



HIRAGI
RESTAURANT

LUNCH

COMPOSED

Seaweed and prawn salad 95K
Grilled prawn and seaweed, grated coconut with sesame dressing.

Roasted squash salad 70K
Wild arugula, grated coconut, feta cheese, fresh tomato and ponzu dressing.

Tuna tataki 85K
Pan seared tuna, edamame, mixed green, guacamole and ponzu dressing.

Royale avocado 110K
Smashed avocado on sourdough, cherry tomato, shitake mushroom, feta cheese, and smoked salmon.

Trilogi summer rolls 120K
Three kind of summer rolls, prawn, chicken, vegetables with sesame sauce.

LIQUID

The champignon soup 75K
Cream mushroom soup with sauteed mushroom, crispy bacon and cream.

Broccoli chlorophyll 65K
With poached omega egg, shallot pickle and feta cheese.

PLEASURABLE

Australian beef tenderloin 290K
With warm quinoa, baby carrot, asparagus, chimichurri, and wine sauce.

The salmon 220K
Pan roasted salmon steak, asparagus, truffle cauliflower rice, lemon and curry sauce.

Seared tuna 180K
With couscous, carrot, cauliflower, tuna flakes, pico de gallo and dynamite sauce.

Grilled cilantro chicken 120K
With quinoa, steamed vegetables, wofu dressing.

Grilled tiger prawn 175K
Truffle baby potato, seaweed salad and chimichurri.

Grilled pork ribs 190K
With truffle baby potato, vegetables and wofu dressing.

INDONESIAN FLAVOUR

Gado - gado 75K
Steamed mixed vegetables, bean curd, tofu, boiled omega egg, bitter bean crackers and creamy peanut sauce.

Spring roll 70K
Deep fry vegetables spring rolls with dynamite sauce.

Chicken sate 80K
Grilled skewered chicken with creamy peanut sauce, cucumber pickle and steam rice.

Beef rendang 90K
Sumatran style beef stew with sayur urap and steamed rice.

Nasi goreng 90K
Wok stir - fry rice with vegetables, chicken, fried egg, casava crackers, chicken sate, pickle and sambal.

Mi goreng 90K
Work stir-fry noodle with vegetables, mixed seafood, fried egg, casava crackers, chicken sate, pickle and sambal.

Kare ayam 85K
Braised chicken in yellow curry sauce with vegetables, kaffir lime leaves, basil and steamed rice.

Kare seafood 145K
Braised fish, prawn, squid in yellow curry sauce with tomato, pineapple, kaffir lime leaves, basil and steamed rice.

ENDEARING

Lemon panna cotta with vodka blueberry syrup 50K

Matcha cheesecake, blueberries coulis and fruit chutney 65K

Yuzu tiramisu with white chocolate, orange segment and lotus chips 60K

Cream Brulle, cream caramel custard, brown sugar caramel 45K

Gelato by secret gelato 35K/scoop
*Vanilla bean | Chocolate | Green Tea
Pistachio | Hazelnut*