelli	325'
artisanal pasta, garoupa, bisque sauce, broccoli anchovy cream	
lemon herbs roast chicken	295'
herbs lemon marinated, roast potato, bintan spinach	
mediterranean seafood bouillabaisse	685'
lobster, king prawns, snapper, crayfish, saffron broth, fennel, tomatoes, soft shell crab, rouille	
red snapper	385'
pan fried, extra virgin olive oil, avocado salsa	
"tagliata" 160gr	485'
grilled sliced australian wagyu rib-eye, juniper sauce, mix mediterranean vegetables	

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australian wagyu tenderloin, 180gr grilled, creamy potatoes tart, pinot noir sauce	565'
kurobuta pork belly oriental five spices, breaded egg, pickles of red cabbage, aioli toum	345'
rossini, 200gr australian black onyx angus tenderloin, foie gras, olive tapenade, truffle caviar, madeira sauce	660'
bistecca, 275gr sous vide black angus striploin medium rare, medium only, bok choy, roast potato	395'
ikan asam pedas melayu spicy sour fish fillet, cooked in tamarind, chili, ginger flower, pineapple, steamed jasmine rice	395'
rendang minang slow-braised beef, padang style, fresh herbs, yellow rice, green chili, bitter nut crackers	365'
udang balado wok fried king prawns, chili sauce, sator bean, yellow turmeric rice	320'
ayam gulai half smoked chicken, chili, potatoes, shallots, turmeric sauce	335'
nasi goreng kampoeng stir fried rice, vegetables, anchovy, sambal paste, egg, chicken satay acar pickles	325'

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SIDE ORDERS

steamed rice white or brown	50'
mixed leaves salad, lemon vinaigrette	125'
potato chips, truffle mayonnaise	115'
steamed garden vegetables, extra virgin olive oil	125'
fried morning glory, shrimp chilli paste, crispy garlic	95'

SWEETS

pumpkin cheesecake crumbles instead crackers	180'
lapis legit layer cake, coconut ice cream, pandan sauce	150'
meringue berries berries compote, madagascar vanilla ice cream	180'
caramelized banana cream cheese, strawberry sorbet	150'
chocolate soufflé madagascar vanilla add on	245'
lemon foam iced lemon juice	180'



mr.morris oreo cheesecake caramel cheese, sesame ice cream	200'
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IDR50,000 will be donated to the Mr.Morris Foundation,
in active support of our local community.

**please place your chocolate soufflé order before your meal,
it takes our pastry chef 25-30 minutes to prepare it.**

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fine matured cheese - estate collection (per 30gr)

3 pieces	265'
5 pieces	425'
7 pieces	565'

homemade ice cream	85'
rich chocolate	
madagascar vanilla	
local coconut	
black sesame	

homemade sorbet	85'
mango	
strawberry	
lemon	
pineapple	

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