

ANTHEM

MAIN MENU

Level 48, Tower 2, International Financial Centre
Jl. Jenderal Sudirman Kav. 22-23, South Jakarta

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APPETIZER



Foie Gras Canappe
Foie gras pâté, fig compote, brioche

125



Wagyu Aburi Carpaccio

150

Wagyu beef marinated in sukiyaki sauce, Pecorino Romano, arugula.



Fish Fritters

White fish in squid-ink fried batter, original tartar sauce, herbs

95



Pan-Seared Foie Gras

250

served with Brioche toast and Porto sauce

SOUP & SALAD



Cold Corn Soup

Sweet corn, onion, chicken bouillon, corn ice cream, popcorn.

95



Creamy Porcini Mushroom Soup

Mushrooms and porcini in chicken bouillon, cream, croutons, truffle foam.

115



Grilled Chicken and Grilled Baby Romain Cesar Salad

Mexican-marinated chicken, special Caesar dressing, Parmesan cheese tuile, black pepper.

120



Onion Gratin Soup

Brioche case, caramelized onion, Gruyère cheese, beef bouillon.

120



Smoked Salmon and Citrus Salad

Delicately smoked salmon served with orange, grapefruit, capers, dill, and a light citrus dressing.

180

MAIN



Braised Wagyu Beef Cheek

300

Red wine, mirepoix, baby carrot, dauphinoise gratin, roasted onion



Wagyu Beef Burger

180

Wagyu beef patty, Dijon mayo, original sauce, mozzarella, salad, French fries



Wagyu Beef Curry

180

Rich Japanese curry with wagyu neck and onions, served over steamed rice with savory beef bouillon.



Duck Leg Confit

300

Aroma oil, roasted vegetables with mustard sauce.



Pork Belly Porchetta

200

Roasted pork belly with herb paste and Italian prosciutto, salad, walnut sauce



Roasted Australian Lamb Rack

285

Grilled lamb on the bone, artichoke, zucchini, tapenade sauce



Grilled Pork Chop Marinated in Koji
Bone-in pork chop marinated in Japanese koji

350



Roasted Duck Breast

200

Cherry compote, framboise sauce, chocolate sauce

PASTA



Japanese Yu-An Creamy Pasta
Yu-an-marinated chicken, cream, yuzu pepper,
Pecorino Romano

165



Spaghetti alla Puttanesca

165

Arrabbiata sauce, olives, capers, anchovies, basil



Uni Cream Pasta
Sea urchin paste, Japanese broth, eggs, cream,
soy sauce, oba leaf

215

GRILL



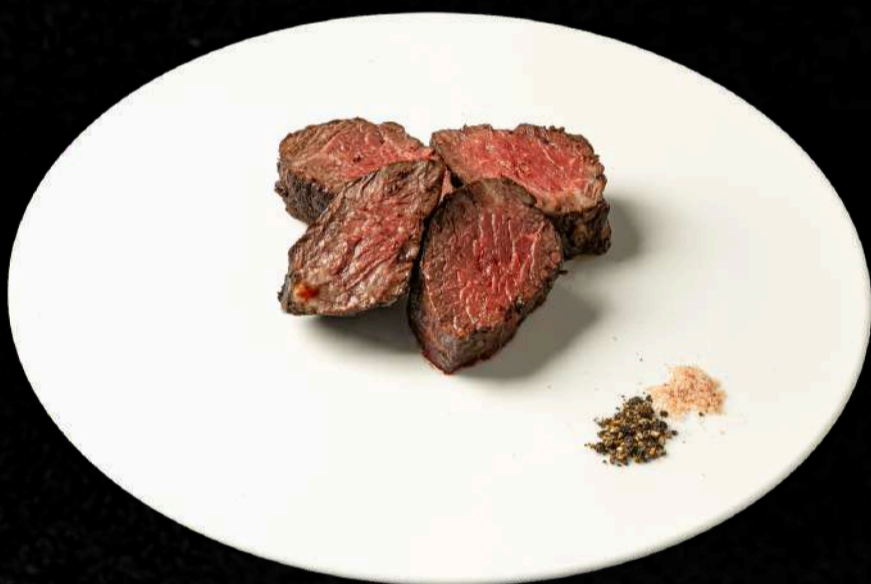
Japanese Wagyu A5 Picanha

350 /100 gr



Australian Wagyu Striploin MB 8/9

1400/350 gr



Japanese Wagyu A5 Ramp

350 /100 gr



Australian Wagyu Tri Tip MB9

250/100 gr



Australian Wagyu Thick Skirt MB9+

350 /100 gr

PAIRING
SELECTION



Japanese Onion Steak Sauce



Yuzu Pepper



Chimichurri Sauce



Wasabi



Truffle Salt

SIDE DISH



Australian Bone Marrow



French Fries



Dauphinoise Gratin



Creamy Spinach



Mashed Potatoes



Sautéed Mushroom

PLATTER



Fruit Platter

An artful selection of the season's finest fresh fruit.

150



Cheese Platter

Chef's selection of four artisanal cheeses, served with crisp crackers.

200



Grilled Sausage Platter

A curated selection of four gourmet sausages, served with fresh salad.

250



Caviar Platter

Osetra caviar served with sour cream, brine, boiled egg, and classic accoutrements.

4000



Italian prosciutto platter

Prosciutto slices, semi-dried tomatoes, arugula, Pecorino Romano, grissini

250

DESSERT



Été Blanc

A delicate vegan composition of vanilla melon, lemon confiture, lychee sorbet, coconut milk, and lime-chamomile foam.

70



Pistachio Chocolate Lava Royale

Simple yet deeply flavorful. A molten cake made with premium Valrhona chocolate, served with rich pistachio ice cream.

120



Strawberry Crystal d'Opaline

Strawberry sorbet with crème Danjean, fresh strawberry slices Joconde biscuit, and framboise sauce.

130



Japanese Matcha Cake

Light and Fluffy dessert with a delicate sponge layered in rich matcha silky cream and dusted with matcha powder

65



Gold Truffle Chocolate

Rich Valrhona chocolate with truffle flavor, vanilla, and salty

90



Anthem Velvet Cake

A refined take on the classic velvet cake with a Japanese chef's twist. Light raspberry buttercream with tart cassis sauce makes it easy to enjoy even after a meal.

65



Anthem Basque Cheesecake

Rich and silky Basque cheesecake with house-made confiture and Balinese vanilla cream.

90



Silk Flance Valrhona Chocolat

Valrhona chocolate mousse with chocolate glaze, blackcurrant sauce, black pepper foam and tuile.

150



Brown Pudding

Butterscotch-infused silky pudding with bitter caramel, sea salt, and Balinese vanilla.

60



Opera Cake

Decadent layers of coffee buttercream, coffee syrup, and glazed chocolate.

70

BEVERAGE

COFFEE

Espresso	45
Americano	50
Piccolo	45
Machiato	45
Magic Latte	55
Cappuccino	55
Flat White	55
Café Latte	55
ANTHEM Hot Chocolate	65

ZERO PROOF COCKTAILS

Orange Moscow Mule	85
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Zesty twist on the classic Mule—fresh orange juice, spicy ginger beer, and tangy lime for a bold, invigorating sip.

Frozen Piña Colada	85
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Tropical blend of coconut water, fresh pineapple, creamy coconut milk, and brown sugar for an ideal, refreshing escape.

Deconstructed Virgin Mojito	85
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Bright lime and mint, topped with sparkling soda for a crisp, revitalizing mocktail.

BLENDED JUICE

Citrus Radiance	75
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Fresh orange, sweet carrots, a hint of spicy ginger, and honey for a bright, lively sip.

Verdure Bliss Celery	75
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Crisp celery, zesty lime, sweet orange, and honey come together in a revitalizing blend.

Velvet Root	75
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Earthy beetroot meets tangy lemon and orange honey in a smooth, rich fusion.

SOFT DRINK

Coke, Sprite, Diet Coke	45
Fever Tree: Ginger Ale	65
Tonic Water	65
Red Bull	55

PREMIUM TEA

Selection by Damman:	55
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- Jasmine
- The Vert A la Menthe
- Tisane Chamomile
- The Breakfast
- 4 Fruits Rouges
- Miss Damman

FLAVOR ICED TEA

Mix Berries	55
Peach	55
Passion Fruit	55
Lychee	55
Lemongrass	55

MINERAL WATER

Aqua Reflection Natural	380 ml	55
Aqua Reflection Natural	750 ml	85
Aqua Reflection Sparkling	380 ml	55
Aqua Reflection Sparkling	750 ml	85