



THE DHARMAWANGSA
JAKARTA

SEAFOOD NIGHT MENU

<u>Item</u>	<u>Price /100 gr</u>
Tuna Saku	140,000
Mahi-Mahi Fillet Skin	50,000
Scarlet Snapper Fillet Skin	125,000
Red Mullet Fillet Skin	100,000
Ruby Snapper Fillet Skin	90,000
Parrot Fish Fillet Skin	75,000
Needle Fish Fillet Skin	75,000
Kisu Sebiraki (White Fish)	90,000
Grouper Fillet Skinless	130,000
Emperor fillet Skinless	90,000
Sweetlip Fillet Skinless	90,000
"Raja Ampat" Mud Crab Papua	200,000
Rock Lobster	200,000
Canadian Oyster (1 pc)	60,000
Crimson fish (Gold Band Snapper) Fillet Skin	90,000
Squid "Semampar" (10-12 per kg)	47,600
Rahang Tuna (1 pc)	175,000

Cooking Method: Grilled, Deep Fried, Steamed, or Smoked

Sauce: Padang or Sweet & Sour

*Sambal: Sambal Kemangi, Sambal Jimbaran, Sambal Bawang,
Sambal Dabu-Dabu, Sambal Matah, Sambal Colo-Colo*