

# APICINE

## TAKEOVER

Sayaka Sawaguchi & Gil Nogueira  
Resident Chefs

Our endearing resident chef couple, Sayaka and Gil, have decided to leave their inimitable mark on a limited-time only tapas menu at Apicine.

Simple and light, perfectly executed cuisine that suits the hot sun and poolside vibes. Expect farm and ocean freshness emanating from the Sumba bounty.

Please enjoy as an extension of their Julang *mission* chef residence.

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OCTOPUS CARPACCIO  
orange, pesto, farm herbs  
310

PANISSE  
chickpea and green onion 'fries', Worcester mayo  
210

ROAST BEEF SOURDOUGH  
cured egg yolk, onion pickle  
250

CURED FRESH SUMBA FISH  
green oil, radish  
290

BEETROOT TARTARE  
house yogurt, chili, herb  
210

CRISPY KOREAN FRIED CHICKEN  
sweet and sour, black sesame  
280

SHRIMP  
papaya and pineapple salsa  
350

Prices in '000 thousand Rupiah.  
10% service charge + 10% government tax