

TASTING MENU

APPETIZERS

Polenta with mushroom puree | Strawberry gazpacho, Gruyère cheese straw |
Tempe & vegetable arancini with BBQ sauce

Welcome drink: Signature Red Sangria

ENTRÉES

Zucchini ribbon filled with red braised vegetable, lemon, thyme-scented ricotta, served with caper dust, black olive, pine nut, crushed walnut, tea-soaked raisin, beetroot lavash cracker, basil and Pecorino fondue

Paired wine: CHARDONNAY, Beringer Founders' Estate 2016, California, USA

Quickly seared tiger prawns caramelised in a rich coconut laksa sauce served on a bed of stir-fried mixed vegetables and turmeric-coconut crisp

Paired wine: CHARDONNAY, Beringer Founders' Estate 2016, California, USA

MAINS

Grilled Mahi-mahi with wasabi potato, grilled asparagus, cherry tomato and lemon beurre blanc sauce

Paired wine: SAUVIGNON BLANC, Two Islands 2019, Bali, INA

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Roulade of spring chicken with grilled vegetable mille-feuille, leek fondue, quail egg and green pepper sauce

Paired wine: PINOT NOIR, Two Islands 2018, Bali, INA

or

Parmesan and sage-crusted beef tenderloin, wild mushroom polenta, edamame, green peas, roasted baby carrot, confit shallot and red wine jus

Paired wine: MALBEC, Kaiken Estate 2018, Mendoza, ARG

DESSERT

Tamarillo and lemon tart served with vanilla gelato, whipped ricotta and forest honey

Dessert cocktail: Sweet Passion Martini

PRICE | 450

BEVERAGE PAIRING | 250

Sangria 100ml

Paired wine 75ml

Dessert cocktail 45ml



Prices in Rupiah '000 | 10% tax and 10% service charge will be added to the final bill

TASTING MENU VEGETARIAN

APPETIZERS

Polenta with mushroom puree | Strawberry gazpacho, Gruyère cheese straw |
Tempe & vegetable arancini with BBQ sauce

Welcome drink: Signature Red Sangria

ENTRÉES

Classic salad of green apple, celery, walnuts with mustard mayonnaise, grapes,
baby rucola, julienne carrot, red radish, and lemon dressing

Paired wine: SAUVIGNON BLANC, Two Islands 2019, Bali, INA

Zucchini ribbon filled with red braised vegetable, lemon, thyme-scented ricotta,
served with caper dust, black olive, pine nut, crushed walnut, tea-soaked raisin,
beetroot lavash cracker, basil and Pecorino fondue

Paired wine: CHARDONNAY, Beringer Founders' Estate 2016, California, USA

MAINS

House-made ricotta and spinach ravioli served on tomato cream sauce,
rucola, micro herb salad and olive bruschetta

Paired wine: CHARDONNAY, Beringer Founders' Estate 2016, California, USA

Crusted zucchini blossoms filled with Indian nut-spiced cauliflower, confit tomato,
Indian curry cream, cashew hummus, spiced pumpkin, watercress

Paired wine: PINOT NOIR, Two Islands 2018, Bali, INA

DESSERT

Tamarillo and lemon tart served with vanilla gelato, whipped ricotta and forest honey

Dessert cocktail: Sweet Passion Martini

PRICE | 350

BEVERAGE PAIRING | 250

Sangria 100ml

Paired wine 75ml

Dessert cocktail 45ml



Prices in Rupiah '000 | 10% tax and 10% service charge will be added to the final bill