

LET'S START WITH

<b>Beef ox-tongue</b> Braised ox-tongue, quail egg, pear, shitake, cinnamon mayonnaise, sogayaki, chives	120
<b>Green Salad</b> Asparagus, snow peas, kenya bean, parmesan mayonnaise green goddess, crispy crumbs	85
<b>Crusted Tuna</b> Tuna with rice crackers, baby vegetables, pickled shallot, tomato and chipotle mayonnaise	135
<b>Pan Seared Scallop</b> cauliflower puree, parmesan, soy truffle vinaigrette, shimeji and crispy garlic	145
<b>Tiger Prawn</b> Butter poach prawn, pepper marmalade, roasted pumpkin, citrus caviar, chili soy, miso mayonnaise	115
<b>Grilled Octopus</b> Rosella dressing, pickled pepper, crusted potato bravas, spicy tomato	105
<b>Caprese</b> heirloom tomato, bocconcini, basil chili puree, sesame dressing, ricotta and balsamic caviar	105
<b>Cheese Platter</b> 5 kinds of cheese, crackers, grilled sourdough, marmalade and nuts	150
<b>SOUP</b>	
<b>Soup Of the Day</b> Daily fresh soup (please ask our staff)	75
<b>The 18th Boneless Oxtail Soup</b> Clear oxtail soup, star anise, authentic spices	175
<b>Roast Potato Soup</b> Roast potato cream soup, parmesan foam, shitake, grilled sourdough	85

OUR HOMEMADE ITALIAN PASTA

<b>Seafood Angel Hair</b> Seafood tomato sauce, scallop, and caviar	195
<b>Cheese Gnocchi</b> Ricotta potato gnocchi, mix mushroom, mushroom puree, asparagus, parmesan	175
<b>Sweet Potato Capelletti</b> Sweet potato mascarpone filling, pumpkin seed, sage beurre monte	175
<b>Potato Ricotta Ravioli</b> Spinach, lobster, tomato lobster bisque	190
<b>Seafood Risotto</b> Herbs mascarpone risotto, scallop, prawn, leek, tarragon	190
<b>Homemade Tagliatelle</b> Choices of sauce: Meat Bolognaise, parmesan fondue and fresh herbs Mushroom Bolognaise, parmesan fondue and fresh herbs	185 175

Wine Recommendations



CHEF SKILLS

<b>6 Hours Slow Cooked Lamb Shank</b> Slow cooked lamb shank, lamb rilletes, eggplant, harissa, spice lamb jus	270
<b>Roasted Wagyu Rump</b> black bean puree, daikon, Chinese cabbage, black bean jus, garlic chips	285
<b>24 Hours Slow Cooked Beef Brisket</b> 24 hours Beef brisket, potato puree, rendang powder, smoke BBQ	230
<b>Braised Short Ribs</b> Slow cook U.S short ribs, potato puree, persillade, baby carrot, braised leek, spice onion jus	295

I DON'T EAT BEEF

<b>Pan Seared Seabass</b> Cauliflower gratin, Cauliflower Puree, Capers raisins vinaigrette	315
<b>Pan Roasted Duck Breast</b> Seared duck, creamed corn, rillette, king oyster mushroom, citrus blackpepper sauce	225
<b>Barramundi</b> Seared barramundi, roasted baby corn, braised leek, creamed barigoule sauce	195
<b>Butter Pan Fried Salmon</b> Green vegetables, soubise nage, pea puree, almond, bacon soil	245
<b>Red Snapper</b> vegetables fricassee, cannellini, clam vin au jus, pepper ketchup	195

OUR SIGNATURES

<b>Grilled Chicken Sashlik, 500 gr</b>	220
<b>AUS - Young Black Angus Choice Tenderloin, 200 gr</b>	350
<b>US - USDA Choice Sirloin, 250 gr</b>	295
<b>AUS - Prime Sirloin, 250 gr</b>	230
<b>AUS - MSA Angus T- Bone, 500 gr</b>	550
<b>The 18th USA - Prime Tomahawk, 1200 gr</b>	1200
<b>The 18th USA Prime Rib, 550g</b>	595
<b>AUS - Campbel Ribeye, 200 gr</b>	285
<b>AUS - Mulwarra Lamb Rack, 200 gr</b>	260

\*Our Steak Including 1 Sauce of Your Choice  
 Wild Mushroom | Black Pepper | Café de Paris  
 Green Chimichurri | Béarnaise | The 18th Smoke Barbecue  
 Devil Sauce

SIDE DISHES

<b>Baby green beans with chili flakes</b>	45
<b>Sautéed Spinach</b>	
<b>Jasmine steamed Rice</b>	
<b>Quinoa &amp; Wild Mushroom</b>	
<b>Mashed Potato</b>	
<b>French Fries</b>	
<b>Corn Fritters</b>	
<b>Steak Fries</b>	

SWEET FINISH

<b>Mango and Pistachio</b> Mango cheesecake, pistachio cream, sable, crumb	85	<b>Hot Chocolate Lava Cake</b> Baked chocolate cake with vanilla ice cream
<b>Popcorn and Caramel</b> Popcorn mousse, butterscotch, brandy snap, praline ice cream	70	<b>Thai Tea Dessert</b> Thai tea mousse, bubble, crumb, vanilla ice cream
<b>Chocolate Dome</b> caramelize almond glaze, chocolate sauce, amarula cream	70	<b>Seasonal Tropical Fruit Platter</b> Selection of Fresh Fruit Daily
<b>Coffee and Milk</b> Coffee panna Cotta, coffee sponge, Dulce de leche, vanilla ice cream, milk powder	70	<b>Selection of Baskin Robbins Ice Cream</b> Selection Changes (Please ask our staff)
<b>The 18th Tiramisu</b> Our signature tiramisu	85	

Price are quoted in Indonesian Rupiah & subject to service charge



Mohon informasikan kepada kami apabila Anda memiliki persyaratan diet, alergi makanan, atau kebutuhan khusus lainnya.  
 Allow us to fulfill your needs, please let us know if you have any special dietary requirements.