

Teatro Discovery Menu

Amuse Bouche

Tomato

Tomato Compote | Semi-Dried Tomato | Smoked Avocado | Yuzu Citrus Dressing
Domaine Chandon Brut, Yarra Valley, Australia

Foie gras

Pears | Brioche | Pistachio | Aged Balsamic
Batasiolo D'acqui, Brachetto, Piemonte, Italy

Scallop

Braised Orange Fennel | Parsley Emulsion | Sea Urchin Sauce
Luis Felipe Edward, Chardonnay, Central Valley, Chile

Duck

Smoked Duck | Red Cabbage | Fermented Cocktail Onion | Mustard Vinaigrette
Luis Felipe Edward, Pinot Noir, Curico Valley, Chile

Squid

Squid Ink | Caviar | Black Garlic | Shimeji
Luis Felipe Edward, Sauvignon Blanc, Central Valley, Chile

Prawn

Prawn Bisque | Smoked Quail Egg | Saffron
Dr. Loosen, Riesling, Mosel, Germany

Sour Sop

Fish

Cucumber | Red Radish | Beetroot | Saikyo Miso Veloute | Enoki Tempura
Castello Banfi Le Rime, Pinot Grigio, Tuscany, Italy

Egg

Asparagus | Garlic Oil | Grated Black Truffle
Torres Vina Sol, Rose, Penedes, Spain

Beef

Truffle Potato Puree | Braised Onion | Glazed Carrot | Truffle Jus
Bernard Magrez Oustric, Cabernet Sauvignon | Pays d'Oc, France

Strawberries

Strawberry | Raspberry | Ginger Torch Sorbet | Raspberry Veil | Cultured Cream

Chocolate

Hazelnut | Apple & Lime | Banana
Castello del Poggio Moscato d'Asti DOCG | Piedmont, Italy

Mignardises

IDR 1.300.000++ (food Only)
IDR 2.600.000++ (With Wine Pairing)

All price are quoted in Indonesian rupiah and subject to 10% service charge and prevailing government tax

Teatro Renaissance Menu

Amuse Bouche

Tomato

Tomato Compote | Semi-Dried Tomato | Smoked Avocado | Yuzu Citrus Dressing
Domaine Chandon Brut, Yarra Valley, Australia

Foie gras

Pears | Brioche | Pistachio | Aged Balsamic
Batasiolo D'acqui, Brachetto, Piemonte, Italy

Squid

Squid Ink | Caviar | Black Garlic | Shimeji
Luis Felipe Edward, Sauvignon Blanc, Central Valley, Chile

Prawn

Prawn Bisque | Smoked Quail Egg | Saffron
Dr. Loosen, Riesling, Mosel, Germany

Sour Sop

Fish

Cucumber | Red Radish | Beetroot | Saikyo Miso Veloute | Enoki Tempura
Castello Banfi Le Rime, Pinot Grigio, Tuscany, Italy

Beef

Truffle Potato Puree | Braised Onion | Glazed Carrot | Truffle Jus
Bernard Magrez Oustric, Cabernet Sauvignon | Pays d'Oc, France

Chocolate

Hazelnut | Apple & Lime | Banana
Castello del Poggio Moscato d'Asti DOCG | Piedmont, Italy

Mignardises

IDR 850,000++ (food Only)
IDR 1,900,000++ (With Wine Pairing)

All price are quoted in Indonesian rupiah and subject to 10% service charge and prevailing government tax

Teatro Vegetarian Menu

Amuse Bouche

Tomato

Sun-Dried Tomato | Tomato Powder | Chilled Tomato Consomme
Domaine Chandon Brut, Yarra Valey, Australia

Radish

Daikon | Kombu | Crème Fraiche
Dr. Loosen, Riesling, Mosel, Germany

Artichoke

Carrot | Shimeji | Pasta | Saikyo Miso
Castello Banfi Le Rime, Pinot Grigio, Tuscany, Italy

Sour Sop

Mushroom

Wild Mushroom | grana padano | cherry tomato sauce
Vina Maipo, Sauvignon Blanc, Central Valle, Chile

Carrot

Gnocchi / basil pesto / carrot chips
Luis Felipe Edward, Pinot Noir, Curico Valley, Chile

Strawberries

Strawberry | Rashberry | Ginger Torch Sorbet | Raspberry Veil | Cultured Cream
Castello del Poggio Moscato d'Asti DOCG | Piedmont, Italy

Mignardises

IDR 750,000++ (food Only)
IDR 1,500,000++ (With Wine Pairing)

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