

THE  
SANCHAYA

THE  
DINING  
ROOM

# APPETIZER

<b>Foie Gras</b>	<b>325</b>
marinated pâté foie gras, raspberry, apple, brioche	
<b>Warm Wagyu Beetroot Salad</b>	<b>325</b>
coconut smoked wagyu beef, roasted beetroot salads, citrus dressing	
<b>Caprese</b> 	<b>455</b>
mozzarella di bufala d.o.p, lobello cherry tomatoes	
<b>Bintan Gong Gong</b>	<b>195</b>
gong gong, mixed lettuce, mild spicy sweet and sour, mango salsa	
<b>Apple Gorgonzola Salad</b> 	<b>355</b>
mixed garden lettuce, walnuts, orange citronette	
<b>Sesame Crusted Salmon</b>	<b>355</b>
seared Scottish salmon, lemon yuzu dressing, wasabi mayonnaise	
<b>Today's Tataki</b>	<b>300</b>
seared sashimi, lemon yuzu, sesame oil	
<b>Tuna Sambal Matah</b> 	<b>295</b>
pan seared tuna with yellow gravy and sambal matah, lawar, baby potatoes	
<b>Goat Cheese</b>	<b>345</b>
goat cheese, raspberry caviar, beet root, mango	
<b>Beef Carpaccio</b>	<b>315</b>
beef tenderloin, parmesan cheese, arugula, aioli	



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# SOUP

<b>Minestrone</b> 	<b>195</b>
classic vegetable Italian soup, basil pesto	
<b>Soto Medan</b>	<b>165</b>
turmeric broth, shredded chicken, boiled egg, sprout, tomatoes, celery, crispy potato	
<b>Pumpkin Soup</b>	<b>250</b>
pan fried prawns, croutons	
<b>Sup Buntut</b>	<b>250</b>
clear oxtail broth, potatoes, carrots, tomatoes, jasmine rice	
<b>Balinese Seafood Bouillabaisse</b>	<b>265</b>
turmeric broth mix seafood ginger torch, shallot, tomatoes	
<b>Lobster Bisque</b>	<b>355</b>
creamy rock lobster soup, sour cream	



# SIDE ORDER

<b>Steamed Rice</b>	<b>50</b>
White or Brown	
<b>Mixed Leaf Salad</b>	<b>145</b>
Lemon Vinaigrette or Oregano Dressing	
<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>115</b>
<b>Mashed Potato</b>	<b>125</b>



Spicy



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# MAIN COURSE

<b>Tagliatelle Seafood Marinara</b>	<b>455</b>
prawns, squid, snapper, mediterranean mussels, cherry tomatoes	
<b>Wild Mushroom Risotto</b> 🌿	<b>395</b>
creamy mushroom risotto, truffle essence	
<b>Handmade “Gnocchi”</b> 🌿	<b>285</b>
lobello cherry tomatoes, parmesan cheese	
<b>Chicken Curry with Roti Paratha</b> 🌶️	<b>285</b>
chicken curry, crispy layered roti, cucumber raita	
<b>Red Snapper</b>	<b>395</b>
pan fried, extra virgin olive oil, avocado salsa	
<b>Australian Wagyu Tenderloin 180gr</b>	<b>985</b>
grilled tenderloin, creamy potato tart, pinot noir sauce, asparagus	
<b>Kurabuta Pork Belly</b>	<b>350</b>
oriental five spices, pickled red cabbage, egg soy, fried ginger	
<b>Salmon en Papillote</b>	<b>465</b>
baked salmon, pumpkin puree, julienne vegetables, mushroom sabayon	
<b>Stuffed Chicken Breast</b>	<b>395</b>
chicken breast, mushroom, spinach, brown sauce, mashed artichoke, parmesan & ricotta cheese	
<b>Roasted Lamb Rack</b>	<b>650</b>
lamb rack, mashed grilled eggplant, onion puree, kalamata olive, mint jelly, tomatoes	
<b>Grilled Barramundi</b>	<b>395</b>
barramundi steak, baby potatoes, snow peas, shitake mushroom, miso lemon butter sauce	
<b>Rib Eye Steak</b>	<b>825</b>
potatoes, asparagus, baby carrot, shallot, thyme, rosemary, red wine sauce	



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## VEGETARIAN APPETIZER

<b>Sayur Lodeh</b>	125
vegetable soup lodeh style, coconut broth	
<b>Tofu Satay</b>	95
vegetable karedok, peanut dressing, bitternut crackers	
<b>Lawar Kacang Panjang</b>	125
long bean, coconut yellow paste, potato cake	
<b>Vegetarian Tartare</b>	215
capsicum, cucumber, tomatoes, shallots, lemon mustard dressing	

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## VEGETARIAN MAIN

<b>Parmigiana Melanzane</b>	275
mozzarella, parmesan cheese	
<b>Chickpea Steak</b>	175
steak of chickpea, sweet potato rice, spinach, carrot, yellow coconut sauce	
<b>Pepes Tahu</b>	125
tofu in banana leaf, tomatoes, rice and morning glory	
<b>Vegetable Burritos</b>	245
fresh vegetables in tortilla skin, tomato salsa, avocado guacamole, and sour cream	
<b>Brown Fried Rice</b>	245
wok fried brown rice, tofu, corn, feta cheese, raisin, bitternut crackers	
<b>Vegetable Curry</b> 🌶️	175
broccoli, cauliflower, tomato, tofu, fermented soy bean, raisin yellow rice, cucumber raita	
<b>Beetroot Tagliatelle</b>	200
homemade beetroot tagliatelle, mixed vegetables, mushroom, basil pesto, parmesan cheese	
<b>Spinach Tagliatelle</b>	200
homemade spinach tagliatelle, kalamata olives, lobello cherry tomato, mushroom ragout, parmesan cheese	



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# INDONESIAN



- Ikan Asam Pedas Melayu** 🌶️ **395**  
**Sumatra**  
spicy sour fish fillet, tamarind, pineapple, chili, ginger flower, steamed jasmine rice
- Rendang Minang** 🌶️ **350**  
**West Sumatra**  
slow braised beef, fresh herbs yellow rice, green chili, bitternut crackers
- Udang Balado** 🌶️ **285**  
**West Sumatra**  
wok fried king prawns, chili sauce, sator bean, turmeric rice
- Ayam Gulai** 🌶️ **285**  
**Sumatra**  
half smoked chicken, chili, potatoes, shallots, turmeric sauce
- Nasi Goreng Kampoeng** 🌶️ **200**  
**National Dishes**  
stir fried rice, vegetables, anchovy, egg, sambal paste, chicken satay, prawn cracker, Indonesian pickles
- Ayam Bakar Bumbu Bali** **285**  
**Bali**  
grilled spring chicken, Balinese spices, vegetable, mango sambal
- Rawon Sapi** **235**  
**East Java**  
sliced beef, beef broth, salted egg, bean sprout, bean curd, bitternut crackers
- Tongseng Kambing** 🌶️ **225**  
**Central Java**  
lamb, yellow paste, lamb broth, white cabbage, chili, shallots, tomatoes
- Cumi Bakar Colo-Colo** **235**  
**North Sulawesi**  
grilled stuffed squid, yellow paste, colo-colo sauce
- Spicy Smoke Cakalang** 🌶️ **215**  
**Riau Island**  
local tuna, coconut curd, kemangi, long bean, dabu dabu klendo, steamed white rice
- Bebek Goreng Sanchaya** **235**  
**Lombok**  
braised Indonesian herb local duck, bean curd, tofu, water spinach, sambal Taliwang



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