

# SHOW KITCHEN SPECIALS

EMBARK ON A CULINARY JOURNEY CURATED  
BY RAFFLES JAKARTA CULINARY TEAM

## **FOIE GRAS FRENCH TOAST**

Seared foie gras, brioche toast, pear puree, peach

## **OYSTER KAKIAGE**

Deep fried oyster, tonkatsu, Raffles cocktail sauce

## **TOMATO SALAD (S)**

Assorted tomatoes, grapes, basil, burrata cheese, apple dressing

## **WRAPPED BARRAMUNDI**

Beef bacon, barramundi, beurre blanc sauce

## **AUSTRALIAN SIRLOIN STEAK – JOSPER GRILLED (GF) (RS)**

Mushroom ketchup, green pea jalapeno puree, caramelised onion,  
natural jus

## **STUFFED CALAMARY (GF)**

Grilled squid filled with prawn mousse, tomato ketchup, vinaigrette,  
citrus mayo, mix salad

(GF) Gluten Free, (H) Healthy, (RS) Raffles Jakarta Signature, (SP) Seasonal Product,  
(S) Sustainable, (LS) Locally Sourced, (VG) Vegan, (V) Vegetarian, (NP) Nutrition for Pleasure

Please advise us of any special dietary requirements, including potential reaction to allergies

# JAPANESE BAR

TASTE SOME CLASSIC JAPANESE SELECTIONS AND  
ARTS SIGNATURE ROLLS

## **TUNA TARTARE (LS)**

Fresh tuna, ikura, lotus root, citrus ponzu

## **EBI FURAI MAKI (RS)**

Fresh tuna, kyuri, salad, spicy sesame, teriyaki sauce

## **SALMON MENTAI (RS)**

Fresh salmon, kyuri, tamago, mentai mayo

## **SPICY TUNA MAKI (LS)**

Confited tuna, kyuri, crispy gyoza, spicy mayo

## **SASHIMI MORIAWASE (S) (LS)**

Sliced daily selections of fresh fish

### *Condiments*

*Wasabi, pickled ginger, shoyu, togarashi*

(GF) Gluten Free, (H) Healthy, (RS) Raffles Jakarta Signature, (SP) Seasonal Product,  
(S) Sustainable, (LS) Locally Sourced, (VG) Vegan, (V) Vegetarian, (NP) Nutrition for Pleasure

Please advise us of any special dietary requirements, including potential reaction to allergies