

## Small Bites

<b>Pizza Cracker</b> Burrata, Tomato Gel, Olives Powder, Basil		<b>50K</b>
<b>Grilled Sardine</b> With Gremolata	<b>GF</b>	<b>45K</b>
<b>Croquettes</b> Ask for the flavor		<b>45K</b> 5 unit
<b>Fresh Oysters</b> Sea Beans Emulsion		<b>25K/x Pcs</b>
<b>Pickled</b> Cerignola Olives, Cornichon, Piparra Chili	<b>GF VG</b>	<b>45K</b>
<b>Homemade Duck Prosciutto</b> Cornichon, Five Spice		<b>45K</b>
<b>Sweet Potato Nachos</b> Sweet Potato Chips, Guacamole, Sour Cream, Spiced Tomato, Coriander, Jalapeno	<b>V</b>	<b>65K</b>
<b>Dip Of The Day</b> Ask For The Flavor		<b>45K</b>

<b>Bread Basket</b> Sourdough, Flat Focaccia, Milk Bread, Butter	<b>V</b>	<b>35K</b>
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## Starter

<b>Steak Tartare</b> Classical Condiments, Truffle Mayo, Confit Egg, Homemade Potato Chips, Garden Herbs		<b>115K</b>
<b>Fresh Burrata</b> Beef Tomato, Black Tomato, Olives, Basil, Vinegar Gel	<b>V</b>	<b>150K</b>
<b>Roasted Pumpkin Truffle Salad</b> Watercress Pesto, Mushroom, Oxalis, Pumpkin Seeds, Truffle Vinaigrette	<b>VG</b>	<b>85K</b>
<b>Tuna Ceviche</b> Marinade & Fermented Coconut Cream, Kemangi, Lime Leaves and Rice Cracker		<b>95K</b>
<b>Tomato &amp; Melon Gazpacho</b> Cherry Tomato, Fermented Garlic, Cucumber, Basil Oil, Nasturtium	<b>V VG</b>	<b>65K</b>

## Main

<b>Grilled Wagyu "Onglet" Steak</b> Watercress, Asparagus, Mushroom, Chimichurri		<b>235K</b>
<b>Pork Belly</b> Carrot cardamom Purée, Black Carrots, Pickled Carrots, Walnuts, Dill		<b>125K</b>
<b>Slow Cooked Wagyu Beef Cheek</b> Mash Potato, Onion Petals, Carrots, Celery, Red Wine Sauce		<b>195K</b>
<b>Hachis Parmentier</b> Beef Ragout in Red Wine Sauce, Cheesy Potato, Parmesan, Thyme Oil		<b>145K</b>
<b>Confit Chicken Thigh</b> Peas, Roasted Baby Romaine Lettuce, Shallot, Buttermint Sauce		<b>130K</b>
<b>Spaghetti Clams</b> Giant Clams, Garlic, Chilli, Chive, Alga Nori		<b>110K</b>
<b>Home Made Gnocchi</b> With Pesto Basil Sauce, Parmesan Mousse, Scallions	<b>V</b>	<b>95K</b>
<b>Seared Tuna Steak</b> Sauté Kale, Black Radish, Lemongrass, Kaffir Sauce and Dill		<b>155K</b>
<b>Pan Seared Grouper</b> Green Curry Sauce, Green Papaya, Pickled, Shallots, Curry Leaves, Hibiscus		<b>130K</b>
<b>Seared Barramundi</b> Corn Purée, Burnt Corn, Pickled Corn, Cucumber, Laksa		<b>130K</b>
<b>Octopus</b> Cannellini Beans, Shallot, Charred Cherry Tomatoes, Thyme, Sorrel		<b>135K</b>

**VG** : Vegan | **V** : Vegetarian | **GF** : Gluten Free

## Dessert

<b>Coconut Bounty</b> Sago, Tombong, Coconut Ice Cream, Choco Mint, Cocoa Tuile	<b>V GF</b>	<b>55K</b>
<b>Choco Lava</b> With Cocoa Sponge, White Chocolate Ganache, Honeycomb, Cocoa Nibs & Tuile, Vanilla Gelato		<b>60K</b>
<b>Lemon Tart</b> Sable, Chantilly Cream, Lemon Curd, Basil Ice Cream		<b>55K</b>
<b>Eton Mess</b> Sable, Fermented Raspberry, Strawberry, Blueberry, Chantilly Cream, Ice Cream, Mint		<b>60K</b>
<b>Napoleon Tart</b> Hazelnuts Cremoux, Diplomat Cream, Toffee Ice Cream, Micro Herbs		<b>60K</b>

## Side Order

<b>Green Mixed Salad</b> Lemon Dressing		<b>40K</b>
<b>Pome Mousseline</b> Olive Oil, Chive		<b>40K</b>
<b>Roasted Baby Potato</b> Rosemary, Butter		<b>40K</b>
<b>Broccoli &amp; Almonds</b> Sorrel, Olive Oil		<b>40K</b>
<b>Homemade French Fries</b> Mayo		<b>40K</b>
<b>Balinese Rice</b> Shallot, Kemangi		<b>20K</b>
<b>Roasted Red Capsicum</b> Garlic, Parsley		<b>40K</b>

• ALL PRICES ARE SUBJECT TO 10% GOVERNMENT TAX • 6% SERVICE CHARGE •

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