



NISHIMURA RESTAURANT



DINNER



# BEST IN CLASS JAPANESE

Nishimura's expert Chefs bring an excellent Japanese gastronomic experience to Shangri-La Hotel, Jakarta by serving traditional cuisine with the real art of Japanese cooking, fresh ingredients, tantalising food presentation and most importantly, a delicious taste.

Try the Kaiseki, a meticulously prepared and exquisitely served multi-course Japanese dinner. Kaiseki is a special dish that was originally presented to the royal noble classes back in the day.

Masters in fish cutting and choosing the finest fish, our Chefs delight diners with traditional sushi and sashimi, an undeniably perfect plate of fresh and original Japanese delicacies.







## Chef's Signature Dish

シェフスペシャル 刺身.鮨贅沢 盛り合わせ  
Deluxe Sashimi and Sushi Garden

*Chef's Special Assorted Sashimi Selection and Sushi Deluxe Platter*

1,900

ロブスターの紫蘇雲丹バターオーブン焼き  
Lobster no Shiso Uni Butter Oven Yaki

*Oven-grilled Lobster with Shiso and Sea Urchin Butter Sauce  
with a side of King Trumpet Mushrooms, Tomato and Asparagus*

1,290



## 料理長特別コース Kaiseki Course Menu

懐石 楓  
Kaede Kaiseki

前菜、吸い物、お造り、煮物、揚げ物、焼物、お食事、デザート  
Kaede Set Menu

1,290

懐石 おもてなし  
Omotenashi Kaiseki

料理長が自身をもってお奨めするお料理の数々をご賞味ください。  
Chef's Recommendation Menu

1,390

懐石料理長おまかせ  
Omakase

料理長が自身をもってお奨めするお料理の数々をご賞味ください。  
Nishimura Gourmet Course Menu

1,490

タラバ蟹の炭火焼き懐石  
Taraba Kaiseki

Taraba King Crab Set Menu

1,590

こちらのメニューは、事前に予約が必要です。  
*The course menu requires advance reservation*

## 酒の肴 Appetiser

縁高八寸盛り / Fuchidaka Hasun Chef's Selection of Assorted Appetisers	88
枝豆 / Edamame Boiled Salty Green Soy Beans	48
スパイシー枝豆 / Spicy Edamame Boiled Green Soy Beans with Spicy Sauce	58
出し巻き玉子 / Dashimaki Tamago Japanese Rolled Omelette	68
烏賊塩辛 / Ika Shiokara Preserved Salted Squid	129
トロ鮪のタルタル / Tuna Toro Tartare Fatty Tuna Tartare with Seaweed Paste, Green Onion and Fresh Wasabi	209
冷奴 / Hiyayakko Cold Tofu topped with Dried Bonito	89
小海老の唐揚げ / Ko Ebi no Karaage Deep-fried Soft-shell Shrimp with Green Laver Flavour	198
エイヒレ / Eihire Broiled Ray Wing with Mayonnaise	119
子持ちししゃも / Komochi Shishamo Broiled Shishamo Smelt	79
合鴨コース / Aikamo Roast Grilled Duck Breast and Vegetables with Mustard	98
河豚の唐揚げ / Fugu no Karaage Deep-fried Blowfish with Spicy Seaweed Sauce	398
薩摩揚げ / Satsumaage Fried Fish Cake	86
茄子田楽 / Nasu Dengaku Deep-fried Eggplant with Miso Sauce	68
サーモンスキン煎餅 / Shake Kawa Senbe Salmon Skin Cracker	68
牛肉叩きおろしぽん酢和え / Beef Tataki Oroshi Ponzu Ae Half-grilled Beef with Ponzu Sauce	138
揚げ出し豆腐 / Agedashi Tofu Deep-fried Tofu with Condiments	88
香の物盛合せ / Konomono Assorted Japanese Pickles	69

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Prices are in thousand Rupiah and subject to service charge & prevailing government tax.





## 薄造り/ Usuzukuri Selection of Thinly-sliced Fish and Seafood

ハマチのハラペーニョ / Hamachi Harapeniyo Thinly-sliced Yellowtail, Jalapeno Pepper, Garlic and Ponzu Sauce	299
サーモントリフルポン酢 掛け / Shake no Truffle Ponzu Thinly-sliced Salmon, Truffle and Ponzu Sauce	148
蛸薄造り / Tako Usuzukuri Thinly-sliced Octopus with Sesame Ponzu Sauce	99
鮪の叩き / Maguro no Tataki Grilled Raw Tuna and Mixed Vegetables with Truffle Wafu Sauce topped with Avocado and Edible Flower	99

## お刺身 Sashimi Selection

お刺身三種盛合せ / Sashimi San Shu Moriawase Assorted Sashimi (Three Kinds)	390
上お刺身盛り合わせ / Jyo Sashimi Moriawase Assorted Sashimi (Five Kinds)	790
選刺身盛合せ / Tokusen Sashimi Moriawase Selection of Deluxe Sashimi (4 persons)	1,390
中とろ / Chu Toro Fatty Tuna	890
雲丹 / Uni Aomori Sea Urchin	498
つぶ貝 / Tsubu Gai Hokkaido Whelk	1,390
サーモン / Shake Salmon	149
鮪 / Maguro Yellowfin Tuna	139
かんぱち / Kanpachi Kagoshima Greater Amberjack	289
鯛 / Tai Japan Red Snapper	259
縞鯵 / Shima Aji Japan Stripped Jack	229
牡丹海老 / Botan Ebi Hokkaido Sweet Big Prawn	590
赤貝 / Akagai Japanese Ark Shell	490
イクラ / Ikura Salmon Roe	290

海老 / Amaebi Hokkaido Sweet Shrimp	269
帆立 / Hotate Hokkaido Scallop	490
平目 / Hirame Japanese Flounder	390
北寄貝 / Hokkigai Hokkaido Sakhalin Surf Clam	390
栄螺貝 / Sasaegai Nagasaki Turban	780
烏賊 / Ika Squid	109

## サラダ Salad Selection

牛肉しゃぶサラダ / Gyu Shabu Salad Organic Mixed Vegetables Salad and Boiled Beef Sirloin with Original Sesame Dressing and Ponzu Sauce	149
海藻さらだ / Kaiso Salad Mixed Seaweed Salad with Sesame Soy Dressing	109
ソフトシェルクラブさらだ / Soft Shell Crab Salad Deep-fried Soft-shell Crab with Mixed Lettuce Salad and Sesame Dressing	98
豆腐サラダ / Tofu Salad Mixed Organic Vegetable Tofu Salad with Wafu Dressing	109
鮪とアボガドのサラダ / Maguro and Avocado Salad Fresh Raw Tuna and Avocado Caesar Salad with Tempered Egg	109
茸さらだ / Kinoko Salad Mixed Mushroom and Organic Vegetable Salad with Yuzu Dressing	109

## 汁物 Soup Selection

お吸い物 / Suimono Clear Soup	88
味噌汁 / Misoshiru Miso Soup	58
キノコ三種ホイルカップ / Kinoko San Shu Foil Soup Grilled Mixed Mushroom Soup in Foil	88
しじみ汁赤又は白 / Shijimi Misoshiru Freshwater Clam Miso Soup (Red or White)	98
土瓶蒸し / Dobin Mushi Shiitake and Shimeji Mushrooms, Tofu, Prawn and White Fish Soup in Claypot	99



## 焼物 Grilled Dish Selection

銀鱈西京味噌漬け焼き / Gindara Saikyo Miso Yaki Grilled Stone Miso-marinated Black Cod	329
牛肉のフォアグラ味噌焼き / Gyu Tenderloin no Foagura Miso Yaki Grilled US Beef Tenderloin and Foie Gras with Red Soy Bean Miso Sauce topped with Shiso Leaf and Salmon Roe	409
和牛肉の炭火焼きトリフル味噌添え / Wagyu Niku no Sumibiyaki Grilled Wagyu Beef with Truffle Miso	590
鮭の塩焼き又照り焼き.バター焼き / Shake no Shio Yaki Matawa Teriyaki Butter Grilled Salmon with Salt or Teriyaki Butter	169
銀鱈明太子焼き 又 照り焼き.塩焼き / Gindara Mentaiko Teriyaki Matawa Shio Yaki Grilled Black Cod with Spicy Cod Roe Sauce or Teriyaki Salt	239
トウモロコシの唐辛子バター焼き / Toumorokoshi no Tougarashi Yaki Sweet Corn with Soy Sauce and Chilli Butter Sauce topped with Shredded Chilli	58
帆立貝明太みそ焼き幾ら添え / Hotategai no Mentaiko Miso Yaki Hokkaido Scallop with Spicy Cod Roe Miso topped with Salmon Roe and Fresh Cress	239
牛ヒレの照り焼き / Gyu Teriyaki Grilled US Beef Tenderloin with Teriyaki Sauce, Asparagus and Daikon Radish	289
牛肉の野菜炒め / Gyu Niku no Yasai Itame Pan-fried Beef and Mixed Vegetables with Soy Butter Sauce	159
味噌漬け鶏もも肉のオーブン焼き / Yuzu Miso Zuke Torimomo Niku no Oven Yaki Miso-marinated Oven-grilled Chicken Thigh with Nishimura Original Sauce topped with Onion, Leek, Shredded Chilli and Edible Asazuke Flower	109
ぶり鎌塩焼き又照り焼き / Burikama Shio Yaki or Teriyaki Grilled Yellowtail Collar with Salt or Teriyaki Sauce, Salted Kombu and Pickled Ginger	269
真鯛のホイル焼き / Madai no Foil Tsutumi Yaki Grilled Japanese Red Sea Bream and Vegetables wrapped in Foil	249
豆腐ステーキ / Tofu Steak Grilled Tofu with Nishimura Original Sauce	75

焼き時間 15分から20分

*Estimated cooking time for dishes is 15 - 20 minutes*



## 蒸し物 Boiled Dishes

茶碗蒸し / Chawanmushi Steamed Egg Custard	89
フォアグラ茶碗蒸し / Foagura Chawanmushi Steamed Egg Custard with Foie Gras	169
野菜炊き合せ / Yasai Takiawase Assorted Boiled Vegetables	78
蛤酒蒸し / Hamaguri Sakamushi Simmered Clam with Ginger and Sake	109

## 天婦羅と揚物 Tempura and Fried Food Selection

海老天婦羅 / Ebi Tempura Prawn Tempura	149
ロックシュリンプ天婦羅 / Rock Shrimp Tempura Rock Shrimp Tempura with Kimuchi Mayo Sauce	159
野菜天婦羅 / Yasai Tempura Assorted Vegetable Tempura	99
天婦羅盛合せ / Tempura Moriawase Assorted Tempura (Prawn, Fish and Vegetables)	190
昔ながらの鶏から揚げ / Tori no Kara Age Fried Chicken Thigh with Garlic and Ginger Sauce topped with Tomato Dressing	119
はたの姿揚げ / Hata no Sugata Age Deep-fried Grouper and Vegetables with Ponzu Sauce	329
蟹クリームコロケ / Kani Kurimu Koroke Crab Cream Croquette with Shredded Cabbage, Cucumber, Tomato and Nishimura Original Sauce	159



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## 鮨 アラカルト Sushi Selection

中トロ / Chu Toro (Medium Fatty Tuna)	229
赤身 / Akami (Tuna Loin)	59
縞鯯 / Shima Aji (Japanese Striped Jack)	69
鯛 / Tai (Japanese Red Snapper)	90
鮭 / Shake (Salmon)	69
平目 / Hirame (Japanese Flatfish)	90
牡貝 / Hokkigai (Hokkaido Surf Clam)	79
勘八 / Kanpachi (Kagoshima Greater Amberjack)	99
穴子 / Anago (Sea Eel)	79
烏賊 / Ika (Squid)	59
赤貝 / Aka Gai (Ark Shell)	169
帆立貝 / Hotate (Japanese Scallop)	109
蟹かま / Kani Kama (Crab Stick)	69
玉子 / Tamago (Japanese Sweet Egg)	45
稲荷 / Inari (Fried Tofu)	45
幾ら / Ikura (Salmon Roe)	109
海老 / Ebi (Boiled Shrimp)	69
鰻 / Unagi (Freshwater Eel)	79

*The above prices are per piece of Sushi*



## 鮨 盛合せ Sushi Moriawase

上寿司盛合せ / Jyo Sushi Moriawase Assorted Sushi Moriawase	528
特上寿司 / Tokujyo Sushi Moriawase Assorted Superior Sushi Moriawase	849
炙り寿司盛り合わせ / Aburi Nigiri Sushi Moriawase Assorted Torch-grilled Nigiri Sushi Moriawase	849
日本産和牛 / Nihon San Wagyu Japanese Beef Wagyu	849

## 巻物又は手巻き Sushi Roll or Hand Roll Selection

かつぱ巻 / Kappa Maki Cucumber Roll	59
御新香巻 / Oshinko Maki Japanese Pickle Roll	59
野菜巻 / Yasaimaki Vegetable Roll	69
納豆巻 / Natto Maki Fermented Soybean Roll	79
鉄火巻 / Tekka Maki Tuna Roll	89
太巻き / Futomaki Mushroom, Crab Stick and Sweet Egg Jumbo Roll	129
鰻胡瓜巻 / Unagi Kyuri Maki Grilled Eel and Cucumber Roll	129
ネギトロ巻 / Negi Toro Maki Fatty Tuna and Chopped Leek Roll	359

## 変り寿司 Nishimura's Specialty Rolls

カリフォルニア巻 / California Roll Crab Stick, Avocado, Cucumber Roll with Mayonnaise and Flying Fish Roe	129
ドラゴンロール / Dragon Roll Shrimp, Cucumber, Cream Cheese Roll topped with Sliced Avocado, Flying Fish Roe, Avocado Mayonnaise and Teriyaki Sauce	149
サーモンスキン巻 / Salmon Skin Roll Salmon Skin, Cucumber, Carrot Roll with Kimuchi Mayonnaise and Eel Sauce	119
スパイダーロール / Spider Roll Soft-shell Crab, Cucumber, Asparagus Roll with Yuzu Mayonnaise and Flying Fish Roe	129
フォアグラ照り焼き巻 / Foie Gras Teriyaki Rolls Grilled Foie Gras Teriyaki Roll topped with Salad and Teriyaki Sauce	169
サーモンとクリームチーズ炙り巻 / Salmon and Cream Cheese Aburi Maki Torch-grilled Salmon, Salad, Cream Cheese Roll topped with Sliced Salmon	139
タッパ巻 / Tapa Maki Fried Seabass, Cucumber, Asparagus Roll, Tartare Sauce, Torch-grilled Tuna and Salmon	139
真田巻 / Sanada Maki Torch-grilled Salmon, Shrimp Tempura, Cucumber Roll with Kimuchi Mayo and Eel Sauce	139
ボルケーノ巻 / Volcano Roll Tuna, Seabass, Salmon, Avocado, Asparagus Roll topped with Spicy Mayo, Teriyaki Sauce, Shredded Chilli and Caviar	159





## 鍋料理 HOT POT

各鍋料理 2 人前価格です。  
Price is per hot pot (Serves two)

### 日本産和牛飛騨牛 Japanese Beef Wagyu Hot Pot

しゃぶしゃぶ 先付、野菜、ビーフ、稲庭うどん又はご飯、デザート Shabu-shabu Appetiser, Vegetables, Sliced Japanese Beef Wagyu 220g, Inaniwa Udon or Steamed Rice, Fruit or Ice Cream	1,900
すき焼き 先付、野菜、ビーフ、稲庭うどん又はご飯、デザート Sukiyaki Appetiser, Vegetables, Sliced Japanese Beef Wagyu 220g, Inaniwa Udon or Steamed Rice, Fruit or Ice Cream	1,900
海鮮寄せ鍋 先付、野菜、魚介類、稲庭うどん又はご飯、デザート Seafood Yose Hot Pot Appetiser, Vegetables, Assorted Seafood, Inaniwa Udon or Steamed Rice, Fruit or Ice Cream	990
しゃぶしゃぶ 先付、野菜、ビーフ、稲庭うどん又はご飯、デザート Shabu-shabu Appetiser, Vegetables, Sliced Beef, Inaniwa Udon or Steamed Rice, Ice Cream	1,290 オーストラリア産和牛ビーフ Wagyu Sliced Beef (200g)
すき焼き 先付、野菜、ビーフ、稲庭うどん又はご飯、デザート Sukiyaki Appetiser, Vegetables, Sliced Beef, Inaniwa Udon or Steamed Rice, Ice Cream	790 USビーフ US Sliced Beef (200g)
すき焼き 先付、野菜、ビーフ、稲庭うどん又はご飯、デザート Sukiyaki Appetiser, Vegetables, Sliced Beef, Inaniwa Udon or Steamed Rice, Ice Cream	1,290 オーストラリア産和牛ビーフ Wagyu Sliced Beef (200g)
	849 USビーフ US Sliced Beef (200g)

### 追加肉料理 Additional Meat Selection

日本産和牛 Japanese Beef Wagyu 120g	790
鶏肉 Free-range Chicken 150g	90
USビーフ US Beef 120g	249
オーストラリア産和牛ビーフ Wagyu Beef 120g	559
鮮海鮮 Mixed Seafood	590

## 追加その他 Additional Hot Pot Side Dishes

野菜盛合せ / Yasai Moriawase Assorted Vegetables	109
三種茸盛り合わせ / Sanshyu Kinoko Moriawase Three Kinds of Mushroom	90
稲庭うどん / Inaniwa Udon Thin Udon Noodles	69
うどん / Udon White Noodles	59
ポン酢 / Ponzu Ponzu Sauce	39
餅 / Mochi Rice Cake	48
たまご / Tamago Japanese Sweet Egg	89
胡麻タレ / Goma Tare Sesame Sauce	88



## 麺類 Noodle Selection

### 温又は冷 / Hot and Cold

カレーうどん / Curry Udon Udon Noodles in Curry	179
稲庭うどん / Inaniwa Udon Thin Udon Noodles in Bonito Soup	149
素麺 / Soumen Vermicelli Noodles in Bonito Soup	129
天婦羅うどん又蕎麦 / Tempura Udon Matawa Soba Udon or Buckwheat Noodles in Soup with Prawn Tempura	179
肉うどん / Niku Udon Udon Noodles in Soup with Beef Sirloin	190
鍋焼きうどん / Nabe Yaki Udon Udon Noodles in Soup with Prawn and Vegetables	209
明太焼うどん / Mentai Yaki Udon Pan-fried Udon Noodles with Spicy Cod Roe Sauce	190
焼うどん / Yaki Udon Pan-fried Udon Noodles and Vegetables	149
茶蕎麦 / Chasoba Green Tea Noodles	169
鴨南蛮蕎麦 / Kamonanban Soba Udon or Buckwheat Noodles in Soup with Duck	190







## 鉄板焼きコース Delicacies Teppanyaki Course

### 日本産和牛コース Japanese Beef Wagyu Course

前菜  
Appetiser

飛騨牛カルパッチョ  
Wagyu Beef Carpaccio

スモークサーモンサラダ  
Smoked Salmon Salad

白身のもろ味噌焼き  
Seabass with Moromiso Yaki

タラバ蟹  
King Crab with Sea Urchin Sauce

海老、帆立、牡蠣、フォアグラ  
Prawn, Scallop, Oyster and Foie Gras

キノコホイル焼き  
Grilled Mushroom Soup in Foil

焼き野菜  
Grilled Vegetables

日本産和牛  
Japanese Beef Wagyu 150g

焼き飯又はご飯、香の物  
Fried or Steamed Rice served with Pickles

デザート  
Dessert

1,900



## 鉄板焼きコース Delicacies Teppanyaki Course

USビーフコース  
US Beef Course

前菜  
Appetiser

スモークサーモンサラダ  
Smoked Salmon Salad

刺身盛合わせ  
Assorted Sashimi (Two Kinds)

キノコホイル焼き  
Grilled Mushroom Soup in Foil

焼き野菜  
Grilled Vegetables

サーロイン(150g)  
US Beef Sirloin (150g)

焼き飯又はご飯,香の物  
Fried or Steamed Rice served with Pickles

デザート  
Dessert

690

シーフードコース  
Seafood Course

前菜  
Appetiser

スモークサーモンサラダ  
Smoked Salmon Salad

鮪ステーキ  
Tuna Loin Steak with Basil Sauce

キノコホイル焼き  
Grilled Mushroom Soup in Foil

焼き野菜  
Grilled Vegetables

銀鱈 大海老 タラバ蟹 帆立,牡蠣  
Black Cod, Tiger Prawn, King Crab, Scallop and Oyster

焼き飯又はご飯,香の物  
Fried or Steamed Rice served with Pickles

デザート  
Dessert

890

## 鉄板焼きコース Delicacies Teppanyaki Course

### コンビネーションコース Combination Course

前菜  
Appetiser

スモークサーモンサラダ  
Smoked Salmon Salad

海老、帆立、牡蠣  
Prawn, Scallop, Oyster

キノコホイル焼き  
Grilled Mushroom Soup in Foil

焼き野菜  
Grilled Vegetables

サーロイン(120g)  
US Beef Sirloin (120g)

焼き飯又はご飯、香の物  
Fried or Steamed Rice served with Pickles

デザート  
Dessert

890

### 和牛ビーフコース Wagyu Beef Course

前菜  
Appetiser

スモークサーモンサラダ  
Smoked Salmon Salad

刺身盛合わせ  
Assorted Sashimi (Two Kinds)

帆立、牡蠣、タラバ蟹  
Scallop, Oyster and King Crab

キノコホイル焼き  
Grilled Mushroom Soup in Foil

焼き野菜  
Grilled Vegetables

サーロイン又はテンダーロイン  
Wagyu Beef (150g)

焼き飯又はご飯、香の物  
Fried or Steamed Rice served with Pickles

デザート  
Dessert

1,690



# 鉄板焼きアラカルト A La Carte Teppanyaki

## 肉類 Meat Selection

鶏肉 / Toriniku / Free-range Chicken (120g)	90
フォアグラ / Foie Gras (120g)	369
US産サーロイン 150g / US Beef Sirloin 150g	390
US産テnderロイン 150g / US Beef Tenderloin 150g	409
和牛ビーフ 150g / Australian Wagyu Beef Sirloin 150g	690
日本産和牛 150g / Japanese Beef Wagyu 150g	1,290

## 海鮮類 Seafood Selection

大海老 / Oebi King Prawn	169
ロブスター(100g) / Lobster(100g) Lobster	229
帆立 / Hotate Scallop	178
牡蠣 / Kaki Oyster	149
キングサーモン / Shake Salmon	169
銀鱈 / Gindara Black Cod	349
タラバ蟹 / Taraba Kani King Crab	690

# 鉄板焼きアラカルト A La Carte Teppanyaki

## ご飯類 Fried Rice Selection

焼き飯 / Yakimeshi Fried Rice	89
高菜焼飯 / Takana Yakimeshi Fried Rice with Pickled Leaves	99
ガーリックライス / Garriku Raisu Garlic Rice	99

## ご飯物 Rice Specialities

親子重 / Oyakoju Chicken and Egg on Steamed Rice	139
天重 / Tenjyu Assorted Tempura on Steamed Rice	179
焼肉重 / Yakinikuju Sautéed Beef and Onion on Steamed Rice	199
牛すき焼き重 / Sukiyakiju Sukiyaki on Steamed Rice	219
大海老重 / Oebi Tenjyu Jumbo Prawns on Steamed Rice	199
特選ちらし寿司 / Tokusen Chirashi Sushi Eight Types of Sliced Fish with Vinegar Rice	429
炙り散らし寿司 / Aburi Chirashi Sushi Assorted Sliced, Torch-grilled Fish with Vinegar Rice	219
おにぎり(鮭、おかか、梅、昆布) / Onigiri Japanese-style Rice Ball (Salmon, Bonito, Plum or Sea Tangle)	49
焼おにぎり / Yakionigiri Grilled Rice Ball with Soy Sauce	39
鰻重 / Unajyu Broiled Eel on Steamed Rice	990
ご飯セット(ご飯、味噌汁、香の物) / Gohan Set (Gohan, Misoshiru, Konomono) Steamed Rice Set with Miso Soup and Pickles	149



# 鉄板焼きアラカルト A La Carte Teppanyaki

## 野菜類 Vegetable Selection

肉もやし炒め / Niku Moyashiitame Sautéed Beef and Bean Sprouts	149
オムそば焼き / Omusoba Soba Omelette Wrapped Noodles	109
アスパラガス / Asuparagasu Asparagus Sautéed in Butter	99
キノコバターニンニク焼き / Kinoko Batta Ninniku Yaki Sautéed Mushroom and Garlic with Butter Sauce	99
野菜炒め / Yasai Itame Sautéed Vegetables	89
豆腐ステーキ / Tofu Steak Kinoko Sauce Bean Curd Steak with Mushroom Sauce	119
キノコホイル焼き / Kinoko Hoiru Yaki Grilled Mushroom in Aluminium Foil	69

## デザート Dessert

デザート盛り  
Deluxe Dessert Platter  
68

チョコレートフォンドケーキ  
Chocolate Fondant  
68

バナナケーキ  
Banana Cake  
65

アイスクリーム各種  
Ice Cream Scoop  
50

マンゴプリン  
Mango Pudding  
69

小倉プリン  
Red Bean Pudding  
69

抹茶プリン  
Green Tea Pudding  
69

フルーツ盛り合わせ  
Assorted Mixed Fruits  
69

フルーツゼリー  
Fruit Jelly  
65

冷し白玉ぜんざい  
Cold Red Beans with Rice Cake  
69

きな粉餅  
Mochi with Sweet Soy Bean Flour  
69







SHANGRI-LA  
JAKARTA