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

或 或

GULAI SERIMPING
Vodka Battered Canadian Scallops, Dewata Style Curry, Ikura
咖哩帶子
伏特加以大帶子、德瓦他島咖哩、三文魚籽

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

或 或

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

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。
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