

THE  
SANCHAYA

THE  
DINING  
ROOM

# APPETIZER

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



# SOUP

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



Spicy






Vegetarian

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# MAIN COURSE

<b>Tagliatella Seafood Marinara</b>	<b>395</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>765</b>
grilled tenderloin, creamy potatoes 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 Mushroom Sabayon</b>	<b>395</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	



# SIDE ORDER

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



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## VEGETARIAN APPETIZER

<b>Sayur Lodeh</b> vegetable soup lodeh style, coconut broth	<b>125</b>
<b>Tofu Satay</b> vegetable karedok, peanut dressing, bitternut crackers	<b>95</b>
<b>Lawar Kacang Panjang</b> long bean, coconut yellow paste, potato cake	<b>125</b>



## VEGETARIAN MAIN

<b>Parmigiana Melanzane</b> mozzarella, parmesan cheese	<b>275</b>
<b>Chickpea Steak</b> steak of chickpea, sweet potato rice, spinach, carrot, yellow coconut sauce	<b>175</b>
<b>Pepes Tahu</b> tofu in banana leaf, tomato, rice and morning glory	<b>125</b>
<b>Vegetable Burritos</b> fresh vegetables in tortilla skin, tomato salsa, avocado guacamole, and sour cream	<b>245</b>
<b>Bocconcini Pesto</b> bocconcini cheese, pesto sauce, sweet potato, baby romaine, beet root, snow peas, shallots	<b>395</b>
<b>Brown Fried Rice</b> wok fried brown rice, tofu, corn, feta cheese, raisin, bitternut crackers	<b>245</b>



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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

**Mini Tumpeng** **225**

**Java**

yellow rice, chicken satay lilit, potato sambal, egg, vegetable urap, bitternut crackers

**Singgang Ikan** **145**

**Riau Island**

boiled red snapper, kemangi, lemongrass, tumeric, ginger, asam kandis

**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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