

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, 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, mushroom 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 950 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, mushroom 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 700 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, olive oil sorbet
200

Cherry Tomato Crispy Tart

Lentil hummus, yogurt, herbs and sprouts
210

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
225

Roasted Tomato Risotto

"Acquerello" rice, burrata and herb
220

Main Course

Grilled Black Cod

Smoked lobster bisque, pasta and lemon
420

Barramundi

White beans, tomato relish, roasted asparagus and olive oil sauce
310

Lamb Rack

Moroccan spice, pickled vegetables, yogurt and spice lamb jus
420

Pork Belly Confit

Apple and kalamansi sauce
340

Braised Wagyu Short Rib

Potato and mascarpone risotto, mushroom and beef jus
460

Our Beef Rossini

Black Angus beef tenderloin, potato and mascarpone risotto and foie gras
500