



LET'S START WITH

- Beef Carpaccio**  130
Sliced meat serve with wild mushroom, truffle mayonnaise and crispy parmesan
- Wagyu Spiced Beef Salad** 115
Wagyu serve with cucumber, tomato, herbs and Thai dressing
- Roasted Pumpkin**  125
Roasted pumpkin serve with yogurt, honey granola and tarragon leaves
- Panfried Scallop** 140
Panfried scallop with balsamic reduction, citrus caviar and micro greens
- Grilled Chicken Caesar Salad** 110
Baby romain serve with caesar dressing, quail egg and grilled chicken
- Composed Beetroot Salad**   95
Beetroot serve with goat cheese, candied walnut and balsamic dressing
- Tuna Tartare** 110
Tuna serve with truffle mayonnaise, quail egg and mix greens
- Salmon and Green Salad** 110
Pan seared salmon with green salad and sesame dressing

SOUP

- Soup Of the Day** 70
Daily fresh soup (please ask our staff)
- Seafood and Tomato Soup** 155
Italian seafood and vegetables soup
- The 18th Oxtail Soup** 170
Clear oxtail soup cooked with star anise and spices
- Creamy Mushroom Soup**  80
Mushroom soup with thyme foam and grilled sourdough


OUR ITALIAN PASTA

- Champagne Angel Hair**  195
Angel hair pasta serve with champagne sauce, scallop and black fish roe
- Homemade Pumpkin Agnolotti** 175
Pasta with buternut pumpkin, pumpkin seed and truffle parmesan cream
- Mushroom Rissoto** 185
Mushroom risotto serve with morel brown butter, boneless chicken wing and chicken sauce
- Homemade Tagliatelle** 175
Homemade tagliatelle serve with pesto, cherry tomato and fresh herbs

CHEF SKILLS

- Slow Cooked Lamb Shank**  265
Slow cooked lamb shank with tomato and gravy
- Roasted Wagyu Rump** 285
Roasted wagyu serve with pomery mustard, garlic confit and semi dried cherry tomato
- Braised Veal Cheek**  225
Braised veal cheek serve with potato puree, baby carrots and crispy potato
- AUS Short Ribs** 295
AUS short ribs serve with glazed barbecue sauce, baby vegetables and micro greens

I DON'T EAT MEAT

- Pan Fried Seabass** 315
Pan fried seabass serve with cauliflower and tarragon brown butter
- Grilled Barramundi**  195
Grilled Barramundi serve with nut crusted, chipotle hollandaise and seasonal vegetables
- Butter Pan Fried Salmon** 245
Pan fried salmon serve with baby carrots and bernaise tomato sauce
- Melanzane Parmigiana** 135
Classic vegetarian dish of baked eggplant and tomato with mozzarella
- Roasted Whole Cauliflower** 135
Roasted organic cauliflower serve with truffle mayonnaise and pomegranate

OUR SIGNATURES

- USA - Choice Tenderloin, 200 g** 385
- AUS - Stockyard Sirloin Angus 200 Days Grain fed, 200 g** 350
- The 18th USA -Prime Tomahawk**
 - 550 g 595
 - 1000 g 995
- AUS - Grass Fed Mulwarra Ribeye, 200 g** 275
- AUS - Mulwarra Lamb Rack, 350 g** 250
- AUS - OBE Organic Sirloin, 200 g** 265
- AUS - Prime Sirloin, 200 g** 225
- Grilled Chicken Sashlik, 400 g** 210

*Please choose 1 (one) of below sauce options:
Truffle and Wild Mushroom | Smoky Blackpepper
Green Peppercorn | Chipotle Butter | Green Chimichurri
Bernaise | The 18th Barbecue Sauce

SIDE DISHES

- Baby Green Beans with Chili Flakes 35
- Sauteed Spinach
- Steamed "Cianjur" White Rice
- Quinoa & Wild Mushroom
- French Fries
- Mashed Potato
- Sweet Potato Fries
- Chef's Signature Salad

SWEET FINISH

- Signature Dessert Platters** 85
Selected by our Chef de Cuisine
- Salt and Sweet** 70
Caramel brulée with homemade snickers
- Chocolate Trio** 70
Chocolate Cake, Dark Chocolate Mousse and Chocolate Ice Cream
- Vanilla Panna Cotta** 70
Vanilla panna cotta served with citrus compote, lemon sorbet and citrus caviar
- The 18th Tiramisu** 85
Our Signature Tiramisu
- Hot Chocolate Lava Cake** 75
Baked chocolate cake with vanilla ice cream
- Fresh Lembang Strawberry** 45
Whipped cream, coconut milk gratin, coconut grated
- Seasonal Tropical Fruit Platter** 85
Selection of fresh fruits daily
- Selection of Ice Cream** 40/scoop
Selection changes (Please ask our staff)