

## DINNER - ENTRÉES

### ASPARAGUS-POTATO VICHYSOISE (V, VE, GF, DB) | 85

Asparagus soup with embedded potato-asparagus mousse and house-made charcoal bread (vegan option: without charcoal bread)

*Suggested wines:* Sparkling / Chardonnay

### VEGETABLE TERRINE (V, VE, GF, DB) | 95

Terrine of mixed vegetables, nuts and seeds with pickled daikon and micro herbs salad in a vegetable reduction

*Suggested wines:* Sparkling / Rosé

### ZUCCHINI TARTAN (V) | 95

Zucchini ribbons filled with red braised vegetables, lemon, thyme-scented ricotta, served with caper dust, black olive, pine nut, crushed walnut, tea-soaked raisin, beetroot lavash cracker, basil and Pecorino fondue

*Suggested wines:* Viognier / Chardonnay

### CHEVRE-BEETROOT BRÛLÉE | 130

Roasted beetroot filled with creamy chèvre (goat's milk cheese) and finished with burnt caramel served with golden pecan-chive polenta, roasted beetroot purée and crisp prosciutto - (V) Option-without prosciutto

*Suggested wines:* Sauvignon Blanc / Riesling

### TUNA CARPACCIO | 110

Thinly sliced tuna served with capers, olive salsa, smoked quail egg, fennel, radish, mixed leaves, balsamico dressing, black olive dust and brioche

*Suggested wines:* Pinot Grigio / Chardonnay

### BABY CALAMARI (GF) | 130

Grilled baby calamari filled with tomato risotto served with sun-dried tomato, black olives and watercress

*Suggested wines:* Riesling / Pinot Noir

### STUFFED SMOKED SNAPPER | 95

Smoked snapper and zucchini stuffed with prawn tartare served on julienne vegetables and herb sour cream

*Suggested wines:* Rosé / Chardonnay

### SUCKLING PIG TORTELLINI | 120

House-made tortellini filled with suckling pig, served with braised leek, asparagus and spicy Balinese bumbu, watercress purée, crispy prosciutto and pearl onion

*Suggested wines:* Chardonnay / Tempranillo

### SOY-BRAISED WAGYU | 140

Australian wagyu beef braised with orange-infused soy sauce till moist and tender, slightly caramelised and served with creamed fennel and roasted button mushroom

*Suggested wines:* Syrah / Malbec

### LAMB AND RICOTTA RAVIOLO | 145

House-made raviolo with ricotta and wild garlic served on lamb ragù, Parmesan, thyme and truffle oil

*Suggested wines:* Cabernet Sauvignon / Syrah

## MAINS

### **ROLLED EGGPLANT (V) | 140**

Eggplant stuffed with cauliflower-saffron risoni served with chickpeas, salsa verde and crispy enoki

*Suggested wines:* Viognier / Riesling

### **SPINACH RAVIOLI (V) | 130**

House-made ricotta and spinach ravioli served on tomato cream sauce, rucola and micro herb salad and olive bruschetta

*Suggested wines:* Pinot Noir / Rosé

### **CRUSTED ZUCCHINI BLOSSOMS (V, VE, GF) | 135**

Zucchini blossoms filled with Indian nut-spiced cauliflower, served with confit tomato, Indian curry cream, cashew hummus, spiced pumpkin and watercress

*Suggested wines:* Pinot Noir / Riesling

### **THAI-INSPIRED BARRAMUNDI (GF, DB) | 185**

Pan-seared barramundi served with red-spiced butter sauce, shaved cuttlefish and herb salad, lontong (pressed rice), baby corn, braised carrot and toasted black sesame seeds

*Suggested wines:* Chardonnay / Riesling

### **SEARED SALMON (GF) | 220**

Miso-marinated seared salmon with wasabi mashed potato, crispy seaweed and young papaya-crab salad

*Suggested wines:* Riesling / Chardonnay / Pinot Noir

### **SLOW-COOKED SPRING CHICKEN (GF) | 150**

Slow-cooked chicken served with red wine and fruit reduction, sautéed bean and asparagus, confit garlic and rosemary baby potato

*Suggested wines:* Pinot noir / Tempranillo

### **WHITE WINE CAMELISED PORK LOIN (GF) | 190**

Tender pork loin served with salsa verde, milk-poached and seared potato, confit celery, roasted baby beetroot, white bean purée and watercress sauce

*Suggested wines:* Viognier / Malbec

### **JASMINE-SMOKED DUCK BREAST (GF) | 240**

House-smoked, brandy-infused duck breast, served with braised green lentil, butter-sage sauce, spiced apple chutney, baby carrot and fresh herbs

*Suggested wines:* Pinot Noir / Rosé

### **LAMB DUO | 320**

Mint crusted lamb rack, roulade of lamb loin stuffed with spinach and mushroom duxelle, polenta cake, baby vegetable and lamb jus

*Suggested wines:* Syrah / Malbec

### **CRUSTED TENDERLOIN | 330**

Parmesan and sage-crusted beef tenderloin, wild mushroom polenta, edamame, green peas, roasted baby carrot, confit shallot and red wine jus

*Suggested wines:* Malbec / Cabernet Sauvignon

## DESSERTS

### CHILLED SAMBUCA-POACHED PEAR | 85

Served with tropical salad, peppermint-marshmallow, mango-coconut nectar, coconut sorbet and spiced walnut

### KELAPER TART | 85

Manado style - Cinnamon coconut custard served with banana-cashew nut fritter, sago pearls, unti sauce (grated coconut and palm sugar) and cinnamon ice cream

### TAMARILLO AND LEMON TART | 80

Tamarillo and lemon tart served with vanilla gelato, whipped ricotta and forest honey

### CHOCOLATE TORTE | 80

Chocolate mousse torte, orange-custard filo pie, served with raspberry coulis, mint tea tuile and balsamic infused raspberry sorbet

### OPERA MOUSSE (GF) | 85

Vanilla, coffee and chocolate mousse layered on joconde biscuit served with salty caramel sauce, crushed pistachio nut and vanilla gelato

### CINNAMON CRÈME BRÛLÉE | 80

Oven-baked, cinnamon-flavoured crème brûlée served with soft lime butter-stewed apple and crisp vanilla tuile

### CHOCOLATE-ESPRESSO LAVA CAKE | 85

Rich chocolate-espresso lava cake served with a light Cointreau cream mousse and vanilla gelato

### COFFEE / TEA GOURMAND | 95

A medley of Cinnamon crème brûlée, Chocolate cheesecake, Tamarillo and lemon tart served with your choice of tea or coffee

### SORBET DUO (GF) | 60

A duo of daily sorbets served with a fine caramel nest, fresh-cut strawberry and mint

## CHEESE

We serve premium cheeses. Please ask your waiter for today's selection

### Your choice of cheese 30g / cheese | 60

Served with toasted bread, sliced apple, celery and grape chutney

### Platter of four cheeses 120g | 200

Served with toasted bread, sliced apple, celery and grape chutney