

# WATU

## STEAKHOUSE

### MINIATURE (TAPPAS)

PLEASE CHOOSE 3 ITEM  
350

#### Crispy Fried Oyster

pickled seaweed | ikura | hot & sour sauce  
NF | Fitness | Detox

#### Yellow Fin Tuna Tartare

wasabi soy emulsion | ikura | sushi rice crackers  
DF | NF | Fitness

#### Char Grilled Scallop

shitake mushroom | ikura | ginger soy  
NF | Fitness | Detox

#### Chicken Teriyaki

pickled cucumber | crispy tortilla | caramelized onion | teriyaki mayo  
DF | NF | Fitness | Detox

#### Beef Croquette

parmesan | togarashi & chili mayo  
Fitness | Sleep

### STARTER

#### Gyu Sashi

crispy leeks | cappers berry | avocado | ginger soy dressing  
DF | NF | Fitness | Detox

235

#### Tori Salad

chicken teriyaki | pickled cucumber | tomato cherry | onion | teriyaki mayo  
DF | NF | Fitness | Detox

215

#### Hamachi Crudo

local seaweed | avocado | spicy mayo | rice crackers | ponzu dressing  
DF | NF | Fitness | Detox

235

#### Yellow Fin Tuna Cracker

sweet & sour leeks | bonito dressing | ikura  
NF | Fitness

215

#### Wakame Salad

burnt asparagus | mushroom | edamame  
tahini miso dressing  
NF | Detox

190

#### Green Garden Salad

pickled vegetables | nut | red cabbage | shoyu sesame dressing  
VEO | DF | Detox

180

### SOUP & NOODLES

#### Buttered Confit Lobster

lobster bisque | burnt green onion oil | ikura  
GF | NF | Fitness | Sleep

285

#### Asari Chowder

clam asari | hokkaido scallop | crispy leeks | truffle green oil  
GF | NF | Fitness | Sleep

210

#### Tori Katsu Ramen

chicken katsu | egg | pickled sweet corn | green onion  
NF | Fitness | Detox | Sleep

205

#### Ginger Miso Soup

dashi stock | wakame | tofu | miso paste  
GF | DF | NF | Detox

165

### MAIN

FROM THE SEA

#### Whole Lobster

miso black garlic | smoked green oil | red pepper sauce  
GF | NF | Fitness | Sleep

650

#### King Prawn

edamame puree | pressed lime | seaweed salad  
NF | Fitness | Detox | Sleep

350

#### Black Cod "Gindara" Fillet

smoked cassava crema | pressed onion | shoyu butter  
NF | Fitness | Sleep

325

#### Barramundi Fillet

cauliflower buttermilk | burnt asparagus | tomato fondue  
shoyu lemon  
NF | Fitness | Detox | Sleep

325

#### Char Grilled Octopus

togarashi & chili jam | potato | avocado buttermilk sauce  
GF | NF | Fitness | Sleep

285

FROM THE FARM

#### Sauce

natural beef jus (NF) | chimichurri (GF,DF, NF,VEO,F,S) | béarnaise (GF,NF)  
black pepper jus (NF) | port mushroom jus (NF)

#### All Grill – meat topping shoyu garlic butter (NF)

#### Wagyu Rib Eye (300 Gr)

850

#### Wagyu Striploin (300 Gr)

850

#### Wagyu Manhattan Steak Cut

890

#### Porterhouse

980

#### Lamb Chop

625

#### 28 Days Dry Aged

#### Us Rib Eye (280 Gr)

1.350

#### Us Striploin (280 Gr)

1.350

#### Sides

Garlic Herb Mash Potato (GF,NF)

95

Truffle Mash Potato (GF,NF)

125

Roasted Garlic Potato (GF,NF,DF,VEO,F,S)

95

Buttered Mushroom (NF)

85

Burnt Carrot (GF)

85

Grilled Asparagus (GF,NF,DF)

125

Garden Salad (DF,VEO)

90

Creamed Spinach, parmesan, truffle (GF,NF)

125

### DESSERT

#### Goat Cheese Pannacotta

apple caramelized balsamic vinegar | sesame puff tuilles  
NF | Sleep

180

#### 70 % Valrhona Soft Chocolate Cake

almond crustiland | raspberry sorbet  
Sleep

250

#### Fennel White Chocolate Mousse

orange marmalade | fresh fennel | pamelosalad | pernod foam  
GF | NF | Detox | Sleep

180

GF: Gluten Free | DF: Dairy Free | VEO: Vegan Option | NF: Nut Free | SF: Sugar Free | F: Fitness | D: Detox | S: Sleep

All prices are quoted in '000 Indonesian rupiah and subject to 21 percent service charge and prevailing government tax.

**WATU**  
STEAKHOUSE

**DEGUSTATION MENU**

**Amuse – Bouche**

*Chef selections*

**Yellow Fin Tuna Tartare**

*Wasabi soy emulsion | ikura | sushi rice crackers*

**Asari Chowder**

*Clam asari | hokkaido scallop | crispy leeks | truffle green oil*

**Wagyu Manhattan**

*Buttered mushroom | burnt carrot | orange & star anise jus*

**Fennel White Chocolate Mousse**

*Orange marmalade | fresh fennel | pameló salad | pernod foam*

**Petit Four  
Coffee or Tea**

***750 per person***

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and prevailing government tax*

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STEAKHOUSE

**DEGUSTATION MENU**

**Amuse – Bouche**

*Chef selections*

**Yellow Fin Tuna Tartare**

*Wasabi soy emulsion | ikura | sushi rice crackers*

**Buttered Confit Lobster**

*Lobster bisque | burnt green onion oil | ikura*

**Char Grilled Octopus**

*Tomato & chili jam | potato | avocado buttermilk sauce*

**Grilled Gindara**

*Smoked cassava crema | pressed onion | shoyu butterx*

**Wagyu Manhattan**

*Buttered mushroom | burnt carrot | orange & star anise jus*

**\*Pre – Dessert**

**Lemon Chiboust Coconut Gateaux**

*Candied lemon | verbena soup*

**70 % Valrhona Soft Chocolate Cake**

*Almond crustiland | raspberry sorbet*

**Petit Four**

**Coffee or Tea**

***1,550 per person***

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