

















KICK STARTER BITES		
Fresh Oysters   	40 / pcs	
Served with mignonette sauce, lemon and tabasco (minimum order 3 pieces)		
Tuna Tartlet 	100 / 2 pcs	
Diced raw yellowfin tuna with nikiri, wasabi mayonnaise, shiso, furikake and tobiko		
Shrimps on Toast  	110 / 2 pcs	
Deep ocean shrimps on toasted brioche with dill, tobiko, lemon and crème fraîche mayonnaise		
Duck Croquette 	85 / 2 pcs	
Dry aged duck confit in Spanish style croquette with tartare sauce		

STARTERS		
The Plantation Caesar Salad   	150	
Baby romaine lettuce, anchovies, parmesan, deviled egg		
Tomato Salad  	110	
Mixed tomatoes, cream cheese, kemangi oil, served with sourdough		
Steak Tartare 	175	
Quail egg, parmesan, mustard dressing, toasted focaccia		
Oyster Rockefeller 	140	
Oysters baked in a rich butter and cheese sauce with parsley, lemon and breadcrumbs		
Oyster Kilpatrick  	140	
Baconstrips, tomato & worcestershire sauce, spring onions		
Hokkaido Scallops 	325	
With red snapper quenelle and creamy prawn sauce		
Salmon Pizza  	140	
Marinated salmon served on crispy tart shell with cream cheese, capers, lemon wedges and fresh herbs		
Chicken Liver Parfait	140	
Velvety smooth chicken parfait served with grilled sourdough, sweet onion compote and garden greens		
Grilled Baby Squid  	130	
With black olives, Italian basil & roasted bell pepper		




























FISH & SEAFOOD FROM THE GRILL		
Tiger Prawns   	305	
Grilled jumbo prawns with green and red chilli vinaigrette, fresh herbs and salsa verde		
Grilled Yellow Fin Tuna  	275	
With green pepper sauce & matchstick potatoes		
Black Cod  	275	
Oven roasted with zucchini and white wine sauce with basil & tomato		
Roasted Snapper Fillet   	295	
Shaved baby potatoes & herb butter sauce		

VEGETARIAN MAIN DISHES		
Black Truffle Mac & Cheese  	195	
Pumpkin Ravioli   	195	
With brown butter, sage, parmesan chips & almonds		

STEAKS FROM THE GRILL		
JAPAN		
A5 Japanese Wagyu Striploin 50g   	925	
With potato bits		
AUSTRALIA		
The Plantation Minute Steak    	495	
180g thinly slice grain fed-black angus rib eye, cooked no less than pink		
The Plantation Rib Eye    	725	
250g grain-fed black angus rib eye		
Beef Tenderloin    	795	
200g thick cut grain-fed black angus		
Wagyu Rib Eye 8+    	1350	
200g Australian pure blood <i>(chef's suggestion medium rare to medium)</i>		
Large T-Bone    	995	
600g thick cut dry aged grain-fed black angus		
New York Striploin on The Bone    	545	
300g thick cut dry aged grain-fed black angus		
Choice of Sauce: 		
Black pepper, thyme jus, mushroom, chimichurri, anchovy & garlic lemon butter, béarnaise		

OTHER MEAT		
Grilled Organic Chicken	195	
½ grilled chicken with palm sugar and beer glaze, chicken jus with tarragon		
Dry Aged Duck Breast <i>(Dry Aged Maximum 10 Days)</i> 	285	
With duck jus		
Grilled Crispy Pork Belly 	305	
5 spice marinated pork belly with Chinese BBQ sauce, garden vegetables, shimeji mushrooms and truffle glaze		
The Plantation Gourmet Burger 	285	
160 gram wagyu patty on homemade brioche bun with chicken liver parfait, smoked duck breast, beetroot, onion compote, cheddar cheese and truffle mayonnaise		
Lamb Chop	585	
2 pcs prime cut lamb chops (wagyu of lamb) roasted herb encrusted, mint infused pea puree and thyme juice <i>(chef's suggestion medium)</i>		
Venison Loin Two Ways	1800	
• Venison Tartare on focaccia toast, celery, gherkins, capers & lemon thyme		
• Pan seared venison Loin with herbs, mushroom duxelles, and broccoli blue cheese puree <i>(chef's suggestion medium)</i>		

HOUSE CIOPPINO		
San Francisco Fish Soup  	210	
With red snapper, clams, prawn, baby squid and shrimps, in a spicy tomato broth and garlic bread		

VEGETABLE, SIDE DISHES & SALADS			
Potato Puree   	50	Coleslaw with Apple & Mustard Dressing   	50
French Fries   	50	Baby Romaine Salad with Mustard Dressing    	50
Rosemary Baby Potatoes   	50	Sauteed Mushroom with Furikake 	55
Pickled Beetroot & Red Onion   	50	Roasted Corn with Parmesan   	50
Smashed Broccoli and Garlic   	65	Potato Puree Deluxe, with bone marrow & thyme jus 	95

Please advise us for any food allergies or dietary needs you may have | prices subject to 11% govt. tax, 10% service charge quoted in ‘000’ Rp