



Valentine Dinner
4-Courses Degustation Menu

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Amuse Bouche

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Foie Grass

Plum infused brandy gelle, wakame brioche, miso jus and yuzu marmalade

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White Tomato consommé

Roasted togarasi tomato with parmesan "gnocchi"

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Sorbet

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Fresh caught of the day

Deep sea fish fillet, Red capsicum Coulis, olive espuma, olive niac, edamame

Or

Seared Angus Striploin

Pan roasted Angus striploin, Morrel crusted, wasabi potato mousseline, soya mushroom ragout, beet shard,

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Raspberry Cremeux

Fruit merengue, Chocolate Ice creams, wild berry micro sponge and white chocolate crumble

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Idr 950.000 ++ / person

All prices are quoted in '000 Indonesian rupiah and subject to 10% service charge and prevailing government tax