

CHEF'S POINT OF VIEW

VIEW works on modern European cuisine with Asian influence. Our approach is focused, unique and bold flavors without being pretentious.

We like to collaborate with fishermen and farmers, elevating what are seasonal and available, thus making our menu very small yet dynamic.

Chef Hans recommends you to take the tasting courses to get the full experience and variety of his signature dishes.



8 COURSE – IDR 1080

Please allow 3 hours for this experience

An elegant tasting voyage reflecting Chef's perspective and vision, feel adventurous and let yourself be surprised through our impromptu cooking.

4 COURSE – IDR 680

Please allow 1.5 hours for this experience

Amuse Bouche
A small gift from the Chef
Italian Medley, "Burrata", Pesto, Tomato
Tartare from the Land or Sea
Main Course: Poultry, Fish or Beef*
Cloud Seventh, 7 Form of Milk
Mignardise

6 COURSE – IDR 880

Please allow 2 hours for this experience

Amuse Bouche
Foie PB&J, Caramelized Nuts, Pickled Plum
Italian Medley, "Burrata", Pesto, Tomato
Tartare from the Land or Sea
Chef's Surprise
Best Part of Chicken, Foie, Shiitake, Apricot
Main Course: Fish or Beef*
Palate Cleanser
Cloud Seventh, 7 Form of Milk
Mignardise

**Supplement 200K for Wagyu MB9+*

*"When you acknowledge, as you must,
that there is no such thing as perfect food,
only the idea of it, then the real purpose of striving
toward perfection becomes clear: to make people happy
that is what cooking is all about"*

T.K.



Pre-VIEW

FOIE "PB&J"

Foie Mousse | Toast | Candied Nuts | Plum | 50/ea

ITALIAN MEDLEY

"Burrata" | Tomato Confit | Pesto | Umami Puree | 125

BURNT CAESAR

Romaine - Kale | Peach | Smoked Tomato | Nori | 125

BEETROOT

Marmalade from the Stem | Walnuts | Manchego | Red Granita | 125

'HUTSPOT'

Potato | Haricot Vert | Chinese Cabbage | Smoked Fennel Milk | 125

BEEF TARTARE

Savory Dressing | Grapes | Mustard | Smoked Salt | 180

CEVICHE

Seasonal Catch | Smoked Consomme | Ponzu | Mango Ginger Ice | 150

PORK BELLY

Green Apple 'Sambal' | Pomegranate | Nasturtium | Crackling | 150

OCTOPUS

Charred | Black Bean | Cauliflower | Infused Watermelon | 150

Full-VIEW

POULTRY & FOIE

Best Part of Chicken | Shiitake Supreme | Apricot | Horenzo | 360

BARRAMUNDI

Curry Emulsion | Kailan & Ginseng Leaf | Zucchini | Black Garlic | 320

BEEF CHEEK

Yuzu Kosho Chimichurri | BBQ Broccoli | Burnt Onion | Celery | 380

WAGYU STRIPLOIN MB9+

Bone Marrow Jus | Brussel Sprout | King Oyster | Potato | 780

Sweet-VIEW

FLAVOR OF KOLAK

Banana Brulee | Sweet Potato | Palm Sugar | Coconut Lime Sorbet | 110

CLOUD SEVENTH

7 Form of Milk | Snow, Crispy, Foam, Jelly, Caramelized, etc | 120

CHOCOLATE

Many Ways | Candied Lemon | Earl Grey | Soursop Sorbet | 120