

Small Bites

Pizza Cracker Burrata, Tomato Gel, Olives Powder, Basil		50K
Grilled Sardine With Gremolata	GF	45K
Croquette Ask for the flavor		45K
Fresh Oysters Sea Beans Emulsion		25K/pcs
Pickled Cerignola Olives, Cornichon, Piparra Chili	GF VG	45K
Homemade Duck Prosciutto Cornichon, Five Spice		45K
Sweet Potato Nachos Sweet Potato Chips, Guacamole, Sour Cream, Spiced Tomato, Coriander, Jalapeno	V	65K
Dip Of The Day Ask For The Flavor		45K
Bread Baked Sourdough, Flat Focaccia, Milk Bread, Butter	V	35K

Starter

Steak Tartare Classical Condiments, Truffle Mayo, Confit Egg, Homemade Potato Chips, Garden Herbs		115K
Fresh Burrata (Vegetarian) Beef Tomato, Vlack Tomato, Olives, Basil, Vinegar Gel	V	150K
Roasted Pumpkin Truffle Salad Watercress Pesto, Mushroom, Oxalis, Pumpinkn Seeds, Truffle Vinaigrette.	VG	85K
Tuna Ceviche Marinade & Fermented Coconut Cream, Kemangi, Lime Leaves and Rice Crackers		95K
Tomato & Melon Gazpacho Cherry Tomato, Fermented Garlic, Cucumber, Basil Oil, Nasturtium	V VG	65K

Main

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

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

*All Praise Are Subject to 10% Government Tax * 6% Service Charge*

Dessert

Coconut Bounty Sago, Tombong, Coconut Ice Cream, Choco Mint, Cocoa Tuile	V GF	55k
Choco Lava With Cocoa Sponge, White Chocolate Ganache, Honeycomb, Cocoa Nibs & Tuile, Vanilla Gelato		60K
Lemon Tart Sable, Chantilly Cream, Lemon Curd, Basil Ice Cream		55K
Eton Mess Sable, Fermented Raspberry, Strawberry, Blueberry, Chantilly Cream, Ice Cream, Mint		60K
Napoleon Tart Hazelnuts Cremoux, Diplomat Cream, Toffee Ice Cream, Micro herbs		60K
Side Order		
Green Mixed Salad Lemon Dressing		40K
Pome Mouseline Olive Oil, Chive		40K
Roasted Baby Potato Rosemary, Butter		40K
Broccoli & Almonds Sorrel, Olive Oil		40K
Homemade French Fries Mayo		40K
Balinese Rice Shallot, Kemangi		20K
Roasted Red Capsicum Garlic, Parsley		40K

Kids Menu

I DON'T KNOW

Home made Gnocchi V 50K
Pesto Basil Sauce, Parmesan Mousse
Scallions

I DON'T CARE

Spaghetti in Bianco V 50K
Butter & Olive Oil Emulsion

I WANT TO GO TO McDONALD'S

Beef Tenderloin 65K
Kale, Leeks, Beef Jus, Potato Chips

I DON'T WANT THAT

Seared Barramundi 65K
Spinach, Almond, beet Cracker,
Lemon Sauce

I WANNA GO HOME

Chocolate Sunday 40K
Fudge Choco, Cocoa Nibs,
Honeycomb, Vanilla Ice Cream



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

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