AKASA
Lunch Menu

STARTERS

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

Salmon Tartare (S) (R) (GF) (SE) (SF) 185
Charcoal sago crackers, achevicado, ikura

Truffle Potatoes Cromesquis (V) (E) 180
Aged white cheddar, truffle mayo

Rock Shrimps Tacos (SF) (E) (S) (MU) 175
Red cabbage pickles, spicy mayo, tobiko

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

Japanese Oysters (SF) (R) (GF) (DF) 380
Murotsu Bay oysters, avruga caviar, bloody mary seasoning

Crispy Potatoes Mille-Feuilles
- Truffle Beef Tartare (R) (GF) 200
- Spicy Tuna Tartare (SF) (R) (GF) 200
- Guacamole (GF) (V) (VD) (DF) 180

Pop Chicken Karaage (SE) (S) (E) (MU) (DF) (LS) 210
Fried corn-fed chicken marinated 24h, spicy gochujang

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

AKASA Poke Bowl (SF) (SE) (S) (R) (GF) (DF) 310
Tuna | Salmon | Avocado
Mango, edamame, marinated red cabbage, wakame, red onion, sesame dressing

MAIN COURSES

Thai Wagyu Beef Tartare (R) (N) (E) (S) (GF) (SF) 385
Marinated yolk, infused sago, kemangi, rice cracker

Ribeye Grain Fed 200 Days *(200g)* 695
Chimichurri sauce, sweet potato fries

Tuna Steak (SE) (S) (GF) 420
Asian marination, bean salsa, fennel

Truffle Soba Noodles (V) 410
Parmesan cheese, truffle, basil

Nam Prik Pao Scallop (S) (SF) (DF) 525
Spicy glazed scallop, pak choi, kaffirlime

Crab Rice (E) (S) (SF) (DF) (LS) 390
Papua crab meat, green shiso pesto, aji amarillo, egg

Chicken "A La Brasa" (DF) (S) 490
Peruvian adobo marinated chicken thigh, pineapple chutney, crispy yuca sticks

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

SIDES

Baby Spinach Salad (GF) (V) 120
Parmesan cheese, miso, truffle yuzu

Garlic Sesame Green Beans (S) (SE) (SF) 120

Nasi Lemak (DF) (VG) (V) 80
Jasmine rice, pandan, ginger, lemongrass, coconut

ROBATA - *Served by 2 pieces*

Jimbaran Bay Tiger Prawn (S) (SF) (SE) (GF) (DF) (LS) 245
Tamarind, lime, coconut jalapenos sambal

Organic Chicken (S) (SE) (N) (DF) (E) (LS) 225
Asian aromatic peanut sauce, peanut cracker, kaffir lime

Wagyu Picañha (GF) (DF) (SE) 320
Australian Wagyu MB 6/7, Asian herbs chimichurri, garlic chips, lime

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

FROM THE SWEETNESS

Pineapple Carpaccio (V) (GF) (LS) 170
Coconut caramel coco, coconut sorbet

Chocolate Lava (E) (V) 280
Matcha ice cream
(15 minutes of preparation)

Red Fruit Crumble (D) (V) (TN) 210
Mix berries, almond crumble, vanilla ice cream

Mochi Ice Cream (V) (E) 75/piece
Black sesame, matcha green tea, yuzu

Sorbet (GF) (VG) (DF) 60/Scoop
Mango, coconut, pineapple lemongrass

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