

DINE AT HOME  
*by Chris Solens*

## REGULAR 3 COURSE SET MENU

Edam Cheese Chouquette  
with Fresh Black Truffle Cream

•

Mixed Breads

•

Fresh Lobster Tortellini in Spiced Coconut Broth,  
Cauliflower and Kenari Nuts

OR

Beef Rendang Croquettes  
Green Chili Sambal, Fresh Kemangi

•

Salt-Cured Confied Barramundi Filet, Sautéed Broccolini,  
White Wine-Laksa Leaf Sauce

OR

Pork Belly in Turmeric Dressing,  
Spiced Cauliflower, Dukkah Spices

Both Served with Potato Purée or Mixed Garden Vegetables

•

Chilled Milk Chocolate Crèmeux, Recycled Orange  
and Orange Chip. Kalamansi Lime Sorbet

OR

Warm Baked Apple Pie  
Fresh Vanilla Bean Ice Cream

•

Mixed Petits Fours

FINE DINING  
WITH A  
FUN TWIST.



*\*some items or ingredients might be changed regarding of availability at market*

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VEGETARIAN 3 COURSE SET MENU

Edam Cheese Chouquette  
with Fresh Black Truffle Cream

•

Mixed Breads

•

Young Jackfruit and Cep Mushroom Soup,  
Sautéed Mushroom, Brioche Bread

•

Fresh Winter Black Truffle Raviolis,  
Black Truffle Sauce and Tempe Crumble  
Served with a Side of Mixed Garden Vegetables

•

Chilled Milk Chocolate Crèmeux, Recycled Orange  
and Orange Chip. Kalamansi Lime Sorbet

OR

Warm Baked Apple Pie  
Fresh Vanilla Bean Ice Cream

•

Mixed Petits Fours

*All Menus include a Private Chef and Waiter.  
Please let us know about any dietary restrictions.*

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FESTIVE MENU  
4 COURSE SET MENU

Edam Cheese Chouquette  
with Fresh Black Truffle Cream

•

Mixed Breads

•

Grouper Ceviche

Chilled Coconut Broth, Pickled Radishes, Julienne Spices

•

Crispy Duck Salad

Honey Grilled Pears, Green Asparagus, Roasted Walnuts

•

Roasted Lamb

Vegetable Ratatouille and Rosemary Lamb Jus  
Served with a side of Potato Puree

•

Fresh Strawberry and Rhubarb Compote  
Almond Cake, Vanilla Gelato, Cream Chantilly

•

Mixed Petits Fours

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FINE DINING  
WITH A  
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