
Karbon



What are we, a Karbon copy?

Hardly.

We cook with fire, flavour, and zero fluff.

Plates that punch. Bites that bluff.

No gimmicks. No ego. **Just bold, honest stuff.**

CHAR **BITES**

(**Small, savage, gone in a flash. These one-biters bring fire straight to your fingertips. Loud, loaded, and built for the bold perfect to kick off the night with a snap.**)

Josper Sourdough (D,G) — **38**

House sourdough, fired in the josper.
Served with seasonal butter and smoked olive oil.
Flame-charred, torn by hand, gone in seconds.

Smoke Jam (D,F,G,M,SB) — **58**

Smoked brisket marmalade, grilled sourdough, house pickles,
And smoked sour cream.
Sweet heat, soft smoke, one heavy bite.

Tostada de Karbon (E,F,G,M,SB) — **48**

Deep-fried tortilla with herb emulsion, Karbon tomato salsa,
Pickled onion, and tuna finished with a flash of charcoal.
Bright, smoky, gone too fast.

Dietary Indicators

D	-	Dairy	
E	-	Eggs	
F	-	Fish	
G	-	Gluten	
M	-	Mustard	
N	-	Nuts	
P	-	Peanuts	
S	-	Seafood	
SB	-	Soy Bean	
SE	-	Sesame	

Prices are listed in thousand Rupiah and are exclusive of tax and service charges.

Marrow Wheel (D,E,F,G) **48**

Crisp churro ring, topped with smoked sour cream,
Burnt bone marrow, and caviar.
Rich, rough, and ready.

Torch Tartare (D,E,G,SB) **58**

Beef tartare with kecombrang and black garlic aioli,
Served on brioche deep-fried in beef fat.
Bold, floral, and raw.

Taquito Inferno (D,E,G,M,SE,SB) **68**

Mongolian-spiced lamb in crisp mini tacos,
With sriracha aioli and house-pickled onions.
Hot, sharp, gone in two bites.

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FORE **PLAY**

(**The build-up before the blaze. Smoke, spice, and tension in every bite.**
These dishes flirt with fire teasing the senses and setting the tone for what's to come.)

Firebird Wings (D) — **68**

Jerk-seasoned wings grilled to smoky perfection,
Paired with smoked sour cream.
Fiery, smoky, and fierce.

Firekissed Truffle Tataki (D,G,SB) — **88**

Charcoal-seared wagyu tataki with ponzu, yuzu, and truffle.
Smoky, bright, and decadent.

Prawn Gone Wild (D,S,SB) — **118**

Josper-fired prawns with pimento habanero sauce,
Subang pineapple salsa, and a final hit of Padang sauce.
Bold spice, bright fruit, no quiet bites.

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Charred Caesar 2.0 (D,E,F,G,M,SB) **78**

Half cos lettuce charred over fire, dressed in a fish-garum Caesar dressing with beef marmalade, sourdough croutons, Parmesan, and a cold-smoked quail egg.
Same caesar. Deeper umami. Better mess.

Torch Garden Octo (F,S,SB,PN) **78**

Josper-grilled octopus tossed with kedondong, cosmos leaves, Torch ginger flower, and toasted peanut dressing.
Fresh greens. Loud dressing. Deep char.

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ON **THE SPEAR** 

(**Meat, heat, and a stick. From charred koftas to smoky sate, each skewer is built to sizzle. Dripping, blistered, and straight from the grill. Eat it hot, eat it fast.**
Mininum 2 piece per order.)

Sate Cak Bon (D,G,PN,SB) 22

Grilled chicken skewers served with smoky burnt peanut sauce
And tangy pickled shallots.
Crunchy, spicy, and fire-kissed.

Spiced Fungus (D,E,M,N,SB) 22

Fire-grilled mushroom shawarma spice with pickled chili heat,
And a garlic aioli cool-down.
Bold, layered, and packed with punch.

Saigon Stick (D,F,G,PN,SB) 38

Juicy beef skewers kissed by flame,
Served with classic Nuoc Cham for a punch of zest and heat.
Charred, tangy, fresh.

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Seoul Soul (D,G,SE,SB) **38**

Flame-kissed lamb with sticky Bulgogi glaze
And crunchy kimchi slaw.
Smoky, spicy, and fresh.

B&B (D,E,F,S,SE,SB) **48**

Beef, bacon, repeat. Stacked and charred to perfection,
With smoky black garlic aioli.
Meat on meat, fire on flavor.

Stack Attack (D,G) **48**

Tortilla, minced beef— stacked, skewered, grilled,
And glazed with hot honey.
Sticky, beefy, built for the fire.

Prices are listed in thousand Rupiah and are exclusive of tax and service charges.

CENTER **FLAME**

(This is where it all burns bright. Charred, bold, unapologetic mains that live at the heart of the fire. Big portions, loud flavor, cooked hard and fast or slow and deep.)

FireWrap Picanha (S,SE,PN) 228

Char-grilled black angus picanha with Nam Jim,
Chili jam, burnt garlic, crushed peanuts, and betel leaf.
Wrap it, bite it, feel the burn.

Smoked Citrus Duck (D,SB) 188

Honey-roasted dry-aged duck breast with grilled bok choy
And tangy orange gastrique.
Sweet smoke, crispy skin, deep flavor.

The Kraken Char (D,E,M,N,S,SB) 208

Josper-fired octopus with romesco, lime aioli, and charred baby potatoes.
Smoky, zesty, and straight off the flame.

Claypot Umami (D,G,S,SB) 148

Japanese rice simmered in dashi with mixed mushrooms and prawns.
Finished with watercress salad and served bubbling in a claypot.
Deep umami, woody heat, soft crunch.

Duck Inferno (D,E,F,G,S) 178

Dry-aged duck leg slow-braised for 7 days, laid over red curry sauce
With ember ricotta gnocchi and crispy duck skin.
Dark, rich, and loud in all the right ways.

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Karbon Lasagna (D,E,G) **178**

Homemade lasagna layered with lamb arabic curry, Massaman,
Hung yoghurt, cheese, blasted in the josper.
Stacked, scorched, seriously rich.

Hot Mac & Ribs (D,E,G,M,SB) **268**

Pastrami-style Wagyu short ribs, smoked low and slow,
Lacquered with house chipotle hot sauce,
With fusilli mac & cheese and yuzu mustard watercress salad.
Smoke, tang, cream — all in balance.

The Black Bowl (E,G,S,SB) **268**

21-Days dry-aged oyster blade MB 6/7
With charcoal truffle congee, cured egg yolk tare,
And crispy tortilla sticks.
Premium beef, comfort bowl, Karbon style.

The Karbon Burger (D,E,G,M,SB) **158**

Wagyu beef patty, American cheese, pretzel bun,
Karbon burger sauce, and a pile of spring onion fries.
Medium rare, always!
No tricks. No hiding. Just a damn good burger.

Flame Roast (D,G,M,SB) **168**

Half chicken roasted with Karbon rub, served with
Charred zucchini and fresh herb salsa.
More succulent. More focused. Still unmistakably Karbon.

Fish & Feast (D,F,G,P,SB) **218**

Today's saltwater fish grilled whole, served with African chimichuri,
Pop sauce, charred flatbread, apple slaw, spring onion bulb,
And pickled starfruit.
Tear the bread. Take your fish. Make your bite.

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ON THE **SIDEFIRE**



(**Not your average sides. These are flame-kissed, fat-fried, and full of punch.**
Potatoes, grains, and greens all thrown to the fire and dressed to kill.)

Blaze Corn (D,E,G,M,SB) 48

Whole corn charred over fire,
Slathered with spicy umami glaze and topped with parmesan.
Bold, smoky, with a cheesy kick.

Smokey Mash (D) 48

Whole potato charred over wood fire,
Mixed with cream and cheese.
Rich, smoky, and meltingly good.

Funky Fries (E,M,SB) 58

Homemade fries fermented for 7 days, fried in beef fat,
Served with Karbon aioli.
Bold, funky, and rich like dry-aged meat.

Your Boring Fries (E,G,M,SB) 58

Simple fries, fried to perfection.
Served with our smoky Karbon aioli.
Sometimes boring is just right.

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Smoked Rice (SB) **28**

Wood-smoked rice with rich, smoky depth.
A perfect base for flame-grilled dishes.

Yaki Kyuri (D,G,S,SE,P) **58**

Fire-cooked kyuri with pineapple hot mint dressing,
Creamy basil espuma, and a dusting of togarashi.
Green, creamy, unexpected.

Charred Tatin (D,G) **78**

Caramelized onion tarte tatin with crisp puff pastry,
And lemon dill cream cheese.
Dark onion. Bright cream. Clean cut.

Potato & Cloud (E,D,M,SB) **78**

Fried diced potatoes covered in herb aioli espuma, smoked paprika,
And parmesan.
Crispy below. Creamy above. No polite bites.

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we do fire, smoke, and flavours
that do not hold back.

KARBON **CUTS**  Minimum 200gr

(**The cleanest cuts meet the hottest flame. Premium selections grilled with intention seared, smoky, and full of attitude.No fuss. Just fire and flavor.**)

Fresh Small Cuts

Black Angus Picanha	**180** /100gr
Wagyu Top Sirloin MB 9+	**298** /100gr
Striploin MB 3	**190** /100gr
Wagyu Striploin MB 6/7	**380** /100gr
Ribeye MB 3	**200** /100gr
Ribeye MB 5	**280** /100gr
Wagyu Tenderloin MB 6/7	**340** /100gr
Wagyu Oyster Blade MB 6/7	**320** /100gr

Fresh Big Cuts

Black Angus Tomahawk	**268** /100gr
Black Angus OP Ribs	**298** /100gr
Wagyu Bone-In Ribeye	**258** /100gr

Choice Boring Fries or Green Salad
Choose BBQ/Chimicuri/Mala Jus (D,F,M,S,SB)
Minimum 200gr

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KARBON **AGED**

Minimum 200gr

Funk, depth, and time in the flame.
House-aged beef, rich with character, cooked over woodfire to amplify its soul.
It's primal, it's punchy, and it's all ours.

Aged Small Cuts

21-Days Aged Wagyu Top Sirloin MB 9+	**320** /100gr
21-Days Aged Ribeye MB 5	**310** /100gr
28-Days Aged Wagyu Oyster Blade MB 6/7	**350** /100gr

Aged Big Cuts

21-Days Aged Op Ribs	**328** /100gr
21-Days Aged Shortloin	**308** /100gr
30-Days Tomahawk	**328** /100gr

Choice Boring Fries or Green Salad
Choose BBQ/Chimicuri/Mala Jus (D,F,M,S,SB)
Minimum 200gr

ASK OUR TEAM ABOUT TODAY'S SPECIAL CUTS

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AFTERGLOW 

(**When the fire calms, but flavor lingers. Smoke meets sweetness, heat plays with chill. These desserts are the last kiss of the night soft, burnt, and unforgettable.**)

24-Hours Lemon (D,E,N) 78

Whole lemon transformed: hollowed and filled with smoked lemon curd,
Lemon sorbet, and candied walnuts. Eat the peel, taste the fire.
Tart, smoky, and insanely fresh.

BurnBerry (D,E,G) 68

Burnt strawberries drenched in strawberry basil water,
Paired with smoky vanilla ice cream, creamy mascarpone,
And crispy rice krispi.
A fiery, fresh, and crunchy delight.

Karbon S'mores (D,E,G,N) 28

Homemade marshmallow stuffed with crunchy crackers
And rich chocolate, burnt to perfection just like a campfire classic
But flipped with a Karbon twist.
Torch. Toast. Devour.

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Ember Cookies (D,E,G,N) **78**

Josper-baked cookie with walnuts, Valrhona chocolate, and oats,
served hot with smoked vanilla ice cream.
Hot pan. Cold cream. One spoon is never enough.

Coco Loco (D,E,G,N,P,SE) **78**

Coconut bavarois with mint yuzu granita, nata de coco,
Toasted peanut and Sichuan peppercorn crumb with sesama brittle.
Clean, tropical, and kissed by fire.

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AFTER **BURN**

Kitchen's closed but we're still feeding the chaos.
Late-night bites for the hungry, the reckless, and the beautifully unhinged.
Smoked, fried, and sauced just right to save your night or ruin your morning.

Smoked Indomie Goreng (E,G) 45

The 1AM Indomie you don't regret. Charred over wood fire
for that deep, smoky flex.
We hit it with a few secret weapons from the Karbon arsenal because you've grown up, but your cravings haven't.

Smoked Indomie Surprise! (E,G,?) 78

Smoked Indomie + whatever the kitchen gods left us today.
Brisket bark, burnt ends, wagyu trimmings or just vibes.
No promises. High risk, high reward.

Funky Wings (E,G,P,M,S) 78

Double-fried chicken wings drowned in shrimp paste caramel sweet,
salty, sticky, straight-up filthy. Comes with aioli,
because even chaos needs a cool-down.
Eat with your hands. Regret nothing.

Burn Burn Fries (E,G,M) 58

Crispy fries dusted in chili powder, served with a chili aioli that slaps.
Spicy, greasy, and a little bit angry just like you at 2AM.

This menu is
Only available at 10:30 PM

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K-Pop! (D) **38**

Caramel popcorn, but make it spicy.
Sweet, crunchy, with a chili kick that sneaks up like a K-drama plot twist.
Zero chill. All pop.

Cak Bon Bowl (D,F,G,P,SB) **78**

Smoked rice loaded with our signature Sate Cak Bon flame-grilled chicken skewers, burnt peanut sauce, and pickled sambal matah for that Bali-backyard, 3AM warung energy.
Crunch, smoke, heat all in one bite.

Saigon Burn Bowl (F,P,SB) **98**

Smoked rice gets the upgrade with juicy beef skewers (Saigon Stick), drenched in nuoc cham and sprinkled with crushed peanuts.
It's Vietnamese street heat meets Karbon grill chaos.

Blaze Corn (D,E,G,M,SB) **48**

Whole corn charred over fire, slathered with spicy umami glaze and topped with parmesan.
Bold, smoky, with a cheesy kick.

The Karbon Burger (D,E,G,M,SB) **158**

Wagyu beef patty, american cheese, pretzel bun, Karbon burger sauce, and a pile of spring onion fries. Medium rare, always!
No tricks. No hiding. Just a damn good burger.

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