

{Les Signatures/ The Signature}

Seafood Tower (Serve Two) IDR 2,980

Crab, Tiger Prawn, Oyster, Clams, Lobster, Mussel
(Mignonette, Calypso, Wasabi Mayonnaise)

Grilled Seafood Bouillabaisse (Serve For Two) IDR 2,450

Crab, Tiger Prawn, Mussel, Lobster, Alaska King Crab, Scallop
(BBQ Sauce, Calypso, Saffron Aioli, Bouillabaisse Sauce)

Grilled Premium Beef IDR 980

Kiwami Wagyu MB 9+

Fondant Potato, Shallot Red Wine, Onion Truffle Puree,
Glazed Asparagus, Bordelaise Jus

Beef Wellington (Serve For 2) IDR 1,200

Roasted Angus Beef in Puff Pastry, Chestnut Mousse,
Bordelaise Sauce

(Order 6 Hours In Advance)

Surf And Turf (Serve For 2) IDR 1,600

Chilean Seabass En Pappilotte, Marinara Tomato Sauce,
Spring Vegetables, Wagyu Beef, Char Grill, Charcoal Cassava,
Truffle, Mix Salad and Condiments

Ama Ebi Tart IDR 305

Ama Ebi Tartar with Cold Bisque,
Compressed Yuzu Watermelon, Avruga Caviar

Grand Marnièr Soufflé IDR 235

Vanilla Ice Cream

Lobster Cappuccino IDR 195

Lobster Essence, Milk Froth, Rouille Crouton

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{Les Entrees et Soupes/ Starter and Soups}

Le Crabe Caviar IDR 355

Delicate Crab with Curry Wasabi Mayonnaise,
Wild Mushroom Consommé, Avruga Caviar,
Crispy Pumpernickel, Wasabi Cucumber Ice Cream

King Prawn Chakchouka IDR 230

Slow Cooked King Prawn with Yuzu Vierge,
Chakchouka Marmalade, Spring Salad, Spicy Soya Garlic Aioli

Pan Seared Foie Gras IDR 345

Pan Seared Foie Gras, Miso Yuzu Crumble, Black Garlic Pesto,
Raspberry Balsamic Sauce, Caramelized Plum, Pistachio Biscotti

Crab and Unagi Ravioli IDR 240

Homemade Ravioli of Crab and Unagi, Eryngii Mushroom,
Edamame Royale, Miso Clam Broth

Scallop Cannelloni IDR 280

Squid Ink Scallop Cannelloni and Lobster,
Texture of Cauliflowers,
Spiced Lobster Bisque Infused Miso Broth

Crème Dubary IDR 175

Smoked Salmon, Crème Fraiche, Avruga Caviar

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{ Les Plats/ Main Course }

200 Days Grain Fed Angus Beef and Foie Gras IDR 675

Rossini of Beef and Foie Gras, Nori Comte Potato,
Miso Eggplant Caviar, Cumberland Sauce

Angus Beef with Shallot Balsamic IDR 450

Nori Comte Potato, Zucchini Rolled, Miso Eggplant,
Perigues Sauce

Wakame Nori Crusted Lamb Loin IDR 600

Oven Roasted Lamb Loin Crusted, Mille Feuilles Pumpkin,
Beurre Noisette Butternut Squash Puree, Cardamom Lamb Jus

Organic Poach Chicken IDR 260

Truffle Cream Glazed Chicken Breast,
Bone Marrow Crusted Chicken Leg, Ginger Leek Sauce

Magret Duck Breast IDR 340

Slow Cooked Duck Breast, Duck Pate with Foie Gras,
Spicy Smoked Beetroot Puree, Spiced Grape Jus

Catch of the Day IDR 375

Fresh Marukoban Japanese Fish, Cannellini Beans,
Seasonal Vegetables, Caviar, Sake Beurre Blanc

Sesame Crusted Barramundi IDR 255

Seared Barramundi, Zucchini Angel Hair, Morel Mushroom,
Tomato Tapenade Beurre Blanc

Soya Glazed Black Cod IDR 465

Asian Wild Mushroom, Asparagus Tips, Daikon Puree,
Orange Segment

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Plat D' Accompagnement/ Side Dish

Potato Mousseline IDR 80

Buttery Mashed Potatoes that Melts in Your Mouth
(Extra Supplements IDR 150 For Two Grams Seasonal
Black Truffle)

Comté Potatoes IDR 90

Mielle Feuille of Idaho Potatoes, French Comté

Salt Crusted Potato IDR 80

Oven Baked Salt Crusted Idaho Potato

Crispy Mushroom IDR 80

Fried Crispy Shitake Mushroom, Nori Powder, Togarashi

Glazed Roots Vegetables IDR 80

Pan Roasted Honey Glazed Roots Vegetables

Sautéed Organic Vegetables IDR 90

Lightly Sautéed Mix Baby Green Vegetables

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service charge and prevailing government tax

{ Pasta et Risotto }

Ju-Ma-Na Seafood Risotto IDR 320
Clams, Blue River Shrimp, Scallop

Mushroom Risotto IDR 250
Wild Mushroom, Grana Padano

Scallop And Octopus Risotto IDR 265
Char Grilles Spicy Octopus and Scallop,
Squid Ink Risotto Infused Octopus Bouillabaisse

Truffle Risotto IDR 285
Truffle Paste, Morel Mushroom, Scallop,
Parmesan Foam

Pumpkin Capeletti IDR 215
Homemade Capeletti Pasta, Pumpkin Veloute,
Pumpkin Seed in Brown Butter

Wakame Angel Hair Pasta IDR 250
Tomato Fondue, Scallop, Baby Octopus, Sautéed Vegetables

Potato Gnocchi IDR 220
Homemade Potato Gnocchi, Pome Soufflé,
Wild Mushroom, Onion Cream

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{ Les Fromage/ Cheese }

Ju-Ma-Na Cheese Selection IDR 210

Spiced Grape Jam, Granny Smith, Apple Salsa, Roasted Walnut

Tomme De Savoie IDR 240

Fig Chutney, Blueberries Compote, Almond Nougat

Tête De Moine IDR 235

Carrot – Raisin Salad, Red Grape, Walnut Melba

Bleu D'auvergne IDR 220

Roasted Hazelnut Honey, Granny Smith Salsa

Sainte-Maure IDR 155

Thinly Sliced Radishes and Carrot, Dressing of Honey,
Lemon and Olive Oil

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{ Le Dessert/ Dessert }

De Chocolat De Caramelo IDR 210

Crème Caramélisée, Nover Brownies Au Chocolat,
Sauce Au Framboise, Mangoes Crémeux, Lime Pear Sorbet

Grand Marnier Soufflé IDR 210

Vanilla Ice Cream

Mango Cordial IDR 200

Mango Cream, Mango Chutney, Mint Foam, Strawberry Coulis,
Red Velvet Soil, Coconut Sorbet

Hazelnut Mascarpone Mousse IDR 190

Baileys Ice Cream

Honey Layer Cake IDR 190

Berries Compote, Salted Walnut, Sabayon Sauce,
Peanut Caramelized Ice Cream

Passion Fruit Cremeux IDR 200

Fruity Meringue, Coconut Whip Cream, Chocolate Ice Cream

Jivara Chocolate IDR 190

Orange Marmalade, Blueberry Fruit Jelly, Raspberry Sorbet

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{ Les Vegetarien/ Vegetarian }

Salade/ Salad

Asparagus Salad IDR 195

Asparagus with Citrus Ponzu Caviar, Truffle Crème Fraiche,
Citrus Vinaigrette

Warm Cauliflower Salad IDR 200

Textured of Cauliflower, Port Raisin Puree, Sesame Dressing

Beetroot Variation IDR 205

Roasted Baby Beetroot, Burrata Espuma,
Smoke Raspberry Powder, Lime Beetroot Sorbet

Les Plats/ Main Course

Pumpkin Capeletti IDR 215

Pumpkin Velouté, Pumpkin Seed in Brown Butter

Mushroom Risotto IDR 250

Wild Mushroom, Grana Padano

Wakame Angel Hair Pasta IDR 250

Tomato Fondue, Sautéed Vegetables

Potato Gnocchi IDR 220

Homemade Potato Gnocchi, Pome Soufflé, Wild Mushroom,
Onion Cream

Oven Roasted Aubergine IDR 200

Stuffed Eggplant, Feta Crumbs, Gremolata,
Spring Vegetables, Parmesan Crisp, Spicy Tomato Fondue

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