

MAURI

VALENTINE'S DAY MENU

Stuzzichino di Benvenuto

Welcome Snack

Bellota Jamon Iberico

Oyster, charcoal bread, lemon

Foie gras, cherry, quinoa

Rose Spritz, Prosecco, Gin, Raspberry Cordial, Berry Dust

Capesante e Caviale

Smoked scallop, beetroot, yogurt, Sturia Vintage caviar

M.A.N, Family Wines MAN Vintners, Free-Run-Steen, Chenin Blanc, 2019, Coastal Region, South Africa

Ravioli con Burrata & Gamberi Rossi

Burrata ravioli, sweet Japanese prawns, anchovy essence

Jean-Claude Boisset, Les Ursuniles, Borgogne Chardonnay, 2018, Burgundy, France

Lasagna d'Astice (*)

Boston lobster lasagna, sea urchin, seafood ragout

M. Chapoutier, Belleruche, Côtes-du-Rhône Blanc, 2016, Côtes-du-Rhône, France

Filetto di Manzo

Black angus tenderloin, topinambur, honey jus

Beringer, Knights Valley, Cabernet Sauvignon, 2016, Sonoma County, USA

Cioccolato

Valhrona chocolate, lychee, strawberry, aged balsamic

Corkburn's, Fine Tawny Port, Douro, Portugal

Piccola Pasticceria

Petit fours

5 Course Menu IDR 850.000++

Additional wine pairing IDR 790.000++

(*) 6 Course Menu IDR 980.000++

Additional wine pairing IDR 880.000++

*All prices are in thousand Rupiah
Subject to prevailing 10% government tax and 7% service charge*