



Syrco **BASÈ**

## TASTING MENU DINNER

### BASÈ

**Savoy Cabbage** | green chili koshi | lime  
**Crayfish** | base marin

**Tartelette** | radish | dashi | tarragon

**Tomato** | almond | garden herbs

**Hamachi** | watermelon | coconut

**Oyster** | passion fruit | cashew

**Duck betutu** | taro rosti | chives

**Jatiluwih red rice focaccia** | peanut oil | algae butter | kanari nut

**Fish Rouleau** | potato purée | leek | razor clam \*\*  
Supplement +250K++

**Spiny lobster** "à la nage" | kangkung | jus \*\*  
Supplement +275K++

**Sepia** | black garlic | lemon kosho

Island organic **root vegetable** | barley koji hollandaise

**Nasi ulam** | fresh herbs | aromatic & pickles

**Pork cheek** | andaliman pepper | kanari nut

Or

**Wagyu tokusen MB5** \*\*

Upgrade +275K++

"Kolak" | coconut | banana

or

Milk chocolate | mulberry | caramel

**BASÈ pure 850k++** – *excluding supplements*

**BASÈ journey 1.500k++** – *including supplements\*\**

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## 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.

3 glasses - 375k++

5 glasses - 650k++

### WINE PAIRING

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

3 glasses - 575k++

5 glasses - 950k++

### 0% BEVERAGE PAIRING

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

3 glasses - 275k++

5 glasses - 450k++