SPECIAL PROMO

OYSTERS
Brown bread, lime, red wine vinegar sauce (1 pc) **20**
Minimal order – 4 pcs 12 pcs **200**
Best choice of wine –
Petit Chablis or Prosecco / Champagne

Bloody Maria oysters (with or without tequila) 410/290
A dozen oysters served with Bloody Maria shots
A dozen fresh oysters paired with bold
Bloody Maria shots for an adventurous twist.

STARTERS

PRAWNS CAKE WITH CHILI SAUCE **190**
Crispy prawn cake served with spicy chili sauce, delicate red caviar, fresh avocado, a sesame seed blend, and refreshing smashed cucumbers.

CAULIFLOWER STEAK **120**
Cauliflower, truffle aioli, mixed seeds, capers, Parmesan cheese, Kalamata olives

BURRATA, FARM TOMATO CARPACCIO, ORANGE PONZU **160**
Burata, farm tomato carpaccio, orange ponzu, green oil
Best choice of wine - Prosecco

BURRATA, BAKED BEETROOT, SMASHED ZUCCHINI **140**
Burrata, baked beetroot, smashed zucchini, beetroot oil, farm cherry tomatoes

RED CAVIAR PEARLS **850**
Australian butter, multi-grain bread, red caviar 100 gr
Best choice of wine - Riesling or Minuty Rose

ARTICHOKES WITH ORANGE OIL **160**
Pickled artichokes, sweet seed mix, orange oil
Best choice of wine - Chablis or Prosecco

SCALLOPS ON A SHELL **160**
Local scallops, mango chuttney and orange sauce
Best choice of wine - Chablis or Prosecco

OCTOPUS CARPACCIO **140**
Octopus, pistachio, tomato water
Best choice of wine - Riesling or Gewurtztraminer

MINI HOT DOG WITH OCTOPUS **210**
Three mini hot dog buns filled with tender octopus, fresh salmon tartare, yuzu kosho mayonnaise and kimchi sesame crunch

VITELLO TONNATO **150**
Tender sous-vide beef fillet served with creamy tuna sauce, marinated artichokes, farm tomatoes, and capers
Best choice of wine - Gavi de Gavi or Barbera d'Asti

CLASSIC HUMMUS **100**
Classic hummus with almond slices, olive oil, sweet paprika, and pistachio pita

TRUFFLE BABAGANOUSH **100**
Eggplant, tahini, truffle pasta, olive oil, pistachio pita

RAW

BEEF TARTARE **180**
Truffle mousse, french fries, salted yolk

TUNA TARTARE **160**
Watermelon, cucumber, ginger sauce, sesame

SALMON TARTARE **180**
Grapes, yellow mango, avocado mousse, signature ponzu

TUNA TATAKI WITH MARINATED PEAR **160**
Fresh tuna paired with sweet pear, delicate Japanese marinade, and a blend of sesame seeds
Best choice of wine - Sancerre or Gewurtztraminer

SALADS

GREEK SALAD **180**
Farm tomatoes, giant olives, signature olive oil, bell pepper, cucumber, feta
Best choice of wine - Riesling or Minuty Rose

FRESH GREEN SALAD **160**
Mixed salad with avocado, parmesan, orange–mustar sauce, and caramelized seeds.

PRAWN SALAD **190**
Mix salad, burn tomatoes, soya sprouts, orange sauce, prawns in white wine

CAESAR SALAD WITH CHICKEN/PRAWNS **150/190**
Mix salad, cherry tomatoes, caesar sauce, parmesan

BEEF SALAD **180**
Roast beef with mushrooms, cherry tomatoes, and sesame sauce

SALAD WITH DUCK AND BAKED BEETROOT **160**
Duck breast confit with homemade pickles, rye bread with onion, sour cream, and coconut bacon

ROTI AND BREAD

ROTI WITH PRAWNS **170**
Soft homemade roti, juicy prawns, spicy chili sauce, creamy avocado, rich Japanese mayonnaise a blend of toasted sesame seeds, and sweet unagi sauce

ROTI WITH BRAISED BEEF **160**
Soft homemade roti, tender braised beef, refreshing smashed cucumbers, roasted vegetable sauce
Best choice of wine - Pinot Noir or Chateauneuf Du Pape

BREAD BASKET **90**
Multigrain bread, corn bread, white bread, miso bread, rye bread with onion, and basil butter with salted butter

LOBSTER

MILLIONAIRE'S BURGER **1000**
Fluffy black bun, juicy lobster fillet, delicate homemade citrus mayonnaise, topped with exquisite red and black caviar, gold
Best choice of wine - Chablis or Champagne

WHOLE LOBSTER WITH ASPARAGUS **790**
Succulent whole lobster, tender asparagus, creamy Japanese mayonnaise

LOBSTER FILLET WITH BLACK&RED CAVIAR **890**
Tender lobster fillet, delicate black and red caviar, refreshing tomato water, and smashed zucchini
Best choice of wine - Chablis or Louis Roederer Cristal

SOUPS

UKHA **190**
Refined fish soup with salmon, white fish, and vegetables marinated in miso and sesame oil, served in a delicate fish broth with fresh herbs and subtle umami notes

CHICKEN SOUP **90**
Homemade noodles & chicken meat balls, Pesto sauce

BORSCH **220**
Duck breast confit, homemade pickles, rye bread with onion, sour cream, coconut bacons
Best with shot of frozen Grey Goose

SEAFOOD SOUP **270**
Juicy shrimp, tender scallop, flavorful octopus, delicate white fish, rich salmon, all served in a vibrant tomato broth

CUCUMBER GAZPACHO WITH GREEK YOGURT **110**
Refreshing cucumber gazpacho with creamy Greek yogurt, ripe avocado, crisp celery, sweet apple, and colorful bell pepper

HOMEMADE PASTA

PASTA BEEF **220**
Homemade pasta, beef cheeks, stracciatella cheese, fresh truffle

PASTA TUNA **190**
Homemade pasta, tuna tartar, pesto sauce, cream, fresh truffle
Best choice of wine - Sancerre or Verdejo

PASTA SEAFOOD **310**
Fresh homemade pasta with tender octopus, delicate scallops, juicy shrimps, cacio e pepe sauce

PASTA NERO **270**
Homemade black pasta, salmon, creamy Bisque sauce, Red caviar

PRAWNS RAVIOLI **190**
Homemade spinach pasta, prawns, pecorino romano sauce, Red caviar

STREET TWIST

HEDONIST BURGER **190**
Brioche bun, marinated beef (48 hours), french fries
Best choice - glass of cold Peroni

SHAWARMA BEEF **190**
Armenian lavash, marinated beef (48 hours), french fries

SHAWARMA CHICKEN **180**
Armenian lavash, chicken, french fries

SIDES

TRUFFLE MASHED POTATOES **70**
Creamy mashed potatoes infused with the luxurious aroma of truffle for a decadent side

FRENCH FRIES **50**
Crispy and golden, these classic fries are the perfect accompaniment to any dish

GRILLED VEGETABLES **90**
Asparagus, broccoli, farm tomato,bell pepper

GRILLED ASPARAGUS WITH PARMESAN **70**
Tender grilled asparagus topped with fragrant Parmesan cheese

MAINS

HEDONIST SALMON STEAK 370
Salmon fillet, ahi sauce, pesto sauce, Red caviar

WHOLE RED SNAPPER 350
Whole red snapper served with a silky lemon cream sauce, briny capers, rich Kalamata olives, and fresh basil

GRILLED OCTOPUS 250
Octopus, Thermidor sauce, baby Romano, almonds, signature Tiriyaki sauce

TUNA STEAK 230
Tuna loin, raspberry sauce, mango hutney, prawns ravioli, pecorino romano sauce,fresh truffle

SHARK FILET WITH MANGO AND AVOCADO 270
Shark, mango, avocado, orange, coconut-citrus sauce

WHITE FISH WITH CAULIFLOWER PUREE AND CREAM SAUCE 210
Cream, coconut milk, shallot, miso cauliflower puree, fried spinach

BEEF TENDERLOIN 290
Beef tenderloin, carrot puree, asparagus, homemade demi-glace sauce

AUSTRALIAN SKIRT STEAK 530
Beef, demi-glace sauce, sesame kimchi, green onions

GROUND BEEF PATTY 290
Mix of minced beef tenderloin and chuck roll, pickled yolk, farm tomatoes, salad mix, baby potatoes, demi-glace sauce, sesame kimchi

BRAISED BEEF 270
Beef cheeks marinated in stout beer, pistachio, mashed potatoes

T-BONE STEAK 990
Angus beef T-bone steak, farm tomatoes

TRUFFLE RISOTTO 210
Arborio rice, fresh truffle, truffle pasta, pecorino romano cheese

DUCK LEG RAGOUT IN RED WINE 240
Duck leg ragout in red wine sauce, served with silky mashed potatoes infused with truffle oil, topped with crispy carrot chips, parmesan flakes, nori, and a drizzle of aromatic green oil

SOUS-VIDE DUCK 240
Duck breast, baked beetroot, wine sauce, smashed zucchini, mashed potatoes

MIDDLE EASTERN WHOLE CHICKEN 220
Armenian lavash, fresh vegetable salad, baby potato

SOUS-VIDE CHICKEN 150
Chicken breast, asparagus, broccoli, avocado

SWEET SENSATIONS

HEDONIST HEAD 210

BLACK TOMATO KISS 210
A light basil-infused white chocolate mousse with a tomato and strawberry center, encased in dark chocolate and finished with a glossy chocolate glaze

HONEY CAKE 140
Honey flavoured dough, homemade cream, mango-passionfruit sauce

NAPOLEON 110
Puff pastry, homemade cream, citrus mascarpone

CHOCOLATE FOUNDANT 110
Eggs, butter, sugar, flour, chocolate, vanilla ice cream, orange snow

APPLE TARTE TATIN WITH VANILLA ICE CREAM 110
Shortbread dough, apple campate, almond mousse, vanilla ice cream

COCONUT ICE CREAM 70
Coconut ice cream, honey crumble, sliced almonds

PISTACHIO CHEESECAKE WITH CHOCOLATE SAUCE 120
Homemade pistachio paste, delicate cream cheesecake, and a rich sauce made with French chocolate.

All prices are in thousand idr & are subject to 10% government tax & 7% service charge

www.hedonist-space.com



HEDONIST