



AMERTA

Cold Starters

Cured Coral Trout

Calamansi, Jicama, Cucumber, Black Tea
(335k)

Oscietra Caviar (30g)

Lemon Herb Waffles, Crème Fraîche, Dill, Pickled Shallots
(2,800k)

Dry Aged Red Snapper (VG Available)

Avocado, Yuzu Dressing, Green Chili, Organic Radish
(325k)

Tomato & Watermelon (VG Available)

Local Feta, Tabannan Spiced Vinaigrette, Thai Basil,
Sumac Powder
(245k)

Malang Apple, Fennel & Goat Cheese

Smoked Greek Yogurt, Sumac
(255k)

Hot Starters

Grilled Octopus

Spicy Emulsion, Green Tomato Salsa Verde, Nori Polenta Chips
(325k)

River Prawn & White Miso Soup

Daikon, Choy Sum
(305k)

Crab Tortellini

Carrot, Lime, Mint
(375k)

Wood Roast Duck

Green Mango, Watercress, Spicy Tamarind Dressing
(315k)

Seared Foie Gras Escalope & Pineapple Jam

Crispy Quinoa, Cape Gooseberries, Passionfruit
(385k)



AMERTA

Mains

Groupers Cooked In Lime Butter (VG Available)

Roasted Corn Ragu, Winged Beans, Red Onion, Tarragon Oil
(375k)

Dry Aged Mahi Mahi (VG Available)

Tomato Confit, Lemon Nectar, Golden Tomato Pressé,
Fresh Herbs From The Jungle
(385k)

Prawns & Scallops Roasted In Shell

Braised Fennel, Seaweed Butter Sauce
(420k)

Fire Roast Chicken Lacquered In Mahogany Glaze

Payangan's Harvest, Sesame, Roasting Juices
(375k)

Duck Breast Cooked over the Embers

Carrot, Red Cabbage, Citrus Sauce, Pumpkin Seeds
(415k)

Tokusen Wagyu Sirloin

Charred Onion & Peppers With Aka Miso, Star Anise Beef Jus,
Andaliman Pepper Bearnaise
(655k)

Australian Lamb

Grilled With Star Anise, Apple & Chili Chutney, Market Greens,
Goat Cheese
(645k)

Roast Pepper & Local Goat Cheese Pasta (VG Available)

Tomato, Charred Long Peppers, Basil Purée
(305k)



AMERTA

From The Parilla Grill

Please allow 40 minutes

Tokusen Wagyu Tomahawk MB3 (1.2kg)
(2,800k)

Tokusen Wagyu Ribeye MB3 (400g)
(1,250k)

Tokusen Wagyu Sirloin MB3 (350g)
(1,100k)

31-Day Dry Aged Sirloin MB5 (250g)
(1,800k)

20-Day Dry Aged Tenderloin (200g)
(800k)

Served With Syrah Jus, Andaliman Pepper Bearnaise & Chimichurri

Sides

Potato Fried
Triple Cooked Haché, Chimichurri Aioli, Black Pepper
(130k)

Potato Mousseline
Chives, Confit Garlic, Crispy Pork Ham
(140k)

Asparagus
Miso Butter, Lime, Shiso
(150k)

Braised Greens
Black Kale, Spinach, Garlic
(130k)

Organic Leaves
Radish, Green Chili, Champagne Vinaigrette
(120k)

Beets
Plums, Pomegranate Molasses, Sangria Vinaigrette
(130k)

Add

50g Seared Foie Gras Escalope
Confit Malang Apple, Caramelized Red Shallots
(380k)

2pcs Jumbo Tiger Prawns
(300k)



AMERTA

Menu Degustation

Bread & Butter

Inspired by our Forest

Dry Aged Mahi Mahi

Tomato Confit, Lemon Nectar, Golden Tomato Pressé, Fresh Herbs From The Jungle

Citrus Cured Red Snapper

Avocado, Yuzu Dressing, Green Chilli, Organic Radish

Seared Foie Gras Escalope & Pineapple Jam +++

Crispy Quinoa, Cape Gooseberries, Passionfruit

Grilled Tokusen Wagyu Sirloin

Charred Onion & Peppers with Aka Miso, Star Anise Beef Jus, Andaliman Pepper Bearnaise

Red Dragon Fruit, Strawberry

Vanilla Creme, Rosella Granita

Chocolate & Kluak Cremieux

Caramelized Popcorn, Salted Caramel Sauce

Petit Fours

5 - Course 1,150,000++ Per Person

+++ 6 - Course 1,350,000++ Per Person

Vegetarian Degustation 950,000++ Per Person

Wine pairing add 1,100,000++ Per Person



AMERTA

Dessert

Pineapple, Vanilla, Lime

Lemongrass Anglaise, Soursop Sorbet

(135k)

Red Dragon Fruit, Strawberry

Vanilla Creme, Rosella Granita

(145k)

Chocolate & Kluak Cremieux

Caramelized Popcorn, Salted Caramel Sauce

(155k)

Starfruit, Mango, Passionfruit

Coconut mousseline

(155k)

Black Forest Parfait

Stone fruit, Valrhona Chocolate, Dark Rum

(160k)