

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

Burrata, 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 chutney 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–mustard 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 Chateaneuf 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 Salmon fillet, ahi sauce, pesto sauce, Red caviar	370
WHOLE RED SNAPPER Whole red snapper served with a silky lemon cream sauce, briny capers, rich Kalamata olives, and fresh basil	350
GRILLED OCTOPUS Octopus, Thermidor sauce, baby Romano, almonds, signature Tiriyaki sauce	250
TUNA STEAK Tuna loin, raspberry sauce, mango hutney, prawns ravioli, pecorino romano sauce, fresh truffle	230
SHARK FILET WITH MANGO AND AVOCADO Shark, mango, avocado, orange, coconut-citrus sauce	270
WHITE FISH WITH CAULIFLOWER PUREE AND CREAM SAUCE Cream, coconut milk, shallot, miso cauliflower puree, fried spinach	210
BEEF TENDERLOIN Beef tenderloin, carrot puree, asparagus, homemade demi-glace sauce	290
AUSTRALIAN SKIRT STEAK Beef, demi-glace sauce, sesame kimchi, green onions	530
GROUND BEEF PATTY Mix of minced beef tenderloin and chuck roll, pickled yolk, farm tomatoes, salad mix, baby potatoes, demi-glace sauce, sesame kimchi	290
BRAISED BEEF Beef cheeks marinated in stout beer, pistachio, mashed potatoes	270
T-BONE STEAK Angus beef T-bone steak, farm tomatoes	990
TRUFFLE RISOTTO Arborio rice, fresh truffle, truffle pasta, pecorino romano cheese	210
DUCK LEG RAGOUT IN RED WINE 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	240
SOUS-VIDE DUCK Duck breast, baked beetroot, wine sauce, smashed zucchini, mashed potatoes	240

MIDDLE EASTERN WHOLE CHICKEN Armenian lavash, fresh vegetable salad, baby potato	220
SOUS-VIDE CHICKEN Chicken breast, asparagus, broccoli, avocado	150

SWEET SENSATIONS

HEDONIST HEAD	210
BLACK TOMATO KISS A light basil-infused white chocolate mousse with a tomato and strawberry center, encased in dark chocolate and finished with a glossy chocolate glaze	210
HONEY CAKE Honey flavoured dough, homemade cream, mango-passionfruit sauce	140
NAPOLEON Puff pastry, homemade cream, citrus mascarpone	110
CHOCOLATE FOUNDANT Eggs, butter, sugar, flour, chocolate, vanilla ice cream, orange snow	110
APPLE TARTE TATIN WITH VANILLA ICE CREAM Shortbread dough, apple campate, almond mousse, vanilla ice cream	110
COCONUT ICE CREAM Coconut ice cream, honey crumble, sliced almonds	70
PISTACHIO CHEESECAKE WITH CHOCOLATE SAUCE Homemade pistachio paste, delicate cream cheesecake, and a rich sauce made with French chocolate.	120



HEDONIST

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

www.hedonist-space.com

