

THE  
SANCHAYA



**TASANEE GRILL**  
DINNER MENU

# THE SANCHAYA - TASANEE GRILL

## DINNER MENU



### APPETIZER

<b>yum hoi shell yang</b> 	195'
<i>Pan seared scallops, thai herbs, chili dressing</i>	
<b>Yum nua</b> 	315'
<i>Beef tenderloin, thai herbs, cucumber, tomato, nam jim dressing</i>	
<b>Po piah sod</b> 	95'
<i>Mix vegetable, avocado, peanut, tamarind dressing</i>	
<b>Som tum</b>	95'
<i>Young papaya, prawns, tomato, chili padi, cucumber, carrot</i>	
<b>Goong hor po piah</b>	195'
<i>fried king prawns, garlic, coriander, sweet thai dipping</i>	



### SOUP

<b>tom yum goong</b> 	195'
<i>king prawn, thai herbs, tomato cherry,</i>	
<b>tom yum goong nam khon</b> 	125'
<i>grilled tiger prawn, spicy sour soup, assorted mushroom</i>	
<b>tom kha hed ruam</b> 	125'
<i>assorted mushroom, coconut broth, cherry tomato</i>	
<b>tom kha gai</b>	125'
<i>chicken thigh, mushroom, coconut broth, cherry tomato</i>	



Vegetarian



Medium Spicy



Hot Spicy

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.



## MAIN COURSE

<b>Pla pao</b> <i>grilled fish, salt rab, thai green chili sauce</i>	300'
<b>Gaeng kiawan gai goong</b> 🌶️ <i>prawn, chicken, green curry, eggplant</i>	250'
<b>Khao soi nue</b> 🌶️ <i>grill beef tenderloin, bok choy, yellow curry, pickles noodles</i>	375'
<b>moo yang takrai</b> 🌶️ <i>grilled pork belly, coriander, garlic, spicy tamarind sauce</i>	350'
<b>gai yang</b> 🌶️ <i>grilled chicken, oyster, garlic, coriander, avocado thai salsa</i>	175'
<b>khao phad khai / poo</b> <i>fried rice, crab or chicken, tomato cherry</i>	250'
<b>phad thai</b> 🌶️🌶️ <i>stir fried rice noodles, tamarind sauce, tiger prawn</i>	195'
<b>pak choy pad naam mun hoi</b> 🌿 <i>bok choy, oyster sauce</i>	95'
<b>khao horm mali</b> <i>jasmine rice</i>	45'
<b>khao klong</b> <i>brown rice</i>	45'

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**Sweets**

**Khaow niaew mamuang** 125'  
thai sweet mango spring roll, sticky rice, black sesame ice cream

**gluay thod** 125'  
*banana fritter, homemade coconut ice cream*

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THE DINING ROOM

# THE SANCHAYA

## THE DINING ROOM



### APPETIZERS

<b>foie gras</b> <i>marinated fresh foie gras, raspberry, apple, brioche</i>	325'
<b>warm wagyu beetroot salad</b> <i>coconut smoked wagyu beef, roast beetroot salads, citrus dressing</i>	195'
<b>caprese</b> <i>mozzarella di bufala D.O.P lobello tomato</i>	315'
<b>bintan gong gong</b> <i>gong gong, mixed lettuce, mild spicy sweet and sour, mango salsa</i>	195'
<b>apple gorgonzola salad</b> <i>mixed garden lettuce, walnuts, orange citronette</i>	275'
<b>sesame crusted salmon</b> <i>seared Scottish salmon, lemon yuzu dressing, wasabi mayonnaise</i>	275'
<b>today's tataki</b> <i>seared sashimi, lemon yuzu, sesame oil</i>	250'
<b>goat cheese</b> <i>beetroot, mango, raspberry, balsamico vinaigrette</i>	275'

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◆ \* \*  
SOUP

<b>minestrone</b>  <i>vegetable classic, italian soup, basil pesto</i>	125'
<b>soto medan</b> <i>turmeric broth, shredded chicken, boiled egg sprout, tomatoes, celery, crispy potato</i>	95'
<b>pumpkin soup</b> <i>pan fried prawns, croutons</i>	150'
<b>sup buntut</b> <i>clear oxtail broth, potatoes, carrots, tomatoes, jasmine rice</i>	225'

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**MAIN COURSE**

<b>tagliatella seafood marinara</b> <i>prawns, squid, snapper, mediterranean mussels cherry tomatoes</i>	<b>325'</b>
<b>wild mushroom risotto</b> <i>creamy mushroom risotto, egg yolk, truffle essence</i>	<b>250'</b>
<b>lemon herbs roast chicken</b> <i>herbs lemon marinated, roast potato, estate garden vegetable</i>	<b>275'</b>
<b>handmade "gnocchi"</b>  <i>lobello cherry tomatoes, parmigiano</i>	<b>220'</b>
<b>chicken curry with roti paratha</b> <i>chicken curry , crispy layered roti , cucumber raita</i>	<b>225'</b>
<b>red snapper</b> <i>pan fried, extra virgin olive oil, avocado salsa</i>	<b>375'</b>
<b>australian wagyu tenderloin, 180gr</b> <i>grilled, creamy potatoes tart, pinot noir sauce, asparagus</i>	<b>675'</b>
<b>kurabuta pork belly</b> <i>oriental five spices, pickles of red cabbage, egg soy aioli toum</i>	<b>350'</b>
<b>ikan asam pedas melayu</b> <i>spicy sour fish fillet, cooked in tamarind, chili, ginger flower pineapple, steamed jasmine rice</i>	<b>375'</b>
<b>rendang minang</b> <i>slow braised beef, padang style, fresh herbs yellow rice, green chili, bitter nut crackers</i>	<b>350'</b>
<b>udang balado</b> <i>wok fried king prawns, chili sauce, sator bean, yellow turmeric sauce</i>	<b>275'</b>
<b>ayam gulai</b> <i>half smoked chicken, chili, potatoes, shallots, turmeric sauce</i>	<b>220'</b>
<b>nasi goreng kampoeng</b> <i>stir fried rice, vegetables, anchovy, sambal paste egg, chicken satay, acar pickles, prawn cracker</i>	<b>175'</b>

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## SIDE ORDERS

<b>Steamed rice white or brown</b>	<b>45'</b>
<b>Mixed leaves salad, lemon vinaigrette</b>	<b>105'</b>
<b>Potato chips, truffle mayonnaise</b>	<b>95'</b>
<b>Steamed garden vegetables, extra virgin olive oil</b>	<b>95'</b>
<b>Fried morning glory, shrimp chili paste, crispy garlic</b>	<b>55'</b>

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**ROMANTIC TÊTE-À-TÊTE**

# TÊTE-À-TÊTE DINNER ON THE BEACH

## **amuse-bouche**

tickle the taste

## **starters**

*salad of octopus with citrus confit, roasted peanuts, micro leafs sashimi of tuna with silken tofu, sambal manga, crystalized ginger teriyaki smoked duck, foie gras dim sum, sesame dressing*

## **grill**

*local berakit lobster with coriander, butter soy sauce caramelized grouper fillet, kaffir lime, muscovado reduction free range chicken breast, kecombrang flower  
wagyu rib eye steak, mustard and fennel*

## **sweets**

*pot of mango, white chocolate cheesecake, berries tropical fruits plate, papaya-lime dipping sauce*

(9 courses plated, shared for two with some of them served simultaneously)

**IDR 2.350' / 3.850' per person**

with wine pairing selected by our sommelier

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