



Syrco **BASÈ**

TASTING MENU LUNCH

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

Jatiluwhi red rice focaccia | peanut oil | algae butter| kanari nut

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

Spiney 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*



FULFILLMENTS

BEVERAGE PAIRING

Complete your Syrcō 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++