



# KAEDE 楓

IDR 2,400

先付け

## Amuse-bouche

北海道帆立キャビア添え枝豆ピューレ

### Hokkaido Sea Scallop

*Caviar, edamame purée*

たらば蟹と蟹味噌ソース

### King Crab Leg

*Zucchini, crab miso paste, lime zest*

スノーフィッシュと木ノ子の蒸し焼き

### Snow Fish En Papillote

*King oyster mushrooms, tomatoes, young corn, mitsuba leaf*

ロンボク島産ロブスタービスクソースと黒トリュフ

### Lombok Lobster

*Baby bok choy, onion flower, black truffle, bisque sauce  
lobster sauce, lobster butter*

宮崎牛と焼き野菜5種

黒胡椒ソース、柚子サルサソース、燻製昆布塩

### A5 Miyazaki beef

*Five kinds of grilled seasonal vegetables  
Black pepper sauce, yuzu salsa sauce, smoked kelp salt*

桜海老と烏賊の唐墨フライドライス

### Fried Rice

*Sakura shrimp, cuttle fish, kale, shiso leaf, bottarga*

味噌汁

### Miso Soup

餅どら焼き小豆カスタード抹茶アイスクリーム添え

### Dorayaki Japanese Pancake

*Red bream, custard cream, matcha ice cream*



VEGETARIAN

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING POTENTIAL REACTION TO ALLERGIES  
ALL PRICES ARE IN THOUSAND INDONESIAN RUPIAH AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAX  
WE COMMIT THAT THE DINING VENUES AT PARK HYATT JAKARTA ARE ISO 22000 CERTIFIED,  
WHICH IS INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD SAFETY SYSTEM AS PART OF OUR ISO 22000 CERTIFICATION.



# MOMIJI 紅葉

IDR 1,800

先付け

## Amuse-bouche

室津牡蠣大蒜バター蒸し焼き

### Japanese Murotsu Oyster

*Garlic butter*

北海道たらば蟹といくらの玉蒸し

### Steamed Egg Custard

*King crab, ginkgo nut, salmon roe*

ファグラポートワインソース無花果添え

### Foie Gras

*Caramel figs, port wine sauce, macadamia nut*

ロンボク島産ロブスタービスクソースと黒トリュフ

### Lombok Lobster

*Baby bok choy, onion flower, black truffle, bisque sauce  
lobster sauce, lobster butter*

宮崎牛と焼き野菜5種

黒胡椒ソース、柚子サルサソース、燻製昆布塩

### A5 Miyazaki beef

*Five kinds of grilled seasonal vegetables*

*Black pepper sauce, yuzu salsa sauce, smoked kelp salt*

海老味噌バターとケールのフライドライス

### Fried Rice

*Shrimp miso butter and kale*

味噌汁

### Miso Soup

洋梨のフランベ塩キャラメルソースとベルギーチョコレートアイスクリーム

### Poached Pear Flambé

*Salted caramel sauce, Belgian chocolate ice cream*



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# SAKURA 桜

IDR 1,200

先付け

## Amuse-bouche

北海道たらば蟹といくらの玉蒸し

## Steamed Egg Custard

*King crab, ginkgo nut, salmon roe*

海老と唐黍包み焼きアボガドデップ

## Prawns

*Crispy corn wrap with avocado, lime, onion dip*

スノーフィッシュ照り焼き野菜炒め

## Snow Fish

*Teriyaki sauce, bean sprouts, spring onions*

宮崎牛と焼き野菜5種

黒胡椒ソース、柚子サルサソース、燻製昆布塩

## Australian Wagyu Beef MB7

*Five kinds of grilled seasonal vegetables*

*Black pepper sauce, yuzu salsa sauce, smoked kelp salt*

和牛大蒜ダブルフライドライス

## Double Garlic Beef Fried Rice

味噌汁

## Miso Soup

バナナフランベとココナッツアイスクリーム

## Banana Flambé

*Coconut ice cream*



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