



BASE

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

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

Gado gado | peanut | chili | garden herbs
Beef tartare | rendang style | tempe crisp
Taro rosti | **crayfish** | chives

Bali bouillabaisse
upselling 250k++

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

BASE lunch 950k++ – *excluding 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 <i>(vegan option available)</i> Grouper mansur rice aloe vera	275k/225k
GADO GADO <i>(vegan option available)</i> Peanut kecap quail egg	225k
HAMACHI DRY AGED Tomato ginger miso	350k
SPINY LOBSTER A LA NAGE	650k
CRAYFISH PLANCHA <i>(3 pcs)</i>	350k
TOMATOES <i>(vegan)</i> 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.

4 glasses - 600k++
5 glasses - 750k++

WINE PAIRING

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

4 glasses - 850k++
5 glasses - 1.100k++

0% BEVERAGE PAIRING

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

4 glasses- 400k++
5 glasses - 500k++