



Starter

Artisan Baguette & Truffle Butter	150
Crisp, warm artisan baguette served with truffle butter.	
Chef's Daily Seasonal Snack	195
A delightful selection of chef's special snacks curated fresh for the day.	
Grilled Camembert Cheese	220
Grilled Camembert, finished with toasted cashews, poached raisins, and zucchini spaghetti. [GF V].	
Grilled Organic Baby Carrots	140
Ricotta cream, honey chili glazed, smoked feta cheese, crusted pistachio [GF V].	
Homemade Burrata & Tomato	220
Mix heirloom tomatoes, balsamic reduction, red wine dressing, crispy curry leaf [V].	
Spiced Prawn Hummus	240
Grilled prawns bathed in spiced harissa hummus, garnished with crispy garlic and sourdough.	
Charred Grill Tomato Salad	160
Smoky charred tomatoes with crispy garlic, sesame seed, kale tempura, basil [V].	
Truffle Wagyu Carpaccio	220
Caramelized onion, roasted mushrooms, truffle jus vinaigrette, Parmigiano tuile.	
Grilled Rice Noodles	160
Wild mushroom, carrot, coriander leaves, coconut milk, sweet corn, tomato and coconut sauce [V].	
Wagyu Beef Tartare Selection	260
Choose from three distinctive Wagyu tartare : Indonesian: Balinese oil, sambal embe, roasted peanuts, mixed greens, and egg tempura. Classic: Shallots, mustard, capers, onion pickles, egg tempura, and Parmigiano. Italian: Pine nuts, sun-dried tomatoes, mozzarella, basil, and Parmigiano tuile.	
Farm-Roasted Cauliflower	160
Green zucchini, feta, pine nuts, garlic yoghurt, black soybean, sesame seed, olive oil dressing, sambal bajak [V].	
Sun-Dried Tomato Sourdough	165
Dehydrated tomatoes grilled, smoked feta cheese, sambal hijo, walnuts, basil oil, peperomia leaves [V].	
Char-Grilled Tender Octopus	220
Onion confit and baby potato, coriander, whole grain aioli, and octopus jus.	
Balinese Yellowfin Tuna Tataki	195
Sambal mbe, tomato salsa, basil oil, kemangi leaves, kaffir lime vinaigrette, tomato sauce [GF].	
Charcoal Roasted Bone Marrow	160
Garlic and parmesan crusted, grilled sourdough, garden herbs.	

Main Course

Lotus-Steamd Wrapped Seabass	295
Steamed seabass wrapped in lotus leaf, with lemongrass salsa, rich tomato sauce, and coconut rice.	

Spiced Lamb Shank	520
Slow-braised lamb shank, served with smoked eggplant, garlic yogurt, and lamb reduction.	
Wild Mushroom & Truffle Risotto	350
Wild mushrooms and black truffle topped with grilled asparagus and parmesan. [GF V].	

AKAR Charcoal Specialty

From the Ocean

Pan-Seared Barramundi Fillet (200g)	300
Barramundi fillet, finished with garlic herb butter.	
Marinated Grilled King Prawns (200g)	290
King prawns grilled over charcoal, served with basil oil.	
Pan-Seared Marinated Salmon (200g)	350
Marinated in yogurt, garlic, served with lemon butter, basil oil.	
Charcoal-Grilled Tender Octopus (200g)	375
Charred octopus, simply finished with aromatic basil oil.	
Charcoal-Baked Wild Lobster (500g)	980
Whole wild lobster grilled, served with beurre blanc sauce.	

From the Land

Herb-Rubbed Roasted Baby Chicken (400g)	365
Marinated in garlic and rosemary, roasted to a golden brown.	
Balinese-Spiced BBQ Pork Ribs (400g)	375
Succulent pork ribs, slowly barbecued to perfection.	
Coriander-Crusted Lamb Loin (200g)	475
Marinated with toasted coriander, honey, and cumin.	
Stockyard Wagyu Striploin MB6 (200g)	1100
A uniquely rich, and buttery flavor profile.	
Grain-Fed Black Angus Striploin (300g)	725
Rich beefy flavor with a bold, savory profile.	
Golden Grain-Fed Black Angus Striploin (300g)	875
A bold, savoury profile, served with edible gold leaf on top.	
Australian Black Angus Tenderloin (200g)	825
A delicate, buttery flavor and lean texture.	
Australian Black Angus Cube Roll (300g)	650
A perfect balance of tenderness and robust flavor.	
Tokusen Wagyu Flank Steak MB5 (200g)	550
Intense beefy flavor, with a unique texture.	
Tokusen Wagyu Oyster Blade (300g)	540
An authentic, rich beefy flavor with a savory taste.	
Grass-Fed Hanging Tender (300g)	450
Robust beefy taste and a satisfyingly bite.	
Australian Black Angus Top Side (300g)	560
A robust, intense, and deep beefy flavor.	
Add Charcoal-Baked Wild Lobster (300g)	750
<i>All charcoal specialty from the land are served with 3 type our creation of Akar spiced salt</i>	



PREMIUM CUT

At Akar Restaurant, we offer premium steaks hand-picked by our culinary team from esteemed Australian and Japanese cattle. **All steaks are served with your choice of signature sauces and thoughtfully curated sides.**

AKAR Signature Steak ★★★

The Land Journey—A Five-Course Steak Odyssey for Two — 1900

Embark on a culinary voyage through land's finest offerings. Begin with a trio of artful amuse-bouches

Meats: Tender Chicken Roll, Succulent Lamb Loin, Flavourful Flank Steak, and Marbled Wagyu MB6 striploin.

Accompanied by seasonal sides and Akar's signature sauces—an indulgence of flavors and textures.

2GR Imperial Striploin MB9+

IDR. 1,400k / 200gr

Wagyu purebred, New South Wales & Queensland – Australia

Exceptional cut from 2GR Black Angus offering robust flavor and sublime tenderness a luxurious melt-in-the-mouth.

2GR Royal Tenderloin MB9+

IDR. 1,500k / 200gr

Wagyu purebred, New South Wales & Queensland – Australia

The epitome of blood tenderloin boasts a buttery-soft texture and clean, delicate flavor.

Miyazaki Reserve Picanha A5

IDR. 1,800k / 200gr

Kuroge, Miyazaki – Japan

A rare Japanese delicacy, the A5 Miyazaki Picanha offers a perfect balance of bold beefiness and exceptional marbling.

Carrara Signature Flank MB9

IDR. 1,150k / 200gr

Black Angus, South Queensland – Australia

This luxurious flank cut boasts intense marbling, delivers remarkable tenderness and a bold, beef-forward taste.

Tokusen Grand Tomahawk MB7

IDR. 2,900k / 1200gr

Kuroge Genetics, Lampung – Sumatra

Features an artisanal-cut, bone-in ribeye with exceptional marbling, rich flavor, and a tender, buttery texture.

Stockyard Gold Label OP Rib MB7

IDR. 3,500k / 1500gr Add 24K Gold Leaf – IDR. 700k

Black Angus, Tajima Genetics – Australia

High consistency, intense marbling, and rich, tender texture. Adorned with 24K edible gold, it becomes a luxurious treat.

Wagyu Rump Cap MB9+

IDR. 1,600k / 200gr

Elbow Valley – Australian

Exceptionally tender, with a "melt-in-your-mouth" texture, a rich, buttery, and complex flavor profile.

King River Velvet Blade MB9+

IDR. 1,100k / 200gr

Black Angus Purebred – Australia

This cut is renowned for its intense, rich marbling, tender texture, and buttery flavor, making it a top-tier choice.

Kagoshima A5 Wagyu Rib Eye Royale

IDR. 2,000k / 200gr

Purebred, Kagoshima – Japan

An extremely low melting point and deeply savory with a rich, buttery, umami-packed flavor that melts in the mouth.

Miyazaki A5 Tenderloin

IDR. 2,100k / 200gr

Kurage Washu – Japan

Its velvety marbling and refined flavor profile make it a standout selection among discerning steak lovers.

DRY AGED SELECTION

Our dry-aged cuts are carefully matured to enhance their complexity and character. Aging deepens the flavor, concentrating natural umami and delivering unparalleled tenderness.

21-Day Dry-Aged Marrakai Heritage Striploin MB4

IDR. 1,100k / 200gr

Black Angus Purebred – Australia

Matured for 21 days, this Marrakai striploin is rich and tender, with a silky texture. Offers a depth and bold beefiness.

24-Day Dry-Aged Marrakai Signature T-Bone

IDR. 1,800k / 400gr

Black Angus Purebred – Australia

Aged 24 days, the Marrakai T-bone impresses with its intense flavor, succulent juiciness.

Accompaniment Dishes

Banana Leaf-Grilled Coconut Rice with Green Sambal	55
Brown Butter Mashed Potato with garlic confit	85
Charred Baby Corn with Lemon-Herb Gremolata	55
Wild Forest Mushrooms in Golden Garlic Butter	65
Grilled Asparagus with Salsa Verde	75
Garden Leaf Salad in Honey Mustard Vinaigrette	50

Golden Cauliflower with Spiced Yogurt	55
Grilled Mixed Vegetables with Spiced Curry Butter	75
Baked Zucchini Gratin with Béchamel & Mozzarella	95
Slow-Roasted Garlic Bulbs in Burnt Butter	55
Eggplant Parmigiana with Sambal Balado	100
Crispy Truffle Potato Fries with Black Truffle Aioli	110