EXPERIENCE THE ART OF THE PLATES.

TO LIVE A TRUE MOMENT AT THE TABLE,
BEGINS 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 its doors in 2020, AKAR is currently revamping itself, giving The Murray the unique opportunity to bring their culinary team to Hong Kong.
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
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 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

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

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

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、煙克魯維克堅果、醃菜、椰子飯

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

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