



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

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*

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++