



Syrco **BASÈ**

TASTING MENU LUNCH

BASÈ

Oka’s catch | algae | cucumber
Shrimp | shiso | aromatic sambal merah
Savoy cabbage | green chili koshi | lime

Tomato | almond | garden herbs
Hamachi | roots | aloe vera | andaliman
Oyster | fennel | calamansi | kemangi
Crayfish à la plancha

Spiny lobster | chayote | Made tea**
Rosti | kecombrang
Supplement +275K++

Jatiluwi red rice focaccia | algae butter| spread

Farm chicken | bumbu hitam | mushroom| salak **
Supplement +250K++

Island organic **vegetables** | based on today’s harvest
Nasi ulam | herbs | aromatics & pickles

Pork belly | base genep | pumpkin

or

Beef tokusen | eggplant | aged garlic
Supplement +275K++

“Kolak” | coconut | banana

or

Milk chocolate | mulberry | caramel

BASÈ pure 1.250k++ – *excluding supplements*

FULFILLMENTS

BEVERAGE PAIRING

Complete your Syrco BASÈ journey with a diverse selection of beverages with the surprising flavor profiles to blend together with your culinary moments.

Pure - 450k++
Journey - 750k++

WINE PAIRING

Exceptional selection of precisely sorted new world wines that are closest to Bali and tradition from old world classics.

Pure - 575k++
Journey - 950k++

SYRSCO FAVORITES WINE PAIRING

Pure - 950k++
Journey - 1.450k++

0% BEVERAGE PAIRING

Bold flavors based on local balinese produce and traditions are the bases of conscious prepared collection

Pure - 275k++
Journey - 450k++

All prices are in IDR, subject to 11% tax and 10% service charge