

THE  
SANCHAYA



**TASANEE GRILL**  
DINNER MENU

# THE SANCHAYA - TASANEE GRILL

## DINNER MENU



### Jaan lek

#### Small sharing dishes


For two guests the chef recommends sharing 3 - 4 plates

yum hoi shell yang 	210'
<i>pan seared scallops, thai herbs, chili dressing</i>	
yum hua plee goong yang	160'
<i>banana blossom, grilled tiger prawn, peanut, sweet chili jam dressing</i>	
naam tok neur	180'
<i>grilled beef striploin, rice powder, yum dressing</i>	
poo nim tod keun chai dong	170'
<i>deep fried soft shell crab, curry batter, celery vinaigrette</i>	
pla meuk yang kai kem	140'
<i>grilled squid, charred bell pepper salad, sweet spicy dip</i>	
ma keur phao pla duk fu	140'
<i>roast long eggplant, crispy catfish, salted duck egg</i>	
yum som o jae 	140'
<i>pomelo, sweet chili jam dressing, peanuts</i>	
ma keur phao jae 	140'
<i>roast long eggplant, shallot chips, peanuts</i>	



### Tom

#### Soups

tomyum goong naam khon	200'
<i>grilled tiger prawn, spicy sour soup, assorted mushroom</i>	
tom kah hed ruam 	210'
<i>grilled assorted mushroom, coconut broth, cherry tomato</i>	
geang gai pla hang	180'
<i>chicken thigh, herbal soup, cabbage, long bean</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.



## Jaan yai

### Main sharing plates

For two guests the chef recommends sharing 3 plates

Kha ped palo <i>duck leg stewed in our spices blend, stir fry bok choy, garlic sauce</i>	250'
pla phao kleur geang <i>grilled fish, curry salt rub, tamarind sauce</i>	400'
chuchi goong mang gorn <i>grilled berakit lobster, chu-chi curry, kaffir lime</i>	500'
geang keaw waan gai 🌶️ <i>green curry, grilled chicken, eggplant</i>	300'
goong yang pad woon sen <i>grilled tiger prawn, stirfry glass noodles, ginger</i>	280'
gai yang som tum 🌶️ <i>grilled half chicken, papaya pounded salad, spicy sauce</i>	270'
geang ka min neur yang <i>grilled beef tenderloin, turmeric curry, pickled red cabbage</i>	350'
moo naam pla yang sap pa rod <i>slow cooked pork belly, elephant garlic, pineapple</i>	280'
geang lyn jee ped yang <i>aged duck breast, lychee curry, grilled eggplant</i>	300'
larb yod ma phrao yang 🌿 <i>char heart of palm, tamarind sauce, pickled pumpkin</i>	250'
thao huu yang bai cha plu 🌿 <i>grilled tofu, betel leaf sauce, pickled carrot</i>	300'



## Jak tao yang

### From the grill

marinated ocean fresh seafood & prime australian beef accompanied by the tasanee selection of dipping sauces

crayfish tail 100 grams	175'
baby squid 100 grams	175'
tiger prawn 100 grams	175'
wagyu beef 100 grams	195'

🌿 Vegetarian   🌶️ Medium Spicy   🌶️🌶️ Hot Spicy

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## Jaan kiang Side dishes

khao horm mali <i>jasmine rice</i>	50'
khao klong <i>brown rice</i>	50'
khao pad khai/poo <i>egg/crab fried rice</i>	250'
pad pak boong fai dang  <i>morning glory, fermented soybean, birdseye chili</i>	180'
pak choi pad naam mun hoi <i>bok choy, oyster sauce</i>	180'
phad thai goong sad <i>Thai style stirfry noodle, tiger prawn, bean sprouts</i>	250'



## Sweets

lod chong <i>pandan flavored thin rice flour noodles in sweet smooth aromatic coconut ice cream</i>	150'
khaow niaew mamuang <i>thai sweet mango spring roll, sticky rice, black sesame ice cream</i>	150'
gluay thod <i>banana fritter, homemade coconut ice cream</i>	150'

### selection of homemade ice cream (per scoop) coconut, mango, black sesame

IDR 85' / scoop

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**THE DINING ROOM**

# THE SANCHAYA

## THE DINING ROOM

### APPETIZERS

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


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**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

: Vegetarian

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## MAINS

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

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

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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

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



<b>mr.morris oreo cheesecake</b> 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'

<b>homemade ice cream</b>	85'
rich chocolate	
madagascar vanilla	
local coconut	
black sesame	

<b>homemade sorbet</b>	85'
mango	
strawberry	
lemon	
pineapple	

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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 leaves  
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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