



3 Courses Set Menu

King Prawn Chakchouka

Slow Cooked King Prawn with Yuzu Vierge, Chakchouka Marmalade, Spicy Soya Garlic Aioli
Chardonnay, Wolf Blass Eagle Hawk, Australia (10cl)

Yellow Poach Chicken

Lightly Glazed Chicken Breast with Truffle Cream, Pan Seared Chicken Leg,
Chicken Mousse, Ginger Leek Soy Sauce
Pinot Noir, Matua, Marlborough, New Zealand (10cl)

Passion Fruit Cremeux

Fruity Meringue, Coconut Whip Cream, Chocolate Ice Cream
Café De Nut Vodka Infused Coffee Bean, Hazelnut, Vanilla, Cacao, Orange Zest

IDR 1.050++ Per Person

Wine Pairing - IDR 1,550++ Per Person



4 Courses Set Menu

Ama Ebi Tartar

Caviar, Avocado Guacamole, Gold Leaves, Miso Dressing
Sauvignon Blanc, Matua, Marlborough, New Zealand (10cl)

Crème Dubary

Smoked Salmon, Crème Fraiche
Chardonnay, Vina Maipo, Vitral Reserva Casablanca Valley, Chile (10cl)

200 Days Grain Fed Angus Beef and Foie Gras

Rossini of Beef and Foie Gras, Nori Comte Potato, Miso Eggplant Caviar, Cumberland Sauce
Tempranillo, Lealtanza Crianza, Altanza, Spain (10cl)

De Chocolat De Caramelo

Crème Caramélisée, Nover Brownies Au Chocolat, Sauce Au Framboise,
Mangoes Crémeux, Lime Pear Sorbet
Café De Nut Vodka Infused Coffee Bean, Hazelnut, Vanilla, Cacao, Orange Zest

IDR 1,125++ Per Person

Wine Pairing – IDR 1,750++ Per Person



6 Courses Set Menu

Pan Seared Foie Gras

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

De Bortoli, Sacred Hill Brut Cuvée, Riverina Australia (10cl)

Crab and Unagi Ravioli

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

Chardonnay, Wolf Blass Eagle Hawk, Australia (10cl)

Magret Duck Breast

Slow Cooked Duck Breast, Duck Pate with Foie Gras, Spicy Smoke Beetroot Puree, Spiced Grapes Jus

Pinot Noir, Matua, Marlborough, New Zealand (10cl)

Sesame Crusted Barramundi

Confit Of Barramundi Crusted Black Olive And Sesame, Zucchini Angel Hair, Morel Mushroom, Tapenade Beurre Blanc.

Chardonnay, Vina Maipo, Vitral Reserva Casablanca Valley, Chile (10cl)

Or

Wakame Nori Crusted Lamb Loin

Oven Roasted Lamb Loin Crusted, Miuelle Pumpkin, Beurre Noisette Butternut Squash Puree, Cardamon Lamb Jus

Tempranillo, Lealtanza Crianza, Altanza, Spain (10cl)

Pre Dessert

Jivara Chocolate

Orange Marmalade, Blueberry Fruit Jelly, Raspberry Sorbet

Café De Nut Vodka Infused Coffee Bean, Hazelnut, Vanilla, Cacao, Orange Zest

IDR 1,340++ Per Person

Wine Pairing - IDR 2,100++ Per Person