



Our menu is influenced by a range of seasonal ingredients and diverse cultural aspects. Rather than adhering to a specific type of cuisine.

We embrace a way of looking at dining as whole. You will find dishes crafted with passion and intention to complement the abundance of ingredients founded in Indonesia.

We believe that every ingredient has its own story and that each dish we create involves a unique process. We take pleasure in sharing the knowledge we've gained with our guests to help create a memorable dining experience.

We hope you enjoy our first season of Burns new menu.

BURNS

## Small Bites

<b>PRAWN FRENCH TOAST</b> Salt water tiger prawn, fermented chili remoulade, scallion, brioche	(EACH) 35
<b>BEEF CROQUETTE</b> Pulled beef, sundried tomato, pickled jalapeno, homemade apple cider ketchup	(EACH) 30
<b>FISH KUEH PIE-TEE</b> Marinated cured fish, tartar sauce, mashed peas, ikura	(EACH) 38

## ENTRÉE

<b>SMOKED FISH RILLETTE</b> Cold smoked fish of the day, ikura, house pickles, black sesame sourdough	115
<b>FISH CRUDO</b> Cured fish of the day, honey dew, calamansi vinaigrette, pickled cucumber, mizuna, bee pollen	95
<b>TOMATO TEXTURE</b> Variation of tomatoes, cow's curd, walnuts, cucumber, beetroot, pickled starfruit, strawberry vinaigrette	75
<b>ATLANTIC SCALLOPS</b> Seaweed, burnt eggplant, calamansi, ikura, sauce choron, kemangi oil, parmesan crisp	125
<b>WAGYU BEEF KOFTA</b> Onion marmalade, pickled jalapeno, mint cucumber yoghurt dressing, lemon oil	105

## Mains

<b>GUINNESS BRAISED OX-TAIL</b> Potato purée, button mushroom, baby corn, daikon, guinness beef reduction	250
<b>STEAK FRITES</b> 200g grain fed striploin, pommes frites, roasted cherry tomatoes, béarnaise sauce	345
<b>GRILLED PORK NECK</b> Sweet potato purée, red cabbage, baby carrot, vermouth apple jus, scallion oil	215
<b>ROASTED WILD CATCH SNAPPER</b> Potato fondant, burnt orange, salted courgette, semi dried tomatoes, salmon caviar, orange beurre blanc	205
<b>ROASTED CHICKEN BREAST</b> Mushroom purée, chicken bitterballen, honey carrots, crème de volaille sauce	165
<b>POTATO GNOCCHI</b> Butternut pumpkin velouté, cow's curd, king oyster mushroom, walnut, grana padano,	150

## SOMETHING TO SHARE

<b>FISH OF THE DAY</b> <i>(market price)</i> Our friendly staff will inform you which seasonal fish is available	
<b>ROASTED HALF CHICKEN</b> Fermented chili sauce, romaine lettuce, pickle jalapeno, radish	215
Kindly allow approximately 25 mins preparation time	
<b>BUTCHER'S CUT</b> <i>(market price)</i> Our friendly staff will inform you which cut is available	
<b>GRILLED TIGER PRAWN</b> Prawn bisque, cherry tomato, burnt lemon, kemangi oil, focaccia	245

## SIDES

<b>HAND-CUT POMMES FRITES</b> Homemade apple cider ketchup	60
<b>POTATO PURÉE</b> Butter and chives	65
<b>ROAST POTATO</b> Natural fat, parsley	70
<b>PETITE SALAD</b> Greens, cherry tomato, cucumber, strawberry vinaigrette	60
<b>KALE &amp; APPLE</b> Walnut, grana padano, maple vinaigrette	75

## SWEET ENDING

<b>HONEY PANNACOTTA</b> Poach pear, jasmine ice cream, hazelnut crumbs, lavender jelly, confit orange peel	90
<b>ROASTED BANANA MOUSSE</b> White chocolate, candied walnut, chocolate soil, lime gel, yoghurt sorbet	100
<b>LA FRAISSE</b> Strawberry, fromage blanc mousse, strawberry consommé, white chocolate ice cream	110
<b>ARTISAN ICE CREAM OR SORBET</b> Our friendly staff will inform you which flavors are available this month	45 / SCOOP

All prices are subject to service and tax. Prices in thousand rupiah. Please note some our dish contains dairy, nuts and gluten. Let us know if you have dietary requirements.