



VEGETARIAN MENU

STARTERS

Edamame

- Classic Maldon Salt (GF) (V) 170
- Spicy Chili Butter (GF) (V) 180
- Gourmand, Truffle Butter (GF) (VG) 190

Crispy Potatoes Mille Feuilles with Guacamole (GF) (V) 180

Zucchini Carpaccio (V) (SE) (S) (E) (MU) (N) (DF) 200
Zucchini hummus, roasted zucchini, arugula, ponzu, chili oil

Yasai Tempura (V) (E) (S) (DF) (LS) 210
Assorted vegetables tempura served with tensoyu sauce

Seaweed Ponzu Salad (VG) (S) (SE) (N) (DF) (GF) 210
Wakame, kombu, spinach, green apple

🍷 Smoked Burrata (V) (N) (LS) 270
Chili tomato jam, balsamic reduction, basil oil, pine nut

MAIN COURSES

Shiso and Vegetable Rice (E) (GF) (S) (V) (DF) 300
Green shiso pesto, aji amarillo, egg

Yukari Pomelos Salad (V) (E) (MU) (S) 290
Lettuce, cherry tomato, mango, avocado

Oyster Mushroom Robata (VG) (GF) (DF) (S) (SE) 200
Tare sauce, leek, yukari rice cracker

Firewood Broccoli, Tamarind Soy Cream (S) (VG) (SE) (LS) 390
Roasted shiitake, pumpkin seed pesto, grilled sucrine

The allergen information on the menu is a guide only.
If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs.
Be advised that food prepared here may contain or may have come into contact with allergens
Gluten Free - GF, Dairy Free - DF, Contains Alcohol - A, Contains Pork - P, Contains Egg - E, Contains Mustard - MU, Contains Nuts - N,
Contains Sesame - SE, Contains Seafood - SF, Contains Soy - S, Raw - R, Locally Sourced - LS, Certified Sustainable - CS,
Vegetarian Dish - V, Vegan - VG, Contains Sulphites - SU 🍷 Jumeirah Signatures
All prices are quoted in '000 Indonesian Rupiahs and subject to 21% of service charge and prevailing government tax

SIDES

Crispy Miso Aubergine (S) (SE) (E) (V) <i>Fried aubergine, sesame, spring onion</i>	100
Truffle Mashed Potatoes (V) (GF)	130
Sautéed Mushrooms (V) (S) <i>Smoked butter, shimeji, enoki, button</i>	130
Garlic Sesame Green Beans (S) (SE) (SF) (DF)	120
Baby Spinach Salad (GF) (S) (V) <i>Parmesan cheese, miso, truffle yuzu</i>	120
🍵 Nasi Lemak (DF) (VG) <i>Jasmine rice, pandan, ginger, lemon-grass, coconut</i>	80
Seasonal Vegetables (GF) (V) (S) <i>Mix sautéed seasonal vegetables</i>	130

FROM THE SWEETNESS

Pineapple Carpaccio (V) (GF) (LS) <i>Coconut caramel coco, coconut sorbet</i>	170
Chocolate Lava (V) (E) <i>matcha ice cream</i> <i>(15 minutes of preparation)</i>	200
Red Fruit Crumble (V) (N) <i>Mix berries, almond crumble, vanilla ice cream</i>	210
Mochi Ice Cream (V) (E) <i>Black sesame, matcha green tea, yuzu</i>	75/piece
Sorbet (GF) (VG) (DF) <i>Mango, coconut, pineapple lemon-grass</i>	60/scoop

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