

NEW YEAR'S EVE at saji

New Year's Eve deserves unique flavors that linger long after midnight. Therefore we've crafted a special menu to celebrate the last evening of the year with you, blending the best of our Indonesian roots with seasonal Danish ingredients. Reserve your spot now and join us for an unforgettable night of food, friends, and a proper send-off to 2024!"

WELCOME CHAMPAGNE



GOHU IKAN

Maluku-style ceviche w. Danish hiramasa & calamansi



SATE LILIT

Balinese-grilled fish skewers w. Danish cod



PAPEDA KUAH KUNING

Papua-style fish stew w. Danish mackerel & sago starch



RENDANG RAVIOLI

Handmade ravioli filled w. Danish deer braised in `rendang` spices served w. savoury coconut sauce & potato frikadeller



FINANCIER

Chestnut financier w. Gran Marnier and matcha ice cream

800 Pp

EXCLUSIVE DRINK PAIRING

Includes 2 glasses of wine for the savoury dishes
and 1 glass of seasonal cocktail for the dessert

375 Pp

