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 is seasonal and available, thus making our menu very small yet dynamic.

We recommend you to take the tasting courses to get the full experience and variety of his signature dishes.

3-COURSE MENU - IDR 688++
Amuse Bouche
Entrée
Plat
Dessert
Mignardises
*Supplement charge may apply on some menu selections

5-COURSE MENU - IDR 888++
Amuse Bouche
First Entrée
Second Entrée
Small Plat
Big Plat
Dessert
Mignardises
*Supplement charge may apply on some menu selections

12-COURSE PLANT BASED MENU
Here at VIEW, we see the future of food trending towards a higher consumption of vegetables & fruits due to the health benefits and also due to the impact that meat production has on the environment. Our goal is to provide a taste experience without thinking about whether you are eating meat protein, but replacing with plants or plants based products.

IDR 988++

We believe Food brings people together on many different levels. It’s a nourishment of the soul and body. It’s truly a form of sincere love and we feel honored to be able to share that kind of love.

Bon appetit!

Patrese Vito

Please let our associate know if you have any special dietary requirement, food allergy, or food intolerance.
All prices are in thousand (000) IDR and subject to 10% service charge and prevailing government taxes.
PRE-VIEW

BEETROOT | 158 🍁🍂🍁
Salt Baked Beet // Malang Apple // Walnut

FOIE GRAS | 278 | (Suppl. 88) 🥧
Smoked Foie Gras // Cherry Benedictine // Lapsang Souchong // Brioche

MUSHROOM | 188 🍄
Seasonal Mushroom Soup // Crispy Mushrooms Fritters // Mushroom Crudites

WOLF’S PEACH | 158 🍊🍊
Confit // Fresh // Powdered // Glass // Sorbet // Consommé

EGGPLANT | 228 🥕
Eggplant Mousse // Onion Consommé // Aubergine Ash Tuile

MAIN-VIEW

POTATO | 298 🥔
Dieng Potato Purée // Duxelle // Spinach

FRESH CATCH OF THE DAY | 388
Fresh Catch of the Day // VIEW Spice mix // Caviar // Cauliflower Texture

ROCK LOBSTER | 538 | (Suppl. 198)
Rock Lobster // US Maine Scallop // Bisque // Corn

CHICKEN | 398 🍗
6 hours Poached Chicken Breast // Quail Egg // Celeriac // Supreme

KIWAMI WAGYU 9+ | 898 | (Suppl. 298)
Australian Wagyu Prime Cut // VIEW Signature Mash // Root Vegetables // Jus

RISOTTO | 388 🍴
Wild Mushroom // Arborio

SWEET-VIEW

PUMPKIN | 158 🍁
Maple Roasted Pumpkin // Caramelized White Chocolate // Speculoos

MOONSTONE | 128 🍫
Hazelnut Butter // West Java Raspberry // Charcoal

VALRHONA BALI CUVEE 68% SAKANTI CHOCOLATE | 168
Warm Espuma // Mascarpone // Earl Grey Ice Cream