



**RAFFLES**  
JAKARTA

**Exclusive Iftar  
with Chef Mili**





## Greetings from Yogyakarta An Exclusive Iftar with Guest Chef Mili

13 - 24 April 2022

The Dining Room's reputation as Jakarta's most progressive gastronomy destination is indisputable. To celebrate Ramadhan this year, The Dining Room invites Chef Mili Hendratno to showcase his signature Modern Indonesian tasting menu.

The chef-owner of Yogyakarta's highly-sought after restaurant, Mil's Kitchen, Chef Mili's expertise in weaving Indonesian flavour with refined techniques and vibrant presentation is a revelation.



IDR 550,000++ per person

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~ Set Satu ~

*Kurma*

*Truffle singkong keju*

*Kue ranggi wagyu pastrami*

*Hamachi tataki*

Cuko sauce, cucumber, nori ebi crumble

*Wagyu cheek bone marrow*

Wagyu beef, coffee miso emulsion, pickled

*Lamb shank kebuli*

Kebuli rice, crispy onion, acar nanas, sambel bawang

*Opor ayam*

Chicken breast, ubi gratin, garlic tempe crumble,  
crispy cekeer, pickled red cabbage

*Jasmine rice*

*Gendar cracker*

Refreshment

*Bengkoang root berry*

Fresh bengkoang, mix berries compotes

*Durian crème caramel*

Crumble, vanilla ice cream, tuile





~ Set Dua ~

*Kurma*

*Jagung bakar 2.0*

*Pastel udang*

*Salmon gohu*

Black charcoal terasi gendar, cured salmon gohu,  
kemangi aioli

*Smoked octopus taliwang*

Kecombrang relish, aioli, watermelon compressed,  
crispy peyek

*Duck betutu*

54 degree duck breast, pulled duck legs,  
terancam vegetable  
Betutu sauce, chicken skin paper, pickled shallot

*Wagyu blade*

Black cassava, charred red cabbage, cajun sauce

*Garlic rice*

*Kerupuk*

Refreshment

*Detox*

Clarified ginger, cucumber, yuzu

*Jasuke*

Burnt cheese cake, dulce de leche,  
corn flavoured ice cream, crumble