

Mostly  
ASIAN-ISH BISTRONOMY

8 Hands  
*Chef series part 1*

MOSTLY X UMA GARDEN



WHATSAPP



INSTAGRAM



REVIEW

*supported by:*

TAVOLO  
GROUP

TANAU



# ALA CARTE MENU

## SET MENU

*Curated by You*

3 AMUSERS | 2 STARTERS | 1 MAIN | 1 DESSERT

**620K ++**

*\*An additional 300K applies if you choose oyster blade as your main.*

## AMUSERS

### Massaman Arancini

With truffle mayo & parmesan

### Home Made Picanha Prosciutto

Milk bread & burnt butter

### Tuna Sambal Matah

With rice paper crackers

## STARTERS

### Grilled Octopus Skewers (by Chef Nathan)

Tikka marinade, grilled lime, coriander yoghurt, pineapple chutney gel

**110K**

### Beef Tartare (by Chef Daniele & Chef Boy)

Terloin, hazelnuts, capers, tomato sambal granita, quail egg, wontong chips

**200K**

### Lobster Dumpling (by Chef Brigitte)

Lobster & prawn filling dumpling, lobster broth, lobster chili oil, kemangi oil

**155K**

### Cajun Calamari Salad (by Chef Ade)

Calamari, rucola, mayonnaise, fried shallot

**75K**

*All prices exclude 10% tax and 7% service  
All items can contain trace of gluten*

## MAINS

### Wagyu Oyster Blade (by Chef Nathan)

Korean bbq rub (gochugaru base) ssamjang, mixed pickles, sesame rice, kimchi, butterleaf lettuce.

**780K**

### Rendang Wellington (by Chef Brigitte)

Spinach crepe, cassava leaves, rendang paste, tenderloin, rendang jus

**285K**

### Charred Black Cod (by Chef Daniele & Chef Boy)

Edamame & chayote purée, yogurt, cucumber, tempura crumble, cayenne pepper, ikura

**205K**

### Lemongrass Bouillabaisse (by Chef Ade)

Prawn, mussel, scallop, red snapper, bouillabaisse w/ a touch of lemongrass, dill, tuille, rouille, bread

**320K**

## DESSERTS

### Balinese Coffee Eclair

Choux, coffee cream, chocolate coffee crumble

**65K**

### Coconut & Jackfruit Paris Brest

Choux, white chocolate coconut cream, fresh jackfruit, toasted almond

**65K**

*All prices exclude 10% tax and 7% service  
All items can contain trace of gluten*