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 DINNER MENU

6-Course menu at HK\$1,280 per person 六道菜菜單,每位 \$1,280 Additional HK\$488 per person for wine pairing 額外餐酒搭配,每位 \$328

WELCOME 前菜

OYSTER

Torched Ginger Granita, Kemangi, Amur Caviar, Lemon Basil"Oil 生蠔

馬鈴薯涷濃湯、細香蔥、阿穆爾魚子醬

STARTER 頭盤

MARANGGI TARTAR

Black Onyx Beef, Maranggi Dressing, Rice Cracker

馬蘭吉韃靼

黑縞瑪瑙牛肉、馬蘭吉醬汁、米餅

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

MIDDLE 第二道菜

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

(). (fleur de lotus', josmeyer, alsace, france 2022)

FISH 魚

TORCHED GROUPER

Steamed Grouper, Belimbing, Ginger Broth, Allium

焦香石斑魚

蒸石斑魚、楊桃、薑湯、蔥油

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

MEAT 肉

KLUWEK ASAP

36 Hours Wagyu Short Ribs, Smoked Kluwek, Pickles & Coconut Rice

煙熏克魯維克牛排

36小時和牛小排、燻克魯維克堅果、醃菜、椰子飯

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

DESSERT 甜品

KAYA MILLE FEUILLE

Baileys and Coffee Sorbet, Millefeuille, Caramelized Coconut Custard

咖椰千層酥

百利甜酒和咖啡雪葩、千層酥、焦糖椰子吉士

RECIOTO DELLA VALPOLICELLA, ANTOLINI, VENETO, ITALY 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。