RESTAURANT
cooked 369 over coals

COOKED OVER COALS. CRAFTED TO SHARE.

Only the Finest, Freshest Ingredients - 369 Redefines Indulgence.

CHEF FEED ME MENU

Let the Chef Choose Our Favorite Dishes for You
7-Course | 695K per person
Minimum 2 people

WOOD-FIRED OVEN

Baked Garlic Bread
Stracciatella - Parmesan - Garlic Butter
105

Smoked Salmon Flatbread
Dill - Cream Cheese - Capers
150

Mortadella Di Bologna & Stracciatella
Mascarpone - Pistachio - Parmesan
150

Banging Hummus
Whipped Chick Pea - Evo - Crunchy Chickpeas - Spiced Yoghurt
110

SMALL PLATES

Freshly Shucked Lombok Oysters in 3 Styles (6 pcs)
2 pcs of Each Flavour or 6 pcs of One Flavour
Shallot Vinegar - Coconut Tigers Mill, Oyster Purée, Kemangi Oil - Ponzu Dressing - Salmon Caviar
240

Baked Lombok Oyster (4 pcs)
Garlic Butter - Parmesan - Noisette Crumbs
160

Tuna Tartare on Crispy Rice Cake (2 pcs)
Wafu & Kewpie Dressing - Caviar - Shaved Truffle
240

Hickory Smoked Salmon at the Table
Smoked to the Order - Rye Bread Croutes - Salmon Caviar - Capers - Mustard Ice Cream
180

Organic Bedugul Beetroots
Coal Roasted - Chocolate and Raspberry Dressing - Garden Leaves
110

Mushroom & Tofu on Potato Pave (3 pcs)
Tofu & Parmesan Custard - Wild Mushroom Duxelle - Crispy Potato
105

Wagyu Beef Tartare "En Croute"
Toasted Sourdough Croute-Shallot & Truffle Dressing - Crispy Garlic - Truffle Aioli - Fresh Winter Truffle
240

Foie Gras Terrine
Sesame Salt - Sherry Gastric - Mangostien - Toasted Black Rice Bread
345

Soft Shell Crab Cesar Salad
Romaine - Parmesan - Garlic Croûtes - Garden Flowers
180

Chicken Liver Parfait "En Croute" (3 pcs)
Toasted Brioche - Confit Baby Starfruit
110

House Tomato Tartare
Stracciatella - House-baked Sour Dough
160

Chargrilled Octopus
Roasted Bell Pepper Puree - Crispy Potato - Fermented Black Beans Salsa - Salmon Eggs
295

Pork & Octopus
Suckling Pig - Grilled Octopus - Kaffir Lime & Ponzu Gel - Lemon Puree - Sticky Pork Jus
260

A5 Wagyu Beef 369 Ultimate Sando with Gold Leaf & Caviar (2pcs)
395

Kaluga Imperial Caviar (30gr)
Classic Condiments - Vodka Creme Fraiche - Seaweed Croutes
1,800

Kaluga Imperial Caviar (100gr)
Classic Condiments - Vodka Creme Fraiche - Seaweed Croutes
5,000

LUNA PASTA - GARDEN - OCEAN

Salt Cod Tortillini
Pork Belly - Crackling - Brandade Foam - Pork Jus - Cauliflower Puree - Burnt Cauliflower
230

Manila Clams & Lobster Pasta
Spaghetti - Lobster - Salmon Roe - Chilli - Garlic - Brandy - Smokey Bell Pepper
295

Fresh Pasta Spaghettini
Asparagus - Sheeps Milk Cheese - Truffle
230

Wood Fired Baby Carrots
Spiced Yoghurt - Honeycomb - Hazelnut Crumble
105

Black Winter Truffle Risotto
Garden Mushrooms - Truffle Emulsion - Shaved Truffles
260

Salmon Confit Oceanic, Pomme Puree, Crispy Leeks
260

Cauliflower Steak
Cauliflower Puree - Curry Oil - Crispy Tempeh - Chives - Chimichurri
150

WOOD FIRED OVEN & GRILL

Grandma's Slow Cooked Organic Chicken "Legs & Thighs"
In a Light Chicken Jus with Smoked Bacon, Garden Mushrooms and Lemon Thyme
290

Slow Cooked Organic Chicken "Legs & Thighs"
Cooked Over Coals
260

Wood-Roasted NZ Lamb Shank
A Ragout of Green Beans - Fresh Peas - Mint - Pistachio in a Garlic Emulsion - Truffle Dauphinoise - Lightly Spiced Pan Juices
395

Wood-Fired Grilled Slipper Lobster (4 pcs)
Tender Smoky Lobster Bathed in a Creamy Cognac Spiked Sauce & Gruyère Cheese
430

Grilled Barramundi
Jerusalem Artichoke Puree - Caper - Parsley - Shallot - Lemon Burre Noisette - Jerusalem Artichoke Crisps
350

Smoked French Duck Leg & Seared Foie Gras
Puy Lentil Emultion - Duck Rillette Stuffed Steam Bun
450

All Day Roasted Suckling Pork
Lemon Pure – Sticky Pork Jus
350

THE STEAKS

Sher Wagyu Rump Cap MB7 (250 gr)
Wood-fired Grilled
550

Sher Wagyu Picanha MB7 (300 gr)
Wood-fired Grilled
650

Stockyard Gold Black Angus Grain Fed Cuberoll (300 gr)
Wood-fired Grilled
775

Tajima Wagyu MB9+ Ribeye
480 (per 100 gr)

Served on Sizzler Pans with Brandy Pepper Sauce Poured at the Table

Tajima Wagyu MB6+ Tomahawk (2 kg)
3,000

Surf and Turf
250 gr Sher Wagyu Rump - Wood Fired Grilled Slipper Lobster Thermidor - Bearnaise & Pepper Sauce
750

SAUCES

Try Them All For 100K

Classic Béarnaise
Butter - Red Wine Vinegar - Taragon
35

Black Pepper Jus
Beef Jus - Black Pepper - Brandy
35

Chimichurri
Parsley - Garlic - Olive Oil - Sherry Vinegar
35

Port Mushroom Velute
Wild Mushrooms - Port Wine - Beef Jus
35

SIDES

Choose 4 Sides for 200K

Whipped Potato Pure "Signature"
Roasted Garlic - Chives - Parmesan
60

Steak Chips
Rock Salt
60

Crispy Fried Smokey Potatoes
Cheesy Rarebit Sauce
80

Burnt Broccoli Salad
Silken Tofu - Confit Tomato - Sesame Dressing
60

Creamed Spinach
Nutmeg - Cheese
60

Sautéed Mushroom
Shallots - Brown Butter - Herbs
60

Asparagus Wrapped in Ham
Citrus Butter and Hazelnut Breadcrumbs
80

Garden Salad
Oil & Vinegar - Mustard Dressing
60

Truffle Dauphinoise
Potato Gratin - Truffle - Parmesan
85

PRICES ARE IN INDONESIAN RUPIAH EXCLUDING 16,2% GOVERNMENT TAX AND VENUE FEE, AND 7% SERVICE CHARGE