

The Gourmet

Amuse Bouche

Cherry Tomato Tart

Semi dried tomato, lentil hummus, mint coriander chutney, tomato sorbet

Butterfish Crudo

Sour cream, red radish, apple and cucumber salsa, avruga caviar

Slipper Lobster

Cauliflower floret, curry emulsion, scallion

BBQ Gindara

Shitake mushroom, ginger miso, spinach, onion consommé

Chicken Breast

Foie gras, prune and chicken fricassee, apricot, chicken jus

Beef Wellington

Black Angus beef tenderloin, foie gras, mushroom ragout, truffle potato, red wine sauce

Berry Frappe

Pickled strawberries, basil, coconut milk

Texture Chocolate Cake

Chocolate mousse, hazelnut chocolate dacquoise, choco caramel

Petit Fours

1,350 per person

The Essential

Amuse Bouche

Cherry Tomato Tart

Semi dried tomato, lentil hummus, mint coriander chutney, tomato sorbet

Butterfish Crudo

Sour cream, red radish, apple and cucumber salsa, avruga caviar

Chicken Breast

Foie gras, prune and chicken fricassee, apricot, chicken jus

Beef Wellington

Black Angus beef tenderloin, foie gras, mushroom ragout, truffle potato, red wine sauce

Berry Frappe

Pickled strawberries, basil, coconut milk

Texture Chocolate Cake

Chocolate mousse, hazelnut chocolate dacquoise, choco caramel

Petit Fours

990 per person

Our degustation menu will be served for the entire table only

All prices are in thousand Rupiah and are subject to a 10% service charge and the prevailing 11% government tax.

Appetizer

Iberico Ham "Extra Puro Bellota"

Crystal bread, tomato spread, extra virgin olive oil

490

Cherry Tomato Tart

Semi dried tomato, lentil hummus, mint coriander chutney, tomato sorbet

210

Beetroot Tartare

Beet and chickpeas humus, honey mustard vinaigrette, cress

200

Butterfish Crudo

Sour cream, red radish, apple and cucumber salsa, avruga caviar

225

Slipper Lobster

Cauliflower floret, curry emulsion, scallion

340

Hokkaido Scallop

Cold almond soup, pickle grape, seaweed and citrus candied

340

Pasta's and Grain

Pumpkin Tortellini

Pine nut, sage butter, lemon confit, parmesan emulsion

235

Homemade Tagliatelle

Braised wagyu beef ragout, wild mushroom, parmesan cheese, parsley

360

Lobster Tagliolini

Handmade tagliolini, lobster, clams, chili and crustacean sauce

390

Roasted Tomato Risotto

" Acquerello" rice, burrata, Plaga semi dried tomato, fried herb

245

Mushroom Risotto

" Acquerello" rice, pork cheek, morel mushroom, vegetables

310

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Main Course

BBQ Gindara

Morel mushroom, ginger miso, spinach, onion consommé

420

Barramundi

Green peas puree, burned broccoli, black garlic, beurre blanc

340

Lamb Rack

Mashed roasted pumpkin, pickle cabbage, black garlic potato, spice lamb jus

450

Pork Belly Confit

Beet apple puree, slow roast beetroot, honey mustard sauce

400

Braised Wagyu Short Rib

BBQ shoyu, heirloom baby carrot, eggplant, morel, beef jus

500

Beef Wellington

Black Angus beef tenderloin, foie gras, mushroom ragout, truffle potato,
red wine sauce

525

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