



**BLANCO ADIBOGA
(CHEF DEGUSTATION)**

PICKLE

APERITIF

AMUSE BOUCHE

BLUE SWIMMER CRAB

Tomato Caviar, Muscat Grapes, Cultured Coconut
Matua, Sauvignon Blanc, 2017, Marlborough, New Zealand

YELLOW FIN TUNA

Nato Undis, Gohu, Tomato
Tequila Silver, Pomelo, Almond

CUTTLEFISH SAYUR ASAM

Chayote, Tomato, Tamarind Broth, Melinjo Leaves
Gin, Lesser Galangal, Lemon, *Kemangi*

QUAIL KALASAN

Chicken Liver Mousse, *Gudeg* Jackfruit, Cucumber
Gnarly Head, Merlot, 2016, California, USA

AGED SMOKED DUCK

Tamarind & Beetroot Sauce, Pineapple, Maize
Bourbon, Amaretto, Beetroot, Tamarind, Lemon

AGED WAGYU BEEF

Bumbu Rica, Maranggi, Smoked Aubergine
D'Arenberg "The Footbolt", 2016, McLaren Vale, Australia

GETUG 5.0

Ice Cream, Palm Sugar, Grated Coconut
Blended Malt Whisky, *Surabi* Gum, Lemon

MIGNARDISES

7 COURSE / WITH BEVERAGE PAIRING IDR 1,500,+ / 2,700,+

All prices are in thousand Indonesian Rupiah and subject to 10% Government Tax