

TASTE OF CASSIS KITCHEN

A Journey to Experience Our Best Creation

IDR 685

SCALLOP CRUDO

Green apple / coriander / yuzu soy dressing

63 DEGREE POACHED EGG

Winter black truffle / mushroom /
truffle foam

2016, MATUA, SAUVIGNON BLANC,
MARLBOROUGH*

PAN SEARED FOIE GRAS

Berries / cinnamon crumb / foie gras snow

DUO OF BEEF

Wagyu Stockyard grade 6+ striploin /
braised beef cheek / truffle potato /
carrot / thyme jus

2015, MATUA, PINOT NOIR, MARLBOROUGH*

APPLE CHAI

Apple parfait / dulcify cream /
hazelnut sable / chai tea ice cream

2015, DR. LOOSEN L. RIESLING, GERMANY*



ADDITIONAL WINE PAIRING 275

*We recommend our best selection of wine to accompany you
through your journey to experience our best creation

= VEGETARIAN

cassiskitchen www.cassiskitchen.com

Prices are in Thousand Indonesian Rupiah (IDR)
and subject to 21% government tax and service charge.

STARTER

BAKED OYSTER ROCKEFELLER 235

CHARCOAL GRILL MARINATED
KING PRAWNS 130

ITALIAN PROSCIUTTO 180
Honeydew melon / sun dried tomato /
black olives / aragula

ESCARGOTS BOURGUIGNONNE 100
Button mushroom / parmesan breadcrumb /
garlic butter

GAMBAS AL AJILLO 135
Confit prawn in crustacean oil / chilli and garlic /
burnt leek / petite salad

BRITTANY HAND DIVED SCALLOP 365
Green pea puree / beach mushrooms / edamame /
citrus brown butter

FOIE GRAS DUO 290
Duck liver mousse / caramelized apples /
brioche / blackcurrant / white grape jelly

CHURRASCO STYLE WAGYU 135
Rare wagyu beef / ponzu /
chimichurri / fried shallot

CLAMS A LA MARINIERE 115
Parma ham / white beans

SPICY TUNA TACOS 95
Avruga caviar / smoked aioli / chives

GRILLED BABY GEM 95
Cured egg yolk / parmesan /
whipped caesar dressing

ZUCCHINI VELOUTTE 95
Scallop / pork bacon

WILD MUSHROOM SOUP 85
Potato gnocchi / fresh herbs

POACHED ASPARAGUS
IN LEMON BUTTER 95
Crispy poached egg / yuzu hollandaise /
parmesan / aged balsamic reduction

EGGPLANT PARMAGIANO 85
Oven roasted eggplant / tomato concase /
olive dust / parmesan chips

MAINS

ROASTED BLACK COD 385
Cauliflower / broccolini / prawn sauce.

PAN SEARED NORWEGIAN SALMON 185
Baby potatoes / spring vegetable / aged balsamic
reduction

DOVER SOLE MEUNIERRE 750
Potato puree / asparagus / capers brown butter

LOBSTER THERMIDOR 550
Roasted baby potatoes / creamy grain mustard
sauce / mixed greens

TWICE COOKED CRISPY
PORK BELLY 285
Pork ham / edamame / shimeji / garlic

16HR SLOW COOKED PORK RIBS 285
Coleslaw / french fries / BBQ glazed

CARAMELIZED DUCK 235
Wild mushrooms / gnocchi /
asparagus / chimichurri

CHICKEN COQ AU VIN 145
Slow braised free range chicken in red wine /
glazed vegetable / pomme puree

TRUFFLE ALFREDO 165
Spaghetti / chicken / shimeji /
green peas / parmesan

SPAGHETTI ET PALOURDES 145
Lombok clams / citrus reduction / white wine /
red chilli / basilico

ANGEL HAIR MENTAICO 165
Grilled king prawn / garlic / basil pesto / chives /
petite salad

RISOTTO-STYLE BARLEY 165
Grilled eryngii mushroom / braised shimeji /
truffle foam / parmesan

TRUFFLE GNOCCHI 125
Potato gnocchi / petite legumes / truffle

GRILL

BLACK ANGUS TENDERLOIN
ROSSINI 495
Foie gras / fondant potatoes /
baby spring carrot / truffle jus

All item below comes with side salad and
choices of sauce: Blackpepper / mushrooms /
chimichurri / BBQ

AUSTRALIAN WAGYU TOMAHAWK
GRADE 6-7+ 1,5KG 2.500

USDA PRIME SIRLOIN 350GR 425

USDA PRIME RIB EYE 400GR 575

USDA PRIME TENDERLOIN 220GR ... 500

WINE OF THE MONTH

2013, WYNNS THE GABLES,
CABERNET SAUVIGNON, COONAWARA 139

2016, MATUA SAUVIGNON BLANC 135

2010, ANTINORI, BLANCO, TREBBIANO,
MALVASIA, TUSCANY 135

2015, MATUA, PINOT NOIR, MARLBOROUGH ... 135

2013, MARQUES DE RISCAL, PROXIMO,
TEMPRANILLO, RIOJA 125

SIDES

SWEET POTATO FRIES 75

TRUFFLED PARMESAN FRENCH FRIES 95

MASHED POTATO 60

ROASTED BABY POTATO 60

GLAZED CARROT 60

BEER BATTERED ONION RING 65

HEN OF THE WOOD MUSHROOM 85

FRENCH FRIES 65