

CHOP HOUSE | M.

PRIVATE DINING & EVENTS



THE SPACE

Chop House is nestled behind Masonry Canggu's iconic courtyard, where it introduces a seamless blend of urban sophistication and a relaxed, late-night vibe. Open for dining Tuesday to Saturday, 6PM until late, the venue invites guests to indulge in an elevated dining experience that balances an exclusive atmosphere with high end hospitality service that Masonry pioneers.

As an extension of Masonry's heritage, Chop House embraces the essence of its wood-fired roots. Specializing in premium selections of meat, the restaurant pays homage to time-honored culinary techniques, and unique experiences such as tableside cooking, offering a personal touch that enhances the dining experience. From rare specialty cuts to familiar favorites, the focus is on coaxing maximum flavors from the highest quality ingredients, always keeping it authentic and simple, yet undeniably indulgent.



STAND UP COCKTAIL EVENT

The perfect option for social events and parties.
Catered to your groups requirements;

Fully exclusive private events with a maximum
capacity of up to 200 guests offering an extensive
drinks, canape and snacks package.

Our skilled bar team would also be delighted
to create a menu tailored to your group's taste
preferences.

DJ's available upon request starting at
IDR 1,000,000 per hour.

* Drinks will be charged based on consumption







SIT DOWN PRIVATE DINNER

With dining capacity up to groups of 60 accompanied with your own private bar, lounge and pool table, this is the ultimate way to dine at Chop House or for that special occasion.



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PRIVATE DINING MENUS

MASONRY SET MENU

small plates

marinated green olives / rosemary / fennel seed
wood fired flat bread / dukkah / olive oil
goats curd / thyme / pear paste
hummus / brown butter / chilli
smoked eggplant / tahini / crispy onions
masonry cured meat selection

mains

best end pork loin / green harissa / pickled onion
charcoal chicken / gravy / aioli / lemon
giant papuan prawn / seaweed butter / lime / curry leaf
chopped broccoli salad / almonds / pearl barley / mint
potato puree / virgin olive oil / chives
green leaf salad / baby gem lettuce / watercress / vinaigrette

dessert

pavlova / raspberry / mascarpone / vanilla ice cream

IDR 520K++ per person

* menus are subject to seasonal change and produce availability





STEAK SET MENU

BY MASONRY

small plates

marinated green olives / rosemary / fennel seed
hummus / burnt chilli butter / crispy bits
smoked eggplant / tahini / crispy onions
yellow fin tuna / roasted pineapple / nahm jim / tostada
masonry cured meat selection
roast pumpkin croquettes / aioli / chives

mains

stockyard 200 day grain fed ribeye / roasted garlic & parsley butter / beef jus
charcoal chicken / gravy / aioli / lemon
wood fired barramundi fillet / smoked cherry tomato / cardamon / cucumber
potato puree / virgin olive oil / chives
creamed corn / chilli butter / oregano
green beans / smoked onions / mustard / garlic / herbs

dessert

pavlova / raspberry / mascarpone / vanilla ice cream

IDR 690K++ per person

* menus are subject to seasonal change and produce availability

CHOP HOUSE COCKTAILS MENU

CHOP HOUSE SPECIAL

OLD SALTS BOULEVARDIER 220
AMERICAN WHISKEY, CAMPARI, VERMOUTH,
SALTED BLACKBERRY, CHERRY

REFINED CLASSICS

PERUVIAN MAID 180
PISCO, CUCUMBER, LIME, SALT, ABSINTHE

HIGHLY REFINED PIRATE 150
BACARDI, GREEN TEA, YUZU, LIME, COCONUT

FRENCH 75' 170
ROKU GIN, FIG LEAF WINE, LEMON, BUBBLES

THE MULE 180
AGAVE SPIRIT, TORCH FLOWER INFUSED APEROL,
LIME, GINGER BEER

BRANDY ALEXANDER 180
BRANDY, CACAO, CREAM

MILK PUNCH 160
TEQUILA, CACAO, BLACKBERRY, CASCARA, WHEY

NO ALCOHOL

SPRITZ BALL 70
TIE GUAN YIN, PINEAPPLE, SODA, SALT

BALTIMORE CLASSIC 70
RED TEA, CHERRY, LIME, SODA

TABLES SIDE SPECIALS

MANHATTAN 220
BULLEIT RYE, CARPANO ANTICA SWEET VERMOUTH,
ANGOSTURA BITTERS

REMEMBER THE MAINE 230
BULLEIT RYE, CARPANO ANTICA SWEET VERMOUTH,
CHERRY LIQUEUR, ABSINTHE

THE MARTINI

MARTINI 230
YOUR CHOICE OF GIN OR VODKA & VERMOUTH
DRY / WET
OLIVE / LEMON PEEL

GIBSON 230
ROKU GIN, VERMOUTH, PICKLED ONIONS



CHOP HOUSE SET MENU

snacks

mussel toast / lisbon paste / fennel soffrito / garlic
mixed olives / chili / fennel

small plates

masonry sourdough / confit garlic / sherry glaze
mixed charcuterie plate
salpicon de mariscos / smoked tuna / prawn / mixed peppers
wood roasted scallops / curry butter / lemon

pasta

lobster / linguine ala vodka en papillote / tomato

grill

charcoal chicken / yogurt / baharat spice
obe organic "grass fed" flank / cafe de paris / gravy / chives
creamed corn / brown butter / chili
tomato salad / olive dust / basil puree
potato gratin

dessert

passionfruit tart / vanilla cream
pavlova / raspberry / mascarpone / vanilla ice cream



IDR 750K++ per person

* menus are subject to seasonal change and produce availability



CANAPÉS

MINIMUM 6 PC

small IDR 40K / pc

goats curd / toast / pear jam / thyme
kombu cured snapper ceviche / burnt pineapple / tostada
tuna tartare / red pepper relish / smoked Crème fraîche / cracker
sour dough toasts / tomato oil / jamon serrano

medium IDR 60K / pc

prawn skargen sandwich / tobiko / dill
wagyu tartare / baby hash brown / smoked creme fraiche
mushroom arancini / fontina / truffle / parmesan
snapper croquettes / aioli / preserved lemon
persian chicken skewer
pork loin kebab / green harissa / pickled onions

large IDR 90K / pc

beer batter dory burger / tartare / baby romaine
pulled brisket beef burger
country style ham / cheese / truffle toastie
wood roasted scallops / curry butter / parsley
spiced lamb flat bread / yogurt / fries / pickles
chicken kebab

PRICING

Minimum Spend
Sunday until Thursday
IDR 25,000,000++

Friday & Saturday
IDR 35,000,000++



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JL. BATU BOLONG NO. 83C, CANGGU
BEHIND MASONRY'S COURTYARD