

EXPERIENCE THE ART OF THE PLATES.
TO LIVE A TRUE MOMENT AT THE TABLE,
BEGINS WITH A DREAM AND CONTINUES
ON TO SIMPLICITY.

THE TAI PAN

“AKAR” IS A MODERN INDONESIAN RESTAURANT LOCATED
IN THE HEART OF JAKARTA SERVING DISHES
RICH IN LOCAL SPICE AND PAIRED
WITH REFRESHING AND MODERN COCKTAILS.

THE NAME “AKAR” MEANS ROOTS AND THE RESTAURANT REFERS TO
ALWAYS STICKING TO THE ROOTS OF THEIR CUISINE,
EVEN WHEN SERVING MODERNIZED INDONESIAN DISHES.
THEIR SIGNATURE “DUCK CHANG” IS A MUST TRY
WHEN VISITING THEIR VENUE.

OPENING IT’S DOORS IN 2020,
AKAR IS CURRENTLY REVAMPING ITSELF,
GIVING THE MURRAY THE UNIQUE OPPORTUNITY TO
BRING THEIR CULINARY TEAM TO HONG KONG.



GUEST CHEFS MAC GYVER LUNCH MENU

4 COURSES MENU \$680 PER PERSON
(WELCOME+STARTER+MAIN+DESSERT)

四道菜菜單，每位\$680
(前菜+頭盤+主菜+甜品)

ADDITIONAL \$288 PER PERSON FOR WINE PAIRING
額外餐酒搭配，每位\$328

WELCOME 前菜

PERKEDEL

Amur Caviar, Potato Mousse, Egg, Potato Brunoise
炸馬鈴薯餅
阿穆爾魚子醬、馬鈴薯慕斯、雞蛋、馬鈴薯粒

STARTER 頭盤

MARANGGI TARTAR

Wagyu Striploin, Maranggi Dressing, Rice Cracker
馬蘭吉韃靼
和牛西冷、馬蘭吉醬汁、米餅

 RIESLING TROCKEN 'VOM KALKSTEINFELS', PHILIPP KUHN, PFALZ, GERMANY 2019

or 或

GULAI SERIMPING

Vodka Battered Canadian Scallops, Dewata Style Curry, Ikura
咖哩帶子
伏特加加拿大帶子、德瓦他島咖哩、三文魚籽

 CHENIN BLANC 'MADAME SOUCHAY', LA LUANDIERE, PAARL, SOUTH AFRICA 2019

or 或

SAYUR ASEM

Seared Napa Cabbage, Tamarind Consommé, Sundanese Bumbu (V)
印尼蔬菜湯

 烤納帕捲心菜、羅望子清湯、印尼香料(V)
CHARDONNAY, STARMONT, CALIFORNIA, U.S.A. 2018

Please let us know if you have any food allergies or special dietary requirements.
如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

GUEST CHEFS MAC GYVER LUNCH MENU

MAIN 主菜

TORCHED GROUPER

Steamed Grouper, Belimbing, Ginger Broth, Allium Oil & Coconut Rice

焦香石斑魚

蒸石斑魚、楊桃、薑湯、椰子蔥油飯



CHENIN BLANC 'MADAME SOUCHAY', LA LUANDIERE, PAARL, SOUTH AFRICA 2019

or 或

IGA KLUWEK

Wagyu Short Ribs, Smoked Kluwek, Pickles & Coconut Rice

克魯維克牛排

和牛小扒、燻克魯維克堅果、醃菜、椰子飯



'MONKEY JACKET', CRUSE WINE CO., NORTH COAST, U.S.A. 2019

or 或

AMUR BAKAR GULAI

Charred Mushroom, Aceh Style Curry, Charred Corn (V)

阿穆爾燒烤

燒蘑菇、亞齊風味咖哩、燒玉米 (V)



CHARDONNAY, STARMONT, CALIFORNIA, U.S.A. 2018

DESSERT 甜品

FEELING LIKE BALI

Kemangi Sorbet, Coconut Granita, Citrus, Jasmine Gelee

情感巴厘

羅勒雪葩、椰子沙冰、柑橘、茉莉啫喱



MOSCATO D'ASTI, SARACCO, PIEDMONT, ITALY 2022

or 或

KAYA & COFFE

Baileys and Kintamani Coffee Sorbet, Coconut Custard, MilleFeuille

咖椰和咖啡

百利甜酒和金塔馬尼咖啡雪葩、椰子吉士、千層酥



RECIOTO DELLA VALPOLICELLA, ANTOLINI, VENETO, ITALY 2018

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