



the dining room

DINING ROOM MENU

THE PENTHOUSE

BY THE PAPILION

IRODORI CHAWANMUSI - 95

egg custard, chicken, chawanmushi sauce

AGEDASHI TOFU - 85

fried silken tofu, tofu broth

MIZUNA & BUTTERHEAD SALAD - 95

mizuna, butterhead lettuce, yuzu dressing

COLD SOMEN - 125

somen, yuzu broth

ASSORTED SALMON SUSHI & SASHIMI - 175

4 aburi sushi, 7 sashimi

SAIKYO SEABASS - 395

saikyo miso Chilean seabass, rice, dashimaki tamago, pickles, miso soup

SALMON TERIYAKI - 285

salmon, rice, dashimaki tamago, pickles, miso soup

TEMPURA TENDON - 335

prawn, kakiage tempura, asparagus, nori, enoki, shimeji, shitake, rice

CHICKEN KATSU CURRY - 165

deep-fried chicken katsu curry over Japanese steamed rice

WAGYU FRIED RICE - 165

steamed rice, wagyu beef, spring onions, eggs, chilli, prawn crackers, cucumber onion pickles

YAKINIKU DON - 280

steamed rice, wagyu yakiniku slices, beans sprouts, spring onions, pickles

ZOSUI MIYAZAKI - 350

vegetable porridge, miyazaki wagyu, nori, dashimaki tamago, pickles

GYU NABE (for 2) - 895

wagyu slices, shirataki, silken tofu, boiled eggs, cabbage, shitake

UNAGI KABAYAKI DON - 400

whole grilled eel on a bed of rice, clear soup, pickles

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All prices are subject to prevailing Service Charge & Government tax (21%) and are represented in thousand Rupiah (,000)

KAISEKI-RYORI

1.200++

kindly reserve one day prior

Kaiseki-ryori is a traditional Japanese multi-course meal typically served at fine restaurants or inns. At its core, Kaiseki-ryori celebrates the best seasonal ingredients, processed with the best craftsmanship of the Japanese culinary world.

irodori zen

butterhead mixed salad with mizuna, orange, seared foie gras with fig compote

assorted sushi and sashimi

aburi salmon sushi & salmon sashimi

hiyashi bachi

cold somen

shyokuji

sliced ohmi beef with tofu, shirataki & broccolini in sukiyaki sauce

or

broiled sea bass with shitake, saikyo miso & cheese dashi

with

japanese steamed rice

or

garlic rice

dessert

melon, strawberry and grape with anglaise sauce

OMAKASE

starting from 1.800++

kindly reserve one day prior

omakase literally translates to 'i'll leave it up to you' - in this case, the Chef. multi course Japanese meal that builds around seasonality and high quality ingredients. please inform our staff of any allergies during reservation.

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