

# The Gourmet

## Amuse Bouche Chef's Collection

### Cherry Tomato Crispy Tart

Lentil hummus, yogurt, herbs and sprouts

### Lobster Cocktail

Clams and kalamansi consommé, walnut hollandaise and avocado

### Char Grilled Octopus

Roasted eggplant, chickpea mousse and olive crumble

### Grilled Black Cod

Smoked lobster bisque, pasta and lemon

### Braised Wagyu Short Rib

Potato and mascarpone risotto, mushrooms and beef jus

### Berry Frappe

Pickled strawberries, basil and coconut milk

### Chocolate Cappuccino

Coffee, almond and saffron

### Petits Fours

1,250 per person  
Add wine pairing 700 per person

# The Essential

## Amuse Bouche Chef's Collection

### Cherry Tomato Crispy Tart

Lentil hummus, yogurt, herbs and sprouts

### Char Grilled Octopus

Roasted eggplant, chickpea mousse and olive crumble

### Grilled Black Cod

Smoked lobster bisque, pasta and lemon

Or

### Braised Wagyu Short Rib

Potato and mascarpone risotto, mushrooms and beef jus

### Berry Frappe

Pickled strawberries, basil and coconut milk

### Chocolate Cappuccino

Coffee, almond and saffron

### Petits Fours

890 per person  
Add wine pairing 500 per person

Our degustation menu will be served for the entire table only

All prices are in thousand Rupiah and are subject to a 10% service charge and the prevailing 11% government tax.

## Appetizer

### **Iberico Ham "Extra Puro Bellota"**

Crystal bread, tomato spread and extra virgin olive oil  
480

### **Organic Garden**

Seasonal vegetables, tomato, basil and olive oil sorbet  
190

### **Cherry Tomato Crispy Tart**

Lentil hummus, yogurt, herbs and sprouts  
190

### **Lobster Cocktail**

Clams and kalamansi consommé, walnut hollandaise and avocado  
390

### **Char Grilled Octopus**

Roasted eggplant, chickpea mousse and olive crumble  
225

### **Pumpkin Tortellini**

Pine nut, sage butter, goat cheese and lemon confit  
220

### **Roasted Tomato Risotto**

"Acquerello" rice, burrata and herbs  
220

## Main Course

### **Grilled Black Cod**

Smoked lobster bisque, pasta and lemon  
420

### **Barramundi**

Broccoli, snow peas and fennel emulsion  
310

### **Lamb Rack**

Moroccan spice, pickled vegetables, yogurt and spice lamb jus  
390

### **Pork Belly Confit**

Apple and kalamansi sauce  
320

### **Braised Wagyu Short Rib**

Potato and mascarpone risotto, mushrooms and beef jus  
460

### **Our Beef Rossini**

Black Angus beef tenderloin, potato terrine and foie gras  
500