

欢迎

Welcome to Canton 108

Canton 108 is a modern Chinese dining establishment by Artisan Kuliner Group that serves authentic Cantonese style Chinese cuisine with a modern twist.

We proudly use humble, home-grown local ingredients and prepare them carefully with a distinguished gastronomical approach to create a memorable dining experience for our guests.

At Canton 108, you can find premium selections of Cantonese style Chinese cuisine: from superb dim sum to exceptional steak and seafood selections, Chinese comfort food of rice and noodles, and delicate desserts, all presented beautifully.

Canton 108 is adopting the Chinese philosophy of creating all of its dishes with an emphasis on the harmony of all senses:

Scent, Texture, Flavour and Colour.

We take pride in using high quality ingredients to ensure a fulfilling dining experience for everyone.





主菜单
Main Menu

港式烧味 Hong Kong BBQ



香脆烧牛肉

1kg Whiskey Flamed "Char Siu"

US Bone-in Beef Short Ribs

1kg Iga Sapi Panggang dengan Whiskey dan Bumbu "Char Siu"

950





熟北京烤鸭

Dry-Aged Peking Duck
Served with Pancakes, Spring Onion
and Cucumber

Bebek Panggang ala Peking Dry-Aged dengan
Pancakes, Daun Bawang dan Mentimun

Whole 650

Included with Optional Second Course:

Black Pepper Duck / Ginger Onion Duck / Duck Fried Rice

Bebek dengan Saus Lada Hitam / Tumis Bebek Jahe Bawang / Nasi Goreng Bebek



House Special

Prices are in thousands of Rupiah and excludes tax and service charges.



熟北京烤鸭

Dry-Aged Peking Duck

“Signature Canton 108 Peking Duck with Foie Gras, Black Truffle & Caviar”

Served with Pancakes, Spring Onion and Cucumber

Bebek Panggang ala Peking Dry-Aged dengan Foie Gras, Black Truffle, dan Caviar dihidangkan dengan Pancakes, Daun Bawang, dan Mentimun

Whole 995

Included with Optional Second Course:

Black Pepper Duck / Ginger Onion Duck / Duck Fried Rice

Bebek dengan Saus Lada Hitam / Tumis Bebek Jahe Bawang / Nasi Goreng Bebek





熟烤鸭

Roasted Duck
Served with Homemade Hoisin Sauce
and Prawn Crackers

Bebek Panggang Dry-Aged dengan Saus Hoisin
dan Kerupuk Udang

Whole 495



港式脆皮烧鸭

Classical Roasted Duck served with Homemade
Hoisin Sauce and Prawn Crackers

Bebek Panggang dengan Saus Hoisin dan Kerupuk Udang

Whole 395

Half 220



香脆烧鸡

Roasted Chicken

Ayam Panggang dengan Bumbu Gurih

Whole 225

Half 125



冷菜

Cold Appetizer

CANTON 108 海蜇
Canton 108 Jelly Fish
Salad Ubur-ubur

95





CANTON 108 开胃菜
Canton 108 Appetizer Platter
Aneka Hidangan Pembuka Dingin
ala Canton 108

220

鱼翅
Shark Fin

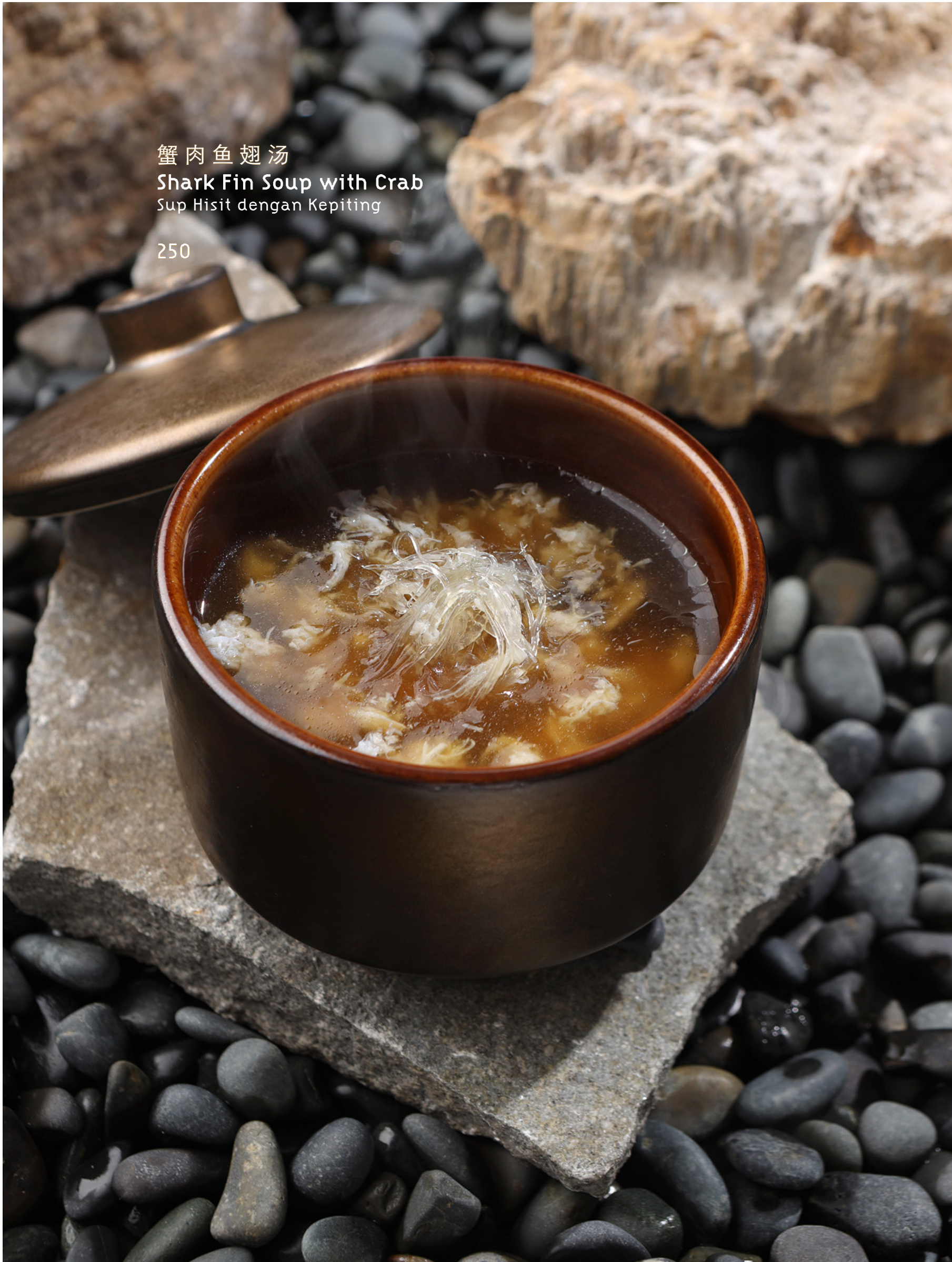


红烧鲍翅
Braised Superior Shark Fin
Angsio Hisit Superior

395

红烧帝王翅
Braised Emperor Shark Fin
Angsio Hisit Emperor

595



蟹肉鱼翅汤
Shark Fin Soup with Crab
Sup Hisit dengan Kepiting

250

汤 Soup

Served Individually 单人份



人参鸡汤
Ginseng Chicken Soup
Sup Ayam Ginseng

a.

鱼唇鸡汤
Fish Lip and
Chicken Soup

Sup Bibir Ikan dengan
Ayam

95

b.

芦笋玉米蟹汤
Asparagus Corn Crab
Soup

Sup Jagung Asparagus
dengan Kepiting

70

c.

香菇鱼鳔炖鸡汤
Double Boiled Chicken
Soup with Fish Maw
and Shitake Mushroom

Sup Ayam, Perut Ikan dan
Jamur Shitake

190



d.

酸辣汤
Hot and Sour Soup,
Assorted Seafood

Sup Asam Pedas dengan
Aneka Seafood

70

a.



b.



c.



d.



鲍鱼海味

Abalone & Dried Seafood



海参香菇扒6头鲍鱼

Braised 6 Head Abalone, Sea Cucumber
and Mushroom in Oyster and
Abalone Broth

Angsio Abalone, Teripang dan Jamur dengan Kuah
Oyster dan Abalone

650





鲍汁鱼鳔焗6头鲍鱼
Braised 6 Head Abalone with
Fish Maw in Abalone Sauce
Angsio Abalone dan Perut Ikan
dengan Saus Abalone

550

香脆椒盐鲍鱼
Fried Abalone with Garlic,
Salt and Pepper
Abalone Goreng dengan Bawang Putih,
Lada dan Garam

580

贝类 Oyster & Scallop



- a. 冷盘生蚝配酸辣果冻和辣椒姜汁
 **Cold served Japanese Oyster with Hot and Sour Jelly and Chilli Ginger Sauce**
 Oyster Jepang dengan Jelly Asam Pedas dan Saus Sambal Jahe

150/pcs

- b. 黑松酱汁粉丝蒸生蚝
Steamed Japanese Oyster with Glass Noodle and Truffled Soy Sauce
 Tim Oyster Jepang dengan Soun dan Kecap Truffle

150/pcs

- c. XO酱烤扇贝配鱼唇
Grilled American Scallop with Fish Lip served with XO Sauce
 Scallop Bakar Amerika dengan Bibir Ikan dan Saus XO

165/pcs

- d. 豉油皇焗生蚝
 **Baked Japanese Oyster with Creamy Cheese and Chilli Bean Sauce**
 Oyster Jepang Panggang dengan Keju dan Sambal Tausi

150/pcs

- e. 川式黄油焗野扇贝
Baked Hand-Dived American Scallop with Sichuan Butter Sauce
 Scallop Panggang Amerika dengan Saus Mentega Sichuan

150/pcs

- f. 川式麻辣烤生蚝
Grilled Japanese Oyster with Mala Chilli Sauce
 Oyster Jepang Bakar dengan Saus Mala

130/pcs

活鱼 Live Fish

Choose the Fish

笋壳鱼
Soon Hock
Ikan Malas

80/100gr

老虎斑
Tiger Grouper
Kerapu Macan

55/100gr

Choose the Cooking Style

珊瑚炸
Coral Style



糖醋珊瑚鱼
Fried with Sweet &
Sour Sauce
Ikan Goreng gaya Coral
dengan Saus Asam Manis

+75

蒸
Steamed

港式蒸
Hong Kong Style
Tim Ikan ala Hong Kong

黑豆酱
Black Bean Sauce
Tim Tausi

松露酱
Truffled Soy Sauce
Tim Saus Kecap Truffle

+50

菜脯
Preserved Turnip
Tim Caipo

炸
Fried

广式椒盐
Cantonese Salt & Pepper
Lada Garam

柑橘酱炸鱼
Citrus Sauce
Saus Jeruk



珊瑚炸
Coral Style



蒸
Steamed



炸
Fried



炸
Fried



海鲜 Seafood



a.	b.

竹笼虾500克
Whole Bamboo Lobster (500gr)

650

Choice of:

a. 蒜蓉蒸
Steamed with Garlic
Tim Bawang Putih

b. 香甜南瓜酱
Wok Fried Pumpkin Sauce
Tumis Saus Labu



竹笼虾500克
Whole Bamboo Lobster (500gr)

650

Choice of:

c. 川式麻辣
Wok Fried Mala
Tumis Mala

d. 蒜香罗勒
Wok Fried Basil Garlic
Tumis Basil Bawang Putih

c.

d.

龙虾麻婆豆腐
Whole Lobster Mapo Tofu
"Mapo Tofu" Lobster

650





清蒸龙虾糯米饭

Steamed Whole Lobster Sticky Rice

Lobster Kukus dengan Nasi Ketan

650





翅豆炒鲷鱼
Wok Fried Snapper with Winged Bean
Tumis Kakap Goreng dengan Kacang Kecipir

150



金沙软壳蟹
Fried Soft Shell Crab with
Salted Egg Yolk Sauce
Kepiting Soka Goreng dengan
Saus Telur Asin

235



金丝软壳蟹
Fried Soft Shell Crab with
Egg Floss
Kepiting Soka Goreng dengan
Serabut Telur

220

松露蛋黄酱炸虾
Fried Prawn with Truffle Mayo
Udang Goreng dengan Truffle Mayonnaise

250



麦片虾
Fried Prawn Oatmeal
Udang Goreng Gandum

220



奶油虾球
Fried Prawn with
Mayonnaise Sauce
Udang Goreng Mayonnaise

220



XO 酱炒美国扇贝

Wok Fried American Scallop,
Seasonal Vegetables, XO Sauce

Tumis Scallop Amerika dan Sayuran
dengan Saus XO

280





油炸盐胡椒虾饺
Deep Fried Salt & Pepper Har Gow
Hakau Goreng Lada Garam

180



宫保虾

Kung Pao Prawn

Udang Goreng Saus Kung Pao

220



蜜汁酱爆鱿鱼

Fried Squid Honey Sauce

Cumi Goreng Saus Madu

150





蜜汁叉烧烤鱼

Grilled "Char Siu" Baby Barramundi

Ikan Baby Barramundi Bakar
dengan Bumbu "Char Siu"

165



烤鳗鱼叉烧酱
Grilled Unagi "Char Siu"
Unagi Bakar Saus "Char Siu"

320





招牌烤鳕鱼和鳗鱼

Signature Grilled Cod and Unagi

Ikan Gindara dan Unagi Bakar

395



肉类

Beef & Poultry



黑椒肋眼牛肉

Rib Eye Beef with Black Pepper Sauce

Tumis Daging Sapi dengan Saus Lada Hitam

220 | Wagyu Beef 345



House Special

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姜葱笋炒牛肉
**Wok Fried Beef with Spring Onion,
Ginger and Bamboo Shoot**
Tumis Daging Sapi dengan Jahe, Daun Bawang
dan Rebung

220



灯影牛肉
Crispy Beef with Honey Sauce
Irisan Daging Sapi Goreng Kering dengan
Saus Madu

150



茉莉茶香黏酱牛肉
Smoked Jasmine Tea Sticky Brisket
Daging Sapi Asap Daun Teh dengan
Saus Asam Manis

250





Canton 108 招牌焖牛颊肉
Canton 108 Braised Beef Cheek
Sapo Pipi Sapi

350





黑椒蜜汁牛肋排

Beef Ribs with Black Pepper and Honey Sauce

Iga Sapi Saus Madu Lada Hitam

320



京酱四季豆牛柳丝

Shredded Beef with Sticky Peking Sauce

Daging Sapi Suwir dengan Saus Peking

195

川式鸡肉麻婆豆腐
"Sichuan Style" Chicken Mapo Tofu
Mapo Tahu ala Sichuan dengan Ayam

115

宫保鸡丁
Kung Pao Chicken
Ayam Goreng Saus Kung Pao

120



糖醋鸡
Sweet and Sour Chicken
Ayam Goreng dengan
Saus Asam Manis

120



辣子鸡
Fried Mala Chicken with Magic Chilli
Ayam Goreng dengan Cabai Mala dan Magic Chilli

140





姜葱蒸土鸡

Steamed Free Range Chicken Topped
with Ginger and Scallion

Tim Ayam Kampung dengan Jahe dan Daun Bawang

325

粘稠甜辣酱烤鸡

Roasted Chicken with
Sticky Sweet & Spicy Sauce


Ayam Panggang dengan Saus Pedas Manis

Whole 250

Half 150

(Limited Daily)

乞丐鸡

 Traditional Whole Chicken Cooked
in Clay and Lotus Leaf
Ayam Tanah Liat

425



菜类

Vegetables & Tofu

澳洲安格斯牛肉炒四季豆

Sautéed String Bean with Australian Angus Beef

Tumis Buncis dengan Daging Sapi Australia

195

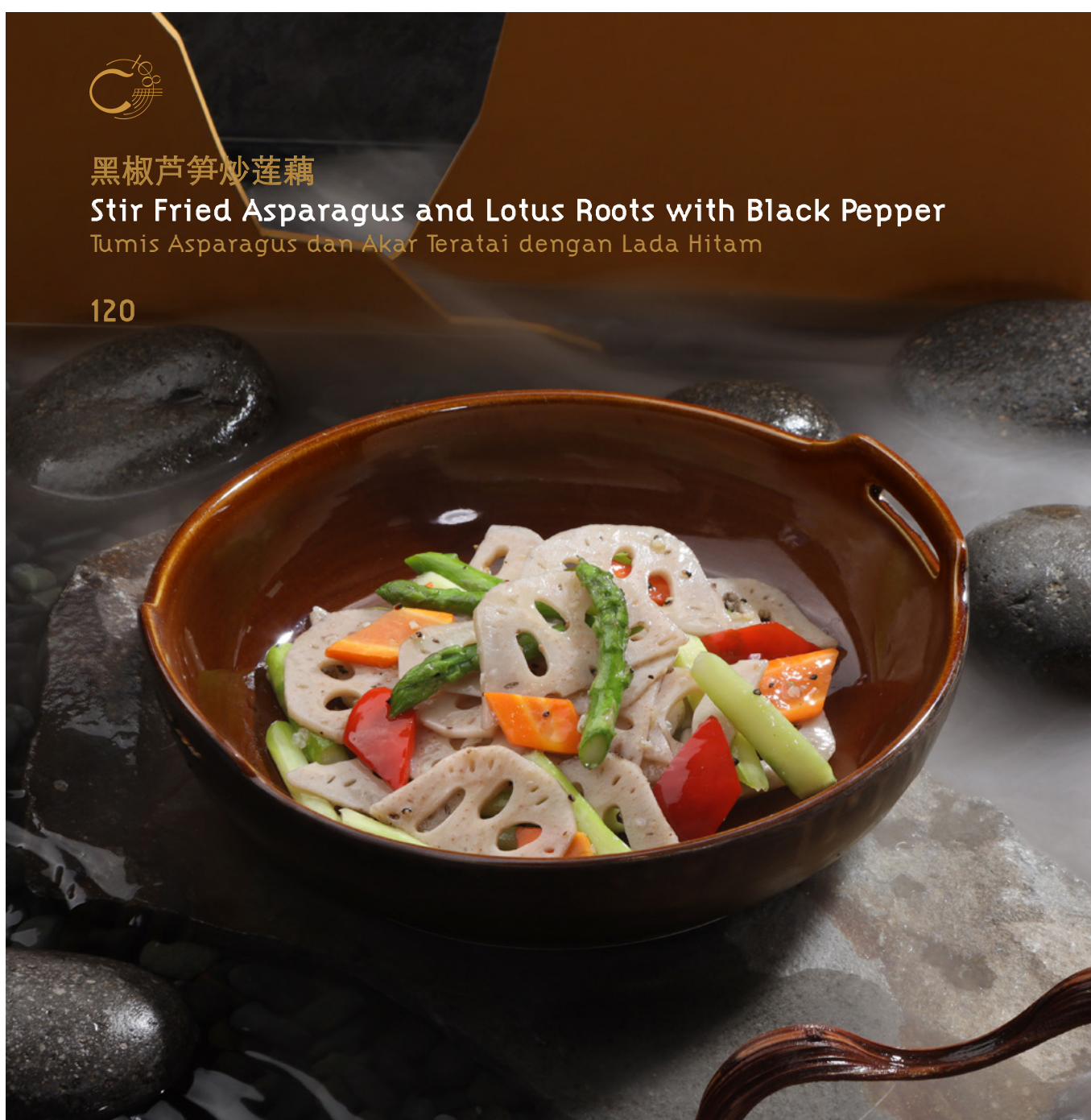


黑椒芦笋炒莲藕

Stir Fried Asparagus and Lotus Roots with Black Pepper

Tumis Asparagus dan Akar Teratai dengan Lada Hitam

120





Canton 108 招牌羊肚菌炒菜
House Special Morell-Horenzo Vegetables
Jamur Morell dan Bayam Jepang ala Canton 108

250



炸秋葵和南瓜汤
Fried Okra with Pumpkin Soup
Okra Goreng dengan Sup Labu

95





黄金胶原大白菜汤
Chinese Cabbage with
Yellow Collagen Soup
Sup Kolagen dengan Sawi Putih

120



a.	b.
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广式炒蔬菜

Cantonese Style Stir Fried Vegetables

Tumis Sayuran ala Canton

80

Choice of Sauce: Oyster Sauce / Garlic

a. 芥兰
Kailan

b. 奶白菜
Nai Bok Choy

港式菜心
HK Choy Sum



炒菇芥兰杏仁片
Wok Fried Assorted Mushroom with
Kailan and Sliced Almond
Tumis Aneka Jamur dengan Sayur Kailan
dan Kacang Almond

120



鸿喜菇烩自制豆腐
Homemade Tofu with Shimeji Mushroom
Tahu Homemade dengan Jamur Shimeji

95

煲仔菜 Claypot



红烧牛颊筋

Braised Beef Cheek and Tendon

Sapo Pipi Sapi dan Urat Sapi

245



House Special

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海鲜豆腐煲
Tofu with Seafood
Sapo Tahu dengan Seafood

180



双味茄子煲
Two Flavors Eggplant Canton 108 Style
Sapo Terong 2 rasa ala Canton 108

125

饭面

Rice & Noodles

(2-4pax)



鱼籽蟹肉炒饭
Crab Meat Fried Rice
with Flying Fish Roe
Nasi Goreng Daging Kepiting dan Tobiko

275



咸鱼鸡肉炒饭
Salted Fish and Chicken
Fried Rice
Nasi Goreng Ikan Asin dan Ayam

95



杨洲炒饭
Yang Zhou Style Golden
Fried Rice
Nasi Goreng Yang Zhou

90



荷香糯米鸡肠饭
Lotus Wrap Chicken "Lap Cheong"
Glutinous Fried Rice
Nasi Ketan Goreng dengan Sosis Ayam Manis

120

鲍鱼炒饭

Fried Rice with Abalone Gravy Sauce

Nasi Goreng Siram dengan Abalone

450





铁板福建海鲜炒饭

Crispy Rice with Seafood Soup

Nasi Rengginang dengan Kuah Seafood

120



海鲜炒米粉
**Stir Fried Vermicelli
with Seafood**
Bihun Goreng dengan Seafood

105



客家特色炒面
**Hakka Stir Fried Noodle
with Shimeji Mushroom
and Bonito Flakes**
Mie Goreng Hakka dengan Jamur
Shimeji dan Bonito

90



长寿面
**Longevity
Stir Fried Noodle**
Mie Goreng Ulang Tahun

110



和牛炒河粉
Wagyu Hor Fun
Mie Beras Lebar dengan Wagyu

280

龙虾炒面
Egg Noodle with Lobster
Mie Goreng dengan Lobster

650



海鲜香煎面

**Crispy Egg Noodle with Seafood
and Vegetable**

Mie Goreng Garing dengan Seafood dan Sayuran

150





CANTON 108 Grill

金目鲈
Baby Barramundi

320

Grilled

Choice of Sauce:

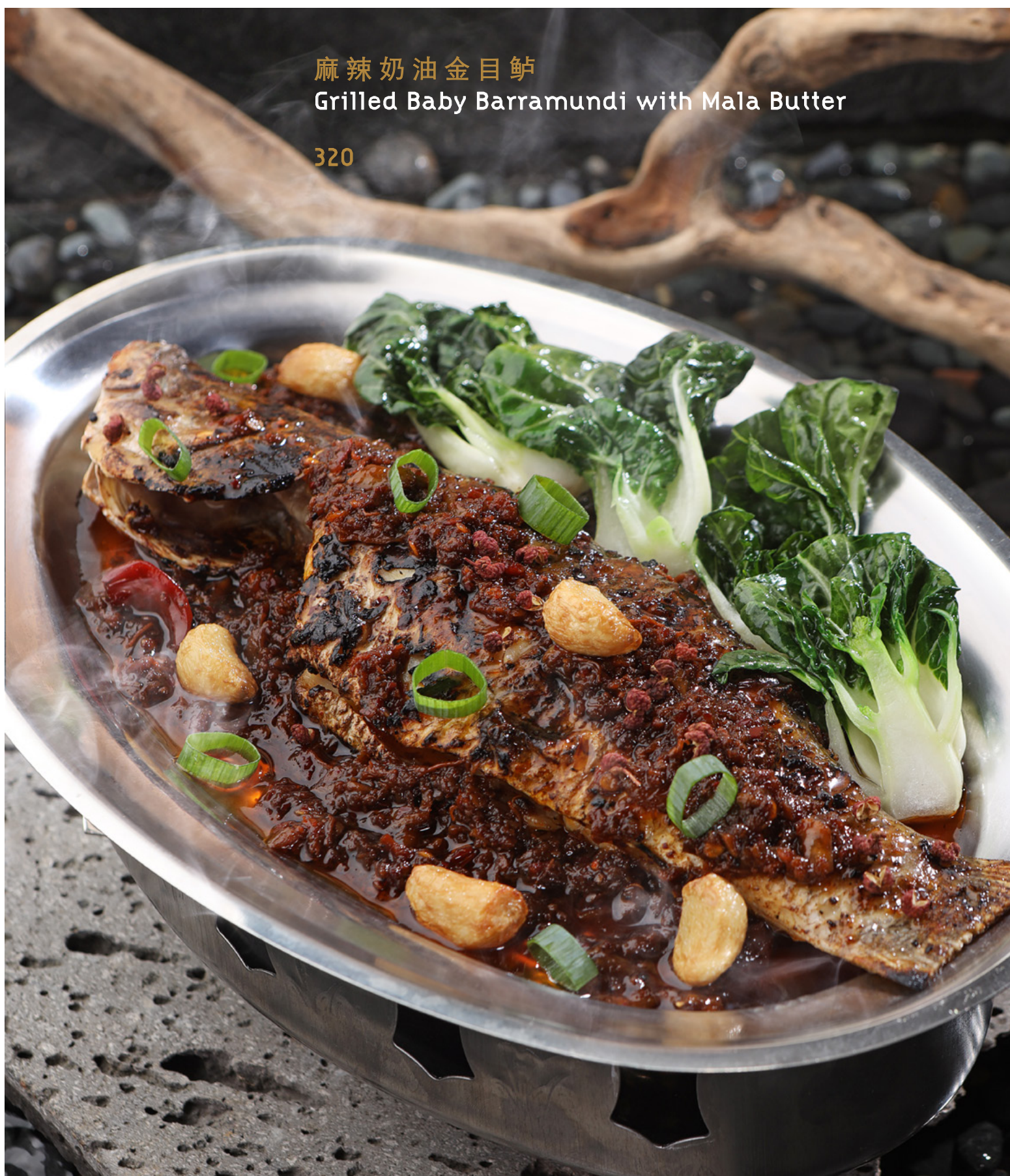
Béarnaise XO Sauce / Truffle Mayo /
Sambal Canton Style / Signature Chilli Mala



麻辣奶油金目鲈

Grilled Baby Barramundi with Mala Butter

320



竹笼虾
Live Bamboo Lobster

190 per 100gr

Grilled



Grilled

(All Grilled Items are served with Fried Taro Nest, Garlic, Nai Bok Choy and Grilled Tomato Confit)

Choice of Sauce:

- a. Béarnaise XO Sauce/Truffle Mayo/
Sambal Canton Style/
Signature Chilli Mala

or

- b. Gratin Cantonese Creamy
Cheese and Chilli Bean
Sauce





Premium Grain-Fed Beef 200 Day



麻辣酱烤牛排
Mala Butter Steak

Choice of Cut:

Wagyu Picanha
500

Wagyu Rump Steak
480

Chuck Flap Steak
650

Wagyu Flat Iron Steak
650

Wagyu Skirt Steak
350

Wagyu Rostbiff
480



House Special

Prices are in thousands of Rupiah and excludes tax and service charges.



Tomahawk 1.4 kg / portion

2.800

Included with second course: Tomahawk Fried Rice
Nasi Goreng Daging Tomahawk



Choice of Sauce:

Signature Chilli Mala / Canton Style Chilli / Black Pepper /
Mongolian / Cantonese BBQ Sauce / Mala Butter

广东108签名点心 Canton 108 Signature Dim Sum



虾饺

Signature Har Gow Sampler

250



鱼子酱虾饺

Caviar and Prawn

Hakau Udang dengan Caviar

鹅肝虾饺

Foie Gras and Prawn

Hakau Udang dengan Foie Gras

黑松露虾饺

Black Truffle and Prawn

Hakau Udang dengan Black Truffle





鳗鱼糯米雞

Lo Mai Gai Unagi

Nasi Ketan Isi Unagi

105





脆皮虾腸粉

Crispy Prawn Cheong Fan

Cheong Fan Goreng isi Udang

65



蒸点心 Steamed



凤爪
Chicken Feet
Ceker Ayam

36



鸡虾烧卖
Traditional King Prawn
and Chicken Siu Mai
Siomay isi Ayam dan Udang

36



东南亚虾饺
Traditional South East
Asian Prawn Har Gow
Hakau isi Udang

38



鸡肉小笼包
Traditional Shanghainese
Soup Dumpling
Xiao Long Bao isi Ayam

36

水晶饺子
Crystal Prawn
Dumpling with Pocaï
Pangsit Crystal Udang Pocaï

38

糯米鸡
Lo Mai Gai
Nasi Ketan isi Ayam

38



黑松露烧卖

Black Truffle Siu Mai

Siomay isi Ayam dengan Black Truffle

195



飞鱼子蟹肉烧卖

**Flying Fish Roe, Crab,
and Chicken Siu Mai**

Siomay Ayam dengan Daging
Kepiting dan Tobiko

65



水晶斑鱼饺

Crystal Grouper Dumpling with Fish Roe

Pangsit Crystal isi Kerapu dengan Tobiko

48



麻辣虾鸡肉饺
Mala Prawn and Chicken Siu Mai
Siomay isi Udang Mala dan Ayam

58



蟹脚肉鱼子饺
Crab Claw and Tobiko Dumpling
Capit Kepiting Pangsit Udang dengan Tobiko

58

鸡肉叉烧包
Chicken "Char Siu" Bao
Pao isi "Char Siu" Ayam

36



金沙包
Salted Egg Bao
Pao Telur Asin

36

肠粉

Steamed Rice Roll

a.

叉烧鸡肠粉

“Char Siu” Chicken Rice Roll

Cheong Fan isi “Char Siu” Ayam

38

b.

虾油条肠粉

Fried Prawn Dough Rice Roll

Cheong Fan isi Cakwe Udang

42

c.

大虾肠粉

Prawn Rice Roll

Cheong Fan isi Udang

42



烤点心 Baked

烤叉烧包
Baked Chicken "Char Siu" Bun
Pao Panggang isi "Char Siu" Ayam

36



叉烧酥
Chicken "Char Siu" Puff
"Char Siu" Sou isi Ayam

36

炸点心 Fried

酱萝卜糕

Pan Fried Turnip Cake
with XO Sauce

Lobak Goreng Saus XO

68



萝卜糕

Turnip Cake with Dried Scallop
and Chinese Dried Prawn

Kue Lobak isi Scallop dan Ebi

38





鸡细香葱锅贴
Pan Fried Wonton with Chives
Kuo Tie

38



鸡虾芋角
Chicken and Prawn Taro Croquette
Wu Kok isi Ayam Udang

38



松露鸡虾馄饨
Truffle Fried Prawn Wonton
Wonton Goreng isi Udang dengan
Truffle Mayonnaise

70



腐皮虾
Fried Tofu Skin Prawn Roll
Lumpia Goreng Udang Kulit Tahu

45



虾子春卷
Deep Fried Prawn Spring Roll
Lumpia Udang Goreng

38



扇贝芋角
Scallop Taro Croquette
Wu Kok isi Scallop

98



烧鸭天鹅酥
Swan Dumpling with Wok-Fried Duck
Pangsit 'Angsa' isi Bebek Tumis

48



黑松露南瓜煎饺
Fried Pumpkin Dumpling with Black
Truffle Pâté
'Labu' Pangsit Goreng isi Black Truffle Pâté

48



豆沙芝麻球

Fried Red Bean Sesame Ball

Onde-Onde Goreng isi Kacang Merah

38



金沙芝麻球

Fried Salted Egg Yolk Sesame Ball

Onde-Onde Goreng isi Telur Asin

38



炸榴莲
Deep Fried Durian
Durian Goreng

38



蛋挞
Egg Tart
Tart Susu Telur

32

粥 Congee

海参粥
Hoison Congee
Bubur Haisom

225





a.

b.

c.

- a. **海鲜粥**
Seafood Congee
Bubur Seafood

75

- b. **鸡皮蛋粥**
Chicken and Century Egg Congee
Bubur Ayam dan Telur Phitan

75

- c. **鱼粥**
Fish Congee
Bubur Ikan

75



小吃
Desserts

Steamed Nashi Pear with Yuzu Sorbet
Nashi Pear, Pear and Yuzu Sorbet, Chrysanthemum Tea

125





Canton 108 Signature Almond "Tauhua"
Ginger Syrup, Palm Sugar Syrup, Ginger Foam,
Toasted Kinako Flour

Black Sesame & Coconut Stone

Coconut Cream, Black Sesame Praline,
Black Sesame Ash, Mandarin Gel

70



Canton 108 “Gui Ling Gao”

“Gui Ling Gao”, Poached Pear,
Chia Seed, Honeycomb

80



Mango Ginger Brûlée

Mango Ginger Brûlée, Mango Skin,
Ginger Sable, Elderflower

65



Milky Rice Pudding
Rice Pudding, Salted Caramel,
Rice Crispy Crunch, Macadamia Husk

80



Sweet Corn Beef Bacon
Sweet Corn Namelaka, Crispy Bacon,
Dark Choco Ganache

70



Sichuan Chocolate Lychee

Sichuan Ganache, Lychee Gel, Choco Sable

80



Tofu Cheesecake

Tofu Cheesecake, Sago Pearl, Soy Bean Puree, Banana Compôte, Pâte Sucrée

75



Smokey Honeycomb
Marshmallow

Jasmine Jelly, Biscuit Crumb,
Citrus Ganache, Honeycomb

75



Baileys Gui Ling Gao

Baileys, John Jameson, Choco Blanc
Syrup, Cream, Fresh Milk, Gui Ling Gao,
Chocolate Caviar

150

