

Basic Instinct Testing Menu

Le Menu Un

500++

Mix Garden Salad
Chesnut Soup
Angel Hair with Crab Meat
Australian Wagyu Tenderloin 5-6mb
Mini Panacotta

Le Menu Deux

600++

Caesar Salad
Hokkaido Scallop in Lobster Bisque
Angel Hair Aglio Olio
Poached American Black Cod
Mini Panacotta

Le Menu Trois

700++

Grilled Octopus Salad
Hokkaido Scallop with Beurre Blanc Sauce
Pan seared foie Gras
Grilled Mulwara Lamb Chop
Mini Panacotta

Soup

Chesnut Soup

Served with brioche and topped with pea foam

100

Classic Onion Soup

Topped with parmesan tuile and mozzarella cheese

120

Egg Confit with Blue Crab Meat

Egg yolk organic confit and fresh blue crab meat in lobster bisque

190

Hokkaido Scallop with Lobster Bisque

Pan Seared caramelized hokkaido scallop in lobster bisque with milk foam on top

200

Hokkaido Scallop with Beurre Blanc Sauce

Pan Seared caramelized hokkaido scallop in beurre blanc sauce and homemade basil oil

200

Appetizer

Mix Garden Salad

Fresh mix green, cherry tomato, olive, capsicum mixed with Italian dressing and tempo chips

80

Classic Caesar Salad

Fresh romaine lettuce, homemade dry tomato confit, crispy beef bacon almond flakes mixed with caesar dressing and parmesan tuile on top

90

Crab Meat Salad

Crab meat, mesclun, green apple, crispy poached egg mixed with sriracha emulsion

140

Grilled Octopus Salad

Octopus, mesclun, pomegranate mixed with chili soy vinegrate

150

Salmon Trout Carpaccio

Salmon trout, almond flakes, frisee lettuce, enriched with lemon caviar dressing and balsamic reduction

150

Terrine de Foie Grass

Served with brioche, fruit chutney, raspberry sauce and orange sauce

250

Pan Seared Foie Gras

Served with green apple caramelized, consomme gelee, fruit chutney glazed, served with orange sauce and balsamic reduction

275

Fruits De Mer Lobster

Served with kaffir lime zest and green mustard

150

Grilled Lobster

Served with steam asparagus, shimeji mushroom and garlic cream sauce

180

Lobster Thermidor

Served with mesclun and homemade thermidor sauce

200

Pasta

Fetucini with Carbonara Sauce

Creamy carbonara sauce, crispy sprinkle bacon, parmesan tuile

150

Angel Hair Aglio Olio with Prawn

Served with mushroom champignon, black olive, garlic, fresh jalapeno and tiger prawn on top

150

Angel Hair with Crab Meat

Served with creamy and tasty homemade parmesan

150

Spaghetti Vongole

Served with homemade dry tomato confit, black olive and batik clams

160

Shirataki Aglio Olio with Prawn

Served with mushroom champignon, black olive, garlic, fresh jalapeno and tiger prawn on top

200

Shirataki with Crab Meat

Served with creamy and tasty homemade parmesan sauce

200

Fish and Poultry

Sous Vide American Black Cod

Served with baby spinach, seafood broth, parmesan tuile and black caviar

250

Wild Norwegian Salmon

Slow cooked salmon trout served with semolina puff, green pea puree onion compote, tomato confit, asparagus, green peas, sweet peas almond and beurre blanc sauce

250

Pan Seared Barramundi

fresh barramundi served with chili bell pepper puree, brown shimeji, champignon enoki, king oyster and creamy spinach sauce

225

Mixed Grilled Seafood

Served with mixed green salad and greek dressing

225

Butchers Meat

Braised Lamb Shank

Served with diamond potato, chili bell pepper puree, charred broccoli, shallot pickled and lamb jus

255

Grilled Mulwara Lamb Chop

Enriched with butter nut puree, green peas puree, potato gratin

255

The Ultimate Beef Wellington

Wagyu tenderloin grade 5-6 M&B coat with puff pastry, truffle paste baby spinach, cauliflower puree, roasted brussel sprout

350

Australian Wagyu Tenderloin

Grade 5-6 M&B served with butter mixed vegetable and mashed potato

580

US Prime OP Ribs (For 2 Pax)

Served with butter mixed vegetable and potato gratin (400-500gr)

875

Australian Wagyu Tomahawk

Grade 6-7 M&B (1 kg-1.8 kg/Piece) served with butter mixed vegetable and potato gratin

2.200/kg

Australian Wagyu Sirloin

Grade 6-7 M&B served with cauliflower puree, carrot oblique, broccoli and bordelaise sauce

500/100gr