



Syrco **BASÈ**

TASTING MENU LUNCH

BASÈ

Marigold | eggplant | flowers
Sea bass | sambal hijau | kaffir lime

Prawn | calamansi | jicama | kemangi
Oyster | cemcem | cucumber | cashew
Hamachi | tomato | ginger | miso

Gado gado | peanut | chili | garden herbs
Beef tartare | rendang style | mansur rice bread
Taro rosti | **crayfish** | chives

Bali bouillabaisse
supplement 250k++

Catch by fisherman Oka | leek | vierge
Banteng tenderloin | tarragon | pickled garlic
or

Wagyu tokusen MB 5
supplement 200k++

Barbeque cabbage | kenari nuts | base emas
Mansur rice | atjar | sambal merah

Pineapple | coconut yoghurt | lemon
or
Milk chocolate | mulberry | caramel

BASÈ lunch 950k++ – *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.

4 glasses - 600k++
5 glasses - 750k++

WINE PAIRING

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

4 glasses - 850k++
5 glasses - 1.100k++

0% BEVERAGE PAIRING

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

4 glasses- 400k++
5 glasses - 500k++