

SHARED DINING

NOVEMBER

all our dishes have been blessed by fire and we hope you will enjoy our natural way of cooking

GRILLED SOURDOUGH BREAD rosemary / parmesan / house smoked lardo	50	GRILLED LAMB MERGUEZ SKEWERS charred eggplant relish / spices / harissa / tzatziki / fried shallots	150
WOOD ROASTED CARROTS barley herb dressing / sesame / toum	50	BURATTA pomelo fennel jam / pomegranate seeds / pistachio nuts / burnt orange vinaigrette	150
BABY GEM anchovy / charred corn / crispy coppa / grated parmesan	60	PRAWN ON TOAST brioche / watercress / salted egg / chilli butter	150
CHARRED PUMPKIN fried chickpeas / ricotta cheese / romesco sauce	70	SCALLOP AND TUNA TARTARE bisque sauce / fennel fonds / rayu oil	160
CHARRED CORN honeycomb / pine nut / whipped feta	80	CONFIT SQUID enoki mushrooms / yuzu sauce / smoked bone marrow / aioli / prawn toast	160
CHARRED BROCCOLINI AND ASPARAGUS smoked oyster sauce / dehydrated capsicum / spice / dried wakame / za'atar / yoghurt sauce	90	SMOKED PORK AND PRAWN SAUSAGE tarragon / thyme / Gewürztraminer jus	170
CRISPY CHICKEN SKIN garden baby vegetables / tamarind salt / avocado butter	60	WOOD FIRED AGED SNAPPER pennyworth / kacang lima / charred kale / miso beurre blanc	180
FRIED CHICKEN salt cured egg yolk / hot sauce	60	LARDO CHAR GRILLED PRAWNS charred corn / saffron / pinenut milk / burnt lemon / chermoula dressing	180
FRENCH FRIES parmesan / chicken liver / truffle mousse	60	BEEF CHOP potato miso / truffle / salt cured egg yolk / shaved parmesan / Chinese fried bread	190
GRILLED SCALLOPS chilli butter / dried mint yoghurt / sumac	70/PC		
WHIPPED MORTADELLA ON BRIOCHE ricotta / caramelized onions / red wine / crumble pistachio	80	SOY GLAZED PEPPERCORN CHICKEN with shāchá jiāng sauce / peanuts / charred lime	180
WOOD ROASTED CHERRY TOMATOES stracciatella cheese / dried XO / anchovy / ajwani crackers / potato nori chips	80	ZA'ATAR CHAR GRILLED PORK LOIN thyme / green chimichurri / harissa / toum	180
MISO GLAZED AGED GROUPE ceciwis greens / sesame seed / fermented daikon / ponzu dressing	115	SLOW ROASTED LAMB NECK mint chimichuri / kenari nut hummus / thyme lamb jus	220
TEMPURA ZUCCHINI FLOWERS thyme / rainforest honeycomb / whipped goats cheese lemon sauce	120	GRILLED SMOKED PAPRIKA BEEF SKEWERS kenari nuts / confit garlic yoghurt / homemade za'atar	220
FLAME TORCHED PICKLED MACKEREL coriander oil / mooli kimchi / buttermilk dressing	120	GRILLED WHOLE SNAPPER rubbed in sumac / harissa spice / chermoula dressing	220
CURED MEATS vine leaf / salsa verde / sourdough	120	WOOD FIRED 350GR STOCKYARD RIB EYE spinach / creamed corn / andaliman / soy / red wine jus / salted egg sauce	800
CHAR GRILLED OCTOPUS green olive tapenade / wood roasted cherry tomato / smoked paprika / pickled green chilli	120		
SNAPPER FISH SKEWERS green hummus / fried chickpeas / chopped olives / green chermoula sauce	140	RUM BABA Spice Islands rum / charred pineapple / coconut ice cream	70
AGED SNAPPER blood orange / pomegranate / molasses / fermented green chilli / coriander / hot sesame	140	CHURROS Pod chocolate ganache / fresh raspberry / cinammon dust	70
		TROPICAL FRUIT SALAD yuzu curd / merengue shards / mango / raspberry / blueberries / pomelo / finger lime	70
		HONEY SPICES GOAT'S CHEESECAKE goat's curd pannacotta / nashi pear / cracked pepper / saffron syrup / pistachio	90
		SELECTION OF LOCAL CHEESES halloumi / Kebima blue cheese / brie Mt Kawi / honeycomb / fresh grapes	170

all prices subject to 10% Govt. with 7,5% service charge and in thousands rupiah

FEED ME MENU

550K++/PAX (DINNER ONLY)

Our Feed Me menu is designed to give the full Honey & Smoke experience. We will gladly accommodate any dietary requirements where possible on request.

GRILLED SCALLOPS

chilli butter / dried mint yoghurt / sumac

TEMPURA ZUCCHINI FLOWERS

thyme / rainforest honeycomb / whipped goats cheese lemon sauce

BEEF CHOP

potato miso / truffle / salt cured egg yolk / shaved parmesan / Chinese fried bread

AGED SNAPPER

blood orange / pomegranate / molasses / fermented green chilli / coriander / hot sesame

SOY GLAZED PEPPERCORN CHICKEN

with shāchá jiàng sauce / peanuts / charred lime

ZA'ATAR CHAR GRILLED PORK LOIN

thyme / green chimichurri / harissa / toum

CHARRED PUMPKIN

macadamia nuts / ricotta cheese / pomegranate / romesco

SELECTION OF LOCAL CHEESES

halloumi / Kebima blue cheese / brie Mt Kawi / honeycomb / fresh grapes