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# STEAK REPUBLIC



We broil it exactly the way you like to lock in the natural beef flavor and we serve your sizzling steak on a pink Himalayan salt block, where you can experience a good source of magnesium, essential mineral and promotes healthy PH level in the body.

## Choose Your Favorite Cuts BLACK ANGUS

Striploin 200gr	328
Tenderloin 180gr	398
Rib Eye 220gr	348

## WAGYU MB 5

Striploin 200gr	498
Tenderloin 180gr	568
Rib Eye 220gr	428
Tomahawk	1,288
(Good for 3-4 persons)	

## SAUCE (Choose One)

Natural Thyme (G)  
Black Pepper (G)  
Wild Mushroom (G)

Green Pepper (G)  
Smoked BBQ (G)  
Garlic and Rosemary (G)

## SIDE DISH (Choose One Potato and One Vegie)

Double Baked Potato  
Mascarpone Mashed  
Wedges Potato  
Skillet Potato  
Dauphinoise  
Agra Fries

Sautéed Mushroom  
Grilled Vegetables  
Grilled Sweet Corn  
Roasted Pumpkin  
Broccoli Gratin  
Glazed Carrot

\*Additional side dish at 38

## BUTTER (Choose One)

Fresh Herb Butter  
Chili Flakes Butter  
Garlic Butter

Wild Mushroom Butter  
Basil Pesto Butter  
Mustard Butter



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## **DEGUSTATION MENU**

*IDR 488.000++/person*

### **CHICKEN POP'S (G)(D)**

Minced chicken, mushroom, peri peri aioli

### **GIN TONIC WATERMELON (D)(A)**

Compressed fresh watermelon, Himalayan salt, balsamic reduction

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### **SALMON NICOISE (S)(N)**

Salmon mosaic, edamame, quail egg, shallot confit, edamame

### **CHICKEN VELOUTE (D)(G)**

Cream of chicken, seasonal vegetables, fresh cream

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### **NORWEGIAN SALMON (S)(D)**

Mashed basil, ginger torch beurre blanc, preserved onion

### **MAGRET DE CANARD (D)(G)**

Duck breast, apple mascarpone, red cabbage, and apricot jus

### **RIBS BOURGUIGNON (D)(G)**

Slow cooked ribs, mixed vegetables, onion confit

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### **MANGO PUNCH (D)(G)**

Mango mousse, fresh strawberry relish, lime gel

### **FLAME ON THE AGRA (D)(G)(A)**

Strawberry ice cream, sponge, Italian meringue, brandy

**\*Additional wine pairing IDR 200.000++/ person**

*Please let our staffs know should you like to pair your main course with our wine selection from the cellar*

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## **LIGHT FARE**

<b>CHICKEN POP'S</b> (G)(D) Minced Chicken, Mushroom, Peri Peri Aioli	<b>68</b>	<b>EDAMAME MISO</b> (N) Wok Fried Edamame, Miso Butter, Soy Sauce, Pink Himalayan Salt	<b>58</b>
<b>GIN TONIC WATERMELON</b> (D)(A) Compressed Fresh Watermelon, Himalayan Salt, Balsamic Reduction	<b>58</b>	<b>SHRIMP BRIOCHE</b> (S)(G)(D) Lettuce, Brioche Bun, Cheddar Cheese, Dynamite Sauce	<b>78</b>
<b>BAKED CHEESE DIP</b> (D)(G) Brie Cheese, Cheese Crouton, Grilled Grape	<b>118</b>	<b>HOT WINGS</b> (D) Marinated Chicken Wings, Maple Sriracha, Cheese Sauce, Grilled Pineapple	<b>88</b>
<b>TRUFFLE FRIES</b> (G) Japanese Chili Powder, Seaweeds, Truffle Oil	<b>58</b>	<b>POUTINE POTATO</b> (G)(D) Cheese Fondue, Bacon Bites, Chives	<b>68</b>
<b>AGRA SAMPLER</b> (D)(G)(S) Selection of Our Signature Bites	<b>148</b>		

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## **STARTER**

<b>SALMON NICOISE</b> (S)(N) Salmon Mosaic, Edamame, Quail Egg, Shallot Confit	<b>88</b>	<b>CHICKEN VELOUTE</b> (D)(G) Cream of Chicken, Seasonal Vegetables, Fresh Cream	<b>58</b>
<b>SCAMPI CEVICHE</b> (S)(D)(G) River Prawn, Tiger's Milk, Pipian Verde, Charcoal Crackers	<b>68</b>	<b>ASIAN CHICKEN SALAD</b> (D)(N) Radish, Chinese Cabbage, Grilled Chicken, Carrot, Cashew Dressing	<b>58</b>
<b>LOBSTER BISQUE</b> (S)(D)(G) Fresh Water Lobster, Lemongrass, Coconut Milk	<b>88</b>	<b>BEEF BONE MARROW</b> (G)(D) Beef Brisket, Cola Barbeque Sauce, Potato Chips, Herbs Crumble	<b>98</b>
<b>DUCK PROSCIUTTO</b> (D) House Smoked Duck Breast, Malang Apple, Cantaloupe, Hoisin Aioli	<b>88</b>		

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### FROM OUR PAN

<b>TRUFFLE MISO RICE</b> (N)(D)(G)	<b>98</b>	<b>PENNE SALMON</b> (S)(G)(D)	<b>98</b>
Truffle Butter, Beef Ribs, Scallion, Edamame		Norwegian Salmon, Capers Cream, Olive, Fresh Tomato	
<b>FETTUCCINE DI MANZO</b> (G)(D)	<b>128</b>		
Wagyu Tenderloin, Mushroom, Spinach Pasta, Parmesan Sauce			

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### MAIN COURSE

<b>NORWEGIAN SALMON</b> (S)(D)	<b>158</b>	<b>LAMB NOISETTE</b> (G)(N)	<b>288</b>
Mashed Basil, Ginger Torch Beurre Blanc, Preserved Onion		Edamame Ragout, Grilled Mushroom, Javanese Coffee Sauce	
<b>MAGRET DE CANARD</b> (D)(G)	<b>138</b>	<b>WAGYU CHEESE BURGER</b> (D)(G)	<b>138</b>
Duck Breast, Apple Pureé, Red Cabbage, Apricot Jus		Wagyu Patty, Swiss Cheese, Chipotle Sauce, Truffle Fries	
<b>CHICKEN SUPREME</b> (D)	<b>98</b>	<b>RIBS BOURGUIGNON</b> (D)(G)	<b>198</b>
Grilled Chicken Breast, Pumpkin Pureé, Thyme, Vegetables		Slow Cooked Ribs, Mixed Vegetables, Onion Confit, Truffle Mashed	

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### SWEET ENDING

<b>STRAWBERRY MOJITO</b> (D)(G)(A)	<b>68</b>	<b>MANGO PUNCH</b> (D)(G)	<b>68</b>
Lime and Mint Mousse, Strawberry Curd, Almond Sponge		Mango Mousse, Fresh Strawberry Relish, Lime Gel	
<b>IRISH CREAM CHEESECAKE</b> (D)(G)(A)	<b>68</b>	<b>AGRA FLAME</b> (D)(G)(A)	<b>78</b>
Unbaked Cheesecake, Ganache, Tiules		Strawberry Ice Cream, Sponge, Italian Merengue Brandy	
<b>BANANA VANILLA SOUFFLÉ</b> (D)(G)	<b>68</b>		
Mashed Banana, Soufflé Mixture, Ubud Vanilla Sauce			

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## AGRA MIXOLOGY

<b>JADE MONKEY</b> Vodka, Melon Liqueur, Kiwi Syrup, Lemon, Lemonade	<b>128</b>	<b>SEXY LEMONADE</b> Brandy, Cranberry Liqueur, Lime, Sugar Syrup, Homemade Citrus Foam	<b>138</b>
<b>LA BANANA</b> Vodka, Banana Liqueur, Banana, Choco Bordeaux, Orgeat, Cream, Sea Salt, Whipped Cream	<b>98</b>	<b>JAVANESE SMOCKEY</b> American Bourbon, Clove Syrup, Cinnamon Syrup, Ginger Beer	<b>128</b>
<b>MACARENA</b> Gold Rum, Dark Rum, Ginger, Orgeat, Mint Leaves, Pineapple, Sparkling Pineapple	<b>98</b>	<b>AGRA MOON</b> Gold Rum, Orange Liqueur, Blue Curacao, Orgeat, Sparkling Water	<b>88</b>
<b>29 BEACH</b> Butterfly Pea Flower infused Gin, Lychee Brine, Lychee, Lemon, Lemongrass Syrup, Tonic Water	<b>88</b>	<b>BLACK RUSSIAN</b> Midnight Pep Me Up... Straight Vodka over Ice Topped with Coffee Liqueur	<b>108</b>
<b>COSMOPOLITAN</b> Mix of Vodka, Triple Sec, and Cranberry Juice Zings with a Hint of Flamed of Orange Peel	<b>88</b>	<b>OLD FASHIONED</b> Personal Favourite and Timeless Classic Re - Invented. Bourbon, Bitters, Sugar Cube, Ice, Orange Rind	<b>118</b>
<b>DAIQUIRI</b> A Santiago Classic of White Rum, Fresh Lemon Juice and Homemade Sugar Syrup Frozen or Not, Fruity or Not, the Choice is Yours	<b>138</b>	<b>YOUR CHOICE OF BOURBON :</b> Jim Beam Black Jack Daniel's Old No.7	<b>188</b> <b>148</b>
<b>NEGRONI</b> Gin, Sweet Vermouth and Campari with Flamed Orange Peel, Stirred and Straight Up	<b>148</b>	<b>KAHLUA SOUR</b> Sounds Strange, Tastes Amazing! An Unexpected Match of Kahlua, Lemon Juice, Homemade Sugar Syrup and Egg White	<b>108</b>
<b>LONG ISLAND TEA</b> 5 White Based Spirits, Gin, Vodka, Rum, Tequila and Triple Sec with a Dash of Cola for the "Tea "	<b>128</b>		

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## **COCKTAIL FLIPS**

*Served in 600ml Flips Bottle*

### **MESSAGE IN DA BOTTLE**

Hibiscus Infused Vodka, Dry Vermouth,  
Orange Liqueur, Elderflower

### **328 LE JARDIN BLEU**

Four Kinds of Basic Spirits,  
Blue Curacao Liqueur, Lemonade

**448**

### **LEGENDARY LONG ISLAND TEA**

**358**

Vodka, Gins, Rum, Tequila, Orange Liqueur, Cola

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## **MOCKTAIL**

### **TURMERIC FIESTA**

"TURMERIC" the Goodness from Earth...  
Combined with Ginger, Pineapple,  
Lime and Coconut Syrup

**38**

### **29<sup>th</sup> FLOOR**

Kaffir Syrup, Lime, Lychee Brine, Dragon Fruit,  
Lemonade

**48**

### **PINK SENORITA**

A Combination of Exotic Fruit, Fresh Strawberry,  
Fresh Pineapple, Fresh Banana, Coconut Syrup,  
Vanilla Syrup

**48**

### **GREEN MULLER**

Fresh Chunked Lemongrass, Cucumber,  
Lemongrass Syrup, Sparkling Water

**38**

### **SORRENTO**

Ginger Extract, Fresh Apple, Kiwi Syrup,  
Sliced Ginger, Ginger Ale

**48**

### **HOLIDAY PASSION**

Butterfly Pea Flower, Lychee Brine, Lemon,  
Lemon Grass Syrup, Sparkling Water

**48**

### **MARBELLA**

Red Chili, Chunked Lemongrass, Sea Salt,  
Lime, Cranberry Juice

**38**

### **GINGCO LATTE**

Ginger Extract, Ginger Syrup, Espresso,  
Fresh Milk

**48**

### **RED IN THE SKY**

Strawberry, Orange, Lime, Orgeat, Grenadine,  
Sparkling Water

**48**



## SPIRITS

		<b>By Shot   By Bottle</b>		<b>By Shot   By Bottle</b>	
		(Incl. mixers)		(Incl. mixers)	
<b><u>SCOTCH WHISKEY BLEND</u></b>				<b><u>LIQUEURS</u></b>	
Chivas Regal 12 YO	128	2,288	Bailey's Irish Cream	78	1,288
Chivas Regal 18 YO	188	3,988	Kahlua	88	1,888
Chivas Regal Royal Salute 21 YO		8,888	Midori	98	1,988
J&W Blue Label		9,888	Cointreau	98	1,788
J&W Red Label	78	1,488	Galliano Yellow	88	1,888
J&W Black Label	98	2,288	Jack Daniel's Honey	78	1,688
J&W Gold Label	128	2,788	Jagermeister	78	1,688
			Frangelico	88	1,888
<b><u>IRISH WHISKEY</u></b>				<b><u>SINGLE MALT</u></b>	
Jameson	78	1,788	Glenmorangie 10 YO		3,688
Old Bushmills	78	1,588	Singleton 12 YO	198	4,288
Canadian Club		1,588	Maccalan 12 YO Sherry Oak	298	6,888
			Maccalan 12 YO Double Cask	288	6,688
<b><u>JAPANESE WHISKEY</u></b>				Maccalan 15 YO Triple Cask	
Kakubin	110	2,288	Dalmore 12 YO		8,888
			Glenkinchie 12 YO		4,188
<b><u>BOURBON WHISKEY</u></b>				The Balvenie Doublewood 12 YO	
Maker's Mark	98	1,988	Glenlivet 12 YO		3,888
			Glenlivet 15 YO		2,988
<b><u>AMERICAN WHISKEY</u></b>				Glenlivet 18 YO	
Jim Beam White	78	1,288	Glenfiddich 12 YO	148	3,888
Jim Beam Black	108	2,288	Glenfiddich 18 YO		5,288
Jack Daniel's Old No.7	88	1,488			2,888
					5,488
<b><u>BRANDY / COGNAC</u></b>					
St Remy	128	1,388			
Martell VSOP Red Barrels		4,288			
Remy Martin VSOP <i>Champagne Cognac</i>		3,288			

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		(Incl. mixers)		(Incl. mixers)	
<b><u>PORT &amp; GRAPPA</u></b>				<b><u>RUM</u></b>	
Cockburns Fine Ruby		1,458		Bacardi Light	58      688
Penfolds Club Tawny		1,288		Bacardi Gold	78      1,688
				Bacardi Apple	88      1,988
				Malibu	88      1,888
<b><u>APERITIF</u></b>				Myer's Dark	78      1,588
Martini Dry	68	1,588		Ron Diplomatico	108      2,288
Martini Bianco	68	1,588			
Campari	68	1,788		<b><u>GIN</u></b>	
Ricard	98	1,988		Beefeater	78      1,588
Aperol	68	1,388		Gordon's	58      688
				Tanqueray London	78      1,788
<b><u>TEQUILA</u></b>				Tanqueray No.10	148      3,688
Jose Cuervo Reposado	78	1,488		Bombay Sapphire	98      1,988
Patron Xo Café		1,888		Hendrik's	138      2,988
Don Julio	148	3,288		Monkey 47	148      2,388
<b><u>VODKA</u></b>					
Absolute Blue	78	1,688			
Sky Vodka	58	658			
Ciroc	108	2,288			
Grey Goose Original	158	2,888			
Kettle One		2,188			

## **BEER**

Prost (s)	38
Bali Hai (s)	48
Bintang (s)	48
Heineken (s)	68
Guinness	68
Corona	128
König Ludwig	118

## **SOJU "JINRO"**

Fresh	188
Green Grape	188
Plum	188
Strawberry	188

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### **ICED TEAS**

<b>MINT AND GINGER</b>	<b>38</b>
Local Black Tea, Ginger, Lemon, Mint Leaf and Palm Sugar	
<b>STRAWBERRY MINT</b>	<b>38</b>
Local Black Tea, Strawberry, Mint, Palm Sugar	
<b>APPLE MINT</b>	<b>38</b>
Local Black Tea, Fresh Apple, Mint, Homemade Pandan Syrup	

### **ICED COFFEES**

<b>MOCHA MADNESS</b>	<b>38</b>
Espresso Shot, Fresh Milk, Blended with Belgian Chocolate	
<b>CARAMEL ICED MACCHIATO</b>	<b>38</b>
Espresso Shot, Vanilla, Fresh Milk, Caramel Sauce	

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### **SINGABERA TEAS**

Java Breakfast, Pure Camomile, Pure Peppermint, Earl Grey, Lychee Black, Jasmine Green Sencha, Moroccan Mint, Butterfly Roselle, Krakatau Sunrise, Krakatau Sunset, Wedang Uwuh, Jahe Wangi	<b>38</b>
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<b><u>FRESH JUICE</u></b>	<b>38</b>
Orange, Green Apple, Pineapple, Strawberry, Watermelon	

### **COFFEE**

ESPRESSO	<b>38</b>
AMERICANO	<b>38</b>
MACHIATO	<b>38</b>
CAFÉ LATTE	<b>38</b>
CAPUCCINO	<b>38</b>

### **SOFT DRINKS**

COCA COLA	<b>38</b>
SPRITE	<b>38</b>
TONIC WATER	<b>38</b>
SODA WATER	<b>38</b>

### **MINERAL WATER**

AQUA REFLECTION NATURAL	<b>28</b>
AQUA REFLECTION SPARKLING	<b>28</b>
EQUIL NATURAL	<b>38</b>
EQUIL SPARKLING	<b>38</b>