

APPETIZER

Soy Marinated Smoke Salmon Cannelloni IDR 185
Tamarillo Compote, Mango Pomelo Marmalade,
Ponzu Citrus Aioli, Avruga Caviar

King Prawn Chakchouka IDR 230
Slow Cooked King Prawn with Yuzu Vierge,
Chakchouka Marmalade, Spring Salad,
Spicy Soya Garlic Aioli

SOUP

Miso Foie Gras Tortellini IDR 185
Marinated Foie Gras, King Oyster Mushroom,
Chestnut Veloute Infused Prawn Broth

Prawn Gyoza Soba IDR 160
Japanese Soba, Prawn Gyoza, Pearl Vegetable,
Crustacean Consommé Infused Konbu

Lobster Cappuccino IDR 195
Lobster Essence, Milk Froth, Rouille Crouton

all prices are quoted in '000 indonesian rupiah and subject to 10%
service charge and prevailing government tax.

MAIN COURSE

Black Cod Miso IDR 260

Black Cod Marinade with Miso, Udon,
Zucchini Cream, Mussel Mariniere Sauce

Angus Beef with Shallot Balsamic IDR 450

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

Organic Poach Chicken IDR 260

Lightly Poach and Coated with Truffle Cream,
Zucchini Couscous, King Oyster Mushroom,
Ginger Leek Chicken Jus

DESSERT

Hazelnut Mascarpone Mousse IDR 190

Baileys Ice Cream

Jivara Chocolate IDR 190

Orange Marmalade, Blueberry Fruit Jelly,
Raspberry Sorbet

Honey Layer Cake IDR 190

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

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