



kita

喜多

T Teppanyaki Set Menu



KAEDE 楓

IDR 2,400

先付け

Amuse-bouche

北海道帆立キャビア添え枝豆ピューレ

Hokkaido Sea Scallop

Caviar, edamame purée

たらば蟹と蟹味噌ソース

King Crab Leg

Zucchini, crab miso paste, lime zest

銀鱈と木の子の蒸し物

Black Cod En Papillote

King oyster mushrooms, tomatoes, young corn, mitsuba leaf

ロンボク島産ロブスタービスクソース

Lombok Lobster

*Baby bok choy, onion flower, bisque sauce
lobster sauce, lobster butter*

宮崎牛と焼き野菜5種

黒胡椒ソース、スパイシーポンズソース、燻製昆布塩

A5 Miyazaki beef

*Five kinds of grilled seasonal vegetables
Black pepper sauce, spicy ponzu sauce, smoked kelp salt*

海老味噌バターとケールのフライドライス

Fried Rice

Shrimp miso butter and kale

味噌汁

Miso Soup

餅どら焼き小豆カスタード抹茶アイスクリーム添え

Dorayaki Japanese Pancake

Red bean, custard cream, matcha ice cream



VEGETARIAN

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING POTENTIAL REACTION TO ALLERGIES
ALL PRICES ARE IN THOUSAND INDONESIAN RUPIAH AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAX
WE COMMIT THAT THE DINING VENUES AT PARK HYATT JAKARTA ARE ISO 22000 CERTIFIED,
WHICH IS INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD SAFETY SYSTEM AS PART OF OUR ISO 22000 CERTIFICATION.



MOMIJI 紅葉

IDR 1,800

先付け

Amuse-bouche

室津牡蠣大蒜バター蒸し焼き

Japanese Murotsu Oyster

Garlic butter

北海道たらば蟹といくらの玉蒸し

Steamed Egg Custard

King crab, ginkgo nut, salmon roe

ファグラポートワインソース無花果添え

Foie Gras

Caramel figs, port wine sauce, macadamia nut

ロンボク島産ロブスタービスクソース

Lombok Lobster

Baby bok choy, onion flower, bisque sauce

lobster sauce, lobster butter

宮崎牛と焼き野菜5種

黒胡椒ソース、スパイシーポンズソース、燻製昆布塩

A5 Miyazaki beef

Five kinds of grilled seasonal vegetables

Black pepper sauce, spicy ponzu sauce, smoked kelp salt

海老味噌バターとケールのフライドライス

Fried Rice

Shrimp miso butter and kale

味噌汁

Miso Soup

洋梨のフランベ塩キャラメルソースとダークチョコレートアイスクリーム

Poached Pear Flambé

Salted caramel sauce, Dark chocolate ice cream



VEGETARIAN

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING POTENTIAL REACTION TO ALLERGIES
ALL PRICES ARE IN THOUSAND INDONESIAN RUPIAH AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAX
WE COMMIT THAT THE DINING VENUES AT PARK HYATT JAKARTA ARE ISO 22000 CERTIFIED,
WHICH IS INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD SAFETY SYSTEM AS PART OF OUR ISO 22000 CERTIFICATION.



SAKURA 桜

IDR 1,200

先付け

Amuse-bouche

北海道たらば蟹といくらの玉蒸し

Steamed Egg Custard

King crab, ginkgo nut, salmon roe

海老と唐黍包み焼きアボガドデップ

Prawns

Crispy corn wrap with avocado, lime dip

銀鱈の照り焼きと野菜の炒め物

Black Cod

Teriyaki sauce, bean sprouts, spring onions

オーストラリア和牛と野菜5種

黒胡椒ソース、スパイシーポンズソース、燻製昆布
塩

Australian Wagyu Beef MB7

Five kinds of grilled seasonal vegetables

Black pepper sauce, spicy ponzu sauce, smoked kelp salt

和牛大蒜ダブルフライドライス

Double Garlic Beef Fried Rice

味噌汁

Miso Soup

バナナフランベとダークチョコレートアイスクリーム

Banana Flambé

Dark chocolate ice cream



VEGETARIAN

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING POTENTIAL REACTION TO ALLERGIES
ALL PRICES ARE IN THOUSAND INDONESIAN RUPIAH AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAX
WE COMMIT THAT THE DINING VENUES AT PARK HYATT JAKARTA ARE ISO 22000 CERTIFIED,
WHICH IS INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD SAFETY SYSTEM AS PART OF OUR ISO 22000 CERTIFICATION.



kita

喜多