



BASÈ

Marigold | eggplant | flowers
Sea bass | sambal hijau | kaffir lime

Prawn | calamansi | jicama | kemangi
Oyster | cemcem | cucumber | cashew
Hamachi | tomato | ginger | walnut

Squid | peanut | chili | garden herbs
Beef tartare | rendang style | tempe crisp
Taro rosti | **spiny lobster** | chives

BASÈ soto

or

Bali bouillabaisse
supplement 150k++

Catch by fisherman Oka | leek | vierge
Banteng tenderloin | tarragon | pickled garlic

or

Wagyu tokusen shortrib
supplement 200k++

Island organic roasted vegetables
Mansur rice | atjar | nuts

Pineapple | coconut yoghurt | lemon

or

Milk chocolate | mulberry | caramel

BASÈ essence 1.500k++ – *excluding supplements*

BASÈ journey 1.750k++ – *including supplements*



MAIN COURSE

BALI BOUILLABAISSE

Sea treasures | rouille

600k

CATCH BY FISHERMAN OKA 'A LA MEUNIÈRE'

Vinaigrette vierge

475k

GROUPEL BAKAR & SPINY LOBSTER

Bearnaise

850K

BANTENG BEEF

Tenderloin | stew | okra

550k

BLACK HERITAGE PORK

Pumpkin | mung bean

575k

NASI GORENG QUAIL

Mansur ricer | egg | crackers | sambal | atjar

425k

ORGANIC ROAST CHICKEN *(2 persons)*

1.100k

WAGYU TOKUSEN SHORTRIB

Pickled garlic | tarragon

800k

CHAYOTE & BEETROOT *(vegan)*

Ginger | green beans | mulberry

395k



SIDES

TARO ROSTI 4PCS <i>(vegan)</i>	85k
GARDEN SALAD <i>(vegan)</i>	75k
ROASTED ISLAND ORGANIC VEGGIES <i>(vegan)</i>	95k
NASI KUNING BAKAR ATJAR <i>(vegan)</i>	75K
BEEF RENDANG TARO	120K
MANSUR RICE BREAD SPREAD <i>(vegan)</i>	65k

DESSERTS

PURE CHOCOLATE Avocado soursop	195k
PINEAPPLE Coconut yoghurt kemangi	195k
BOUNTY Coconut vanilla chocolate	195k
MULBERRY Caramel milk chocolate	195k
FORAGER TREASURES Fresh fruits	175k



Syrco BASÈ Restaurant

Is where food, culture, and sustainability come together in a way that feels natural and inviting.

Every element, from the carefully chosen ingredients to the stories behind each dish, reflects a deep respect for Bali's land and its people.

All prices are in IDR, subject to 11% tax and 10% service charge



SB FAMILY

Agung, Aji, Angga, Anton, Arya, Astawa, Audrey, Ayu, Ayu Wijaya, Bagus, Cahyati, Cavin, Charlotte, DekAri, Desi, Deti, Detra, Deviana, Devina, Dewa Ngakan, Diana, Dwi, Edo, Edy, Ellena, Elsa, Erik, Evelyn, Fitria, Gio, Gung Rai, Intan, Jessica, Josika, Kawi, Koming, Memik, Nanda, Natar, Ngakan, Noa, Pajar, Perbawa, Rizky, Sintia, Stefan, Steven, Suargita, Sudana, Syrco, Wahyu, Yuli



BITES

OYSTERS FROM LOMBOK *(3x 2pcs)*

- Nature | passionfruit
 - Cemcem | cucumber | jambu air
 - Leek | seaweed | sambal
- 350k

STEAK TARTARE

Rendang style | tempe crisp

290k

TUNA TARTARE

Algea | squid krupuk

275k

TARO *(vega)*

Island organic picks

120k

RISOLE

Chicken | napinadar

150k

RISOLE

Prawn | sambal merah

150k



STARTERS

SB SALAD *(vegan option available)*

Grouper | mansur rice | aloe vera

275k/225k

GADO GADO *(vegan option available)*

Peanut | kecap | quail egg

225k

HAMACHI DRY AGED

Tomato | ginger | miso

350k

SPINY LOBSTER A LA NAGE

650k

CRAYFISH PLANCHA *(3 pcs)*

350k

TOMATOES *(vegan)*

Ricotta | kemangi

245k

BALI BOUILLABaisse

Sea treasures | rouille

395k



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.

5 glasses - 750k++

WINE PAIRING

Exceptional selection of precisely sorted new world wines that are closest to Bali and tradition from old world classics.

5 glasses - 1.100k++

0% BEVERAGE PAIRING

Bold flavors based on local balinese produce and traditions are the bases of conscious prepared collection

5 glasses - 500k++