

DINNER - TASTING MENU

You will be served all dishes below. Enjoy the many flavours!

APPETIZERS

Smoked mahi-mahi fish, crisp zucchini herb salad
Arancini di risoni filled with lamb ragù, olive tapenade
Asparagus-potato Vichyssoise, Gruyère cheese straw

Paired wine: Lindeman's Bin 25 Brut, Chardonnay/Pinot noir, Australia N/V

ENTRÉES

Grilled baby calamari with tomato risotto, sun-dried tomato,
black olive dust and watercress

Paired wine: Selbach Qualitätswein Riesling, Mosel, Germany 2015

Australian wagyu beef braised with orange-infused soy sauce,
creamed fennel, roasted button mushroom

Paired wine: Lavau Côtes du Rhône Villages, Syrah/Grenache, Rhône, France 2016

MAINS

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

Paired wine: Beringer Founders' Estate, Chardonnay, California, USA 2016

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

Paired wine: Babich Pinot noir, Marlborough, New Zealand 2016

DESSERT

Dark chocolate mousse with candied orange - Olive oil and rosemary-infused
pannacotta with joconde bisquit - Chilled Sambuca - poached pear
with fruit salad and lime-ginger sorbet

Paired wine: Pino de Bali, Muscat of Alexandria, Indonesia N/V

PRICE | 550
WINE PAIRING | 400 75ml per glass, dessert wine 50ml

The tasting menu are included with choice of coffee or tea

Kindly note that we serve the Tasting menu only when ordered
by all guests at your table. Last order 9:00pm.

Prices in Rupiah '000 | 10% tax and 7% service charge will be added to the final bill

DINNER - VEGETARIAN TASTING MENU

You will be served all dishes below. Enjoy the many flavours!

APPETIZERS

Sesame seed-crusting spiced tofu roll, ginger-carrot sauce

Roasted cauliflower with tahini, white eggplant

Asparagus-potato Vichyssoise, Gruyère cheese straw

Paired wine: Lindeman's Bin 25 Brut, Chardonnay/Pinot noir, Australia N/V

ENTRÉES

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

Paired wine: Durvillea Sauvignon blanc, Marlborough, New Zealand 2017

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

Paired wine: Vigneti del Vulture Pipoli Rosato Aglianico, Basilicata, Italy 2017

MAINS

Crusting zucchini blossoms filled with Indian nut-spiced cauliflower, confit tomato, Indian curry cream, cashew hummus, spiced pumpkin, watercress

Paired wine: Babich Pinot noir, Marlborough, New Zealand 2017

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

Paired wine: Yalumba Y Series, Viognier, South Australia 2016

DESSERT

Dark chocolate mousse with candied orange-Olive oil and rosemary-infused panna cotta with joconde biscuit - Chilled Sambuca-poached pear with fruit salad and lime-ginger sorbet

Paired wine: Pino de Bali, Muscat of Alexandria, Indonesia N/V

PRICE

| **400**

WINE PAIRING

| **400** 75ml per glass, dessert wine 50ml

The tasting menu are included with choice of coffee or tea

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